CD-941-408-4 REV: 22.3

EDGE OVENS

Original Installation Operation & Service Manual

(2C) Chassis, 2022

US Domestic & Export

Retain This Manual for Future Reference

To Be Serviced by Authorized & Qualified Personnel Only

For use with the following EDGE Gas Ovens:

EDGE-1830	EDGE-2440
EDGE-3240	EDGE-2460
EDGE-3260	EDGE-3260S
EDGE-3860	EDGE-4460
EDGE-4460S	EDGE-3270
EDGE-3870	

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C US Intertek 3133776

Intertek SANITATION LISTED

CE 1312

UKCA 8510

WARNING AND SAFETY INFORMATION

WARNING

Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

WARNING

Improper installation, adjustment, alteration, servicing, or maintenance can result in property damage, injury, or death. Read this entire manual and ensure that you thoroughly understand all instructions before installing, operating, or servicing this equipment.

WARNING

Keep the appliance free and clear of combustibles. Provide a minimum clearance of 6 inches between all surfaces of the appliance and combustible material. Do not use aerosols within the area of the operating appliance.

WARNING

Do not obstruct the flow of combustion or ventilation air to and from the oven. There should never be any obstructions on or around the oven that could hamper the flow of combustion or ventilation air to or from the oven. Any changes to the area where the oven is installed must not affect the combustion or ventilation air to and from the oven.

NOTICE

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

IMPORTANT

Retain all shipping materials until you are certain that the oven has not been damaged (either externally or internally) during shipment. Thoroughly inspect the oven on receipt for both external and internal damage. It is solely the customer's responsibility to report any shipping damage to the freight company.

NOTICE

Oven installation, including electrical and gas connections, oven placement, and ventilation must comply with all applicable national and local codes. National and local codes supersede the recommendations, requirements, and guidelines contained in the manual.

NOTICE

The purchaser of this equipment is required to prominently post instructions to be followed should the user smell gas. This information shall be obtained from the local gas supplier.

WARNING AND SAFETY INFORMATION

All service technicians of the EDGE Oven must read this summary and all warnings and cautions in the manual.

Any internal part(s) replacement or assembly and reassembly must be performed by qualified service personnel with a good understanding of mechanical, gas and electrical components. If difficulties arise in locating a qualified service person, please contact your EDGE oven distributor or MF&B for assistance in locating qualified personnel to assist you.

DEFINITIONS & SYMBOLS

A safety instruction (message) includes a “Safety Alert Symbol” and a signal word or phrase such as HOT, WARNING or CAUTION. Each signal word has the following meaning:

WARNING

Indicates a potentially hazardous situation that, if not avoided, can result in serious injury or death.

CAUTION

Indicates conditions that could damage equipment or property.

HOT

Indicates conditions that may result in a burn injury.

IMPORTANT

Indicates an area or subject relating to compliance of a local regulation, emphasizing best practice of adherence to stated regulation. Can also indicate a recommended course of action.

NOTICE

Indicates an area or subject of special merit, emphasizing either the product’s capability or common errors in operation or maintenance.

WARNING AND SAFETY INFORMATION

NOTICE

Installing any part(s) not provided by the Edge oven OEM shall void the warranty and release the OEM from any and all liabilities.

US CUSTOMERS

IMPORTANT

Oven installation must comply with local codes or, if local codes do not exist, with the National Fuel Gas Code, ANSI Z223.1/NFPA 54.

This appliance must be electrically grounded in accordance with local codes, or if local codes do not exist, with the National Electrical Code, ANSI/NFPA 70.

CANADIAN CUSTOMERS

IMPORTANT

Oven installation must comply with local codes or, if local codes do not exist, gas oven installation must comply with the Natural Gas Installation Code, CAN/CGA-B149.1, or the Propane Gas Installation Code, CAN/CSA-B149-2, as applicable.

This appliance must be electrically isolated in accordance with local codes, or if local codes do not exist, with the Canadian Electrical Code, CSA C22.2.

EXPORT CUSTOMERS

IMPORTANT

Oven installation must comply with local codes. This appliance must be electrically grounded in accordance with local codes.

NOTICE

This appliance and its individual manual shutoff valves must be disconnected from the gas supply piping system during any pressure testing of gas supply piping at pressures exceeding 1/2 psi (3.5 KPa).

WARNING

Always check for leaks after making any gas supply piping connections or performing any service on the oven.

NOTICE

The installer of this oven must contact local building and fire officials concerning inspections and installation requirements of this oven and its ventilation system.

WARNING AND SAFETY INFORMATION

NOTICE

Appliance is NOT to be cleaned with jets of water. End plugs and oven back are not to be submerged.

NORTH AMERICA CUSTOMERS OVENS EQUIPPED WITH CASTERS:

IMPORTANT

When this appliance is installed with casters, it must be installed with the casters supplied, a connector complying with ANSI Z21.69 (CSA 6.16), a quick-disconnect device complying with ANSI Z21.41 (CSA 6.9), and a mechanism to limit movement of the appliance without straining the connector or its associated piping system.

Adequate means must be provided to limit movement of the appliance without depending on the connector, quick-disconnect device, or associated piping to limit appliance movement.

The restraining device must be attached to the mounting eye located on the oven rear side of the oven base assembly.

EXPORT CUSTOMERS OVENS EQUIPPED WITH CASTERS

IMPORTANT

When this appliance is installed with casters, it must be installed with the casters supplied, a quick-disconnect device, and a mechanism to limit movement of the appliance without straining the connector or its associated piping system.

Adequate means must be provided to limit movement of the appliance without depending on the connector, quick-disconnect device, or associated piping to limit appliance movement.

The restraining device must be attached to the mounting eye located on the oven rear side of the oven base assembly.

WARNING

To prevent damage to the oven and personal injury or death, the voltage, phase and grounding of the electrical supply must be inspected and verified prior to energizing.

NORTH AMERICA CUSTOMERS

WARNING

This appliance is equipped with a three-prong (grounding) plug and must be connected to a properly grounded three-prong receptacle. This is to protect you from a possible shock hazard.

DO NOT remove the grounding prong from this plug or use any form of adapter to plug the appliance into a standard two-prong receptacle.

Use only the cord set supplied by the oven OEM, or a direct replacement cord set purchased from the oven OEM. Other cord sets may present a fire and/or electric shock hazard.

GENERAL CAUTIONS

WARNINGS RELATED TO THE OPERATING ENVIRONMENT

To avoid a possible explosion, do not service the product in an atmosphere where explosive gases or fuel vapors are present. Verify all gas valves are in the OFF position and that enough ventilation is present to evacuate any unburnt gases.

WARNINGS RELATED TO ELECTRIC SHOCK

Electricity can seriously injure or kill. Disconnect the power cord for the electrical outlet or lock out the service disconnect before servicing this equipment.

Always ensure an earth ground is correctly connected to the equipment. When troubleshooting live electrical circuits, use care and best practices to ensure an electrical pathway is not completed through the body.

WARNINGS RELATED TO HOT SURFACES

Serious injury may occur from contact to hot surfaces. Allow adequate cooling time of the appliance prior to service or maintenance.

In situations where handling of the appliance or its parts in unavoidable, use thermal protective gloves to protect the hands, wear long shirts and pants to protect arms and legs. Do not attempt to "test" the temperature of surfaces by touch.

GENERAL CAUTIONS

- To prevent possible damage, do not use sharp or hard objects on interface screen, use only fingertips.
- Mobile RF communications equipment and high frequency LED lighting may affect the performance of this equipment as dictated by FCC regulations.
- The power cord must be disconnected from the AC power before cleaning, maintaining, servicing, or transporting.
- The gas supply line must be disconnected from the oven before cleaning, maintaining, servicing, or transporting.
- There are NO parts of the oven that are designed to withstand impacts. Damage will result.

ELECTROSTATIC DISCHARGE (ESD)

- Electrostatic discharge (ESD) can damage or destroy electronic components. Handle static sensitive components using safe practices.
- Assume that all electrical and electronic components of the appliance are static sensitive.

Electrostatic discharge is a sudden current flowing from a charged object to another object or to ground. Electrostatic charges can accumulate on common items such as foam drinking cups, cellophane tape, synthetic clothing, untreated foam packaging material, and untreated plastic bags and work folders, to name only a few.

Electronic components and assemblies, can be permanently damaged or destroyed when near or in contact with electrostatic charged objects. When you handle components or assemblies assume that they are static-sensitive and handle them accordingly.

GENERAL CAUTIONS

ELECTROSTATIC DISCHARGE (ESD) - CONTINUED

IMPORTANT

- Always use techniques to protect personnel and equipment from electrostatic discharge. ESD Wrist or Heal straps are recommended for appliance and personal safety.
- Remove static-sensitive components and assemblies from their static-shielding bags only when you are stationary and prepared to immediately install the component.
- Remove or install static-sensitive components and assemblies with appliance power disconnected.
- Insert & seal static-sensitive components and assemblies into their original static-shielding bags.
- Always test your ESD strap before beginning any disassembly or assembly procedures.

NOTICE

Please retain this manual for future reference.

NOTICE

The oven electrical wiring diagram is located inside the control cabinet, on the underside of the control cabinet lid.

WARRANTY

LIMITED WARRANTY

MF&B Restaurant Systems, Inc. warranties this product to be free from defects in material and workmanship for a period of:

- five (5) years from the date of installation or sixty-two (62) months from the purchase date, whichever occurs first. (U.S.A. Only)

MF&B Restaurant Systems, Inc., hereinafter referred to as “MF&B”, warrants equipment manufactured by it to be free from defects in material and workmanship for which it is responsible.

MF&B’s obligation under this warranty shall be limited to replacing or repairing at MF&B’s option, without charge, any part found to be defective and any labor and material expense incurred by seller in repairing or replacing such part. MF&B shall have no liability, whether in contract, tort, negligence, or otherwise, with respect to non-MF&B manufactured products.

Denial of access or services upon the arrival of an authorized service technician or delivery company will release MF&B of any and all warranty obligations. Any incurred costs as result of denial of services shall be the responsibility of the Buyer.

WHO IS COVERED

This Limited Warranty applies to products purchased for the North American market, the original purchaser in the original install location and is not transferable unless written consent is obtained from MF&B.

LIMITATIONS OF LIABILITY

The preceding paragraphs set forth the exclusive remedy for all claims based on failure of, or defect in, products or services sold hereunder, whether the failure or defect arises before or during the warranty period, and whether a claim, however instituted, is based on contract, indemnity, warranty, tort (including negligence), strict liability, implied by statute, common-law or otherwise, and MF&B its servants and agents shall not be liable for any claims for personal injuries, incidental or consequential damages or loss, howsoever caused. Upon the expiration of the warranty period, all such liability shall terminate.

The foregoing warranties are exclusive and in lieu of all other warranties, whether written, oral, implied or statutory no implied warranty of merchantability or fitness for particular purpose shall apply. MF&B does not warrant any products or services of others.

Limited Warranty is valid only if the equipment is installed in accordance with the supplied commissioning documentation.

BUYER RESPONSIBILITIES

- The oven and crate must be carefully inspected at the time of receipt. Any damage during freighting is to be reported immediately to the freighter, MF&B Restaurant Systems, Inc (T/A EDGE ovens), and documented on the Bill of Lading.
- The Buyer shall ensure that the ovens be installed and operated in accordance with the Installation and Operation Manual provided with the oven and adheres to local fire and building codes.
- The Buyer shall verify that the ovens are installed in accordance with the ventilation section of the Installation and Operation Manual.
- This warranty shall not excuse the owner from properly maintaining the oven in accordance with the maintenance section of the Installation and Operation Manual. All claims as result of failure to maintain the oven shall be the responsibility of the Buyer.

- Completed commissioning documentation, provided with the oven, MUST be submitted to MF&B Restaurant Systems, Inc (T/A EDGE ovens), on completion of commissioning and prior to oven entering service.
- The gas, electric services and extraction system must be connected to the oven and installed by licensed contractors in accordance with the OVEN VENTILATION and FINAL CONNECTIONS sections of the Installation and Operation Manual.
- Should any such defect be discovered, Buyer is responsible to notify MF&B Restaurant Systems, Inc (T/A EDGE ovens). Upon notification, MF&B will arrange for necessary repairs to be made by an authorized service agent.
- Failure to contact MF&B prior to contacting a repair company for warranty work voids any and all warranties.

WHAT IS NOT COVERED (EXCLUSIONS)

- Freight damage
- Overtime charges.
- Failures as the result of improper or erratic supply voltages, gas pressure, contaminated gas or improper utility connections.
- Adjustments of or calibration of air flow, gas valve, temperature and fasteners.
- Any part that becomes defective as a result of moisture and/or other contaminants
- Filters
- Fuses and Breakers
- Capacitors
- Gas Hoses / Power Cords
- Conveyor belt assembly
- Powder Coated surfaces
- Normal maintenance or adjustments
- This warranty shall not apply if the equipment or any part is damaged as a result of accident, casualty, alteration, infestation, misuse, abuse, improper cleaning, improper installation, improper operation, unauthorized repair or alteration, natural or man-made disasters or otherwise acts of God.

Warranty claims will be voided and/or deemed chargeable under the following conditions:-

- All overtime charges are chargeable by MF&B.
- Required service area around ovens is less than 6" in all directions.
- Inhibited oven manoeuvrability. If the oven has not been commissioned with a quick connect gas hose, casters or the oven is impeded by any obstacles (hood, surrounding appliances, kitchen supplies etc) preventing 360° access to the oven and its controls.
- Over temperature of oven control cabinet as a result of poor ventilation, failure to clean or replace cooling fan filter or obstruction of control cabinet cooling fan.
- Denial of services.
- If service work is performed and is determined to not be covered under the factory warranty MF&B will invoice the oven owner directly. If the invoice is not paid within 30 days this will void the factory warranty.

WARRANTY CLAIM PROCEDURE

See following page for detailed warranty claim procedure.

WARRANTY CLAIM PROCEDURE

- **MF&B must be informed immediately should any defect be identified.**
- **Pre-authorization is required prior to any warranty work.**

To initiate a warranty call, the following information must be provided to the EDGE technical team:-

- ☐ Oven log file must be exported to the USB flash drive provided with the oven and emailed to the EDGE service team or uploaded via the EDGE app or website. See instructions on how to download the oven data log file below and on the following page.
- ☐ Oven Serial Number (located on data plate on oven control cabinet)
- ☐ Store Name
- ☐ Contact Name
- ☐ Contact Number
- ☐ Oven Location (full address)
- ☐ Detailed Nature of Problem

support@edgeovens.com
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+1-724-628-3050 (LOCAL)

NOTICE

All EDGE G2 ovens are supplied with a 4 way USB flash drive. It is provided and found as part of you service manual pack.

OVEN DATA LOG FILE EXPORT

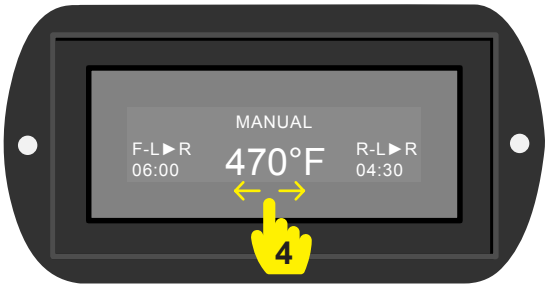
The EDGE G2 control system, records and logs all errors seen and unseen, as well as component I/O's, operator adjustments and oven interactions. It does this for a period of 14-21 days.

This EXPORT feature will transfer OVEN DATA LOG FILES stored in the control system to a USB flash drive, for the purpose of off-site analysis by the EDGE service team,. The transferred files can be sent via email to support@edgeovens.com or submitted via the edgeovens.com website.

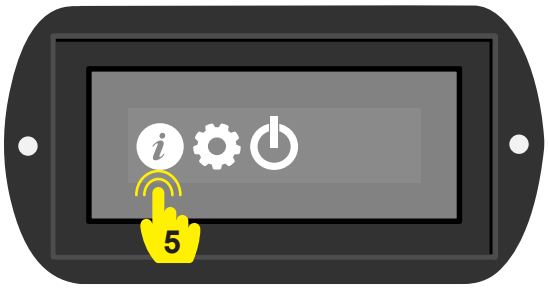
FIGURE 1-1

1. Locate the USB port on the rear side of the oven control cabinet, adjacent to the cooling fan filter. (Figure 3-1)
2. Remove the USB dust cover by unscrewing the cover.
3. Insert the USB flash drive into the USB port.

OVEN DATA LOG FILE EXPORT (CONTINUED)



4. Access the INFORMATION MENU by swiping the screen to change to the SYSTEM MENU screen.



5. Touch the INFORMATION icon to navigate to the INFORMATION MENU.

6. Use the UP (🡅) or DOWN (🡇) arrows to navigate to the EXPORT option.
7. Touch the tick (✔) icon to initiate the oven data log EXPORT.

8. The oven control system will begin the EXPORT of the OVEN DATA LOG FILE to the USB flash drive. During the export procedure normal oven operation will be interrupted.

   It is important that the EXPORT procedure successfully completes. If it does not, SHUT DOWN the oven and unplug from the mains power and wait thirty (30) seconds before restarting the oven and retrying the EXPORT procedure.

9. Once completed, remove the USB flash drive from the USB port and install the dust cover.
10. Unplug the oven from mains power and wait thirty (30) seconds before restarting the oven and returning it to an operating state.

NOTICE

If exporting multiple log files from unique oven decks, each oven data log file must be exported and transferred from the USB flash drive before attempting a subsequent EXPORT from a different oven. The control system will overwrite any previously exported oven data files on the USB storage device.

For detailed instructions of how to email your oven data log file, please see the EMAILING OVEN DATA LOG FILE(S) in the OVEN INFORMATION section of this manual.

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OVEN DESCRIPTION

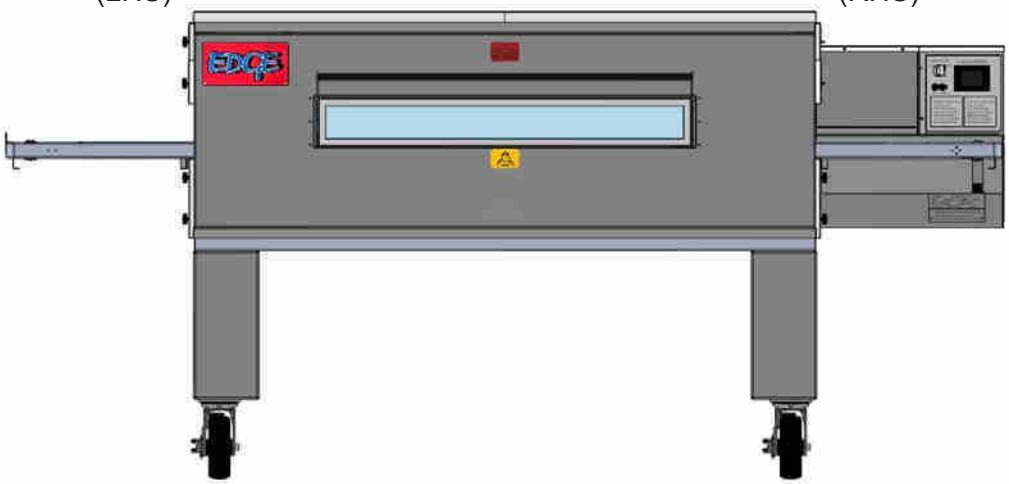
MF&B Restaurant System, Inc, reserves the right to make changes in design and specifications, and/or make additions or improvements to its product without imposing any obligations upon itself to install them in products previously manufactured.

All Right Hand & Left Hand designations in this manual are from the point of view as seen below.

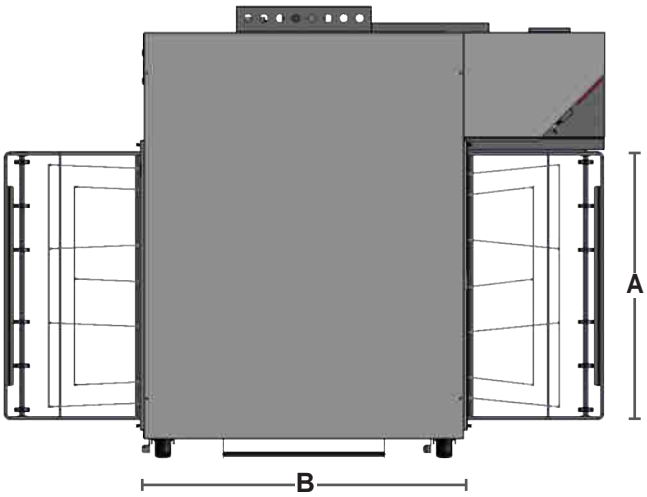
Left Hand Side (LHS)

OVEN FRONT

Right Hand Side (RHS)



MODEL	BELT WIDTH (A)	CHAMBER LENGTH (B)
EDGE-1830	18”	30”
EDGE-2440	24”	40”
EDGE-3240	32”	40”
EDGE-2460	24”	60”
EDGE-3260	32”	60”
EDGE-3260S	32”	60”
EDGE-3860	38”	60”
EDGE-4460	44”	60”
EDGE-4460S	44”	60”
EDGE-3270	32”	70”
EDGE-3870	38”	70”

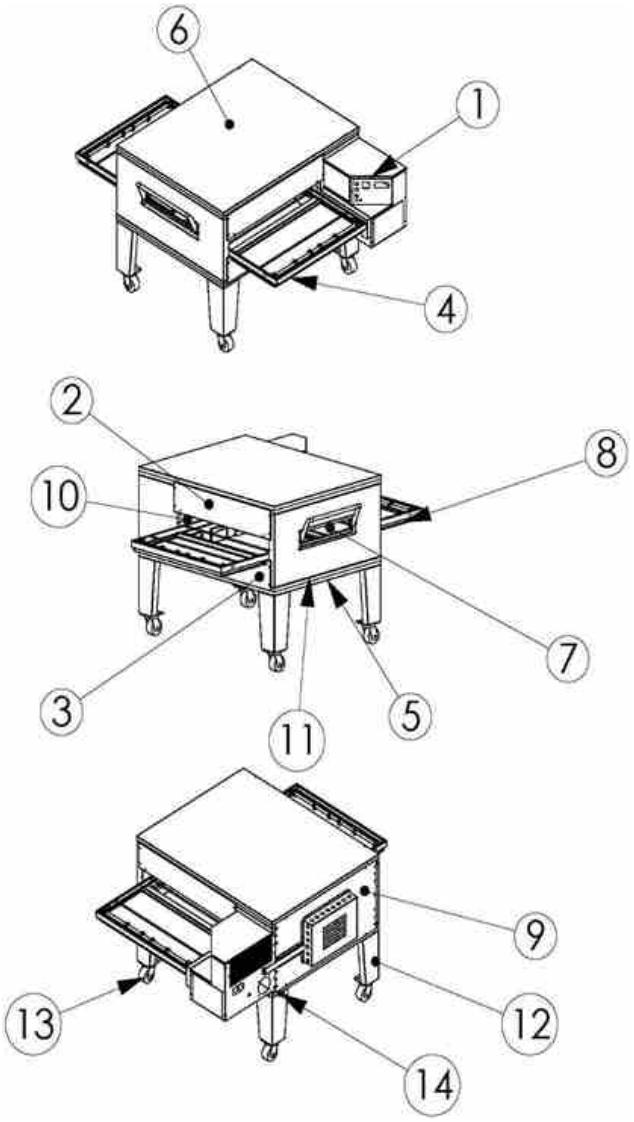


The first two (2) digits of the model number after EDGE- represent the conveyor belt width (A) and the last two digits indicate the bake chamber length (B). For example, the EDGE-3270 models would have a bake chamber with a width of 32 inches and a length of 70 inches.

The ‘S’ models, noted at end of model number, define an alternative model option with an increased fan size and sixteen (16) fingers, available on the EDGE3260 and EDGE4460, as opposed to the standard eight (8) finger model, which is denoted without the ‘S’. All other models, except the 70 inch range are provided with eight (8) fingers as standard. All 70 inch models are provided as standard with sixteen (16) fingers also.

All oven models may be used in a single, double, or triple stack configuration. All gas-fired ovens are available in Natural gas or Liquid Petroleum models (Electric ovens are also available in a variety of sizes). All models can be configured for a split belt conveyor.

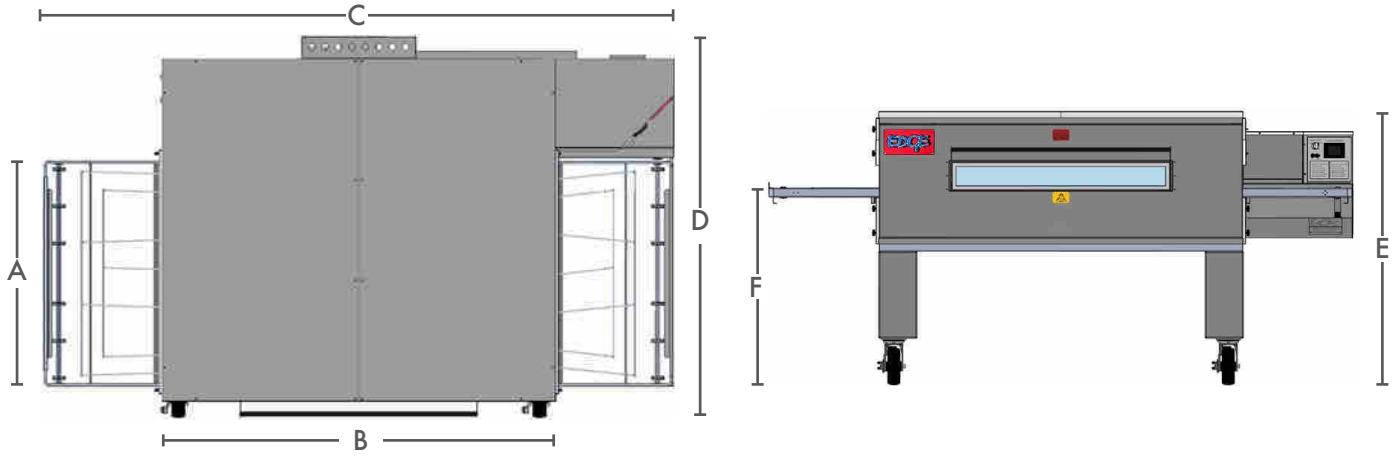
OVEN COMPONENTS



1. **Control Cabinet Assembly:** Houses the operating controls for the oven and the gas control devices and burner.
2. **End Panel, Upper:** Closes off the top half of the bake chamber, above the conveyor belt.
3. **End Panel, Lower:** Closes off the bottom half of the bake chamber, below the conveyor belt.
4. **Conveyor Belt:** Runs horizontally through the bake chamber; carrying the product through the oven.
5. **Oven Base:** Supports and insulates the bottom of the oven.
6. **Oven Lid:** Mounts to the top of the oven, finishes off the oven stack and covers the oven insulation.
7. **Half-Bake Window:** Opens to allow the product to be placed halfway through oven (half bake time).
8. **Crumb Pan:** Located under both the entrance and exit of the conveyor belt, catches debris that falls through the conveyor belt.
9. **Back Assembly:** Closes off the back of the bake chamber.
10. **Plenum Assembly:** Houses the hot air blower motor and fan, and thermocouples to monitor hot air temperature.
11. **Oven Bottom:** Mounts to the top of the oven base, seals off the stack and covers the oven insulation.
12. **Oven Legs:** Used with single- and double-stack configurations to raise / lower oven to convenient working heights.
13. **Oven Casters:** Used on all oven configurations to allow moving the oven for installation and servicing.
14. **Restraining Device:** Secures the oven base to the wall to avoid damage to gas and electrical connections.

OVEN DIMENSIONS & SHIPPING WEIGHTS

SINGLE STACK



MODEL	A	B	C	D	E	F
1830	18.00 (457)	31.30 (795)	65.50 (1664)	44.10 (1120)	44.00 (1118)	31.50 (800)
2440	24.00 (610)	41.00 (1041)	75.30 (1911)	50.60 (1285)	44.00 (1118)	31.50 (800)
3240	32.00 (813)	41.00 (1041)	75.25 (1911)	58.60 (1488)	44.00 (1118)	31.50 (800)
2460	24.00 (610)	59.50 (1511)	93.75 (2381)	50.60 (1285)	44.00 (1118)	31.50 (800)
3260(S)	32.00 (813)	59.50 (1511)	93.75 (2381)	58.60 (1488)	44.00 (1118)	31.50 (800)
3860	38.00 (965)	59.50 (1511)	93.75 (2381)	64.10 (1628)	44.00 (1118)	31.50 (800)
4460(S)	44.00 (1118)	59.50 (1511)	93.75 (2381)	70.10 (1780)	44.00 (1118)	31.50 (800)
3270	32.00 (813)	69.50 (1755)	103.80 (2637)	58.60 (1488)	44.00 (1118)	31.50 (800)
3870	38.00 (965)	69.50 (1755)	103.80 (2637)	64.10 (1628)	44.00 (1118)	31.50 (800)

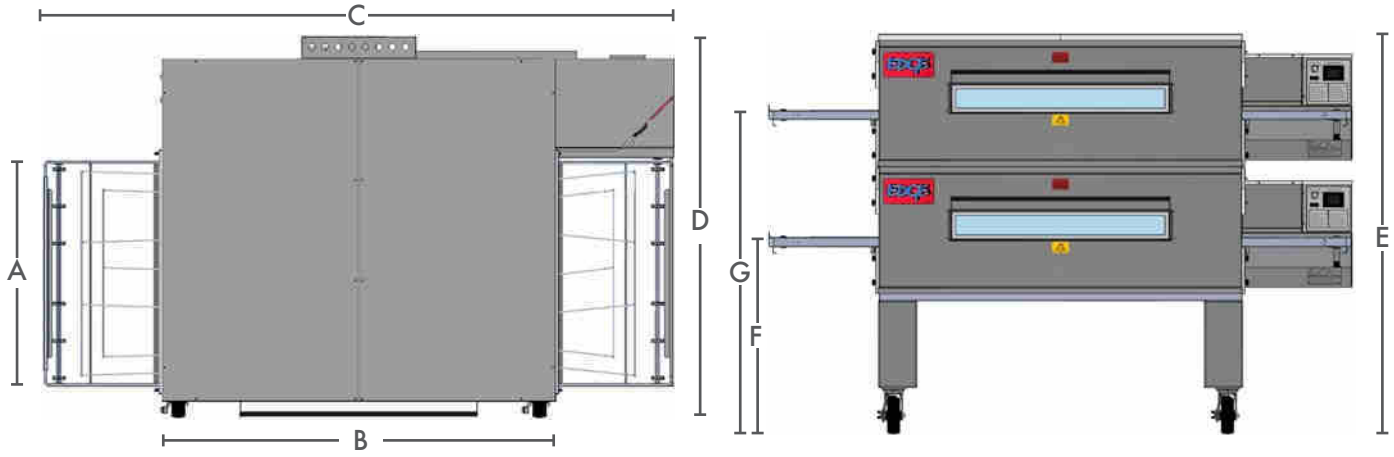
MODEL	CAVITY		SINGLE	
	LBS	KG	LBS	KG
1830	460	209	600	272
2440	655	297	795	361
3240	685	311	800	362
2460	760	345	900	408
3260(S)	760	345	900	408
3860	910	413	1050	476
4460(S)	1130	513	1270	576
3270	1080	490	1220	553
3870	1260	572	1400	635

NOTICE

Each oven deck is shipped independently on its own dedicated skid. For example, a double oven will be shipped on two (2) separate skids.

OVEN DIMENSIONS & SHIPPING WEIGHTS

DOUBLE STACK



MODEL	A	B	C	D	E	F	G
1830	18.00 (457)	31.30 (795)	65.50 (1664)	44.10 (1120)	64.10 (1628)	31.50 (800)	52.00 (1321)
2440	24.00 (610)	41.00 (1041)	75.30 (1911)	50.60 (1285)	64.10 (1628)	31.50 (800)	52.00 (1321)
3240	32.00 (813)	41.00 (1041)	75.25 (1911)	58.60 (1488)	64.10 (1628)	31.50 (800)	52.00 (1321)
2460	24.00 (610)	59.50 (1511)	93.75 (2381)	50.60 (1285)	64.10 (1628)	31.50 (800)	52.00 (1321)
3260(S)	32.00 (813)	59.50 (1511)	93.75 (2381)	58.60 (1488)	64.10 (1628)	31.50 (800)	52.00 (1321)
3860	38.00 (965)	59.50 (1511)	93.75 (2381)	64.10 (1628)	64.10 (1628)	31.50 (800)	52.00 (1321)
4460(S)	44.00 (1118)	59.50 (1511)	93.75 (2381)	70.10 (1780)	64.10 (1628)	31.50 (800)	52.00 (1321)
3270	32.00 (813)	69.50 (1755)	103.80 (2637)	58.60 (1488)	64.10 (1628)	31.50 (800)	52.00 (1321)
3870	38.00 (965)	69.50 (1755)	103.80 (2637)	64.10 (1628)	64.10 (1628)	31.50 (800)	52.00 (1321)

MODEL	DOUBLE	
	LBS	KG
1830	1060	481
2440	1450	658
3240	1485	674
2460	1660	753
3260(S)	1660	753
3860	1960	889
4460(S)	2400	1089
3270	2300	1043
3870	2660	1207

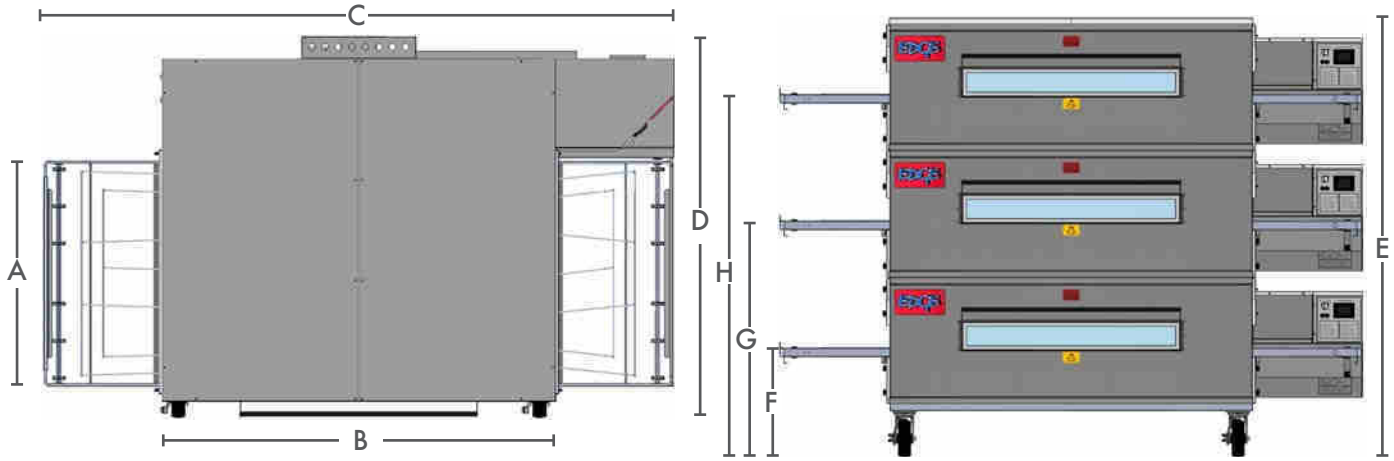
NOTICE

Each oven deck is shipped independently on its own dedicated skid. For example, a double oven will be shipped on two (2) separate skids.

SPECIFICATIONS

OVEN DIMENSIONS & SHIPPING WEIGHTS

TRIPLE STACK



MODEL	A	B	C	D	E	F	G	H
1830	18.00 (457)	31.30 (795)	65.50 (1664)	44.10 (1120)	68.50 (1740)	15.50 (394)	36.00 (914)	56.25 (1429)
2440	24.00 (610)	41.00 (1041)	75.30 (1911)	50.60 (1285)	68.50 (1740)	15.50 (394)	36.00 (914)	56.25 (1429)
3240	32.00 (813)	41.00 (1041)	75.25 (1911)	58.60 (1488)	68.50 (1740)	15.50 (394)	36.00 (914)	56.25 (1429)
2460	24.00 (610)	59.50 (1511)	93.75 (2381)	50.60 (1285)	68.50 (1740)	15.50 (394)	36.00 (914)	56.25 (1429)
3260(S)	32.00 (813)	59.50 (1511)	93.75 (2381)	58.60 (1488)	68.50 (1740)	15.50 (394)	36.00 (914)	56.25 (1429)
3860	38.00 (965)	59.50 (1511)	93.75 (2381)	64.10 (1628)	68.50 (1740)	15.50 (394)	36.00 (914)	56.25 (1429)
4460(S)	44.00 (1118)	59.50 (1511)	93.75 (2381)	70.10 (1780)	68.50 (1740)	15.50 (394)	36.00 (914)	56.25 (1429)
3270	32.00 (813)	69.50 (1755)	103.80 (2637)	58.60 (1488)	68.50 (1740)	15.50 (394)	36.00 (914)	56.25 (1429)
3870	38.00 (965)	69.50 (1755)	103.80 (2637)	64.10 (1628)	68.50 (1740)	15.50 (394)	36.00 (914)	56.25 (1429)

MODEL	TRIPLE	
	LBS	KG
1830	1520	670
2440	2105	955
3240	2170	984
2460	2420	1098
3260(S)	2420	1098
3860	2870	1302
4460(S)	3530	1601
3270	3380	1533
3870	3920	1778

NOTICE

Each oven deck is shipped independently on its own dedicated skid. For example, a triple oven will be shipped on three (3) separate skids.

OVEN SHIPPING DIMENSIONS

NOTICE

All EDGE ovens are shipped on their backs (window facing upwards) with the belt folded on each end of the oven, to reduce crate length and protect the oven during shipping. Each deck is supplied with a set of lifting plates fitted, designed to accommodate the EDGE lifting and assembly system. The belt end will need to be unfolded prior to removing the oven from it's skid.

MODEL	INCHES			MM		
	L	D	H	L	D	H
1830	70	32	50	1778	813	1270
2440	70	32	59	1778	813	1499
3240	70	32	67	1778	813	1702
2460	90	32	59	2286	813	1499
3260(S)	90	32	67	2286	813	1702
3860	90	32	73	2286	813	1854
4460(S)	90	32	79	2286	813	2007
3270	96	32	67	2438	813	1702
3870	96	32	73	2438	813	1854

FIGURE 1-2 - END VIEW

FIGURE 1-3 - SIDE VIEW

OVEN GAS SPECIFICATIONS

US DOMESTIC (120V/60HZ)

MODEL	HEATING VALUES (BTU/HR)	ORIFICE SIZE NATURAL GAS		NATURAL GAS MANIFOLD PRESSURE (INCH WC)	ORIFICE SIZE LPG		LPG MANIFOLD PRESSURE (INCH WC)
		INCHES	MM		INCHES	MM	
1830	65,000	0.1405	3.5687	4.5	0.0935	2.3749	10.0
2440	80,000	0.1540	3.9116	4.5	0.1015	2.5781	10.0
3240	125,000	0.1910	4.8514	4.5	0.1200	3.0480	10.0
2460	125,000	0.1910	4.8514	4.5	0.1200	3.0480	10.0
3260(S)	150,000	0.2090	5.3086	4.5	0.1360	3.4544	10.0
3860	150,000	0.2090	5.3086	4.5	0.1360	3.4544	10.0
4460(S)	185,000	0.2323	5.9004	4.5	0.1540	3.9116	10.0
3270	185,000	0.2323	5.9004	4.5	0.1540	3.9116	10.0
3870	185,000	0.2323	5.9004	4.5	0.1540	3.9116	10.0

BURNER BLOWER AIR SHUTTER SETTING

MODEL	AIR SHUTTER POSITION NATURAL GAS		AIR SHUTTER POSITION LPG	
	TYPE 1	TYPE 2	TYPE 1	TYPE 2
1830	1	2	1	3
2440	1	2	1	3
3240	1	2	1	3
2460	1	2	1	3
3260(S)	1	2	1	3
3860	1	2	1	3
4460(S)	1	2	1	3
3270	1	2	1	3
3870	1	2	1	3

FIGURE 1-4 - TYPE 1

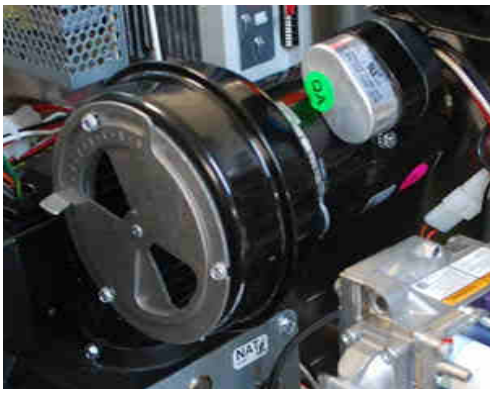


FIGURE 1-5 - TYPE 2

OVEN GAS SPECIFICATIONS

WORLD MODELS (CE)

CATEGORY	SUPPLY PRESSURE (MBAR)	DESTINATION COUNTRY (EXPORT)
2H	20	AT-CH-CY-CZ-DK-EE-ES-FI-FR-GB-GR-HR-HU-IE-IT-LT-LU-LV-NO-PT-RO-SE-SI-SK-TR
2E	20	DE-PL-RO
2L	25	RO-NL
2E+	20; 25	BE-FR
3B	30; 28-30	BE-CY-ES-FR-GB-GR-HU-IE-PT
3P	30	DE-FI-NL-RO
3P	37	BE-CH-CZ-ES-FR-GB-GR-IE-IT-LT-NL-PL-PT-SI-SK
3B/P	30	AT-BE-CH-CY-CZ-DE-DK-EE-FI-GB-GR-HU-IT-LT-NL-NO-PL-RO-SE-SI-SK-TR
3+	28; 30/37	BE-CH-CY-CZ-ES-FR-GB-GR-IE-IT-LT-PT-SI-SK-TR

MODEL	HEATING VALUES GROSS (KW/HR)	HEATING VALUES NET (KW/HR)	GAS CATEGORY	ORIFICE SIZE		MANIFOLD PRESSURE (MBAR)	AIR SHUTTER POSITION (TYPE 2)
				INCHES	MM		
1830	19.05	17.00	I2H / I2E	0.1405	3.5687	11.2	2
			I2L / I2E+	0.089	2.2606	17.4	2
			I3P / I3+	0.089	2.2606	24.9	3
			I3B / I3B/P	0.089	2.2606	18.7	3
2440	23.45	21.50	I2H / I2E	0.1540	3.9116	11.2	2
			I2L / I2E+	0.1015	2.5781	17.4	2
			I3P / I3+	0.1015	2.5781	24.9	3
			I3B / I3B/P	0.1015	2.5781	18.7	3
3240 / 2460	36.63	33.60	I2H / I2E	0.1910	4.8514	11.2	2
			I2L / I2E+	0.1200	3.0480	17.4	2
			I3P / I3+	0.1200	3.0480	24.9	3
			I3B / I3B/P	0.1200	3.0480	18.7	3
3260(S) / 3860	43.96	40.30	I2H / I2E	0.2090	5.3086	11.2	2
			I2L / I2E+	0.1360	3.4544	17.4	2
			I3P / I3+	0.1360	3.4544	24.9	3
			I3B / I3B/P	0.1360	3.4544	18.7	3
4460(S) / 3270 / 3870	54.22	48.40	I2H / I2E	0.2323	5.9004	11.2	3
			I2L / I2E+	0.1540	3.9116	17.4	3
			I3P / I3+	0.1540	3.9116	24.9	3
			I3B / I3B/P	0.1540	3.9116	18.7	3

GAS OVEN ELECTRICAL SPECIFICATIONS

PER OVEN:

- A separate 20A (US Domestic) -OR- 16A (Export) circuit breaker must be provided for EACH oven deck.
- All electrical outlets should be installed on the control cabinet side (right hand side of oven position).
- Electrical connections must be accessible when the ovens are in their installed position.
- Electrical connection must meet all local code requirements.

	US DOMESTIC			EXPORT MODELS		
MODEL	**VOLTS (AC)**	**HERTZ**	**AMPS**	**VOLTS (AC)**	**HERTZ**	**AMPS**
1830	120 VAC 1Φ	60	5.5~9.5	220/230/240 VAC 1Φ	50	3.0
2440	120 VAC 1Φ	60	5.5~9.5	220/230/240 VAC 1Φ	50	3.0
3240	120 VAC 1Φ	60	5.5~9.5	220/230/240 VAC 1Φ	50	3.0
2460	120 VAC 1Φ	60	5.5~9.5	220/230/240 VAC 1Φ	50	3.0
3260(S)	120 VAC 1Φ	60	5.5~9.5	220/230/240 VAC 1Φ	50	3.0
3860	120 VAC 1Φ	60	5.5~9.5	220/230/240 VAC 1Φ	50	3.0
4460(S)	120 VAC 1Φ	60	5.5~9.5	220/230/240 VAC 1Φ	50	3.0
3270	120 VAC 1Φ	60	5.5~9.5	220/230/240 VAC 1Φ	50	3.0
3870	120 VAC 1Φ	60	5.5~9.5	220/230/240 VAC 1Φ	50	3.0

WARNING

To prevent damage to the oven and personal injury or death, the voltage, phase and grounding of the electrical supply must be inspected and verified prior to energizing.

CAUTION

The intended electrical supply MUST be verified at the connection point (electrical outlet or electrical junction box) prior to connecting the oven. Voltage exceeding 10% of the rated voltage will result in damage to the oven components and WILL NOT BE COVERED UNDER WARRANTY.

IMPORTANT

This appliance operates using an inverter and inverter duty motor. GFCI/RCCB devices are not recommended. False or "nuisance" trips are possible at start-up and during operation. In the event a GFCI/RCCB is required by the local electrical code, a quality GFCI/RCCB of the appropriate type must be selected. EDGE recommends Siemens panel mounted GFCI Breakers 20A (USA) / RCCB (B Type) 16A breaker protection devices (EXPORT).

North America (Domestic) appliances include an attached 14/3-AWG NEMA-15 cord set. Ensure that the retaining clip is correctly installed over the corded receptacle during installation. This cord must not be altered in anyway.

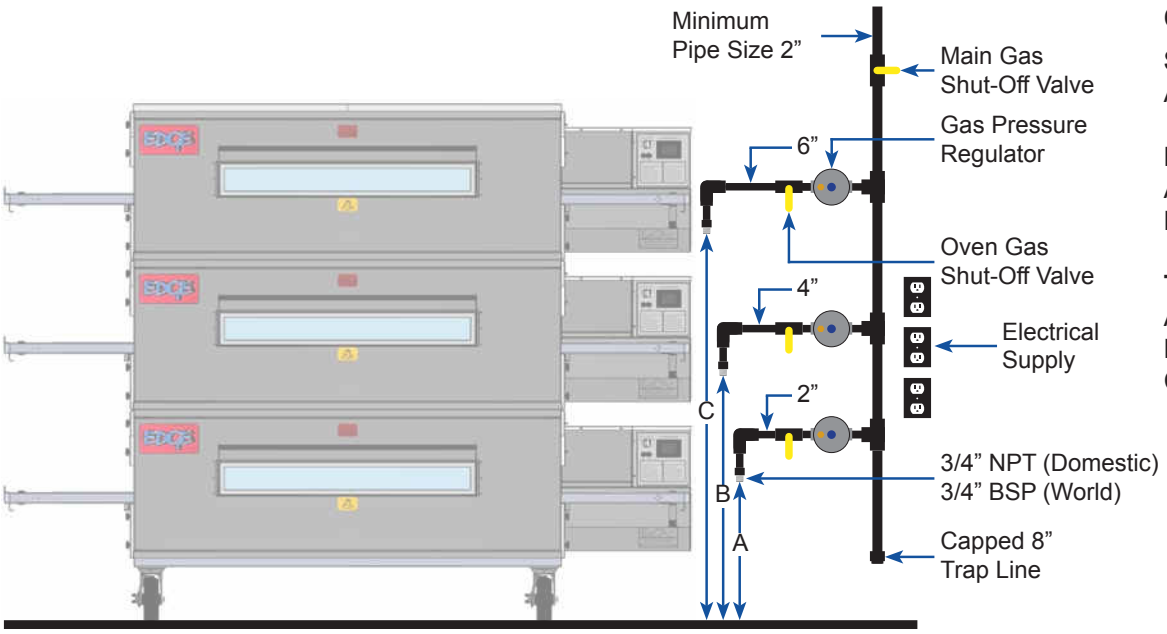
Export (World) appliances shall be connected using a gland and a fitted cord set (not supplied). Connections are to be made directly to the EM filter. Ensure that the earth ground is properly terminated to the marked bonding point.

BEST PRACTICE GAS & ELECTRICAL CONFIGURATION

IMPORTANT

Utilities must be accessible when the ovens are in their installed position. Do not install utilities behind the ovens. Incoming gas line MUST be positioned on the oven control cabinet side.

As all kitchen situations vary, so may your installation. The below illustration is a best practice guide and should be adhered to as closely as possible.



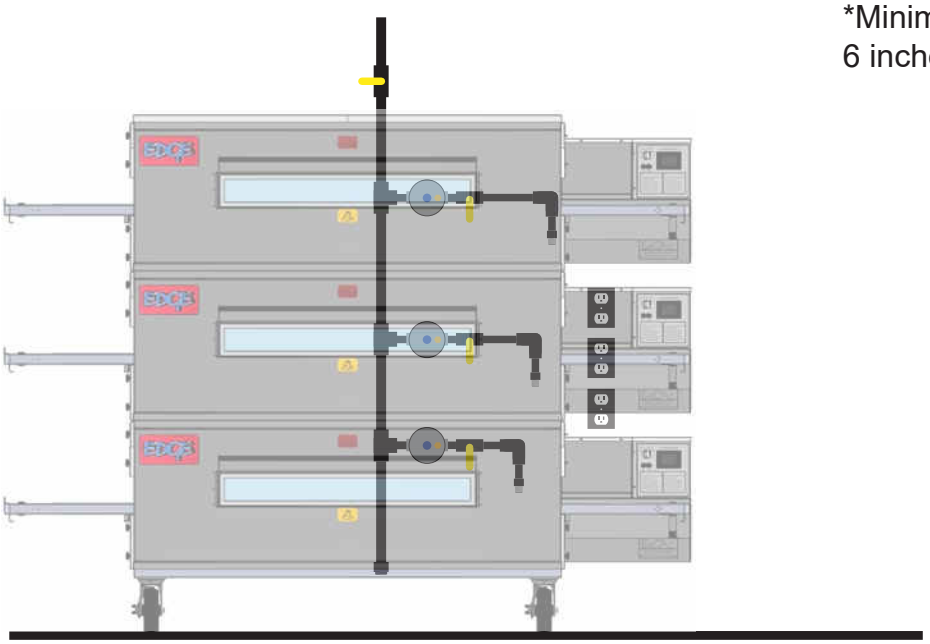
ACCEPTABLE INSTALLATION

OUTLET HEIGHTS

SINGLE STACK
A = 30.75” (781mm)

DOUBLE STACK
A = 30.75” (781mm)
B = 51.00” (1295mm)

TRIPLE STACK
A = 22.00” (559mm)
B = 35.25” (895mm)
C = 55.50” (1410mm)



UNACCEPTABLE INSTALLATION

*Minimum Clearance:
6 inches from combustibles on all sides

SPECIFICATIONS

OVEN VENTILATION

IMPORTANT

This oven must be installed under a ventilation hood. The ventilation hood must be installed in accordance with local codes and requirements.

IMPORTANT

- **Gas ovens must have a mechanically driven ventilation system.**
- **All local, national, or international codes must be followed when installing the ventilation system for this appliance.**
- **All local, national, or international codes supersede any recommendations found in this manual.**
- **Proper ventilation of this oven is the sole responsibility of the purchaser.**

VENTILATION REQUIREMENTS

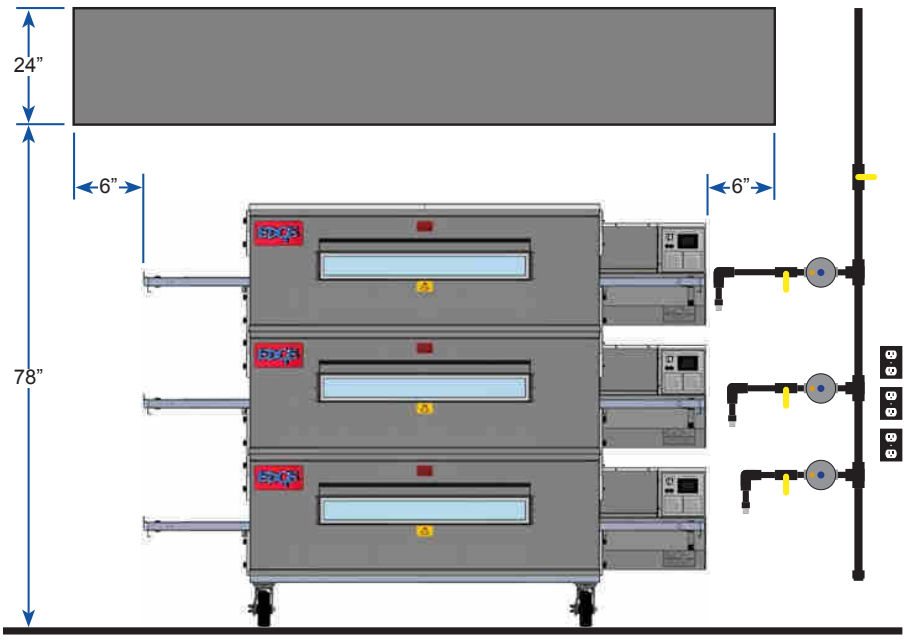
Hoods should extend beyond each belt end and the front and back of the oven by no less than six (6) inches, except when using an EDGE approved hood, such as the Halton capture hood. The ventilation system must be vented outdoors and away from any entrance or air intake vent.

EXHAUST CFM RATES

CFM requirements will vary depending on the hood design and the oven model. Minimum CFM rates can be as low as 150CFM per foot of hood length on certain hood designs. Consult your hood manufacturer or ventilation engineer for proper hood sizing and minimum CFM ratings.

MAKE UP AIR (MUA)

Proper balance of exhaust and make-up air is critical in the design of a properly functioning hood system. A recommended 80% of exhausted air should be returned via a dedicated mechanical MUA system. Room air diffusers must not be directed onto the oven and should be positioned a minimum of three (3) feet from the perimeter of the hood to keep airflow from affecting the oven.



SUGGESTED HOOD SIZES

MODEL	DIMENSIONS (W x D x H)
EDGE-1830	84” x 48” x 24”
EDGE-2440	96” x 72” x 24”
EDGE-3240	96” x 60” x 24”
EDGE-2460	120” x 60” x 24”
EDGE-3260(S)	120” x 72” x 24”
EDGE-3860	120” x 84” x 24”
EDGE-4460(S)	120” x 84” x 24”
EDGE-3270	120” x 72” x 24”
EDGE-3870	120” x 84” x 24”

INSTALLATION INSTRUCTIONS

Ensure that all ovens have been installed in accordance with this Installation & Operation Manual, that the connected utilities comply with the oven ratings tag and that these were connected to the ovens in compliance with local building and mechanical codes.

1. The gas supply shall have a gas meter and regulator large enough to accommodate all of the gas appliances, such as the ovens, additional cooking equipment, and water heaters in operation at the same time.
2. Oven installation must comply with local codes or, if local codes do not exist, with the **National Fuel Gas Code, ANSI Z223.1/NFPA 54** -OR- **Natural Gas Installation Code, CAN/CGA-B149.1**, or the **Propane Gas Installation Code, CAN/CSA-B149-2**, as applicable.
3. This appliance must be electrically grounded in accordance with local codes, or if local codes do not exist, with the **National Electrical Code, ANSI/NFPA 70** -OR- with the **Canadian Electrical Code, CSA C22.2**.
4. When this appliance is installed with casters, it must be installed with the casters supplied, a connector complying with **ANSI Z21.69** -OR- **CAN/CGA-6.16**, a quick-disconnect device complying with **ANSI Z21.41**, and a mechanism to limit movement of the appliance without straining the connector or its associated piping system. This quick-disconnect device must not exceed 1.5 meters in length.
5. The gas supply tubing or hose shall comply with the national requirements in force and shall be periodically examined and replaced as necessary.
6. This appliance and its individual manual shutoff valves must be **disconnected** from the gas supply piping system during any pressure testing of gas supply piping at pressures exceeding 1/2 psi (3.5 kPa).
7. The installer of this oven must contact local building and fire officials concerning inspections and installation requirements of this oven and its ventilation system.
8. Unless otherwise stated, parts protected by the manufacturer or the authorized agent shall not be adjusted by the installer.
9. In the event this appliance is to be converted to a gas type other than which it was originally adjusted for, contact manufacture or authorized agent for the appropriate conversion kit (correct orifice & valve, correct appliance decal, and instructions)
10. Ovens that have not been fired for a period of one (1) year of more since the original manufacturing date, may require additional steps. Please call the EDGE technical team prior to initial oven start-up.

FOREWORD

Gas must be present at the installation site at the time of the planned installation. If this is not possible, arrangements must be made with the installer or a comparable service provider to complete the requirements of the Installation Checklist and First Firing inspection. This may incur additional cost to you.

The utility connections to the oven MUST match the specifications detailed for the oven(s) installation.

Ovens which are not installed on casters and ovens which are not plumbed using a flexible gas hose are immobile. These conditions will violate the terms of your warranty.

Extraction systems must meet the minimum requirements specified in this manual AND local code. The oven control system must not be subjected to high heat. **If the operating space is uncomfortable to work in, the extraction is insufficient for the oven.** Heat will deteriorate control and drive components, resulting in premature failure. Great care has been taken to equip your EDGE oven with the highest quality of components and thermal protection abilities.

A preventative maintenance guide is provided in this manual. Please utilize it to keep your new oven(s) operating at their best level.

INSTALLATION INSTRUCTIONS

WARNING & SAFETY INFORMATION

EDGE ovens has been designed to be easily maneuvered and stacked with the correct lifting equipment. The use of EDGE approved lifting equipment is recommended. For further information please contact your EDGE sales contact.

WARNING

- **NEVER place any part of your body beneath the oven when it is suspended by lifting jacks. The ovens can over rotate, tip or fall and can cause injury or death.**
- **DO NOT place your hands on the vertical pole, below the winch of your lifting jack. A pinch point can be created between the winch and the pole as the winch descends.**

CAUTION

TAKE CARE while maneuvering the oven on carts or the supplied skid, especially when traveling up or down ramps, over unleveled surfaces, tiles and bumps. Ratchet straps should be used at all times until the oven is close to the desire unload and assembly area.

TOOLS & EQUIPMENT REQUIRED

Two (2) EDGE lifting Jacks (P/N: IE-9001)
-OR- two (2) Genie Lifts or similar lifting system

HAND TOOLS

- One (1) #2 Phillips screwdriver
- One (1) ratchet
- One (1) ratchet short extension
- One (1) ratchet long extension
- One (1) 5/16" socket -OR- nut driver (finger securing bracket)
- One (1) 7/16" wrench -OR- socket (belt assembly & skid bracket removal)
- One (1) 9/16" socket (castors and legs)
- One (1) 3/8" socket or wrench (oven back)
- One (1) tin snips (banding removable)
- One (1) adjustable crescent wrench (as needed)

One (1) EDGE installation cart (P/N: IE-9201)

Two (2) clamps or locking pliers, when NOT using EDGE lifting jacks (P/N: IE-9001)

One (1) 10ft, SCH40 Steep Pipe, 3" O.D. or 2.5" I.D.

OVEN ASSEMBLY

UNPACKING YOUR OVEN

1. Begin by identifying your BOTTOM oven. The bottom oven will have the oven based strapped or screwed to the underside of the oven deck and the oven legs (single and double oven only) bolted to the skid.
2. Remove and retain all attached documentation and oven assembly hardware:
   - bolts
   - split locking washers
   - gas hose (domestic ovens only)
   - crumb pans
   - conveyor end stops
   - end panel baffles (optional)
   - washers
   - conveyor frame mating plates
   - chain guard
   - conveyor drive chain(s)
   - heat shield
   - restraint eyelet bracket
   - control cabinet heat shield (double & triple ovens only)
3. Remove all shrink wrap from the oven and protective insulation from folded belt ends and control cabinet side.
4. DO NOT cut any banding or remove any ratchet straps at this point, the oven must remain attached to the cart or pallet.
5. Inspect the oven for any concealed shipping damage before continuing.

FIGURE 2-1

BELT ASSEMBLY

1. Snip the securing cable ties from belting. (Figure 2-2)
2. Using the 7/16" wrench or remove the four (4) 1/4-20 carriage bolts and 7/16" nuts from the top 'L' right angle conveyor frame shipping bracket, retain removed bolts and nuts for later use.
3. Replace the shipping bracket with one of the supplied belt mating plates, aligning the carriage bolt holes and installing two (2) of the previously removed 1/4-20 carriage bolts and 7/16" nuts affixing to the internal oven section of the conveyor frame. (Figure 2-3)
4. Repeat the same process on the bottom belt shipping bracket.
5. The newly installed mating plates can now be connected to the unfolded section of the conveyor frame. Install the remaining four (4) 1/4-20 carriage bolts and 7/16" nuts to secure the end section of the conveyor frame. (Figure 2-4)
6. Repeat the belt assembly process on the opposing end of the oven.

NOTICE

The belt should remain in the oven during the oven spinning process.

FIGURE 2-2

FIGURE 2-3

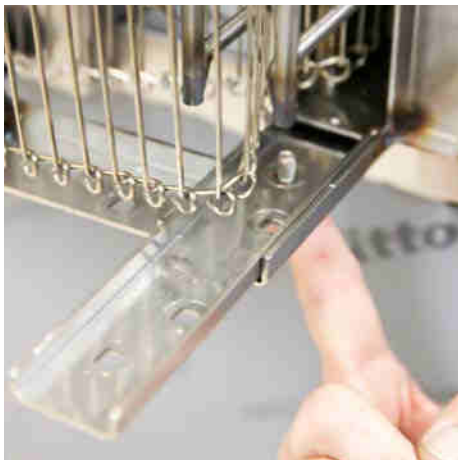
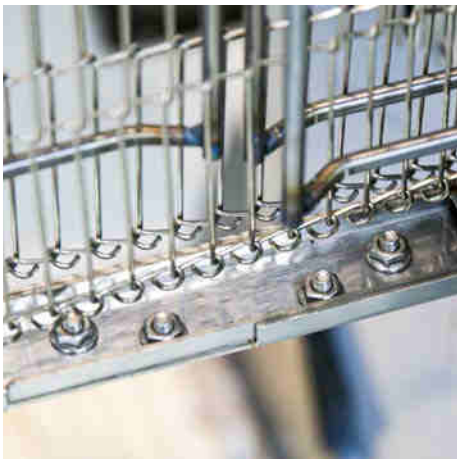


FIGURE 2-4



OVEN ASSEMBLY

BASE, LEGS & CASTORS ASSEMBLY

1. Unbolt the legs from the skid and unpack the braked castors.
2. Attach the castors to each leg using four (4) split locking washers and 3/8" bolts (Figure 2-5). Tightening with a 9/16" socket and ratchet (Figure 2-6).
3. On the base side of the oven (Figure 2-7), align each leg to the sunken nuts and install using four (4) 3/8" bolts, split locking washers and flat washers, per leg (Figure 2-8 & Figure 2-9). If installing as part of a triple stack oven, legs are not required and the castors should be fitted directly to the oven base. (Figure 2-10)

FIGURE 2-5

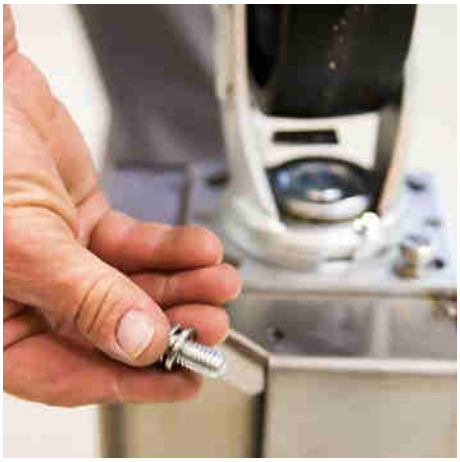


FIGURE 2-6

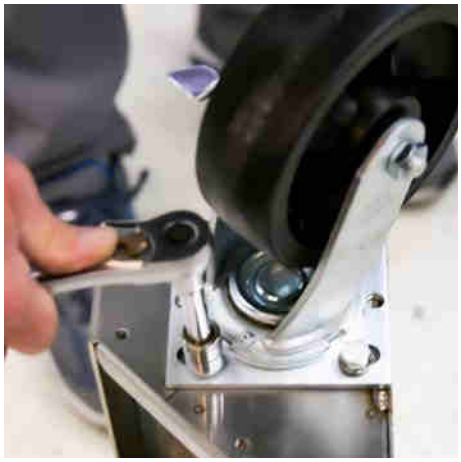


FIGURE 2-7

FIGURE 2-8

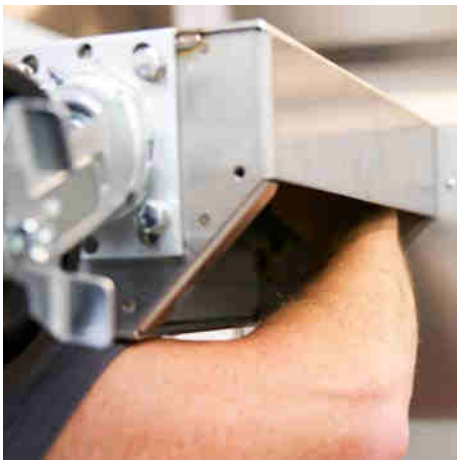


FIGURE 2-9

FIGURE 2-10

FIGURE 2-11

CAUTION

Ensure all bolts are tight. Damage caused due to failure to secure is not coverable under warranty.

OVEN ASSEMBLY

ASSEMBLING YOUR OVEN WITH APPROVED EDGE LIFTING EQUIPMENT

EDGE ovens has been designed to be easily maneuvered and stacked with the correct lifting equipment. The use of EDGE approved lifting equipment is recommended. The following instructions can be applied to ovens supplied on the original shipping skid or the EDGE delivery carts.

1. Once you are happy that the oven is close to your final installation position, slide the SCH40 10ft steel pipe through each end of the provided and installed lifting plates, ensuring an equal amount of the steel pipe protrudes either end of the oven.

2. Position the EDGE lifting jacks on either side of the lifting pipe, making sure that the shortest leg of the tripod is in-line with the lifting pipe and facing away from the oven end.

3. Raise each lifting jack winch to the height of the lifting pipe and insert each end of the lifting jack into the lifting pipe by carefully moving the lifting jacks forward (Figure 2-12 & Figure 2-13)

FIGURE 2-12 - SKID

FIGURE 2-13 - EDGE CART

FIGURE 2-14

NOTICE

Recently manufactured ovens are provided with securing holes and screws on each corner of the oven bottom, which are designed to secure the oven base to the oven bottom (Figure 2-14). If your oven does not have this feature, the oven base should be secured to the oven by banding strips or ratchet straps. DO NOT REMOVE these until the oven has been rotated.

SPINNING OVEN FROM DELIVERY SKID OR EDGE DELIVERY CART

FIGURE 2-15

FIGURE 2-16

4. If spinning from the original delivery skid, remove and discard the eight (8) 1/4” lag bolts that secure the skid to the oven support brackets, using a 7/16” socket and ratchet or impact driver, repeat process for each bracket, two } (2) in total. (Figure 2-15).

   If spinning from the delivery cart, remove all straps securing the oven to the installation cart. (Figure 2-16).

SPINNING OVEN FROM DELIVERY SKID OR EDGE DELIVERY CART (CONT)

FIGURE 2-17

5. Once the skid is free from the support brackets or delivery cart, at a steady rate and equal height raise both jacks, controlling the oven during the lift to prevent any unexpected rotation. (Figure 2-17)

FIGURE 2-18

6. When the oven is sufficiently elevated, carefully remove the delivery skid or EDGE delivery cart from underneath the oven and relocate away from the oven installation area. (Figure 2-18)

FIGURE 2-19

7. Continue raising the oven until the oven can be rotated enough so that the back castors can touch the ground. (Figure 2-19)

8. Slowly continue to raise the oven, while supporting the oven to avoid over rotation, until the back castors have cleared the ground and the oven can be rotated enough that the front castors are touching the floor (Figure 2-20).

SPINNING OVEN FROM DELIVERY SKID OR EDGE DELIVERY CART (CONT)

FIGURE 2-20

9. Begin lowering the oven steadily and equally until all castors are seated on the floor and the weight of the ovens has been released from the lifting jacks. (Figure 2-20)

FIGURE 2-21

10. Once the oven has been lowered and weight has been released from the lifting jacks, remove the lifting jacks and pipe from the oven and relocate away from the immediate work area. (Figure 2-21)

FIGURE 2-22

11. If your oven was spun from the original delivery cart, remove and discard the oven support brackets from the rear of the oven using a 3/8” socket, ratchet and long extension (Figure 2-22). Each bracket requires the removal of two (2) fastening 1/4” bolts, two (2) split locking washers and two (2) flat washers. **RETAIN ALL REMOVED BOLTS AND WASHERS FOR LATER USE.**

SPINNING OVEN FROM DELIVERY SKID OR EDGE DELIVERY CART (CONT)

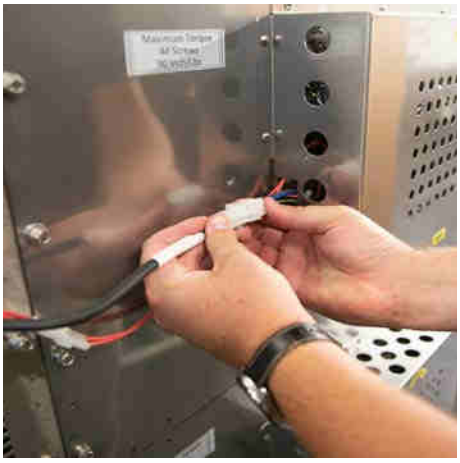
FIGURE 2-23

12. Reinstall the previously removed and retained 1/4” bolts, split locking washers and flat washers in the oven back (Figure 2-23). There should be a total of five (5) 1/4” bolts, five (5) split locking washers and five (5) flat washers on each side of the oven back.

13. If adding further ovens to the oven stack, relocate this oven approximately 6’ (72”) in front of the current oven location in preparation for maneuvering this oven under the next oven stack.

MAIN BLOWER HARNESS CONNECTION & COVER INSTALL

FIGURE 2-24



1. **EDGE DELIVERY CART INSTALLATION ONLY.** Connect the two (2) pin and five (5) pin plug to the corresponding socket. (Figure 2-24)

   ORIGINAL DELIVERY SKID INSTALLATION ONLY. Ovens installed from the original delivery skid will come with the main blower harness and cover fitted. If transferring to the EDGE delivery cart, the harness cover will need to be removed and the harness plugs disconnected.

FIGURE 2-25

FIGURE 2-26

2. Slide the HARNESS COVER in to the cutout located in the main blower motor cover. (Figure 2-25)

3. Using a #2 Phillips screwdriver, align and install the supplied five (5) fastening screws. (Figure 2-26)

OVEN ASSEMBLY

STACKING YOUR OVEN

WARNING

Do not place your hands or fingers under the connecting lip of the oven bottom when lowering the oven during oven assembly. The edge of the connecting lip can cause severe cuts or amputation.

Oven stacking is required for double and triple oven configurations. Once the bottom oven of stack has been assembled (see previous page for instructions) please select the next oven in the stack accordingly.

NOTICE

- **TOP OVEN in a double or triple stack is identifiable by the presence of an oven lid on top of the oven cavity, NO insulation visible and NO oven base attached. (Figure 2-27)**
- **MIDDLE OVEN in a triple stack is identifiable by the lack of an oven lid and visible oven insulation on oven top, with NO oven base attached. (Figure 2-28 & Figure 2-29)**

FIGURE 2-27

FIGURE 2-28

FIGURE 2-29

NOTICE

For TOP ovens, remove the protective plastic film from the lid <u>BEFORE</u> stacking the oven.

FIGURE 2-30

1. As with the BOTTOM oven, assemble the belt and repeat appropriate oven spinning setup procedures.

2. With a helper, raise the oven until the oven can be rotated ninety (90) degrees so that the oven is horizontal and at a comfortable working height. Continue to support the suspended oven to avoid over rotation. (Figure 2-30)

FIGURE 2-31

3. **ORIGINAL DELIVERY SKID INSTALLATION ONLY.** With a helper maintaining control of the suspended oven, Use a 3/8” socket, ratchet and long extension to remove and discard the oven support brackets from the rear of the oven (Figure I). Each bracket requires the removal of two (2) fastening 1/4” bolts, split locking washers and flat washers. (Figure 2-31)

NOTICE

Retain all removed bolts and washer for later use.

FIGURE 2-32

4. **ORIGINAL DELIVERY SKID INSTALLATION ONLY.** Reinstall the previously removed and retained 1/4” bolts, split locking washers and flat washers in the oven back. There should be in total five (5) 1/4” bolts, split locking washers and flat washers on each side of the oven back (Figure 2-32).

FIGURE 2-33

5. Slowly continue to raise the oven to a height that will allow the previously assembled oven(s) to be pushed under the suspended oven, continuing to support the suspended oven to avoid over rotation Carefully maneuver the previously assembled oven beneath the suspended oven.. (Figure 2-33)

FIGURE 2-34

6. Align the front edge of the suspended oven to the front edge of top of the previously assembled oven(s). (Figure 2-34)

FIGURE 2-35

7. Begin lowering the oven steadily and equally until the suspended oven is sat flush, with the oven bottom lip seated snugly and correctly over the oven below and the weight of the oven has been released from the lifting jacks. (Figure 2-35)

FIGURE 2-36

8. Once the oven has been lowered and weight has been released from the lifting jacks, remove the lifting jacks and pipe from the oven and immediate work area. (Figure 2-36)

9. **EDGE DELIVERY CART INSTALL ONLY.** Install the MAIN BLOWER CONNECTION HARNESS as shown in the “MAIN BLOWER HARNESS CONNECTION & COVER INSTALL” section. (Figure 2-24 to Figure 2-26)

STACKING YOUR OVEN (CONTINUED)

FIGURE 2-37

10. Once the ovens have been stacked and the lifting jacks and pipe have been removed, begin removing the LIFTING PLATES. Remove all the wingnuts from the UPPER END PANELS. (Figure 2-37)

FIGURE 2-38

11. Carefully pull the LIFTING PLATE and UPPER END PANEL from the threaded studs and remove the LIFTING PLATE. Repeat for all lifting plates. (Figure 2-38)

FIGURE 2-39

12. Reinstall all the UPPER END PANELS and WINGNUTS once the lifting plates have been removed. (Figure 2-39)

FINGER SECURING SHIPPING BRACKET REMOVAL

FIGURE 2-40

1. Begin by removing all the wingnuts from the TOP end panels and carefully removing the end panels from the oven mouth (two per oven deck). (Figure 2-40)

FIGURE 2-41

FIGURE 2-42

2. Locate the finger securing shipping brackets, found across the tip (front edge) of the oven fingers. (Figure 2-41)

3. The shipping brackets are secured with a 5/16” hex/slot head sheet metal screw. (Figure 2-42)

FIGURE 2-43

4. Remove from both ends of the bracket and discard both the brackets and removed screws. (Figure 2-43)

5. It is good practice at this point to verify the oven finger configuration, see subsequent chapter for details of how to undertake this task.

6. Replace removed TOP end panels and wingnuts. DO NOT over tighten the black wingnuts.

7. Repeat this process on each on each of the remaining ovens.

CONVEYOR BELT & FINGER PANEL REMOVAL AND INSPECTION

NOTICE

Before oven initiation, finger panel configuration should be inspected and confirmed as correct. Details of the recommended or requested setup can be located on the customer's Sales Order.

FIGURE 2-44

1. Using a #2 Phillips screwdriver, remove the securing screw from the conveyor drive chain guard. (Figure 2-44)

FIGURE 2-45

2. Lift the chain guard upwards to remove it. (Figure 2-45)

FIGURE 2-46

FIGURE 2-47

3. With a helper, lift the conveyor oven at both ends and remove the conveyor belt from the control cabinet end of the oven. (Figure 2-46 & Figure 2-47)

FIGURE 2-48

4. Remove the TOP and BOTTOM end panels as described in the previous section. (Figure 2-48)

FIGURE 2-49

5. If not previously removed, remove and discard the finger securing bracket from the top and bottom finger panels. Using your 5/6” nut driver or socket and wrench with short extension, remove the two (2) securing 5/16” hex head screws from either end of bracket. Repeat for both TOP and BOTTOM fingers, if applicable. (Figure 2-49)

FIGURE 2-50

6. Working from control cabinet side of the oven, remove the fingers from the oven, lifting the narrow fingertip from the front bracket, then lifting the larger end from the plenum wall at the rear. (Figure 2-50)

NOTICE

When removing the fingers make sure to record the order in which they are removed. Replacing them incorrectly could adversely affect the performance of the oven.

FIGURE 2-51

7. Slide the finger cover off the finger housing to verify the columnating panel (or finger insert) within. (Figure 2-51)

   Verify that the finger cover, columnating panel and the position of the finger panel assembly within the oven are correct.

   Refer to the identification chart in the “FINGER ASSEMBLIES” section for further information.

8. Install the removed and verified finger panels back in the oven in the correct order. (Figure 2-52)

   Be sure that the finger panels are correctly seated against the plenum wall and fully rested in the front brackets. The finger panels should sit at horizontal across the oven chamber. (Figure 2-53 & Figure 54)

FIGURE 2-52

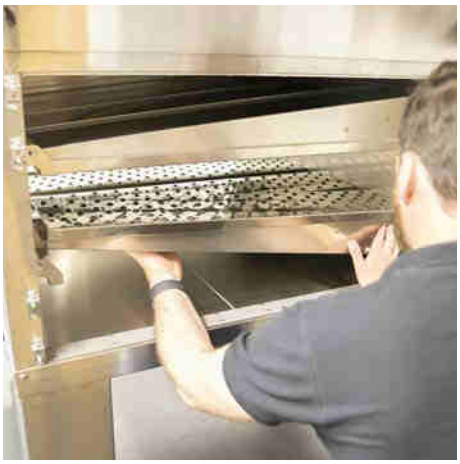
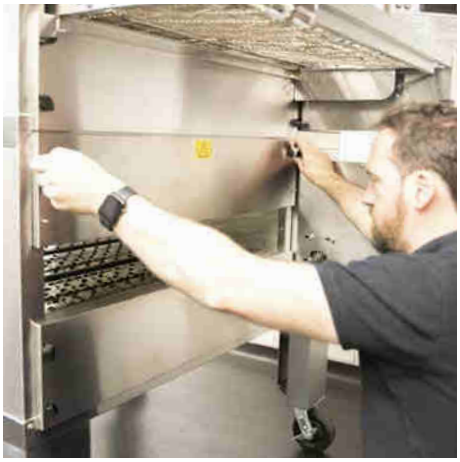


FIGURE 2-53

FIGURE 2-54

FIGURE 2-55



9. When finished, install the oven end panels and wingnuts. DO NOT over tighten the wingnuts. (Figure 2-55)

FIGURE 2-56

10. With a helper, install the removed belt ensuring that the conveyor frame equally protrudes from each end of the oven chamber and the right hand side of the conveyor frame sits flush with the control cabinet end. (Figure 2-56)

FIGURE 2-57

11. Install the removed chain guard. (Figure 2-57) If not already installed, refer to the CONVEYOR DRIVE SYSTEM ASSEMBLY section for detailed instructions of how to install the conveyor drive chain.

FIGURE 2-58

12. Secure in place with the previously removed Phillips screw. (Figure 2-58).

OVEN ASSEMBLY

FINGER PANEL ASSEMBLIES EXPLAINED

All EDGE ovens are shipped with eight (8), twelve (12) or fourteen (14) finger assemblies per oven. Each finger assembly consists of three (3) parts:

A) Finger Housing

B) Columnating Panel

C) Finger Cover

The finger assembly pattern of the oven determines the baking characteristics. Once the finger pattern is known, record it on the decal on the side of the control cabinet for future reference.

FIGURE 2-59

A **B** **C**

FINGER COVER

Finger covers are essential to the creation of impinged air. They, in addition to the columnating panels, create the pressurized columns of air used in the impingement cooking process. Traditionally all finger covers are fully open with maximum number of hole openings (as shown Figure 1-C), for some chain accounts a finger cover with a reduced number holes can be used and may also have to be verified when confirming finger configuration.

COLUMNATING PANELS

Columnating panels are used within the oven finger housing and control the volume of air allowed to pass through the finger cover. Additional columnating panels may also be provided with the oven. The majority of ovens are built with a universal pattern pre-installed. Additional panels are provided to alter the oven baking characteristics, to best match the product being baked. For further information, please consult you EDGE oven sales representative.

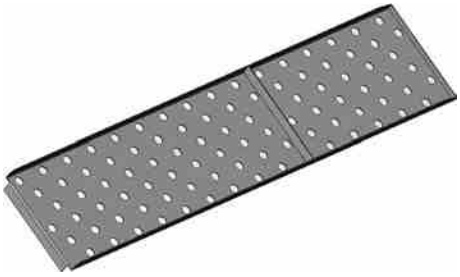
NOTICE

Failure to install the finger panel assemblies in the ovens in the order they were removed or as per the prescribed configuration could negatively affect the bake performance.

COLUMNATING PANEL OPTIONS

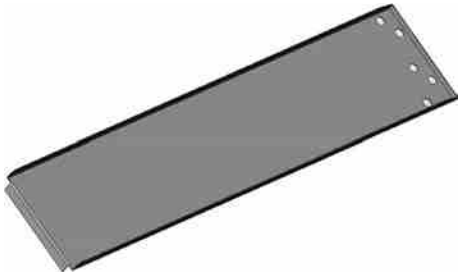
Please note that for visualization purposes that the columnating panels are shown facing upwards, installation of these panel in the TOP finger assemblies will require the panels to be installed DOWNWARDS facing.

#10 FULL OPEN



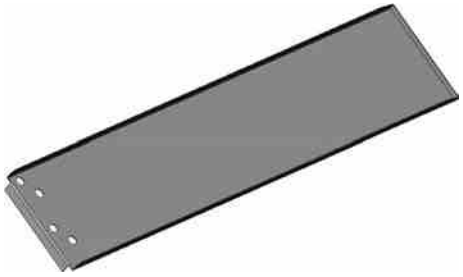
Provides 100% impingement air across the entire panel.

#20 BACK EDGE OPEN



Provides a small increase to the back-edge impingement air and radiant only heating elsewhere.

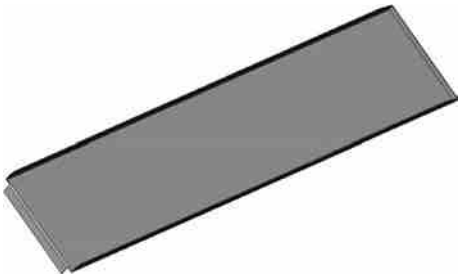
#25 FRONT EDGE OPEN



Provides a small increase to the front-edge impingement air and radiant only heating elsewhere.

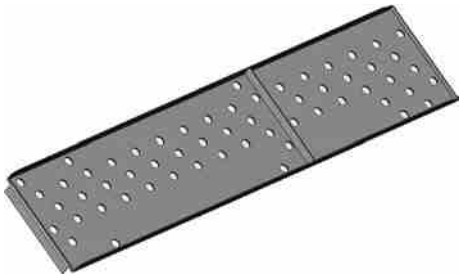
COLUMNATING PANEL OPTIONS (CONTINUED)

#30 FULL BLOCK



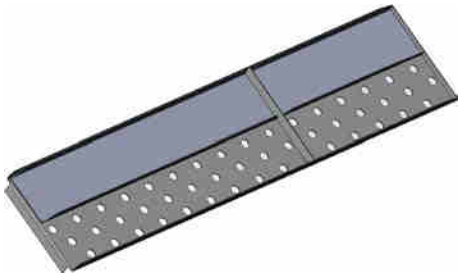
Delivers radiant heat across the product, impingement air is complete blocked.

#40 FINISHING PANEL



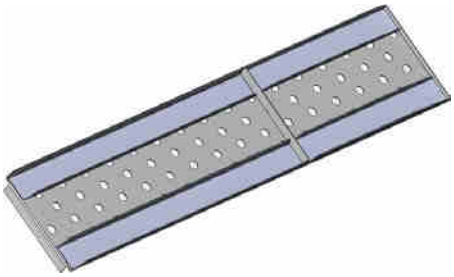
A special columnating panel that is used exclusively on the exit finger.

#50 HALF LEFT OPEN



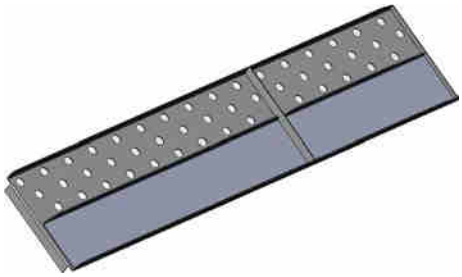
Provides 50% impingement air along the downwards facing LEFT half of the panel.

#56 HALF CENTER OPEN



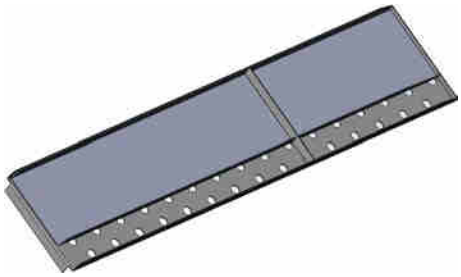
Provides 50% impingement air in the CENTRE of the panel

#60 HALF RIGHT OPEN



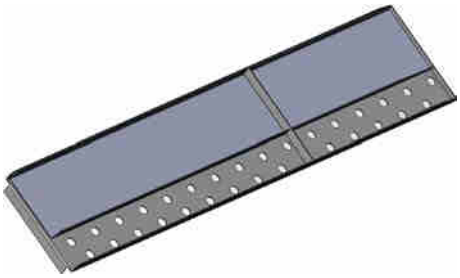
Provides 50% impingement air along the downwards facing RIGHT half of the panel.

#70 QUARTER LEFT OPEN



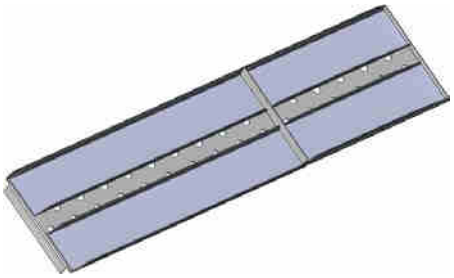
Provides 25% impingement air along the downwards facing LEFT half of the panel.

#75 THIRD LEFT OPEN



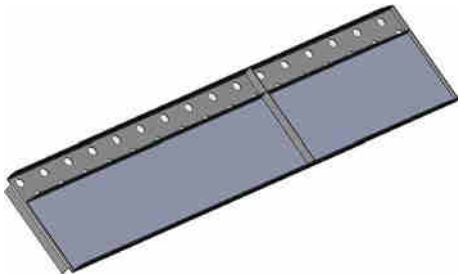
Provides 33% impingement air along the downwards facing LEFT half of the panel.

#78 QUARTER CENTER OPEN



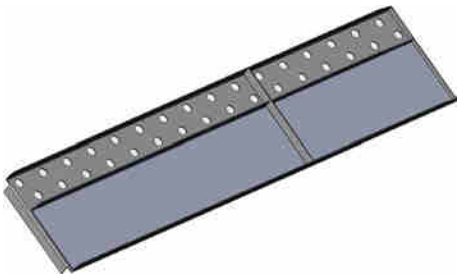
Provides 25% impingement air in the CENTRE of the panel

#80 QUARTER RIGHT OPEN



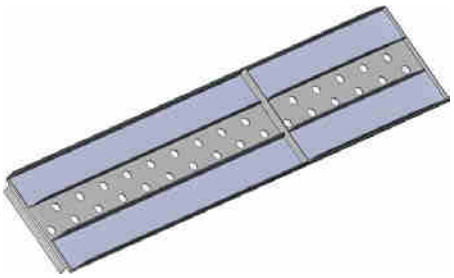
Provides 25% impingement air along the downwards facing RIGHT half of the panel.

#85 THIRD RIGHT OPEN



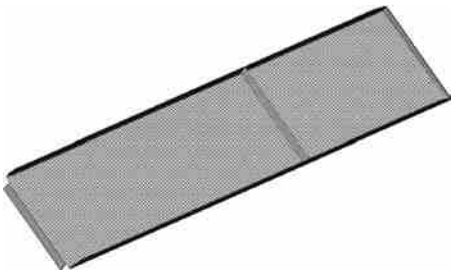
Provides 33% impingement air along the downwards facing RIGHT half of the panel.

#87 THIRD CENTER OPEN



Provides 33% impingement air in the CENTRE of the panel

#00 SOFT FULL OPEN



A special panel that provides a softer style of impingement. Panel has no columnating holes.

OVEN ASSEMBLY

STANDARD CONVEYOR DRIVE SYSTEM ASSEMBLY

NOTICE

The oven conveyor belt will arrive fitted in your oven. Each belt end is folded to protect the belt from damage during shipping. For instructions of how to unfold the belt ends please see the "BELT ASSEMBLY" section.

FIGURE 2-60

1. Using a #2 Phillips screwdriver, remove the securing screw from the conveyor drive chain guard. (Figure 2-60)

FIGURE 2-61

2. Lift the chain guard upwards to remove it. (Figure 2-61)
3. Remove the conveyor drive chain from the hardware pack supplied with your oven.

FIGURE 2-62

4. Lift and push the conveyor frame into the oven mouth approximately 1-2" so that the crumb tray support bracket rests on the BOTTOM end panel. (Figure 2-62)

FIGURE 2-63

5. Install the conveyor drive chain on conveyor motor sprocket. (Figure 2-63)

FIGURE 2-64

FIGURE 2-65

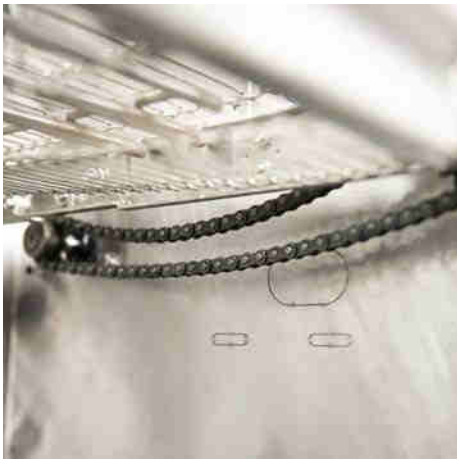
6. Take the opposing end of the conveyor drive chain and install on the conveyor belt sprocket. (Figure 64 and Figure 65)

FIGURE 2-66

7. Lift and pull the conveyor oven back out of the oven, ensuring that the crumb pan support bracket sits externally to the oven mouth. If seated correctly the conveyor frame will sit flat. (Figure 2-66)

   The conveyor frame should protrude equally from each end of the oven chamber and the right hand side of the conveyor frame should sit flush with the control cabinet end.

FIGURE 2-67



8. Check the tension of the conveyor drive chain. The conveyor drive chain when properly installed will sit taught with very little slack on the upper and lower side of the chain. (Figure 2-67)

NOTICE

Excessive slack may result in the drive chain slipping which causes excessive ware and can result in premature failure.

FIGURE 2-68

9. If excessive slack does exist on the conveyor drive chain, loosen the four (4) conveyor motor 1/2” x 1/4-20 bolts with a 7/16” spanner and push the conveyor motor towards the oven mouth until the slack has been removed from the upper and lower side of the chain. (Figure 2-68)

FIGURE 2-69

FIGURE 2-70

10. Tighten the conveyor motor bolts and recheck tension. DO NOT exceed 40 inch-lbs torque on the motor bolts. (Figure 2-68)

11. Install the removed chain guard (Figure 2-69) and secure in place with the previously removed Phillips screw (Figure 2-70).

NOTICE

Removing and reversing the belt when changing the oven belt direction is NOT required. The conveyor belting used for the EDGE Oven is C-CureEdge, a product of Wire Belt Company of America. This belting is **BI-DIRECTIONAL**.

OVEN ASSEMBLY

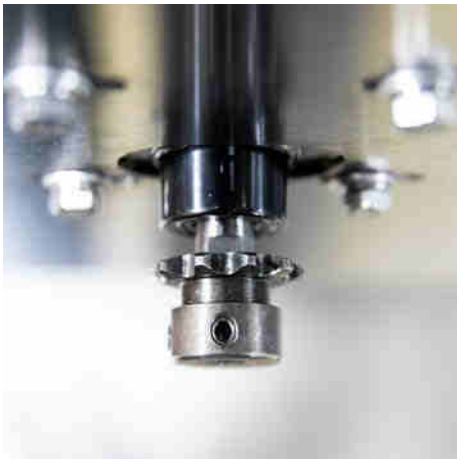
SPLIT-BELT CONVEYOR DRIVE SYSTEM ASSEMBLY

A split-belt conveyor, allows the oven operator to run two different conveyor speeds through the same oven chamber. Much like the standard conveyor belt, conveyor drive chain tension should be assessed as well sprocket orientation and alignment.

Each channel of a split-belt conveyor, is driven by its own dedicated conveyor motor. The rear belt (denoted by blue channel), is driven by the motor closest to the oven mouth and is held in place by four (4) 1/2” x 1/4-20 bolts. The front belt (denoted by the red channel) is driven by motor positioned further to the right hand side of the oven and is secured by three (3) 1/2” x 1/4-20 bolts.

Each motor in a split-belt system has a specific sprocket size and orientation. ALL sprockets are keyed with a 1/2” bore.

FIGURE 2-71



NON SPLIT-BELT SPROCKET
10 TOOTH, 35 PITCH
(2 x ALLEN SET SCREWS)

FIGURE 2-72

SPLIT-BELT REAR MOTOR
15 TOOTH, 25 PITCH WITH REVERSED ORIENTATION
(2 x ALLEN SET SCREWS)

FIGURE 2-73

SPLIT-BELT FRONT MOTOR
15 TOOTH, 25 PITCH
(2 x ALLEN SET SCREWS)

SPLIT-BELT CONVEYOR DRIVE SYSTEM ASSEMBLY (CONTINUED)

Similarly to the conveyor motor, the conveyor input shaft also has specific sprocket sizes. ALL sprockets are keyed with a 1/2” bore.

FIGURE 2-74

NON SPLIT-BELT CONVEYOR
15 TOOTH, 36 PITCH
(2 x ALLEN SET SCREWS)

FIGURE 2-75

SPLIT-BELT CONVEYOR
22 TOOTH, 25 PITCH
(2 x ALLEN SET SCREWS)

NOTICE

The oven conveyor belt will arrive fitted in your oven. Each belt end is folded to protect the belt from damage during shipping. For instructions of how to unfold the belt ends please see the “BELT ASSEMBLY” section.

FIGURE 2-76

1. Using a #2 Phillips screwdriver, remove the securing screw from the conveyor drive chain guard. RETAIN SCREW FOR LATER USE. (Figure 2-76)

FIGURE 2-77

FIGURE 2-78

2. Lift the chain guard upwards to remove it. (Figure 2-77)

3. Remove the conveyor drive chain from the hardware pack supplied with your oven. (Figure 2-78)

FIGURE 2-79

4. Lift and push the conveyor frame into the oven mouth approximately 1-2” so that the crumb tray support bracket rests on the BOTTOM end panel. (Figure 2-79)

FIGURE 2-80

5. Once sprocket size and orientation have been confirmed on both conveyor motors and the conveyor input shafts, loosen the three (3) 1/2” x 1/4-20 bolts, on the right hand side conveyor motor, with a 7/16” spanner so that the conveyor motor can be moved freely. (Figure 2-80)

FIGURE 2-81

6. Install both conveyor drive chains, on both conveyor motor sprockets. (Figure 2-81)

   The longer of the conveyor drive chains should be installed on the left hand side motor and the shorter of the conveyor drive chain on the right hand side motor.

FIGURE 2-82

7. Take the opposing ends of the conveyor drive chains and install on the conveyor belt sprockets. (Figure 2-82)

FIGURE 2-83

8. Lift and pull the conveyor oven back out of the oven, ensuring that the crumb pan support bracket sits externally to the oven mouth. If seated correctly the conveyor frame will sit flat.

   The conveyor frame should protrude equally from each end of the oven chamber and the right hand side of the conveyor frame should sit flush with the control cabinet end. (Figure 2-83)

FIGURE 2-84

9. Remove the slack from the conveyor drive chains by pushing each conveyor motor towards the oven mouth and tightening the previously loosened 1/2” x 1/4-20 bolts securing bolts. DO NOT exceed 40 inch-lbs torque on the motor bolts. (Figure 2-84)

FIGURE 2-85

FIGURE 2-86

10. Install the chain guard and secure in place with the previously removed #2 Phillips screw. (Figure 2-85 and Figure 2-86)

NOTICE

Removing and reversing the belt when changing the oven belt direction is NOT required. The conveyor belting used for the EDGE Oven is C-CureEdge, a product of Wire Belt Company of America. This belting is bi-directional.

OVEN ASSEMBLY

CONVEYOR BELT CRUMB PANS

Crumb pans are provided for sanitation purposes. Single stack ovens or BOTTOM ovens in a stack should have SOLID crumb pans installed under the end of the belts (Figure 2-87). Stacked ovens, MIDDLE and TOP ovens, should have PERFORATED crumb pans only (Figure 2-88).

NOTICE

NEVER install solid crumb pans on a MIDDLE or TOP oven. Doing so will cause heat to be come trapped under the conveyor which will push out under the control system, potentially damaging it. Heat damage is not covered under warranty.

FIGURE 2-87

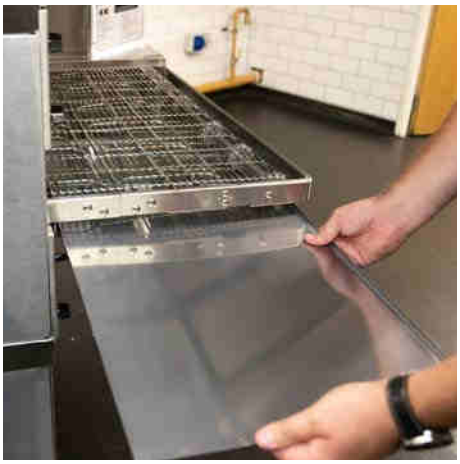


FIGURE 2-88

1. Simply slide the crumb pan into place, using the brackets provided on the underside of the belt. (Figure 2-87)

   On wider belt ovens (32” and above) crumb pans may be split into two smaller pans. (Figure 2-88)

BELT STOPS

Belt stops are an aide in preventing finished products from falling on the floor in a busy shop. Variations of the traditional END STOP (Figure 2-89), include TAKE-OFF SHELVES (Figure 2-90), which extend the take-off area and SIDE STOPS (Figure 2-91, which prevent products being pushed off the side of the belt when unloading product from the exit side.

1. To install any style of belt stop, slip it over the belt at an angle and then pull flush to seat them.

FIGURE 2-89

END STOP

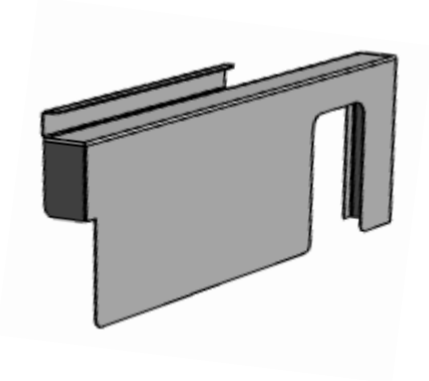
FIGURE 2-90

TAKE-OFF SHELF

FIGURE 2-91

SIDE STOP

CHAIN GUARD



Chain guards are intended to prevent access to the moving drive chain of the conveyor system. This guard installs between the conveyor belt and the control cabinet. A Phillips fastener is then installed through the guard, into the side of the control cabinet, to secure the guard from accidental removal.

WARNING

Chain guards should remain installed at all times during oven operation. Failure to do so will leave moving parts uncovered and will expose the operator to potential injury.

FIGURE 2-92

1. In a downwards motion, slide chain guard in between the conveyor belt and control cabinet. Allowing the chain guard to rest on the supporting pin. (Figure 2-92)

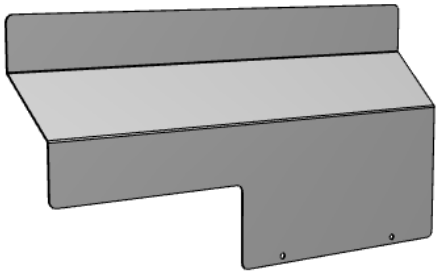
FIGURE 2-93

2. Using a #2 Phillips screwdriver, install the Phillips securing screw through the chain guard and into the side of the control cabinet. (Figure 2-93)

3. Maneuver the conveyor belt so that it flush against the installed chain guard.

OVEN ASSEMBLY

HEAT SHIELDS



Heat shields are required when stacking two (2) or more ovens. They work by deflecting escaping heat from the lower oven(s), away from the underside of the control cabinet(s) above.

CAUTION

Failure to install heat shields can result in heat damage to enclosed control cabinet components. Part degradation or failure as result of improper installation is not coverable under warranty.

FIGURE 2-94

1. Remove the HEAT SHIELD(S) from supplied hardware pack.
2. Using a #2 Phillips screwdriver, remove the two (2) front securing screws from the front of the control cabinet lid. RETAIN SCREWS FOR LATER USE. (Figure 2-94)

FIGURE 2-95

3. Align screw holes in heat shield with control cabinet lid holes and install removed screws. (Figure 2-95)

OVEN ASSEMBLY

END PANEL BAFFLES (OPTIONAL)

END PANEL BAFFLES, when installed, lower the height of the oven mouth opening. Installing the end panel baffles prevents unnecessary heat escape which reduces energy usage and keeps the environment around the oven cooler.

FIGURE 2-96

1. Remove the END PANEL BAFFLES from supplied hardware pack.
2. Begin by removing the two (2) lower wingnuts from the TOP end panels, leaving the two (2) top wingnuts in place. (Figure 2-96)

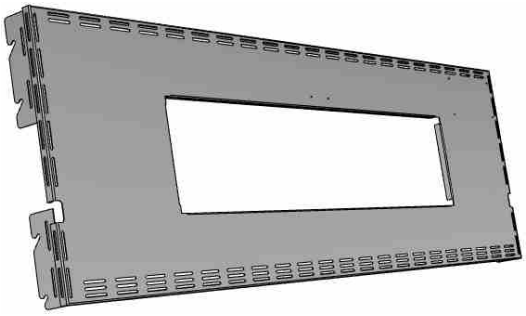
FIGURE 2-97

3. Install the END PANEL BAFFLE at the desired height. (Figure 2-97)

FIGURE 2-98

4. Install the previously removed wingnuts to secure in place. DO NOT over tighten the wingnuts. (Figure 2-98)
5. Repeat process for the opposing oven side.

COOL WALL



COOL WALLS are an optional barrier installed on the front of the oven to protect the operator from accidental contact with the oven front. Depending on your oven style, the cool wall can be hung in one of two ways:-

1. **TYPE 1** - Secured via TOP and BOTTOM end panel wingnuts
2. **TYPE 2** - Hung via oven front wall brackets

TYPE 1 COOL WALL INSTALLATION

FIGURE 2-99

1. Loosen all wingnuts closest to the oven front from the TOP and BOTTOM end panels from both sides of the oven, eight (8) wingnuts in total (Figure 2-99).

FIGURE 2-100

2. Depending on the oven model a helper may be required. Install the COOL WALL by lowering the cool wall slotted brackets over the END PANEL threaded studs (Figure 2-100).

FIGURE 2-101

3. Install the removed wingnuts to secure the cool wall in place. DO NOT over tighten the wingnuts (Figure 2-101).

TYPE 2 COOL WALL INSTALLATION

FIGURE 2-102

1. There are four (4) supporting hook brackets on the oven front, one (1) located in each corner. The rear side of the cool wall has four (4) corresponding slots (Figure 2-102).

FIGURE 2-103

2. With a helper, install the COOL WALL by lowering it on to the supporting hook brackets located on the front of the oven (Figure 2-103). Once installed the cool wall will sit flush with the oven front.

FINAL CONNECTIONS

RESTRAINT CABLE

All EDGE ovens are equipped with casters. A restraint cable must be installed to limit the movement of the oven without straining the gas or electrical connections. One (1) restraint kit, which includes one (1) eyelet bracket, one (1) stainless steel clip & a cable, is required for each oven stack, regardless if used on a single, double, triple oven configuration.

The eyelet bracket should be installed in the lowest hole of the back wall on the control cabinet end of the lowest oven in the stack. The lag eye bolt must be installed into a structural member of a wall or floor. It is the owner's responsibility to ensure the restraint system is installed correctly.

IMPORTANT

When this appliance is installed with casters, it must be installed with the casters supplied, a connector complying with **ANSI Z21.69** -OR- **CAN/CGA-6.16**, a quick-disconnect device complying with **ANSI Z21.41**, and a mechanism to limit movement of the appliance without straining the connector or its associated piping system. **This quick-disconnect device must not exceed 1.5 meters in length.**

FIGURE 2-104

1. If not already installed on the back of your BOTTOM oven, remove RESTRAINT EYELET BRACKET from hardware pack.
2. Remove the lowest of the five (5) 1/4" bolts located on the back of the oven on the control cabinet side of the lowest oven in the stack, using a 3/8" socket and ratchet. RETAIL REMOVED HARDWARE FOR LATER USE.
3. Install the restraint eyelet bracket using the 1/4" bolt, split washer and flat washer previously removed. (Figure 2-104)

FIGURE 2-105

4. Install the restraint cable and fix to structural member of a wall or floor. (Figure 2-105)
5. Maneuver the oven into its final position and lock the casters.

NOTICE

When performing maintenance or cleaning related functions, ensure that the restraint is reconnected as soon as these functions are completed and the oven is returned to its normally installed position.

FINAL CONNECTIONS

IMPORTANT **Final installation and connection of gas and electrical services should be performed by a licensed plumber and electrician. Gas inlet pressure must be verified with all ovens and gas appliances ON, to ensure adequate supply pressure and volume. The electrical supply voltage and the integrity of the ground must be verified prior to connection.**

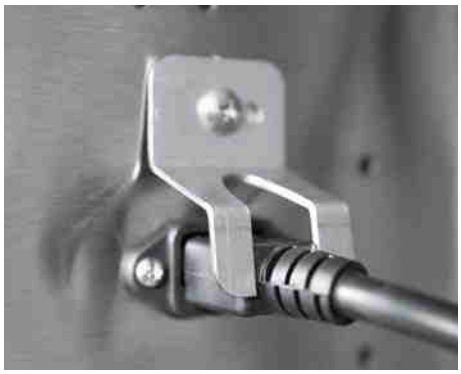
ELECTRICAL

WARNING **To prevent damage to the oven and personal injury or death, the voltage, phase and grounding of the electrical supply must be inspected and verified prior to energizing.**

IMPORTANT **The intended electrical supply voltage MUST be verified at the connection point (electrical outlet or electrical junction box) prior to connecting the oven. Voltage exceeding +/-10% of the rated voltage may result in damage to the components of the oven and WILL NOT BE COVERED BY WARRANTY.**

IMPORTANT **This appliance operates using an inverter and inverter duty motor. GFCI/RCCB devices are not recommended. False or "nuisance" trips are possible at start-up and during operation. In the event a GFCI/RCCB is required by the local electrical code, a quality GFCI/RCCB of the appropriate type must be selected. EDGE recommends Siemens panel mounted GFCI Breakers 20A (USA) / RCCB (B Type) 16A breaker protection devices (EXPORT).**

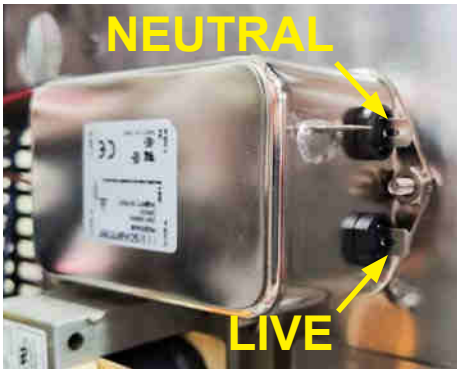
FIGURE 2-106



NORTH AMERICA (US DOMESTIC)

North American appliances include an attached 14/3-AWG, NEMA-15 cord set. Ensure the retaining clip is correctly installed over the corded receptacle during installation (Figure 2-106). This cord must not be altered in any way. **A dedicated 120VAC / 20A circuit is to be used for EACH oven within a stack.**

FIGURE 2-107



WORLD (EXPORT & CE)

World (Export) appliances shall be connected using a gland and a fitted cord set (not provided). Connections are to be made directly to the EM filter (Figure 2-107). Ensure the earth ground is properly terminated to the marked bonding point. **A dedicated 230VAC / 16A circuit is to be used for EACH oven within a stack.**

FINAL CONNECTIONS

GAS

WARNING

Always check for leaks after making any gas supply piping connections or performing any service on the oven. Leak testing is required during installation.

VALVE SPECIFICATIONS

MAXIMUM INLET PRESSURE:	37 mbar / 14.8 inWC
HEATING CAPACITY:	58.6kW / 200,000 BTU/hr
PRESSURE DROP ACROSS VALVE:	3.7 mbar / 1.5 inWC

FIGURE 2-108

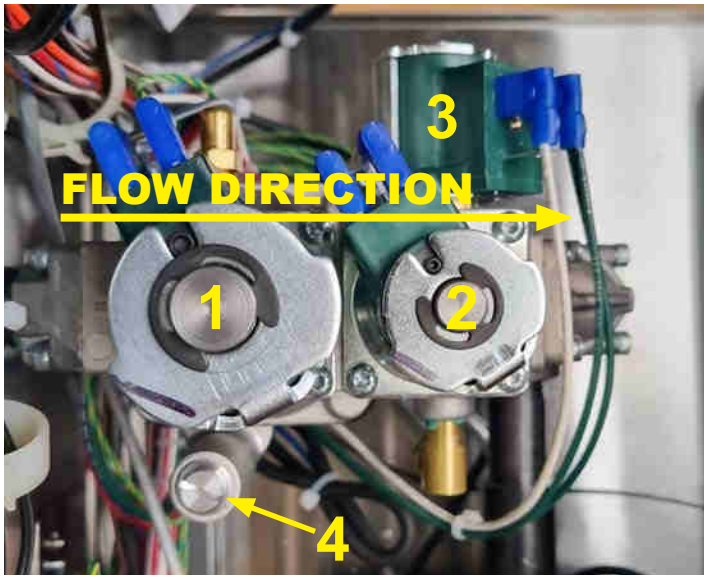
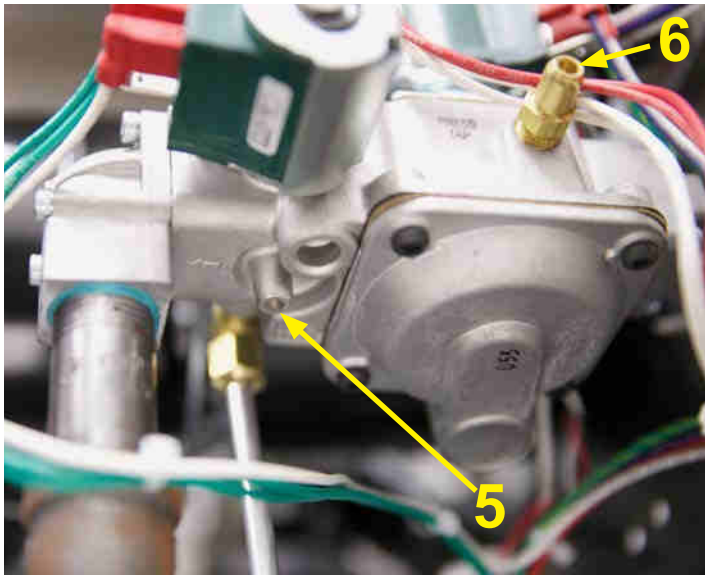


FIGURE 2-109



KEY

1. **PILOT VALVE**
2. **MAIN VALVE**
3. **BYPASS VALVE**
4. **REGULATOR SPRING**
5. **MANIFOLD PRESSURE TAP**
6. **INLET PRESSURE TAP**

Adjustment of the manifold pressure, via the valve regulator spring, is generally not required. Manifold pressure is factory adjusted.

The correct setting for the manifold is stated in the section 'OVEN GAS SPECIFICATIONS', in the 'SPECIFICATION' section of this manual, or can be located on the data plate located on the oven control cabinet side and on the secondary plate located on the inside of the control cabinet.

The INLET PRESSURE TAP (6) allows measurement of the supply or "curb" pressure in to the gas valve.

The MANIFOLD PRESSURE TAP (5) allows measurement of the manifold pressure out of the of the gas valve.

The REGULATOR SPRING (4) provides the means to adjust the manifold pressure.

FINAL CONNECTIONS

GAS CONNECTION

1. Before proceeding with the oven's gas utility connection, verify the gas supply specifications match the listed gas type and gas supply requirements on your oven. (Example - Figure 2-114)
2. Install a flexible quick disconnect gas hose as per the hose manufacturer's installation instructions to each oven deck. See "BEST PRACTICE GAS & ELECTRICAL CONFIGURATION" in the SPECIFICATIONS section of the manual for recommended manifold configuration.

   INSTALLATION WITHOUT A FLEXIBLE DISCONNECT GAS HOSE OR HARD PLUMBING IS NOT RECOMMENDED AND WILL INVALIDATE THE OVENS WARRANTY.
3. For each oven deck, verify INLET GAS PRESSURE.
   a. Before mounting your manometer tube on the INLET PRESSURE TAP (6) (Figure 2-109) on the side of the gas valve, use a short straight-line slotted screwdriver to loosen the slotted brass flat head screw with approximately three counter-clockwise turns. (Figure 2-110)
   b. Mount you manometer tube on the INLET PRESSURE TAP (6) Figure 2-111) and fire up the oven. (Figure 2-112)
   c. Gas inlet pressure must be verified with all ovens and gas appliances ON, to ensure adequate supply pressure and volume (Figure 2-113)**.** Recommended supply requirements can be located on the oven data decal, located on the control cabinet side (Figure 2-214). Once tested re-tighten the loosened tap screw. DO NOT over tighten.

FIGURE 2-110

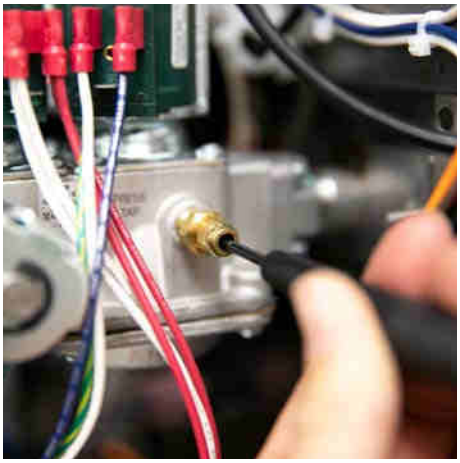


FIGURE 2-111

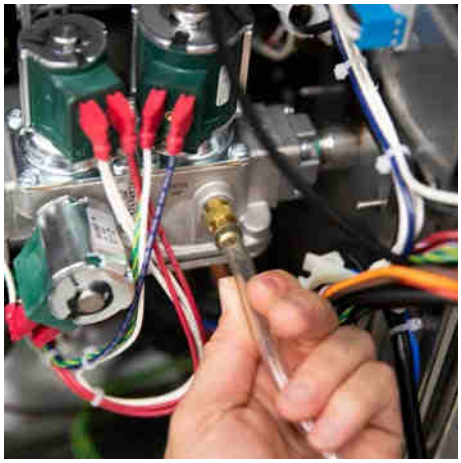


FIGURE 2-112

FIGURE 2-113

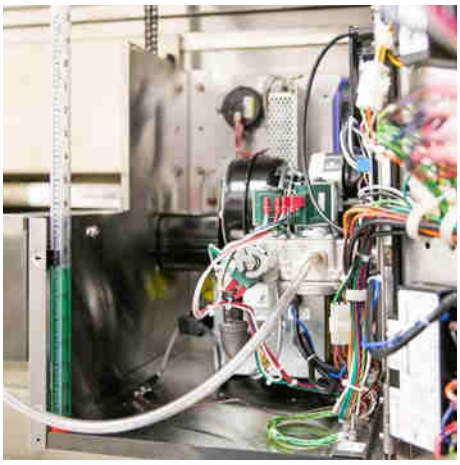


FIGURE 2-114

FINAL CONNECTIONS

GAS CONNECTION (CONTINUED)

4. Verify MANIFOLD (HIGH FIRE) GAS PRESSURE.
   a. Using a short straight-line slotted screwdriver, loosen the slotted brass flat head screw with approximately two counter-clockwise turns on the MANIFOLD PRESSURE TAP (5) (Figure 2-115) located on the underside of the gas valve.
   b. Mount you manometer tube on the MANIFOLD PRESSURE TAP (5) (Figure 2-116).
   c. Start the oven (Figure 2-117) and record pressure prior once the MAIN BLOWER FAN has begun spinning, this should be conducted within 15 seconds of powering the oven on. (Figure 2-118)
   d. Record the pressure reading once the oven has fired (Figure 2-119) and subtract the previous pressure reading from it. This will give the true manifold pressure. See the “MANIFOLD ADJUSTMENT” section for a detailed explanation of how to adjust the manifold pressure and an example of how to calculate true manifold pressure.
   e. Required gas pressure setting can be located on the oven data decal, located on the control cabinet side. See “” in the following section. (Example Figure 2-120)
5. Conduct leak checks of all oven supply pipework and internal gas components.

FIGURE 2-115

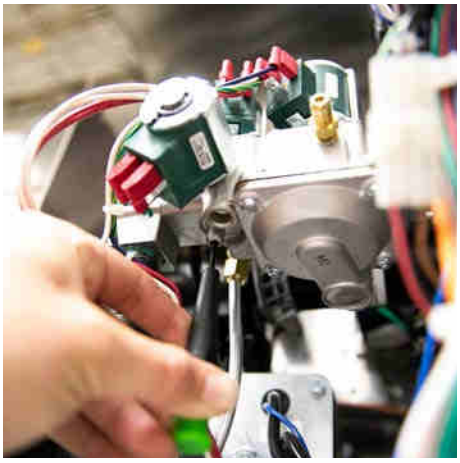


FIGURE 2-116

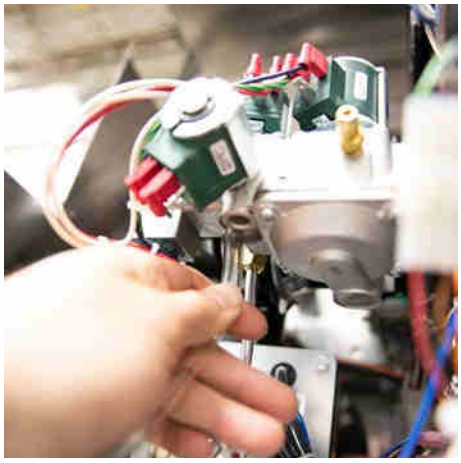


FIGURE 2-117

FIGURE 2-118

FIGURE 2-119

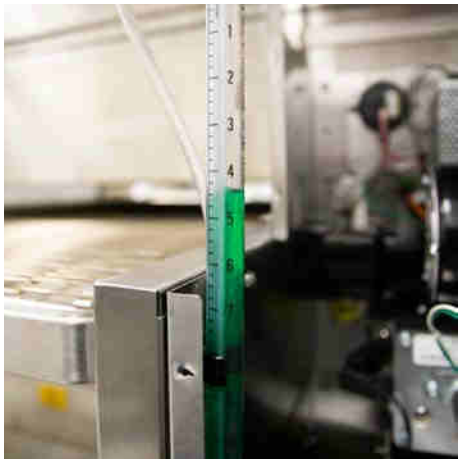


FIGURE 2-120

MANIFOLD PRESSURE ADJUSTMENT

IMPORTANT

The MANIFOLD PRESSURE is to be adjusted to the region specifications and gas type provided earlier in this manual.

NOTICE

Damaged gas valves as a result of over adjustment are NOT covered under warranty.

NOTICE

Ensure the oven is cold before undertaking MANIFOLD PRESSURE adjustment. Before commencing adjustment, oven temperature should be set to 500F/260C.

FIGURE 2-121

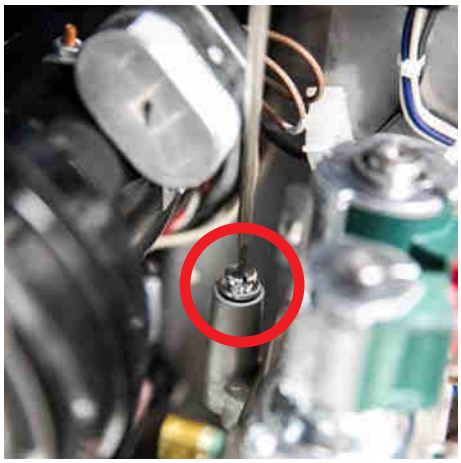


FIGURE 2-122

1. Remove the cap from the regulator spring (4) (Figure 2-121) and connect your manometer to the MANIFOLD PRESSURE TAP. (Figure 2-116)
2. Turn the oven ON (Figure 2-117) and make a note of the pressure on the manometer within 15 seconds of the MAIN blower motor spinning up (Figure 2-118). This is the zero from which adjustments will be made.
3. When the oven lights, make a note of the new pressure reading (Figure 2-119). Before adjusting the manifold pressure subtract your initial measurement, outlined in step 3, from the current pressure reading. This will give you your true manifold pressure measurement.

   FOR EXAMPLE:
   Step 2 pressure: (-)0.25 inWC
   Step 3 pressure: (+)4.00 inWC
   (Step 3 Pressure) - (Step 2 Pressure) = True Manifold Pressure
   (+)4.00 - (-)0.25 = 4.25 inWC

   In this example a Natural Gas oven requires a manifold pressure setting of 4.5 inWC, so based on the calculation above an increase in pressure of 0.25 inWC is required.
4. Using a standard slotted screwdriver, rotate the regulator adjustment nut clockwise (CW) to increase the pressure and counter-clockwise (CCW) to decrease the pressure. (Figure 2-122)

NOTICE

Apply a light downward pressure to the regulator adjustment nut. The plastic adjustment nut can be damaged by excessive force.

5. When adjustment is complete, turn off the oven, install the REGULATOR SPRING CAP, disconnect your manometer and tighten manifold gas tap screw.

AIR SHUTTER CONFIRMATION & ADJUSTMENT

FIGURE 2-123 - TYPE 1

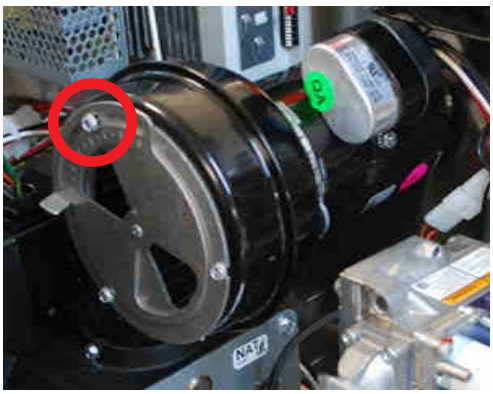
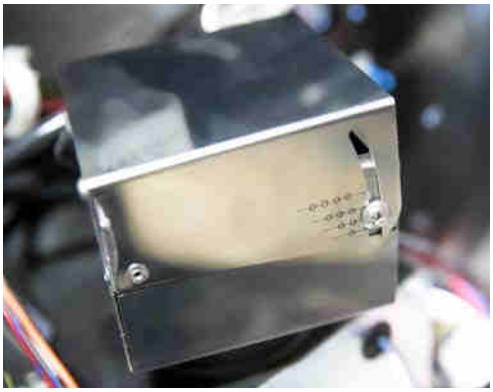


FIGURE 2-124 - TYPE 1

FIGURE 2-125 - TYPE 2

FIGURE 2-126 -TYPE 2



The air shutter allows the correct amount of combustion air to be drawn into the burner blower and delivered to the burner. The shutter is to be adjusted to the region specifications as below.

To adjust, loosen the securing screw and move shutter up or down accordingly.

US DOMESTIC (120V/60HZ)

MODEL	AIR SHUTTER POSITION NATURAL GAS		AIR SHUTTER POSITION LPG	
	TYPE 1	TYPE 2	TYPE 1	TYPE 2
1830	1	2	1	3
2440	1	2	1	3
3240	1	2	1	3
2460	1	2	1	3
3260(S)	1	2	1	3
3860	1	2	1	3
4460	1	2	1	3
3270	1	2	1	3
3870	1	2	1	3

WORLD MODELS (CE)

MODEL	GAS CATEGORY	MANIFOLD PRESSURE (MBAR)	AIR SHUTTER POSITION (TYPE 2)
1830	I2H / I2E	11.2	2
	I2L / I2E+	17.4	2
	I3P / I3+	24.9	3
	I3B / I3B/P	18.7	3
2440	I2H / I2E	11.2	2
	I2L / I2E+	17.4	2
	I3P / I3+	24.9	3
	I3B / I3B/P	18.7	3
3240	I2H / I2E	11.2	2
	I2L / I2E+	17.4	2
	I3P / I3+	24.9	3
	I3B / I3B/P	18.7	3
2460 / 3260(S) / 3860	I2H / I2E	11.2	2
	I2L / I2E+	17.4	2
	I3P / I3+	24.9	3
	I3B / I3B/P	18.7	3
4460(S) / 3270 / 3870	I2H / I2E	11.2	3
	I2L / I2E+	17.4	3
	I3P / I3+	24.9	3
	I3B / I3B/P	18.7	3

OVEN INITIAL START-UP

All EDGE ovens are tested at the factory. Functional operation is verified and oven adjustments and settings are made to ensure the oven is functioning properly. Field conditions may vary from factory conditions and it may be necessary to have a licensed service technician verify operation and make field adjustments as required.

START-UP PROCEDURE

1. Ensure that all ovens have been installed in accordance with the Installation & Operation Manual and that all utilities are connected to the ovens in compliance with local building codes.
2. With all gas appliances and ovens running, verify incoming gas pressure (please see “GAS CONNECTION” of the “FINAL CONNECTIONS” section of this manual for further information). If INLET GAS PRESSURE is not within EDGE specifications contact gas supplier to arrange adjustment.
3. Once INLET GAS PRESSURE has been verified, repeat verification process for the MANIFOLD GAS PRESSURE. See GAS CONNECTION and MANIFOLD ADJUSTMENT sections for further information.
4. Verify all gas pressure taps on the gas valve have been closed and leak tested.
5. Prior to firing the oven, ensure all tools are clear of the conveyor belt, control cabinets doors have been closed and all necessary accessories have been installed:
   a. Heat Shields
   b. Belt Stops
   c. Crumb Pans
   d. Cool Walls
   e. Chain Guards
   f. Fire Suppression (Optional)
   g. End Panel Baffles (Optional)
6. Complete Startup checklist with owner signature and return to EDGE.

Mistakes can be made and shipping incidents may occur. It is important that concerns and questions be addressed as quickly as possible.

Should you have a question or concern, please talk with us. The EDGE customer service team can be contacted at 888-480-3343. We are here and happy to help!

WARRANTY ACTIVATION

The OVEN INITIAL START-UP CHECKLIST, must be completed at time of commissioning, signed by the customer and licensed service technician and returned to EDGE or the Authorized Distributor to initiate the warranty policy. Please complete and mail this document you may also send a scanned copy to warranty@edgeovens.com or submit via the www.edgeovens.com/support website.

Failure to submit OVEN INITIAL START-UP CHECKLIST, or return incomplete, will invalidate your warranty. A DUPLICATE copy of the checklist can be found at the back of this manual.

DECOMMISSIONING & DISPOSAL

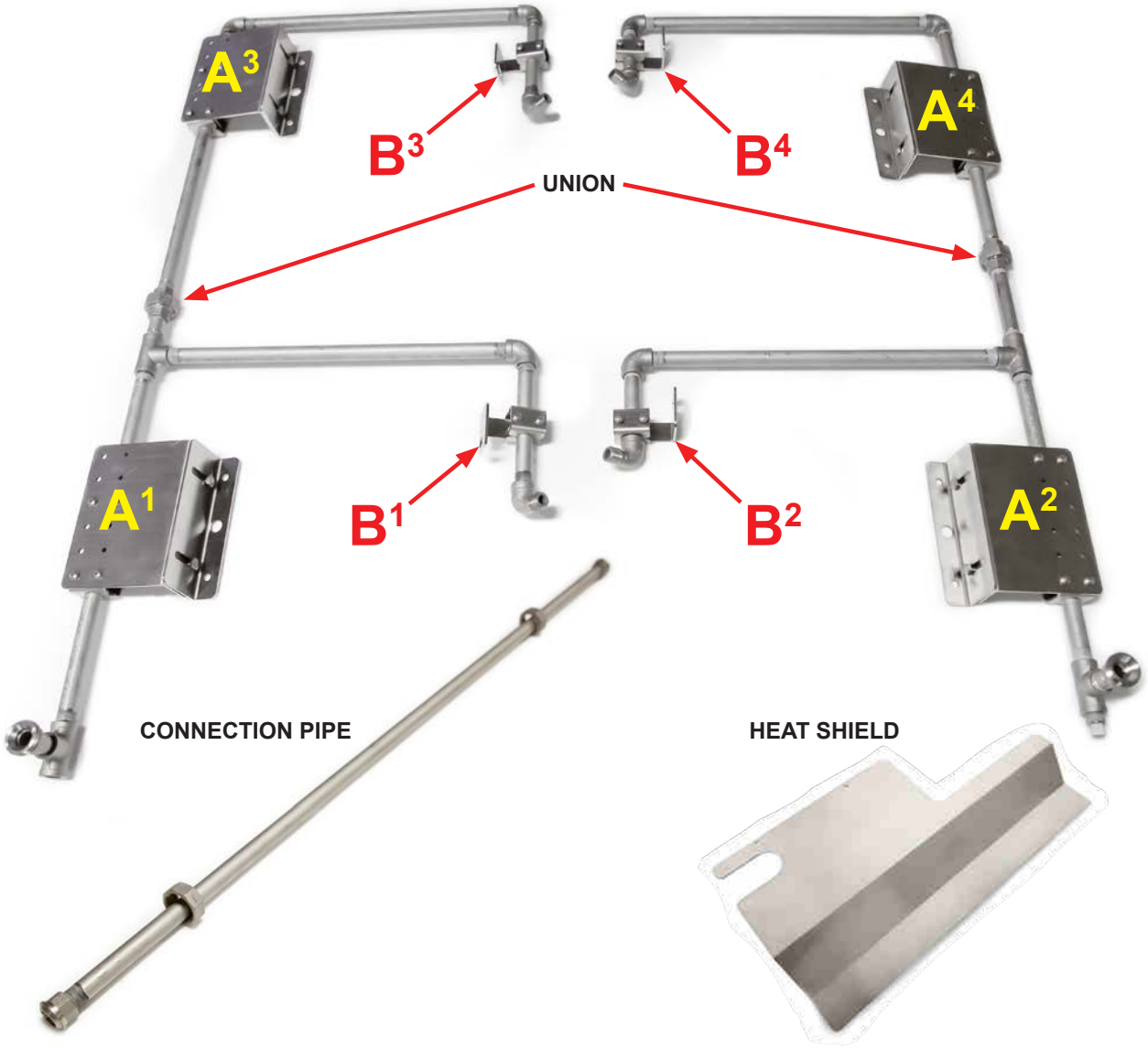
In the event of disposal and decommissioning, please recycle. This process may include disassembly of the control cabinet and inner assemblies. Please consult your local governing bodies for information related to laws, statutes, ordinances, and/or guidelines which may regulate this activity.

FIRE SUPPRESSION

Local code may require the installation of fire suppression for your oven. The EDGE fire suppression piping provides a clean, intentional application of the plumbing required to deliver chemical fire suppression to your EDGE oven stack. These systems are available in single, double and triple stack arrangement.

Final connections are to be made by your Fire Suppression contractor.

KIT CONTENTS



FIRE SUPPRESSION KIT CONTENTS

- One (1) loosely assembled, control side, fire suppression pipework kit (3/8” NPT, stainless steel)
- One (1) loosely assembled, non-control side, fire suppression pipework kit (3/8” NPT, stainless steel)
- One (1) connecting pipe (model specific: 30”, 40”, 60” & 70”)
- One (1) or 2 (Two) EDGE Heat Shield for Fire Suppression Systems (P/N: 145209-FS)

TOOLS REQUIRED

- #2 Phillips Screwdriver
- 3/8” Wrench/Socket
- 7/16” Wrench/Socket
- Medium to Large Adjustable Wrench

OTHER ITEMS YOU WILL NEED

- Fire Suppression Nozzles two (2) per Oven Deck
- Flexible Agent Distribution Hose (such as ANSUL 435982)
- 1/2” - 3/8” NPT Reducer

PIPE & BRACKET INSTALL

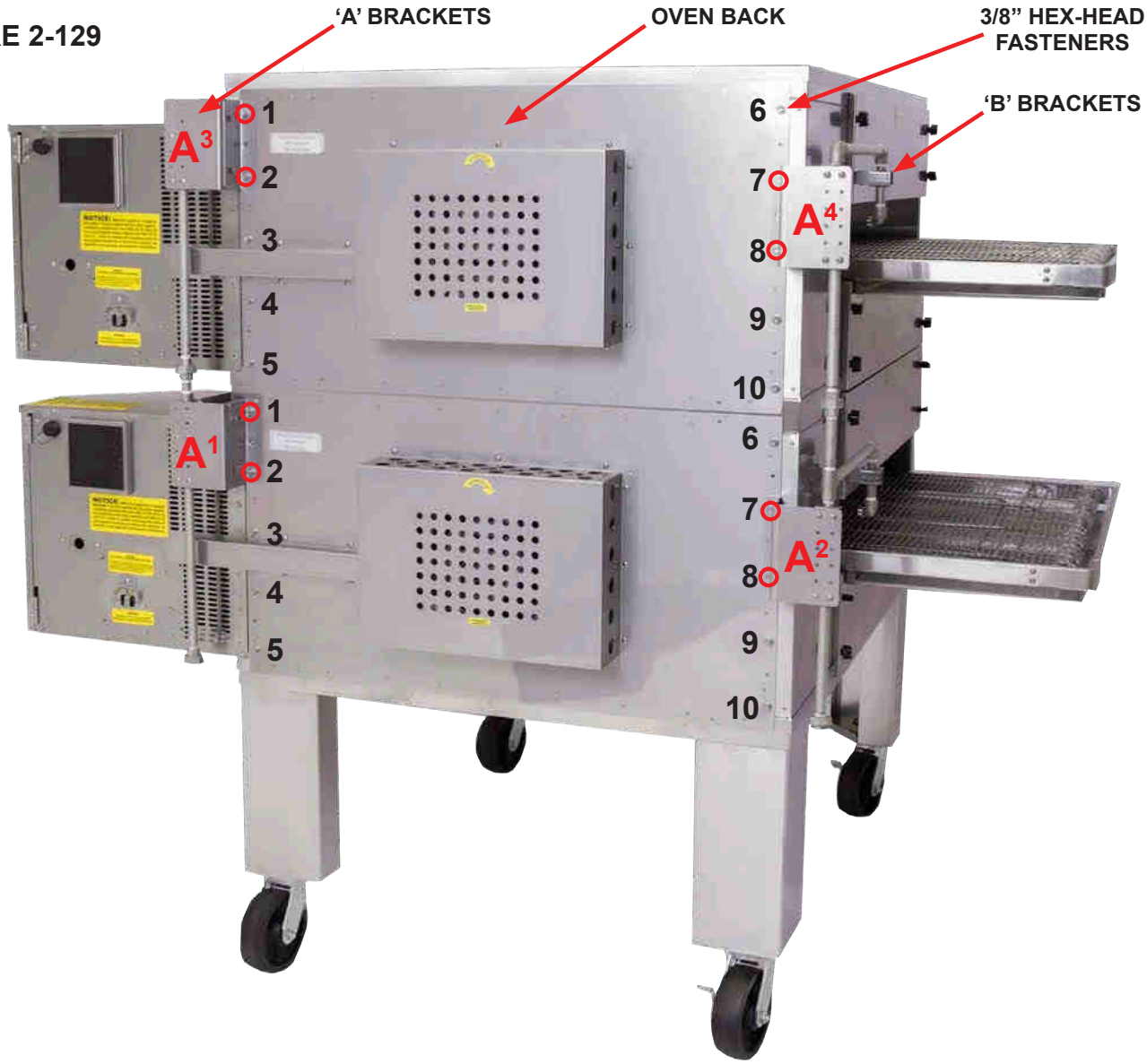
FIGURE 2-127

FIGURE 2-128

1. Begin by separating each of the sided pipework assemblies by disconnecting the union joints. (Figure 2-127)

2. Identify the ten (10) 3/8” hex-head screws which secure the oven back. Using a 3/8” socket and ratchet remove screw 1 and 2 on the control cabinet side and screw 7 and 8 on the opposing side. (Figure 2-128 and 2-129)

FIGURE 2-129



PIPE & BRACKET INSTALL (CONTINUED)

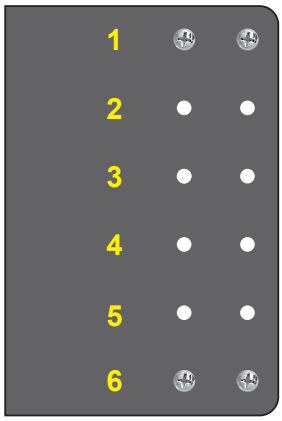
FIGURE 2-130

FIGURE 2-131

3. Begin with the LOWEST oven (BOTTOM DECK), install BRACKET A^1 and A^2 (Figure 2-130), using the separated lower sections of the pre-plumbed pipework, this will be identifiable by the presence of the TEE joint (Figure 2-131). Securing fasteners should be left loose for adjustment.

FIGURE 2-132
CABINET SIDE (A^1 & A^3)

FIGURE 2-133
NON-CABINET SIDE (A^2 & A^4)



It is important to ensure the correct bracket is installed on the correct oven side see Figure 2-132 & 2-133.

Please note, all shown images have be provided without the pipework in place for clarity of install, it is NOT necessary to remove the piping from the brackets prior to install.

FIGURE 2-134

FIGURE 2-135

4. Remove the LOWER, BACK wingnuts from the UPPER END PANEL from each end of the oven. (Figure 2-134 & Figure 2-135).

   Upper end panel wingnuts should be removed from the side closest to the oven rear.

FIGURE 2-136

5. Continue by installing BRACKET B^1 and B^2 on the threaded studs, securing with the previously removed wingnuts. (Figure 2-136).

   Please note the orientation of the BRACKET, on the NON-CONTROL CABINET side, the pipe clamp section of the bracket will sit below the wingnut (Figure 2-137). On the CONTROL CABINET side it will be rotated 180° where the pipe clamp will sit above the wingnut (Figure 2-138).

   Please note, all shown images have be provided without the pipework in place for clarity of install, it is not necessary to remove the piping from the brackets prior to install.

FIGURE 2-137

FIGURE 2-138

6. Once the BRACKET A^1, A^2, B^1 and B^2 have been installed and pipework is loosely secured repeat the bracket and pipework installation for all subsequent oven decks.

FIGURE 2-139

7. Once pipework installation is complete, loosely join the unions between each oven deck section on both sides of the oven. (Figure 2-139)

PIPE & BRACKET INSTALL (CONTINUED)

FIGURE 2-140

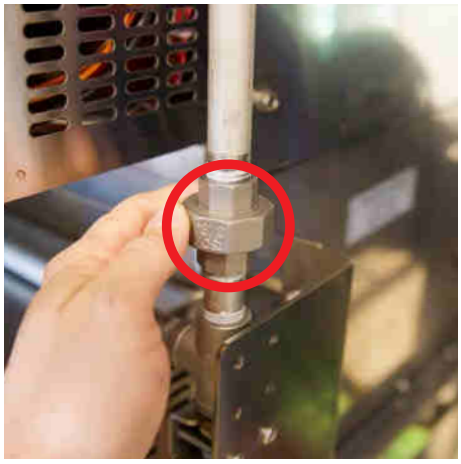
FIGURE 2-141

8. Install the horizontal connection pipe between the lower pipework sections of the bottom oven deck.

   Join the unions by hand and tighten with an adjustable wrench. (Figure 2-140 & Figure 2-141)

FIGURE 2-142

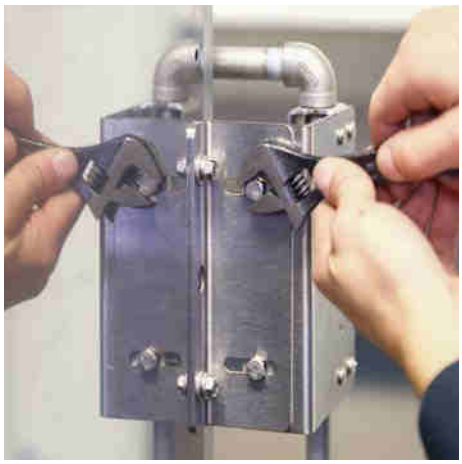
FIGURE 2-143



9. Once you are satisfied with the level and positioning of the pipework, tighten all union fittings between oven decks with an adjustable wrench. (Figure 2-142 and Figure 2-143)

FIGURE 2-144

FIGURE 2-145



10. Using a 3/8” socket and torque wrench, tighten the 3/8” hex-head screws that secure the ‘A’ brackets to the oven back. (Figure 2-144)

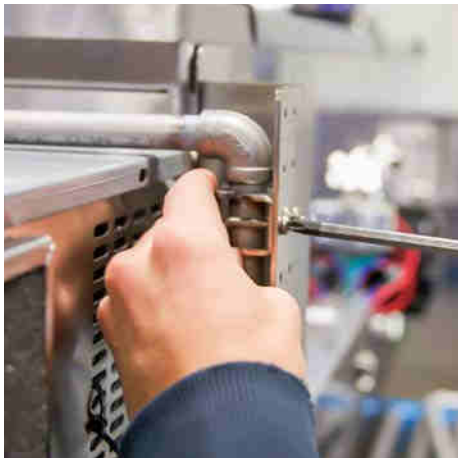
    DO NOT EXCEED 90inch/lbs of torque when tightened.

11. Tighten the securing bolts on the adjustment slots for all ‘A’ brackets using 7/16” wrench or an adjustable wrench. (Figure 2-145)

PIPE & BRACKET INSTALL (CONTINUED)

FIGURE 2-146

FIGURE 2-147



12. Tighten all the 'A' and 'B' pipework clamping brackets using a Philips head screwdriver. (Figure 2-146 & Figure 2-147)

HEAT SHIELD INSTALL

NOTICE

MIDDLE & BOTTOM ovens are required to have HEAT SHIELDS installed to prevent thermal damage to system components. The EDGE Fire Suppression kit includes one (1) heat shield for a double stack oven and two (2) heat shields for a triple stack oven.

FIGURE 2-148

13. Remove the notched HEAT SHIELD from the fire suppression pack.

14. Using a #2 Phillips screwdriver, remove the two (2) front securing screws from the front of the control cabinet lid. RETAIN SCREWS FOR LATER USE. (Figure 2-148)

FIGURE 2-149

FIGURE 2-150

15. Align the screw holes in heat shield with control cabinet lid holes and install the previously removed screws. (Figure 2-149 & Figure 2-150)

FIRE SUPPRESSION

FINAL CONNECTIONS

It is recommended that the fire suppression be connected using a FLEXIBLE AGENT DISTRIBUTION HOSE (Figure 2-155), long enough to provide movement of the ovens during maintenance.

Connection can be accommodated on either side of the pipework (Figure 2-151 & Figure 2-153). A single (1) 3/8" threaded plug (Figure 2-152) is provided installed on one end of the connection TEE on the lowest oven. This TEE and plug can be moved to accommodate your connection plan requirements.

All final connections should be made by a certified fire suppression contractor or plumber.

FIGURE 2-151

FIGURE 2-152

FIGURE 2-153

FIGURE 2-154

FIGURE 2-155

ANSUL P/N: 435982

FIRE SUPPRESSION

NOZZLE RECOMMENDATION, POSITION & AIM-POINT

Nozzles are NOT provided with the EDGE fire suppression kit and must be specified by the fire suppression contractor according to local codes. In respect of the ANSUL R-102 system, recommendations have been made based on internal research (ANSUL Bulletin 5653 and an update in October 2020) specifying:

- Two (2) 245 nozzles should be used for all models with a chamber width below 40.5” (1029mm). Nozzle position should be on the inner most wall (closest to the oven rear) and nozzle aim-point should be at the opposing corner of the bake chamber. (Figure 2-156)
- Two (2) 260 nozzles should be used for all models with a chamber width of 46.5” (1181mm) or above. Nozzle position should be on the inner most oven wall (closest to the oven rear) and nozzle aim-point should be at 3/4 of the width of the opening as shown below. (Figure 2-157)

FIGURE 2-156 - 245 NOZZLE POSITION ALL MODELS EXCEPT EDGE4460

ANSUL P/N: 439843

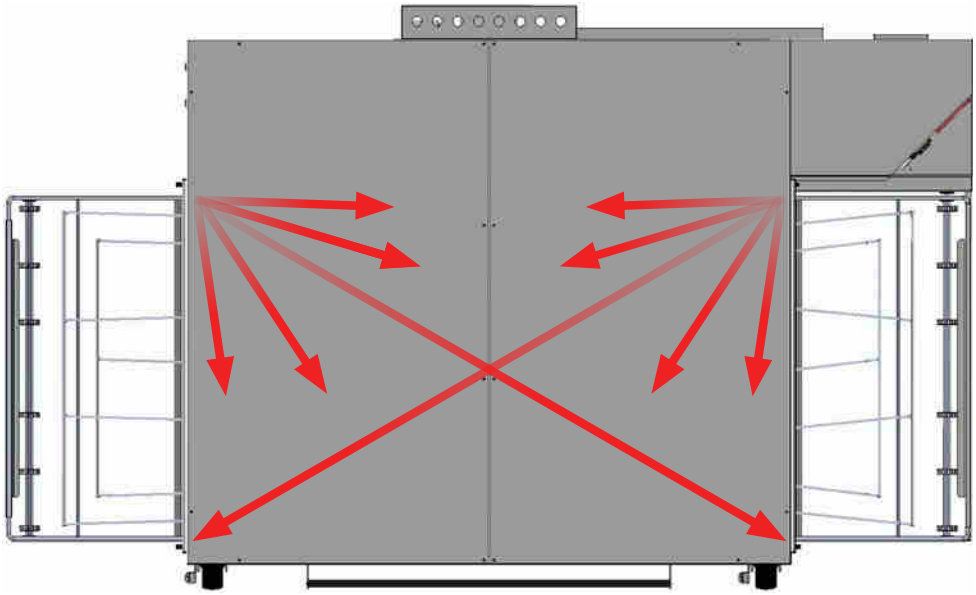
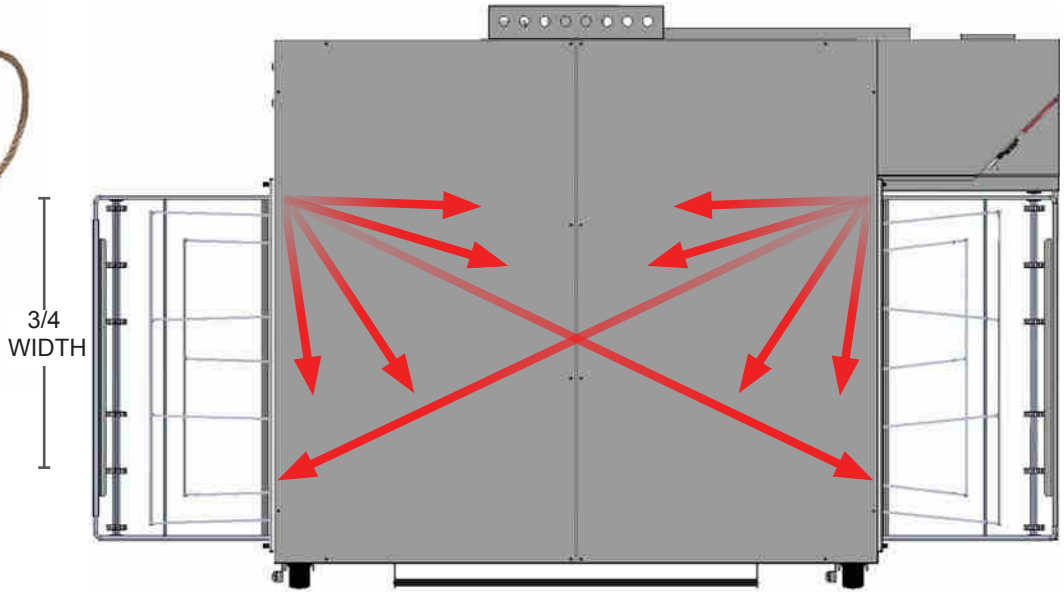


FIGURE 2-157 - 260 NOZZLE POSITION EDGE4460 ONLY

ANSUL P/N: 439843

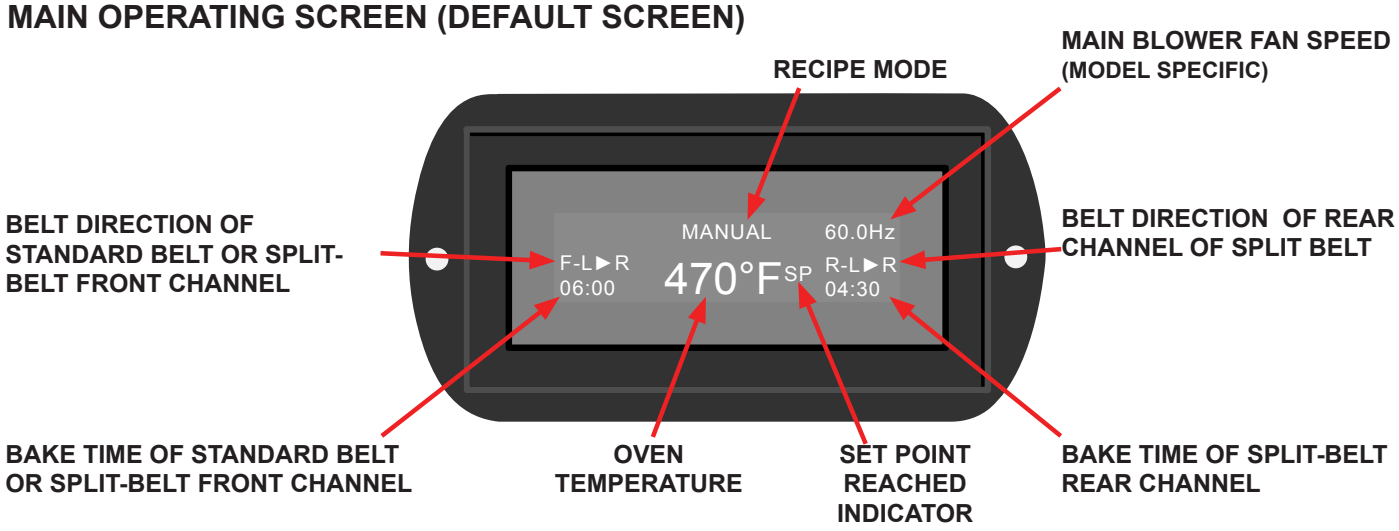


OVEN OPERATION

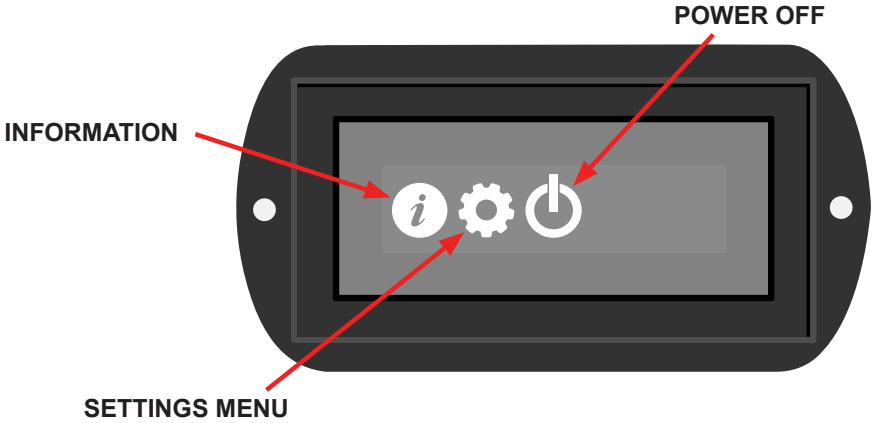
G2 CONTROLS

UI TOUCH SCREEN

MAIN OPERATING SCREEN (DEFAULT SCREEN)



SYSTEM MENU



support@edgeovens.com
Technical Support: +1 (724) 628 3050

OVEN OPERATION

UI TOUCH SCREEN (CONTINUED)

SYSTEM MENU

Additional operational features can be accessed in the SYSTEM MENU. To access, SWIPE the display screen, left or right.

INFORMATION

The information menu is useful for viewing:

- alarm history,
- software versions,
- serial number,
- build date,
- system voltage,
- belt demand,
- burner blower fan speed
- exporting logged data files.

SETTINGS MENU

The CUSTOMER level SETTINGS MENU provides access to:

- temperature Unit (C/F),
- customer PIN setup,
- belt direction,
- software updating,
- recipe download/upload.

This menu is protected by the Customer PIN, the factory default value is **0000**.

POWER

Touching the POWER icon will place the oven in to OVEN COOL DOWN mode and begin the oven shut down procedure. Normal operation can be resumed by touching the POWER icon on the cool down screen.

NOTICE

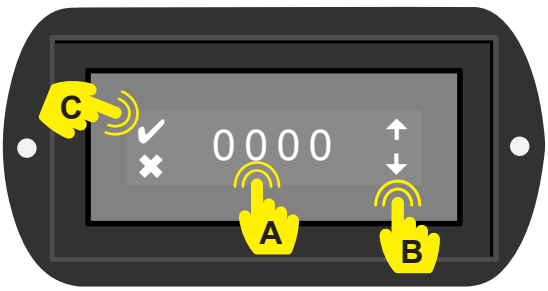
In case of a power failure or interruption, turn the oven power switch to OFF and remove all product from the oven. When power is restored, follow the "POWER UP YOUR OVEN" instructions to restart the oven.

CLEANING THE UI TOUCH SCREEN

The G2 UI display is a TOUCH screen. Take care when operating and cleaning. Do not strike or impact the screen with hard objects. Clean with a lightly dampened cloth, do not directly spray the display with cleaning solutions or water.

ENTERING CUSTOMER PIN

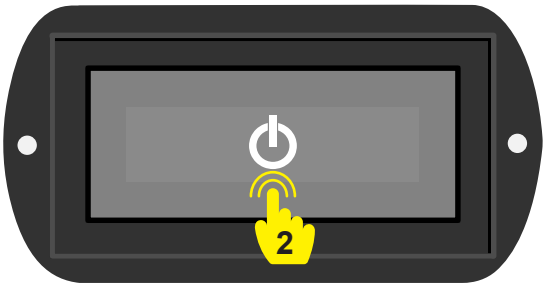
The Customer PIN factory default is 0000. If the Customer PIN has been altered (see "CHANGING CUSTOMER PIN" section for instructions of how to do so) you will be required to enter the adjusted 4 digit code when conducting a range of basic Customer level operations.



1. **To ENTER your adjusted Customer PIN:**
   a. Touch the digit you wish to adjust.
   b. Adjust the value by using the UP (↑) and DOWN (↓) icons on the right hand side of the screen (numerical value 0-9).
   c. Once the PIN has been entered correctly, press the tick (✔) icon to accept or the cross (✖) icon to cancel.

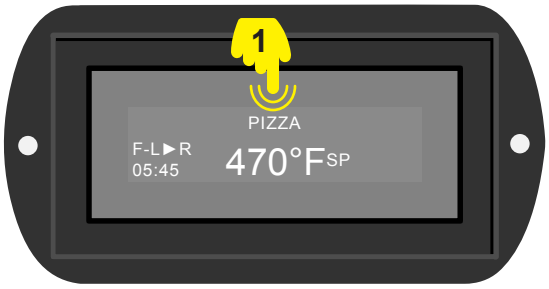
OVEN OPERATION

BASIC OPERATION



POWER UP YOUR OVEN

1. Turn the MAIN POWER switch to ON. Allow five (5) seconds for the system to power up.
2. Touch and hold the POWER icon on the display screen for one (1) second.
3. Once you oven has reached temperature the SET POINT REACHED INDICATOR (SP) will be displayed next to the oven temperature display.



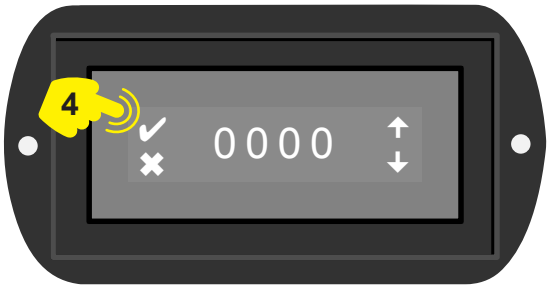
MANUAL MODE

MANUAL operation is needed to actively adjust the TIME and TEMPERATURE of the oven. This mode is protected by the Customer PIN, default Customer PIN is **0000**.

1. If your oven is not in MANUAL mode touch and hold the RECIPE name (for example PIZZA) above the displayed temperature for two (2) seconds and release.

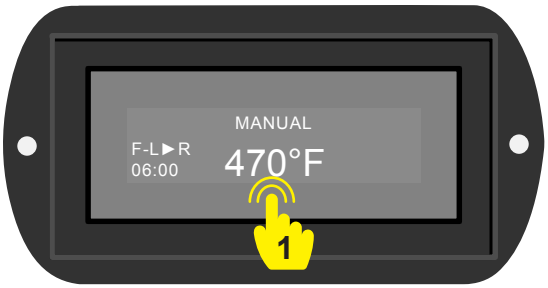
2. Use the UP (↑) and DOWN (↓) arrows to navigate to MANUAL.

3. Touch the tick (✔) icon to confirm selection.



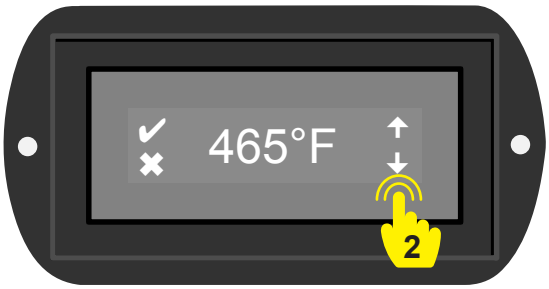
4. You will be prompted to enter the Customer PIN, default value is **0000**. Touch the tick (✔) icon to confirm and return to the main OPERATING screen.

OPERATION

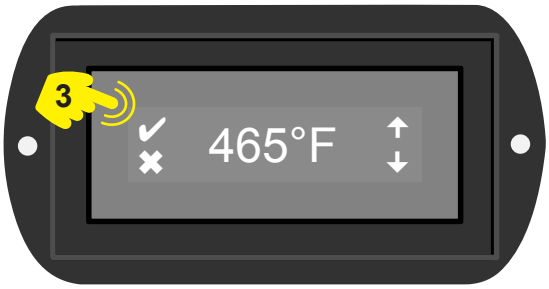


TEMPERATURE ADJUSTMENT (MANUAL MODE)

1. Touch the displayed TEMPERATURE to access adjustment screen.



2. Adjust the set temperature by using the UP (🡅) and DOWN (🡇) icons on the right hand side of the screen.



3. Confirm you desired temperature by pressing the tick (✔) icon.

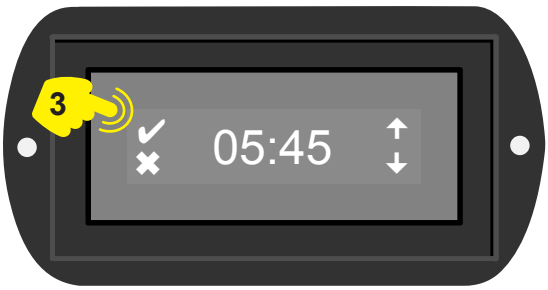
4. Once your oven has adjusted and reached the new set temperature the SET POINT REACHED INDICATOR (SP) will be displayed next to the oven temperature display.

BASIC OPERATION (CONTINUED)

BAKE TIME ADJUSTMENT (MANUAL MODE)

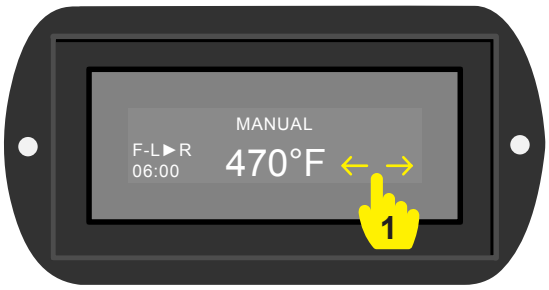
1. Touch the displayed BAKE TIME to access adjustment screen.

2. Adjust the bake time by using the UP (🡅) and DOWN (🡇) on the right hand side of the screen.



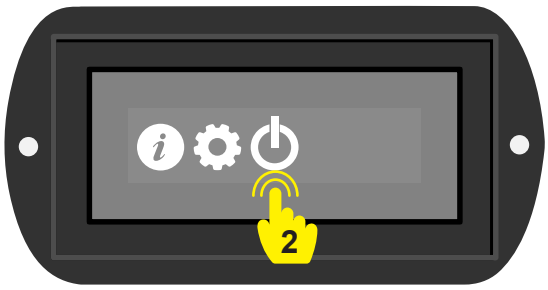
3. Confirm you desired bake time by touching the tick (✔) icon.

4. For split-belt ovens, repeat the above process by touching the additional BAKE TIME option on the opposing side of the screen.



POWER DOWN

1. Swipe the screen to change to the SYSTEM MENU screen.



2. Touch the POWER icon for one (1) second to turn your oven OFF. Alternatively, the MAIN POWER switch can be turned to the OFF position and the oven will automatically engage the cool down procedure.

NOTICE

The oven is equipped with a cool down circuit. The MAIN BLOWER FAN and CONTROL SYSTEM will remain ON until the oven has cooled to 223°F/106°C. It is important that the oven completes its cooling procedure to avoid any heat related damage to oven components. Damaged caused as a result of improper power down WILL NOT be covered under warranty.

FAN SPEED ADJUSTMENT (MANUAL MODE)

1. Touch the displayed FAN SPEED (Hz) to access adjustment screen.

2. Adjust the FAN SPEED by using the UP (🡅) and DOWN (🡇) on the right hand side of the screen.

3. Confirm you desired FAN SPEED by touching the tick (✔) icon.

NOTICE

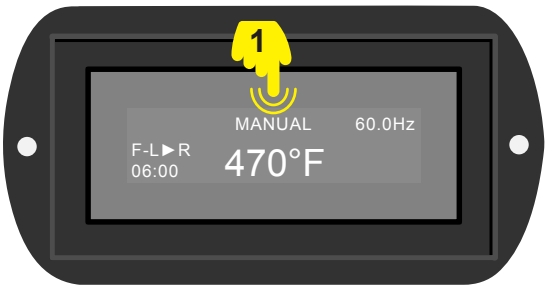
FAN SPEED adjustment functionality is no longer supplied as standard and is model specific. Default FAN SPEED is 60.0Hz, it is recommended that this setting is left at default. FAN SPEED adjustments are rarely required.

RECIPES

Each oven can store up to 30 recipes. RECIPES allow the oven operator to create, name, save and lock oven baking parameters, these include bake times, temperature and where the feature is available, main fan speed.

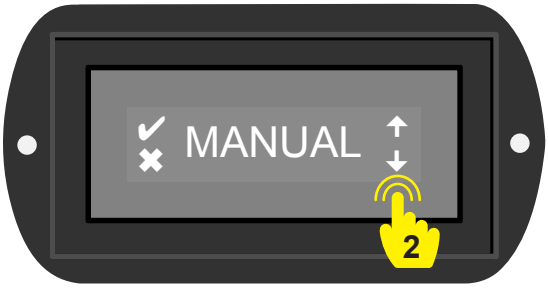
RECIPES can be easily switched by using the user interface (UI) and can be downloaded and uploaded between different ovens via the USB port on the back of the oven control cabinet.

Once you have finalized your preferred settings in MANUAL mode (see BASIC OPERATION in the previous section for further details) follow the below instructions to save and create your RECIPE.



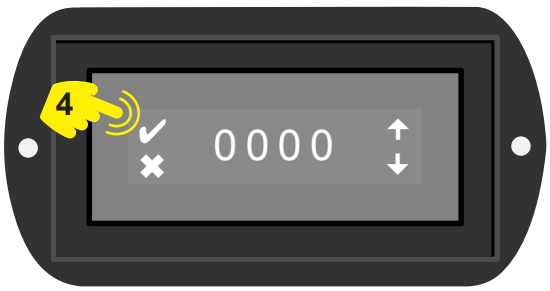
CREATING A NEW RECIPE (FROM MANUAL MODE)

1. Touch and hold the RECIPE name space (when working from manual mode MANUAL will be displayed) above the displayed temperature for two (2) seconds and release.

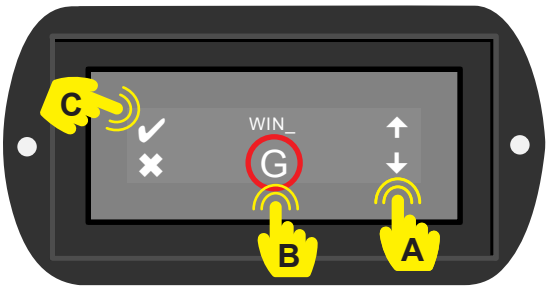


2. Use the UP (↑) or DOWN (↓) arrows to navigate to <NEW>.

3. Touch the tick (✔) icon to confirm selection.

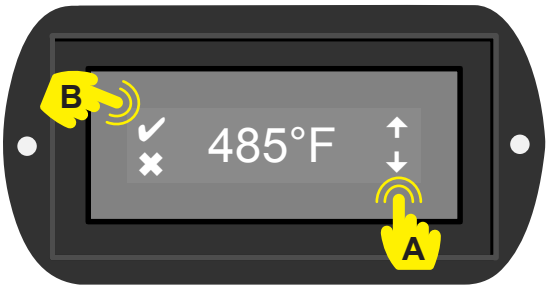


4. When prompted to enter the Customer PIN, default value is **0000**. Touch the tick (✔) icon to confirm and progress.



5. **To NAME your RECIPE:**
   a. Use the UP (↑) or DOWN (↓) arrows to navigate to your desired alpha-numerical character
   b. Touch the selected character (circled in RED) to advance to the next character selection. NAMES may be a maximum of 8 characters long.

      If you wish to correct your last character selection navigate to <CLR> and touch the character selection to delete your previous character.
   c. Once you are happy with you NAME, touch the tick (✔) icon to confirm selection and progress to the TEMPERATURE parameter.

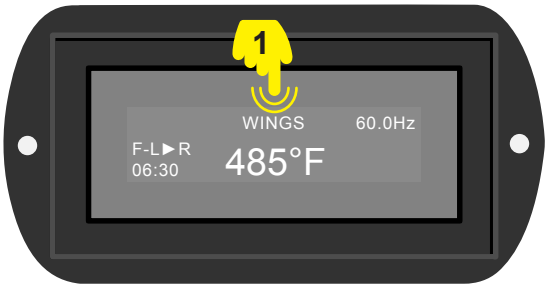


6. **To adjust the TEMPERATURE of your RECIPE:**
   a. Adjust the set TEMPERATURE by using the UP (↑) and DOWN (↓) on the right hand side of the screen. (300°F - 600°F / 177°C - 316°C)
   b. To confirm your desired TEMPERATURE and progress to BAKE TIME parameter, press the tick (✔) icon.

7. **To adjust the BAKE TIME of your RECIPE:**
   a. Adjust the BAKE TIME by using the UP (↑) and DOWN (↓) arrows on the right hand side of the screen. To confirm your desired BAKE TIME and progress to FAN SPEED parameter (feature not available as standard) or to complete and SAVE you RECIPE, press the tick (✔) icon.

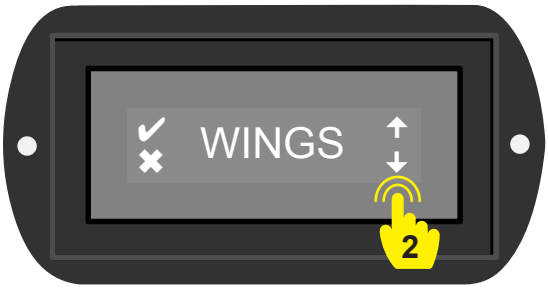
8. **To adjust the FAN SPEED of your RECIPE:**
   a. Adjust the FAN SPEED by using the UP (↑) and DOWN (↓) arrows on the right hand side of the screen (50.0 - 68.0 Hz).
   b. To confirm your desired FAN SPEED and to complete and SAVE your RECIPE, press the tick (✔) icon.

9. Your new recipe is now saved and automatically set as your active recipe. Settings are automatically locked and can only be altered by EDITING the recipe or returning to MANUAL mode, both of which require the Customer PIN, default value is **0000.**



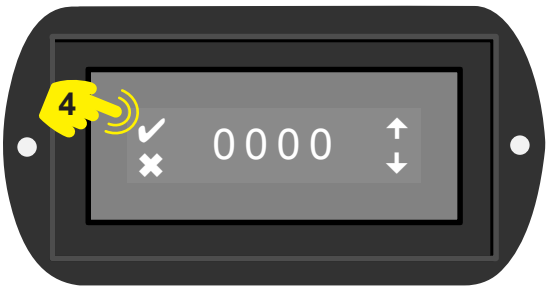
SELECTING A SAVED RECIPE OR MANUAL MODE

1. Touch and hold the RECIPE name space (when working from manual mode MANUAL will be displayed) above the displayed temperature for two (2) seconds and release.



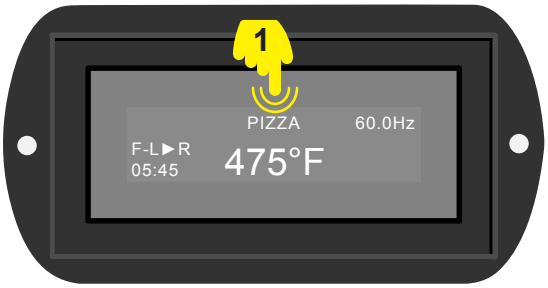
2. Use the UP (↑) or DOWN (↓) arrows to navigate to your desired RECIPE or MANUAL.

3. Touch the tick (✔) icon to confirm selection.



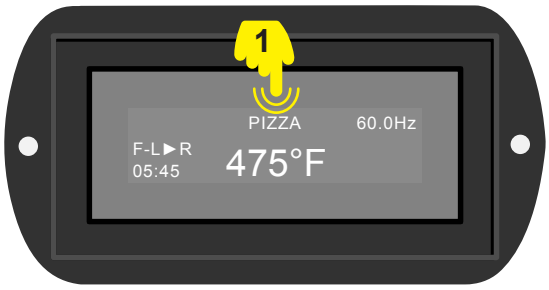
4. When prompted, enter the Customer PIN, default value is **0000**. Touch the tick (✔) icon to confirm.

5. Your selected recipe is now active.



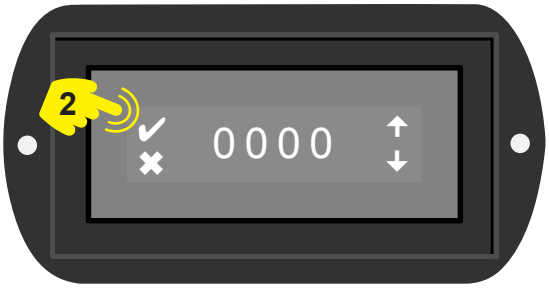
EDITING A SAVED RECIPE

1. To EDIT a RECIPE, ensure the recipe you wish to edit is active (see SELECTING A SAVED RECIPE OR MANUAL MODE for instruction of how to do so). Touch and HOLD the RECIPE name space above the displayed temperature until the PIN code entry screen appears.
2. Follow steps 4 to 9 of the “CREATING A NEW RECIPE” section to make the required adjustments.
3. Once completed your edited recipe will remain active.

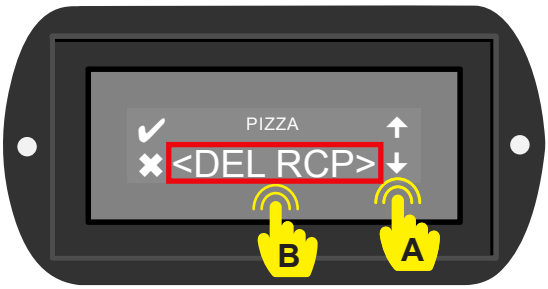


DELETING A SAVED RECIPE

1. To DELETE a RECIPE, ensure the recipe you wish to edit is active (see SELECTING A SAVED RECIPE OR MANUAL MODE for instruction of how to do so). Touch and HOLD the RECIPE name space above the displayed temperature until the PIN code entry screen appears.



2. When prompted, enter the Customer PIN, default value is **0000**. Touch the tick (✔) icon to confirm.



3. To engage the DELETE RECIPE option:
   a. Use the UP (🡅) or DOWN (🡇) arrows to navigate to the <DEL RCP> option.
   b. Touch the <DEL RCP> selection (boxed in RED) to confirm deletion.

4. Once deletion has completed the oven will default back to MANUAL mode.

OVEN SETTINGS

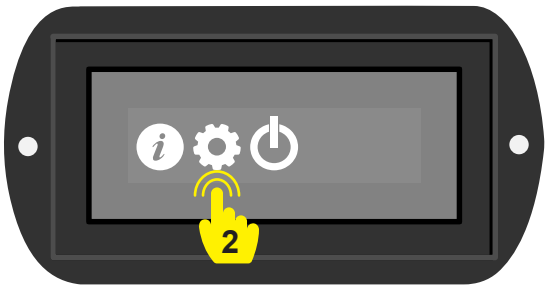
ACCESSING THE SETTINGS MENU

The CUSTOMER level SETTINGS MENU provides access to:

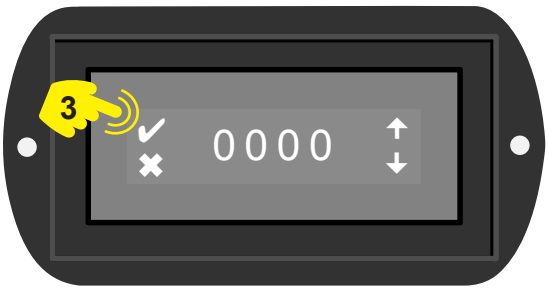
- temperature unit (C/F),
- customer PIN setup,
- belt direction,
- recipe download/upload.
- software updating,

This menu is protected by the Customer PIN, the factory default value is **0000**.

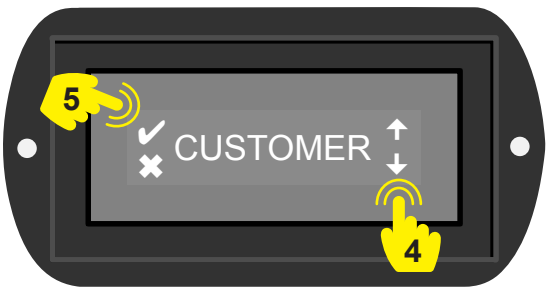
1. To access the SETTINGS MENU swipe the screen to change to the SYSTEM MENU screen.



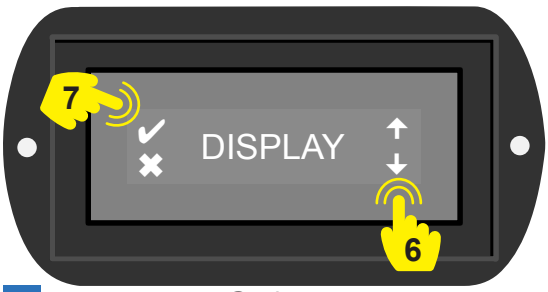
2. Touch the GEAR icon to navigate to the SETTINGS MENU.



3. When prompted, enter the Customer PIN, default value is **0000**. Touch the tick (✔) icon to confirm.



4. Use the UP (↑) or DOWN (↓) arrows to navigate to the desired operator level. Customer PIN will grant access to CUSTOMER level options only.
5. Touch the tick (✔) icon to confirm selection.



6. Use the UP (↑) or DOWN (↓) arrows to navigate to the desired option.
7. Touch the tick (✔) icon to confirm selection.

REVERSING BELT DIRECTION

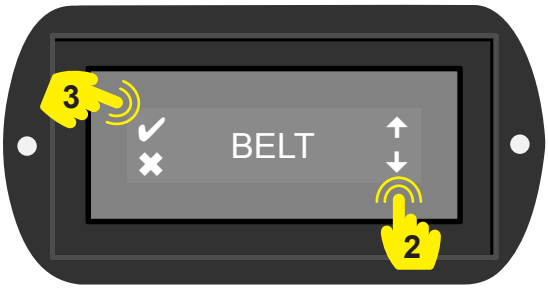
NOTICE

Changing belt direction may require the operator to reverse sections or all of the finger panel pattern in the oven. Please consult your EDGE sales representative for further instruction.

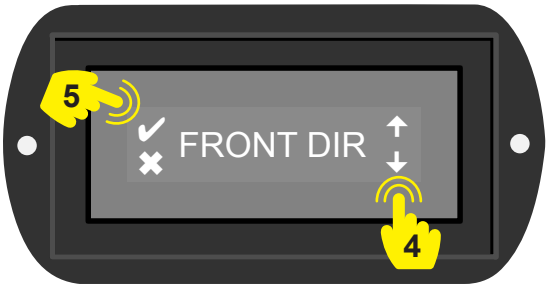
NOTICE

Removing and reversing the belt when changing the oven belt direction is NOT required. The conveyor belting used for the EDGE Oven is C-CureEdge, a product of Wire Belt Company of America. This belting is **BI-DIRECTIONAL**.

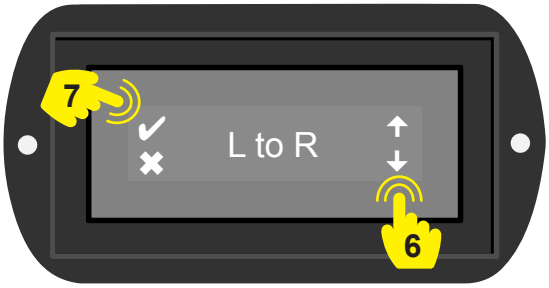
1. Follow steps 1 - 5 of the “ACCESSING THE SETTINGS MENU” section, for instruction of how to access the SETTINGS MENU options.



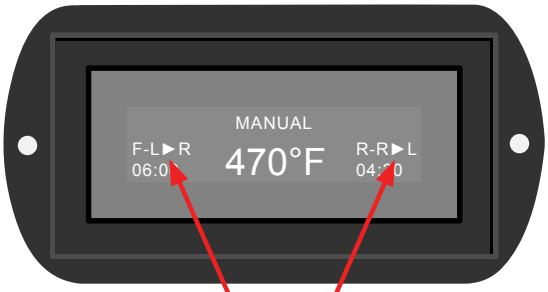
2. Use the UP (↑) or DOWN (↓) arrows to navigate to the BELT option.
3. Touch the tick (✔) icon to confirm selection.



4. Use the UP (↑) or DOWN (↓) arrows to select between front belt direction (FRONT DIR) or rear belt direction (REAR DIR). Standard NON split-belt equipped ovens will only allow selection of the FRONT DIR option.
5. Touch the tick (✔) icon to confirm selection.



6. Use the UP (↑) or DOWN (↓) arrows to toggle between left-to-right (L to R) belt direction option or right-to-left (R to L) belt direction option.
7. Touch the tick (✔) icon to confirm selection.
8. Repeat instructions 4-7 for split-belt equipped ovens, selecting the rear belt direction (REAR DIR) option.

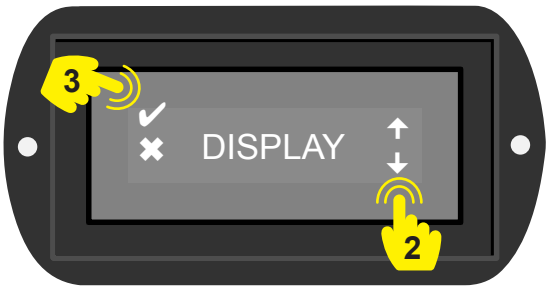


BELT DIRECTION INDICATORS

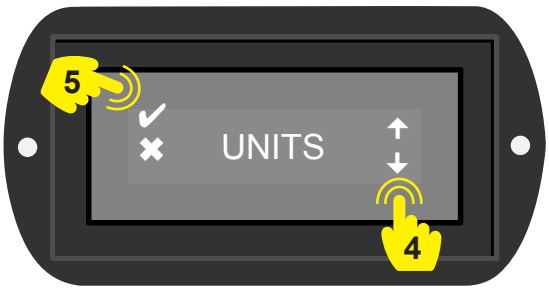
9. Belt direction will reverse on confirmation and can be confirmed by the belt direction indicators on the main operating screen.
10. To return to the SYSTEM MENU touch the cross (✖) icon as required to exit each option level.

TEMPERATURE UNIT ALTERATION (°C/°F)

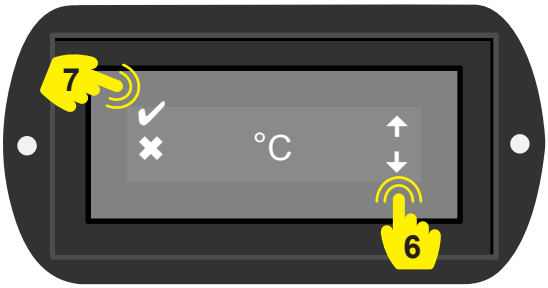
1. Follow steps 1 - 5 of the “ACCESSING THE SETTINGS MENU” section, for instruction of how to access the SETTINGS MENU options.



2. Use the UP (🡅) or DOWN (🡇) arrows to navigate to the DISPLAY option.
3. Touch the tick (✔) icon to confirm selection.



4. Use the UP (🡅) or DOWN (🡇) arrows to navigate to the UNITS option.
5. Touch the tick (✔) icon to confirm selection.



6. Use the UP (🡅) or DOWN (🡇) arrows to toggle between Celsius (°C) and Fahrenheit (°F).
7. Touch the tick (✔) icon to confirm selection.

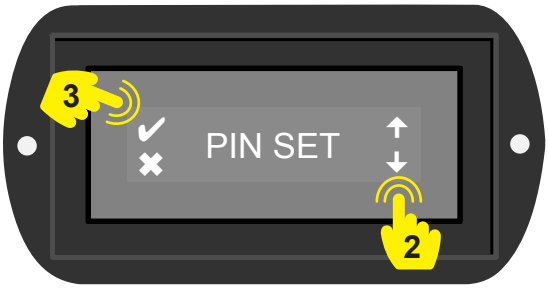
8. To return to the SYSTEM MENU touch the cross (✖) icon as required to exit each option level. Swipe left or right to return to the main OPERATING SCREEN.

CHANGING CUSTOMER PIN FROM FACTORY DEFAULT

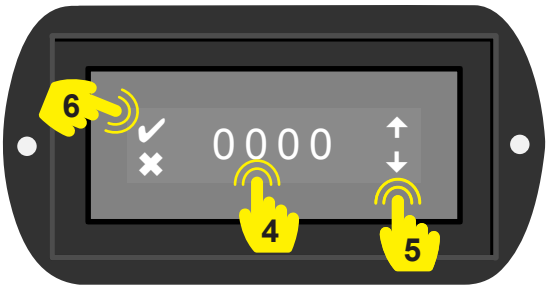
NOTICE

This action will change the factory default Customer PIN (0000). Please retain adjusted PIN for future use. If lost or forgotten please contact the EDGE service team for assistance.

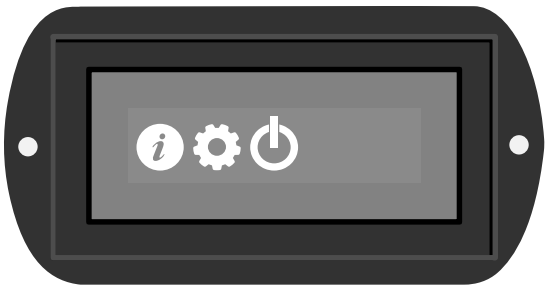
1. Follow steps 1 - 5 of the “ACCESSING THE SETTINGS MENU” section, for instruction of how to access the SETTINGS MENU options.



2. Use the UP (↑) or DOWN (↓) arrows to navigate to the PIN SET option.
3. Touch the tick (✔) icon to confirm selection.



4. Touch the digit you wish to adjust.
5. Adjust the value by using the UP (↑) and DOWN (↓) arrows on the right hand side of the screen (numerical value 0-9).
6. Once the PIN has been entered correctly, press the tick (✔) icon to accept or the cross (✖) icon to cancel.



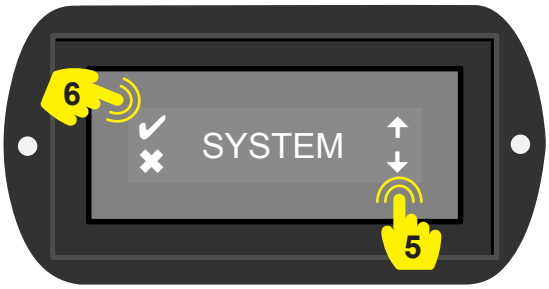
7. To return to the SYSTEM MENU touch the cross (✖) icon as required to exit each option level.

FIGURE 3-1

RECIPE DOWNLOAD

This feature will copy the RECIPES stored within the ovens control system to a USB drive.

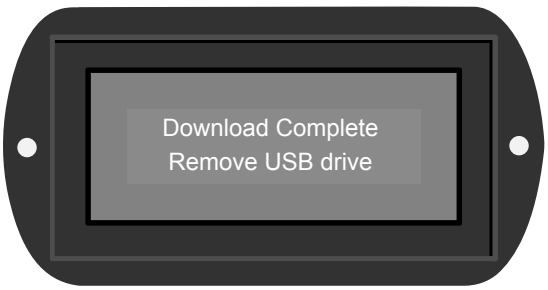
1. Locate the USB port on the rear side of the oven control cabinet, adjacent to the cooling fan filter. (Figure 3-1)
2. Remove the USB dust cover by unscrewing the cover.
3. Insert the USB flash drive into the USB port.
4. Follow steps 1 - 5 of the “ACCESSING THE SETTINGS MENU” section, for instruction of how to access the SETTINGS MENU options.



5. Use the UP (↑) or DOWN (↓) arrows to navigate to the SYSTEM option.
6. Touch the tick (✔) icon to confirm selection.

7. Use the UP (↑) or DOWN (↓) arrows to navigate to the RECIPE DOWNLOAD option.
8. Touch the tick (✔) icon to initiate RECIPE file download.

9. Depending on the size of your recipe file generally the transfer will take less than one (1) second.



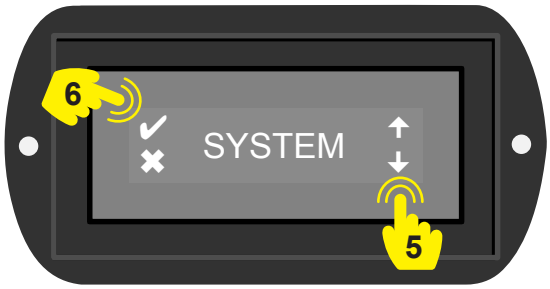
10. Once complete the “Download Complete, Remove USB drive” message will flash up on the screen for approximately five (5) seconds, before returning to the RECIPE DOWNLOAD option screen. It is now safe to remove you USB drive.
11. To return to the SYSTEM MENU touch the cross (✖) icon as required to exit each option level. Swipe left or right to return to the main OPERATING SCREEN.

FIGURE 3-1

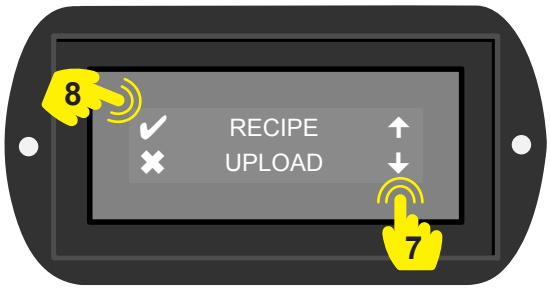
RECIPE UPLOAD

This feature will copy RECIPES stored on a USB drive to the oven control system.

1. Locate the USB port on the rear side of the oven control cabinet, adjacent to the cooling fan filter. (Figure 3-1)
2. Remove the USB dust cover by unscrewing the cover.
3. Insert the USB flash drive into the USB port.
4. Follow steps 1 - 5 of the “ACCESSING THE SETTINGS MENU” section, for instruction of how to access the SETTINGS MENU options.

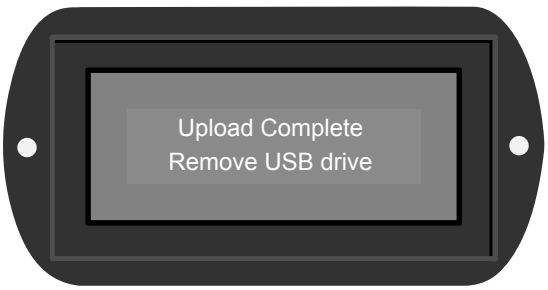


5. Use the UP (↑) or DOWN (↓) arrows to navigate to the SYSTEM option.
6. Touch the tick (✔) icon to confirm selection.



7. Use the UP (↑) or DOWN (↓) arrows to navigate to the RECIPE UPLOAD option.
8. Touch the tick (✔) icon to initiate RECIPE file upload.

9. Depending on the size of your recipe file generally the transfer will take less than one (1) second.



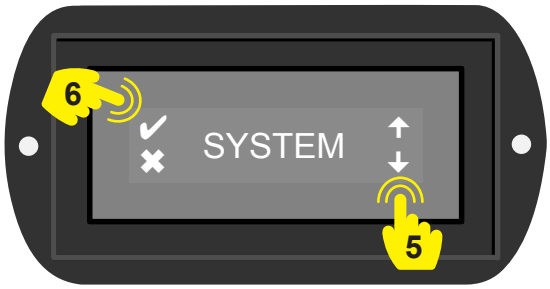
10. Once complete the “Upload Complete, Remove USB drive” message will flash up on the screen for approximately five (5) seconds, before returning to the RECIPE DOWNLOAD option screen. It is now safe to remove you USB drive.
11. To return to the SYSTEM MENU touch the cross (✖) icon as required to exit each option level. Swipe left or right to return to the main OPERATING SCREEN.

FIGURE 3-1

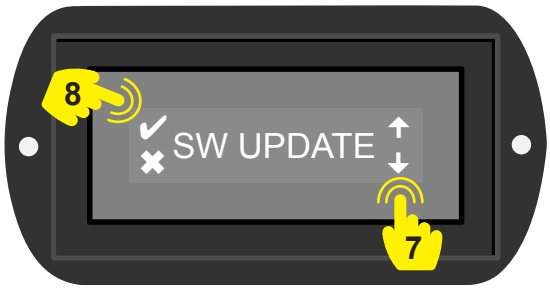
CONTROL SYSTEM SOFTWARE UPDATE

Download the latest G2 control system firmware from edgeovens.com/support. The file type is .b31 type and will be named mcXXuiXX.b31 the XX will denote the MC and UI version, for example mc35ui33.b31. Transfer the file to the root directory of the USB flash drive.

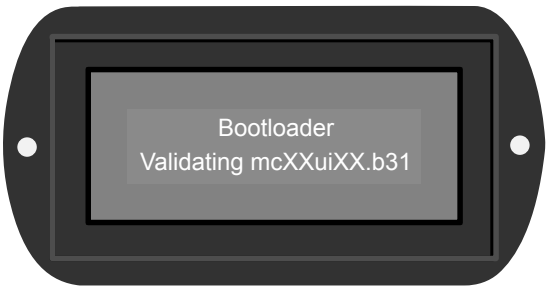
1. Locate the USB port on the rear side of the oven control cabinet, adjacent to the cooling fan filter. (Figure 3-1)
2. Remove the USB dust cover by unscrewing the cover.
3. Insert the USB flash drive into the USB port.
4. Follow steps 1 - 5 of the “ACCESSING THE SETTINGS MENU” section, for instruction of how to access the SETTINGS MENU options.



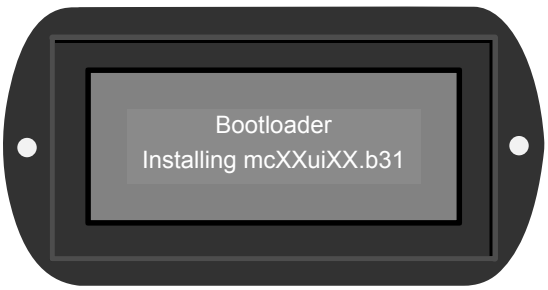
5. Use the UP (↑) or DOWN (↓) arrows to navigate to the SYSTEM option.
6. Touch the tick (✔) icon to confirm selection.



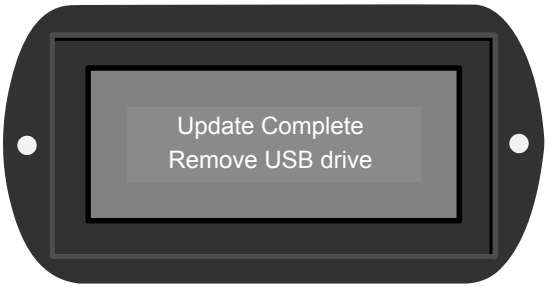
7. Use the UP (↑) or DOWN (↓) arrows to navigate to the SW UPDATE option.
8. Touch the tick (✔) icon to initiate software update.



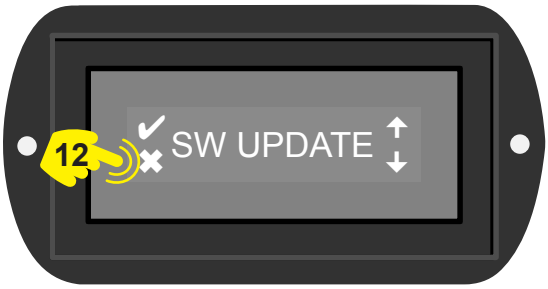
9. The oven control system will begin by validating software update. Before progressing to installing the update.



10. The oven control system will then begin the software installation process, and will undertake as many as three (3) full oven reboots, during which the oven will turn itself OFF and ON. The oven update process will take approximately three (3) minutes in total.



11. Once complete the “Upload Complete, Remove USB drive” message will flash up on the screen for approximately five (5) seconds, before returning to the SW UPDATE option screen. It is now safe to remove you USB drive and replace the USB port dust cover



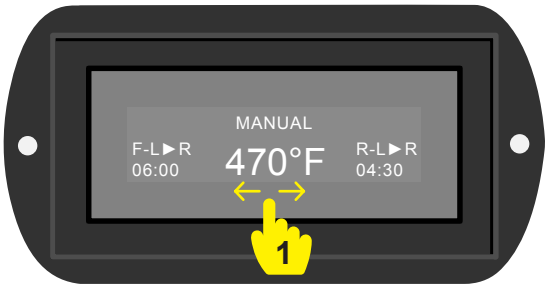
12. To return to the SYSTEM MENU touch the cross (✖) icon as required to exit each option level. Swipe left or right to return to the main OPERATING SCREEN.

OVEN INFORMATION

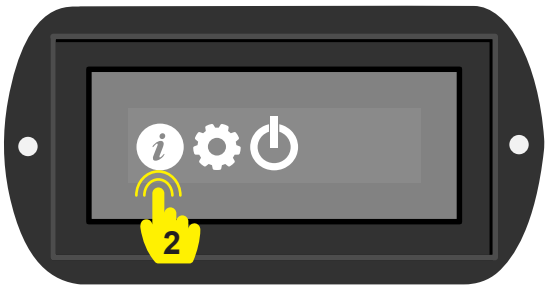
ACCESSING THE INFORMATION MENU

The information menu is useful for viewing:

- alarm history,
- software versions,
- serial number,
- build date,
- system voltage,
- belt demand,
- burner blower fan speed
- and exporting logged data files.



1. To access the INFORMATION MENU swipe the screen to change to the SYSTEM MENU screen.



2. Touch the INFORMATION icon to navigate to the INFORMATION MENU.

3. Use the UP (↑) or DOWN (↓) arrows to navigate to the desired option.
4. Touch the tick (✔) icon to confirm selection.

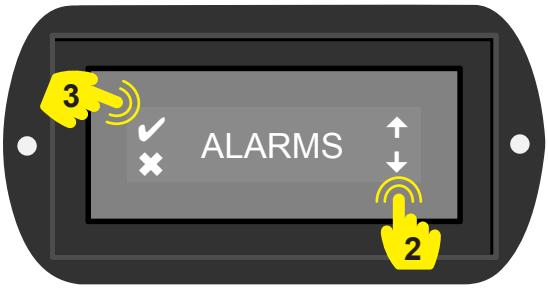
OVEN ERROR ALARMS

The EDGE G2 control system, records and logs all errors seen and unseen, as well as component I/O's, operator adjustments and oven interactions. It does this for a period of 14-21 days.

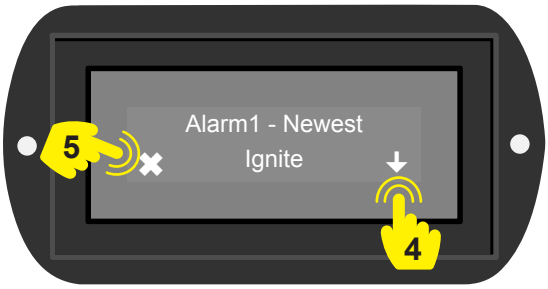
The ALARMS feature found in the INFORMATION MENU, provides a list of the ten (10) most recently displayed error alarms from the point the MAIN POWER was switched ON. The alarms displayed during this session will be cleared once the MAIN POWER switch is turned OFF.

The purpose of the ALARMS feature is provide a simple and cascaded list of the displayed alarms that occurred in the current oven session. The information provided in this feature can be relayed to EDGE service team or attending service technician in the first instance of an oven issue occurring and can be a useful indicator of the problem that has occurred.

1. Follow steps 1 - 4 of the "ACCESSING THE INFORMATION MENU" section, for instruction of how to access the INFORMATION MENU options.



2. Use the UP (↑) or DOWN (↓) arrows to navigate to the ALARMS option.
3. Touch the tick (✔) icon to confirm selection.



4. Use the UP (↑) or DOWN (↓) arrows to navigate through the list of recently displayed ALARMS. Alarms will be displayed in newest-to-oldest order.
5. Touch the cross (✖) icon to exit and return to the INFORMATION MENU.

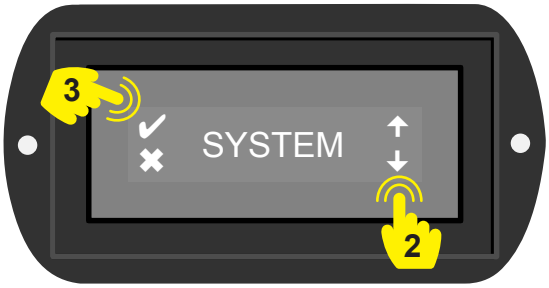
OVEN INFORMATION (CONTINUED)

OVEN SYSTEM INFORMATION

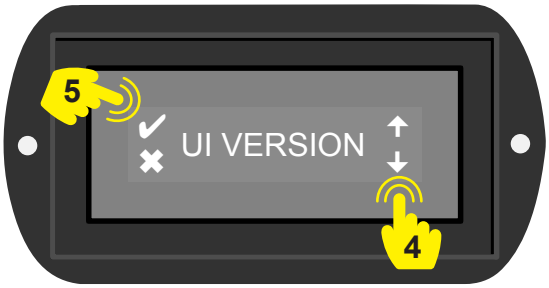
Contained within the SYSTEM option of the INFORMATION MENU is a variety of relevant oven system information. This includes:

- serial number
- oven build date
- user interface (UI) software version
- mains control (MC) software version
- system voltage
- belt demand percentage
- and burner blower fan speed

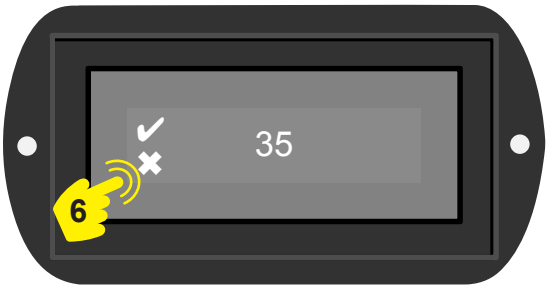
1. Follow steps 1 - 4 of the “ACCESSING THE INFORMATION MENU” section, for instruction of how to access the INFORMATION MENU options.



2. Use the UP (↑) or DOWN (↓) arrows to navigate to the SYSTEM option.
3. Touch the tick (✔) icon to confirm selection.



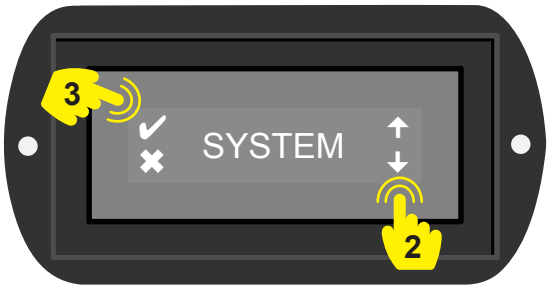
4. Use the UP (↑) or DOWN (↓) arrows to navigate to the desired option.
5. Touch the tick (✔) icon to confirm selection.



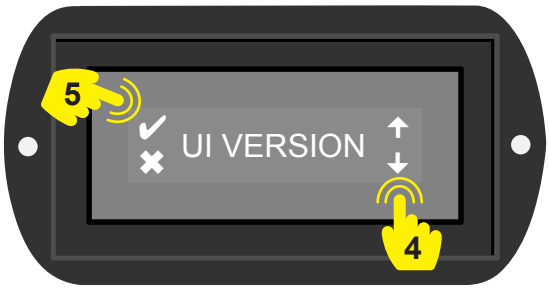
6. Touch the cross (✖) icon to exit and return to the desire menu level.

SOFTWARE VERSION VERIFICATION

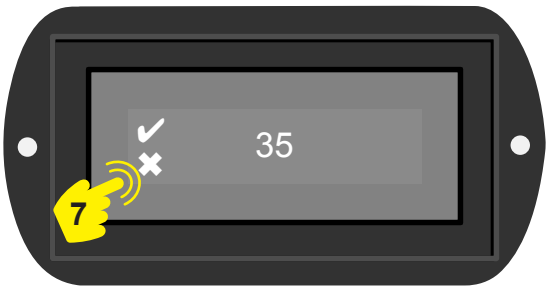
1. Follow steps 1 - 4 of the “ACCESSING THE INFORMATION MENU” section, for instruction of how to access the INFORMATION MENU options.



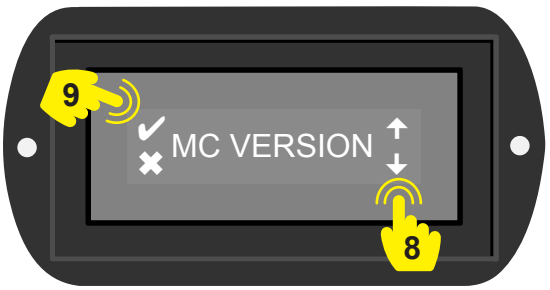
2. Use the UP (↑) or DOWN (↓) arrows to navigate to the SYSTEM option.
3. Touch the tick (✔) icon to confirm selection.



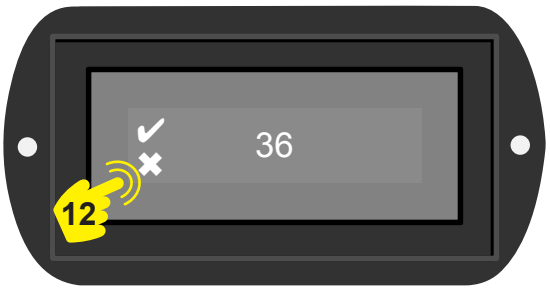
4. Use the UP (↑) or DOWN (↓) arrows to navigate to the UI VERSION option.
5. Touch the tick (✔) icon to confirm selection.



6. Record and verify UI software version.
7. Touch the cross (✖) icon to exit and return to the SYSTEM menu level.



8. Use the UP (↑) or DOWN (↓) arrows to navigate to the MC VERSION option.
9. Touch the tick (✔) icon to confirm selection.



10. If your oven is equipped with a split-belt you will be provided with an additional selection screen, navigate between the MC1 and MC2 options, touching the tick (✔) icon to confirm selection.
11. Record and verify MC software version.
12. Touch the cross (✖) icon to exit.

OVEN DATA LOG FILE EXPORT

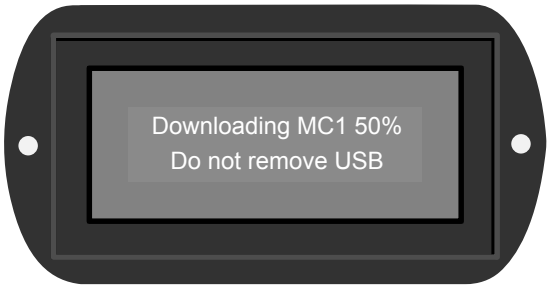
The EDGE G2 control system, records and logs all errors seen and unseen, as well as component I/O's, operator adjustments and oven interactions. It does this for a period of 14-21 days.

This EXPORT feature will transfer OVEN DATA LOG FILES stored in the control system to a USB flash drive, for the purpose of off-site analysis by the EDGE service team,. The transferred files can be sent via email to support@edgeovens.com or submitted via the edgeovens.com website.

FIGURE 3-1

1. Locate the USB port on the rear side of the oven control cabinet, adjacent to the cooling fan filter. (Figure 3-1)
2. Remove the USB dust cover by unscrewing the cover.
3. Insert the USB flash drive into the USB port.
4. Follow steps 1 - 4 of the "ACCESSING THE INFORMATION MENU" section, for instruction of how to access the INFORMATION MENU options.

5. Use the UP (↑) or DOWN (↓) arrows to navigate to the EXPORT option.
6. Touch the tick (✔) icon to initiate the oven data log EXPORT.



7. The oven control system will begin the EXPORT of the OVEN DATA LOG FILE to the USB flash drive. During the export procedure normal oven operation will be interrupted.

   It is important that the EXPORT procedure successfully completes. If it does not, SHUT DOWN the oven and unplug from the mains power and wait thirty (30) seconds before restarting the oven and retrying the EXPORT procedure.

8. Once completed, remove the USB flash drive from the USB port and install the dust cover.
9. Unplug the oven from mains power and wait thirty (30) seconds before restarting the oven and returning it to an operating state.

EMAILING OVEN DATA LOG FILE(S)

NOTICE

If exporting multiple log files from unique oven decks, each oven data log file must be exported and transferred from the USB flash drive before attempting a subsequent EXPORT from a different oven. The control system will overwrite any previously exported oven data files on the USB storage device.

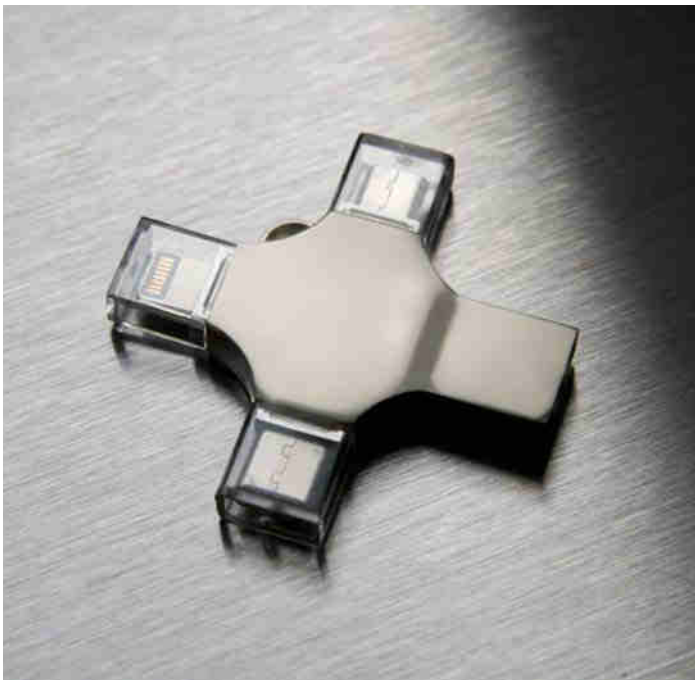
The EDGE G2 control system will EXPORT either one (1) or two (2) **.EEC** files, depending on whether your oven is equipped with a standard or split-belt. The exported file will be stored in the ROOT directory of the USB storage device. The file types will be named as below:

STANDARD BELT
- MC1.EEC

SPLIT-BELT
- MC1.EEC
- MC2.EEC

1. Insert USB flash drive into a computer or compatible email enabled device.
2. Create a new email, addressed to support@edgeovens.com
3. Attach the exported MC1.EEC file (and MC2.EEC if your oven is equipped with a split-belt) from your USB storage device to the email.
4. Please use the STORE NAME, as the email subject title.
5. Email body content should include contact details, store address and a description of the oven fault.
6. Send email. A member of the EDGE service team will review the exported oven data log file(s) and will phone the contact details provided in the email with the best course of action.

FIGURE 3-2



NOTICE

All EDGE G2 ovens are supplied with a 4 way USB flash drive. It is provided and found as part of you service manual pack.

PREVENTATIVE MAINTENANCE

OVEN CLEANING & MAINTENANCE SCHEDULE

WARNING

Ensure that the oven is cool and completely disconnected from the electrical supply before any cleaning or maintenance is done.

Maintenance and cleaning is key to ensuring a long and reliable service from your oven. The schedule below is an example of a typical oven schedule based on a typical pizza baking operation, however product type, hours of usage and the environment in which the oven is operating are just a few of the factors that can affect a good maintenance and cleaning schedule.

CLEANING & PREVENTATIVE MAINTENANCE

DAILY

- Wipe oven front, sides and top
- Wipe control cabinet & touch screen*
- Inspect or clean cooling fan filters
- Empty and clean crumb pans

*DO NOT USE caustic cleaners on the touch screen or a saturated sponge or rag, to avoid water penetration of electrical components.

WEEKLY

- Brush & remove debris from conveyor belt
- Wipe main fan motor cover (rear of oven)
- Clean oven window (inside & out)
- Inspect conveyor belt tension

MONTHLY

- Remove debris from finger panel outer plates
- Remove debris from inside bake chamber
- Remove debris from main blower fan motor
- Inspect conveyor drive chain for tension & lubrication
- Adjust conveyor belt tension accordingly**

SEMI-ANNUALLY

- Remove and clean finger panel assemblies
- Clean baking chamber internals
- Dismantle and clean conveyor assembly
- Lubricate conveyor drive chain
- Replace cooling fan filter
- Remove & clean optical flame sensor
- Remove & clean burner assembly

** A row of linkage will need to be removed to correct the belt tension if you are able to pull two (2) rows of links together using your fingers only.

PREVENTATIVE MAINTENANCE

NOTICE

MF&B Restaurant Systems, Inc. assumes NO responsibility or liability for equipment damage, property damage, bodily injury, or incident claims related to the application of preventative maintenance.

PURPOSE OF PREVENTATIVE MAINTENANCE

It is good practice to develop and execute a strict preventative maintenance schedule for ALL equipment utilized within your business operations.

Preventative maintenance has many benefits, which include increased equipment life, reduced downtime, and reduction of service fees. Your EDGE conveyor oven(s) require regular maintenance and it is the intention of this document to provide you with the necessary information needed to develop and execute a good preventative maintenance schedule for them.

The Limited Warranty of the EDGE conveyor oven is dependent on correct and frequent maintenance. Please read this information carefully!

PLANNING FOR PREVENTATIVE MAINTENANCE

While developing a preventative maintenance schedule, planning the time-of-day the action must occur is as Important as the interval of the action. Many maintenance items must be performed with the equipment in a COLD STATE. Others may require the equipment to be DISCONNECTED and/or MOVED to gain access to the maintenance item. These maintenance items are best addressed at a time at which the equipment is not in use.

PRECAUTIONS

We must advise that appropriate care and measures be taken when performing maintenance within the oven CONTROL CABINET. If this maintenance is beyond your skill set, knowledge, or comfort level, please defer this activity to a Service Provider.

Gas and electrical connections should be disconnected prior to moving the appliance and before maintenance.

PREVENTATIVE MAINTENANCE

CLEANING SURFACE AREAS

FREQUENCY:
Surface areas of the oven should be wiped clean DAILY.

AREA OF OVEN:

- Cool Wall (if installed)
- Front (behind cool wall)
- Sides
- Top (Lid)
- Legs
- Control Cabinet
- Touch Screen*

METHOD:

- Use a solution of mild dish detergent and warm water for normal cleaning.
- Wipe the surface with a soft cloth.
- Wiping motions should be performed WITH the grain of the stainless steel to avoid scratching.
- ***Touch screen should be wiped with a near DRY SOFT CLOTH.**

CAUTION:

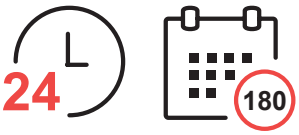
- DO NOT apply solvents of any kind to a HOT surface. Solvents may be used ONLY when the surface is cool to touch.
- NEVER saturate any surface or apply excessive fluids to a surface. Fluids may seep through seams and be absorbed by insulating materials.

FIGURE 3-3

FIGURE 3-3

PREVENTATIVE MAINTENANCE

INSPECT OR CLEAN COOLING FAN FILTER



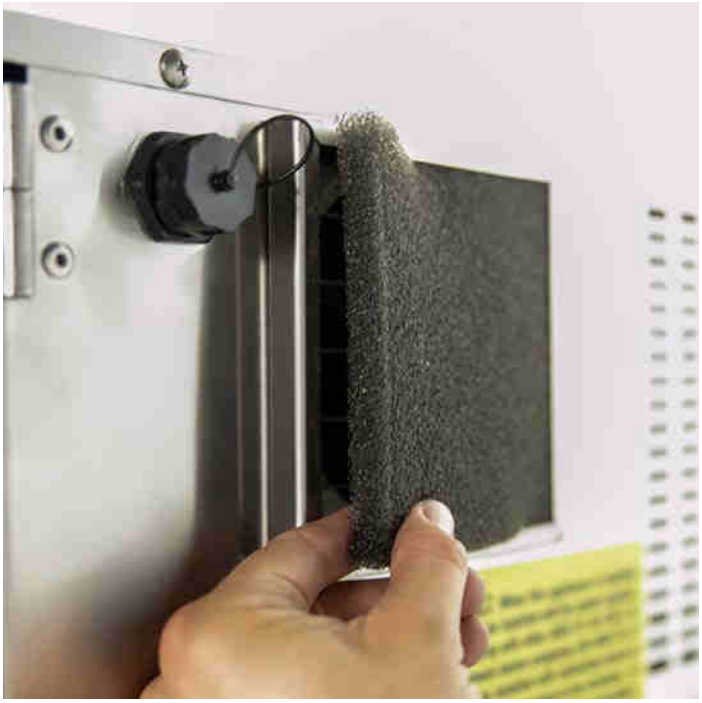
FREQUENCY:
Cooling fan filter should be removed, inspected and if necessary cleaned DAILY.
The cooling fan filter should be replaced SEMI-ANNUALLY.

AREA OF OVEN:
- Rear of the Control Cabinet

METHOD:
- Locate the 5” x 5” 30PPI filter media on the rear of the control cabinet.
- Pull the filter media free from the filter bracket and inspect.
- If required, using only warm water and a light amount of mild soap, cleanse and rinse the filter.
- Allow the filter to dry and install.
- If filter is dilapidated, replace the filter by contacting EDGE and requesting P/N: 135137

CAUTION:
- Operation of the equipment without the filter media installed is deemed negligence. Dust will accumulate on components and insulate them from cooling.
- Heat damage is the leading cause of premature equipment failure.

FIGURE 3-4



PREVENTATIVE MAINTENANCE

EMPTY & CLEAN CRUMB PAN

FREQUENCY:
Crumb trays should be emptied and wiped clean DAILY.

AREA OF OVEN:
- Left & right hand side of conveyor belt(s)

METHOD:
- Remove all crumb trays from crumb tray brackets at the end of each conveyor belt end.
- Use a solution of mild dish detergent and warm water for normal cleaning.
- Wipe the surface with a soft cloth.
- Crumb trays may be submerged for cleaning.

CAUTION:
- NEVER install SOLID crumb pans on a MIDDLE or TOP oven. Doing so will cause heat to be come trapped under the conveyor which will push out under the control system, potentially damaging it.
- PERFORATED crumb pans should be installed in MIDDLE & TOP ovens only.
- Heat damage is NOT covered under warranty.

FIGURE 3-5

FIGURE 3-6

PREVENTATIVE MAINTENANCE

INSPECT, BRUSH & REMOVE DEBRIS FROM CONVEYOR BELT

FREQUENCY:
General cleaning of the conveyor belting should occur WEEKLY or as needed.

AREA OF OVEN:

- Left & right hand side of conveyor belt(s)

METHOD:

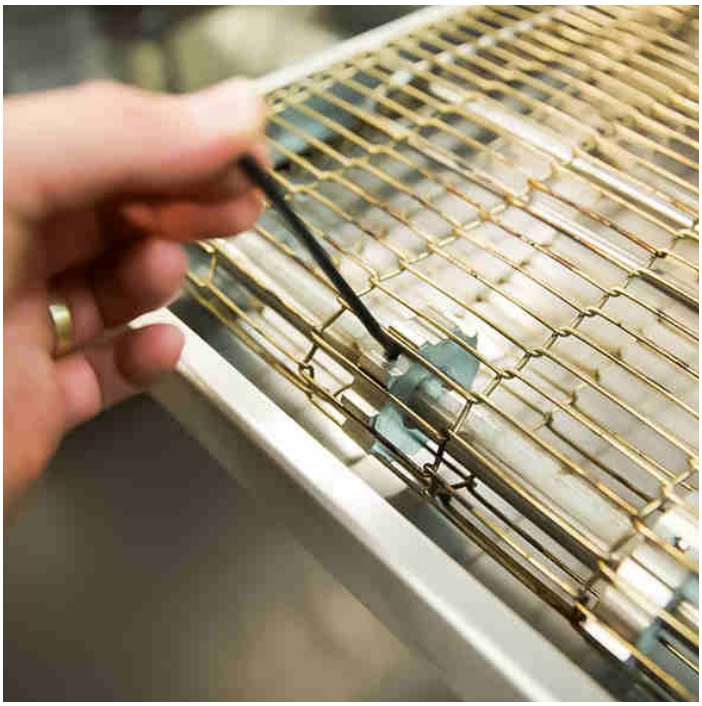
- Use a stiff bristle brush to remove debris from the belting.
- Observe belt travel and ensure alignment is correct.
- Observe belt for bent linkage or damage, bent linkage may be corrected using 2 pairs of pliers. Damaged sections (torn or bent sections that are not repairable) may be corrected with segment replacement. Contact EDGE for details of this process.
- Check drive shaft cog alignment and adjust accordingly using a 9/64” Allen (hex) key.

CAUTION:

- NEVER STRIKE the belt to remove debris. Use a two (2) person lift method if belt removal is needed.
- Do not twist the conveyor or drag it through the oven. Damage due to improper handling is not covered by the warranty.

FIGURE 3-7

FIGURE 3-8



PREVENTATIVE MAINTENANCE

CLEAN MAIN FAN MOTOR COVER

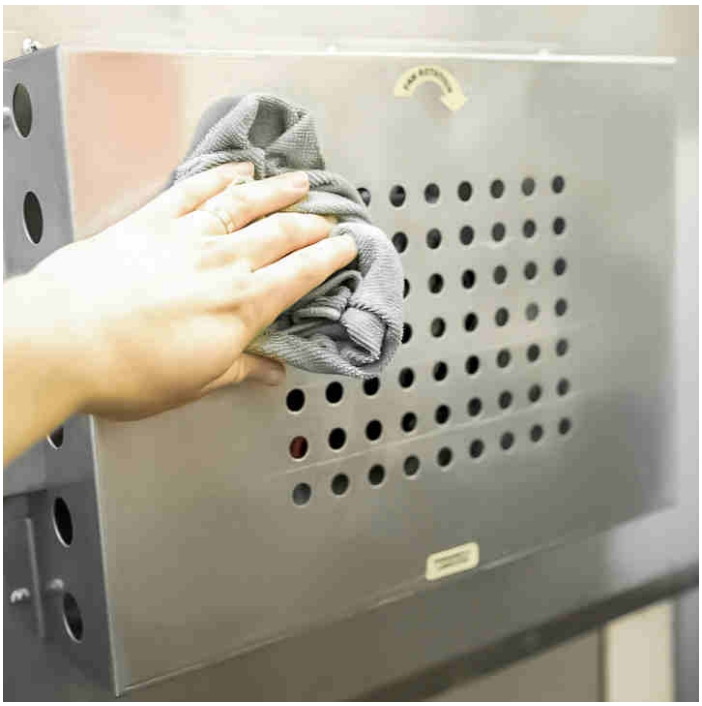
FREQUENCY:
General cleaning of the main fan motor cover should occur WEEKLY or as needed.

AREA OF OVEN:
- Back of oven

METHOD:
- Use a solution of mild dish detergent and warm water for normal cleaning.
- Wipe the surface with a lightly dampened soft cloth.
- Wiping motions should be performed WITH the grain of the stainless steel to avoid scratching.

CAUTION:
- The main blower fan motor is contained within the cover which is heavily vented. Ensure that a very lightly dampened cloth is used to avoid spillage of excess fluid on the contained motor.

FIGURE 3-9



PREVENTATIVE MAINTENANCE

INSPECT & CLEAN HALF-BAKE GLASS WINDOW

FREQUENCY:
General cleaning of the half-bake glass window cover should occur WEEKLY or as needed.

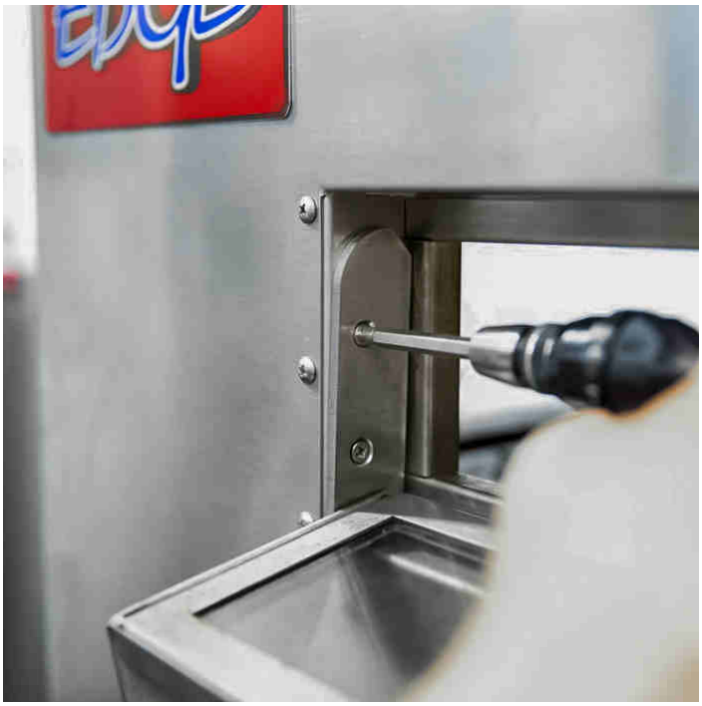
AREA OF OVEN:
- Front of oven

METHOD:
- Use a solution of mild dish detergent and warm water for normal cleaning.
- Wipe the external and internal surface with a lightly dampened soft cloth.
- Observe window hinge function and mounting brackets for soundness, tighten as needed.

CAUTION:
- DO NOT apply solvents of any kind to a HOT surface. Solvents may be used ONLY when the surface is cool to touch.
- NEVER saturate any surface or apply excessive fluids to a surface. Fluids may seep through seams and be absorbed by insulating materials.

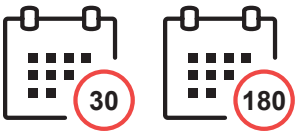
FIGURE 3-10

FIGURE 3-11



PREVENTATIVE MAINTENANCE

CLEAN FINGER PANEL ASSEMBLIES



FREQUENCY:
Loose debris removal from the finger panel outer plates should occur MONTHLY or as needed. Full finger assembly removal and a thorough deep clean should occur SEMI-ANNUALLY or as needed.

AREA OF OVEN:

- Inside the oven cooking chamber.

METHOD:

- Remove the oven conveyor belt and finger panel assemblies from the oven chamber, see CONVEYOR BELT & FINGER PANEL REMOVAL AND INSPECTION in the OVEN OPERATION section for further details of how to do this.
- Use a stiff bristle brush to remove debris from the top and bottom finger outer plates.
- Use a solution of mild dish detergent and warm water for normal cleaning if required.
- Wipe the surface with a dampened soft cloth.
- If the finger assemblies have been removed from the oven, ensure they are dry before replacing them in the order they were removed.

CAUTION:

- DO NOT apply solvents of any kind to the COLUMNATING PANEL.
- Solvents and pressure washing may be used to clean FINGER HOUSING and FINGER COVERS only.

FIGURE 3-12

FIGURE 3-13

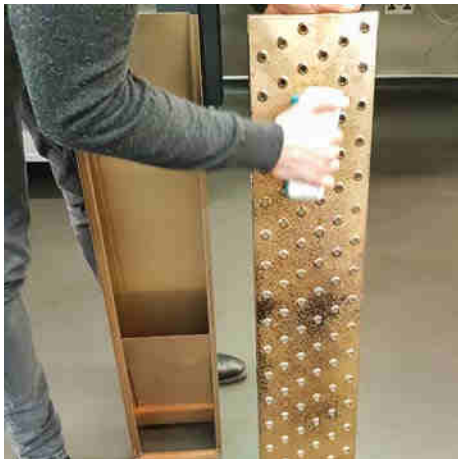


FIGURE 3-14

PREVENTATIVE MAINTENANCE

REMOVE DEBRIS FROM INSIDE BAKE CHAMBER

FREQUENCY:
Debris removal from the oven cooking chamber should occur MONTHLY or as needed.

AREA OF OVEN:

- Inside the oven cooking chamber.

METHOD:

- Remove the oven conveyor belt and finger panel assemblies from the oven chamber, see CONVEYOR BELT & FINGER PANEL REMOVAL AND INSPECTION in the OVEN OPERATION section for further details of how to do this.
- Use a dustpan and brush to remove debris from the bottom of the oven chamber. A heavy duty vacuum cleaner can also be used if available.
- The area directly adjacent of the control cabinet (far back right corner), under the plenum, is a common collection point for debris. Inspect this area using a flashlight and clear debris using available means (vacuum wand, dowel rod, etc.).
- Heavy soiled areas may require scouring, solvents or scraping instruments
- Replace the finger assemblies in the order they were removed and install the conveyor oven belt.

CAUTION:

- DO NOT saturate or pressure wash the interior of the oven chamber, the body of the oven contains insulating material.
- DO NOT apply solvents of any kind to a HOT surface. Solvents may be used ONLY when the surface is cool to touch.

FIGURE 3-15

FIGURE 3-16

FIGURE 3-17

PREVENTATIVE MAINTENANCE

REMOVE DEBRIS FROM MAIN BLOWER FAN MOTOR

FREQUENCY:
Debris removal from the main blower fan should occur MONTHLY or as needed.

AREA OF OVEN:

- Back of oven

METHOD:

- Remove the main blower fan motor cover from the back of the oven. Retaining the 12+ screws which secure the cover.
- Use a vacuum and a moist rag to remove dust and debris from the main motor, motor cover and related areas.
- If your oven is equipped with a single phase (1PH) motor (60Hz market only), there will be a 2-wire capacitor located to the right of the motor. Use caution around this capacitor, treat it as though it were an electrically live part. If swelling or leaking of this capacitor is discovered, contact EDGE for a replacement.
- If your oven is equipped with a 3PH (three phase) motor, you may need to remove the motor rear shroud cap (loosen the 4 screws) and vacuum/wipe the cooling fan blades and cap. Dust build-up between the shroud cap and fan blades can collect and rub, creating a scratching sound from the rear of the oven.
- Once cleaning is complete, install the rear motor cover with the previous removed 12+ screws.

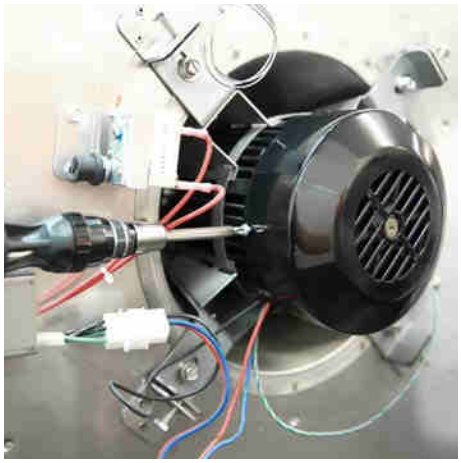
CAUTION:

- As stated, treat the capacitor as a live part. Prior to handling, the capacitor should be discharged by shorting the terminals together.
- During rear motor cover installation, ensure the motor wiring harness is clear of all pinch points and is not between the cover and the oven back.

FIGURE 3-18

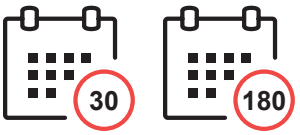
FIGURE 3-19

FIGURE 3-20



PREVENTATIVE MAINTENANCE

INSPECT CONVEYOR DRIVE CHAIN FOR TENSION & LUBRICATION



FREQUENCY:
Conveyor drive chain inspection should occur MONTHLY or as needed. Lubrication should be undertaken at least SEMI-ANNUALLY.

AREA OF OVEN:

- Front side of the control cabinet, under conveyor motor drive chain guard

METHOD:

- Remove the conveyor motor drive chain guard.
- Visually inspect conveyor drive chain(s) for suitable chain tension and lubrication. Drive chain tension should have a small amount of slack or sag, approximately half (0.5) an inch. DO NOT over tension.
- If required, lubricate the drive chain with a food safe chain oil.
- To correct the drive chain(s) tension see STANDARD CONVEYOR DRIVE SYSTEM ASSEMBLY or SPLIT-BELT CONVEYOR DRIVE SYSTEM ASSEMBLY, for further instruction on how to adjust.

CAUTION:

- Chain guards should remain installed at all times during oven operation. Failure to do so will leave moving parts uncovered and will expose the operator to potential injury.
- Over tensioning over the conveyor drive chain can put undue stress on the conveyor motor, it can also make belt frame removal very difficult.
- Under tensioning over the conveyor drive chain can cause the drive chain to gather on itself, causing the chain to seize or jump, this can result in extended bake times and/or the conveyor motor jamming.
- Each sprocket and cog in the conveyor system utilize two (2) set-screws. Verify these set-screws are tight and that each sprocket and cog are in a fixed to the shafts.

FIGURE 3-21

FIGURE 3-22

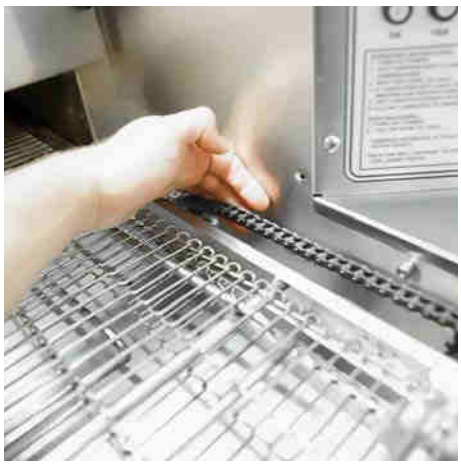
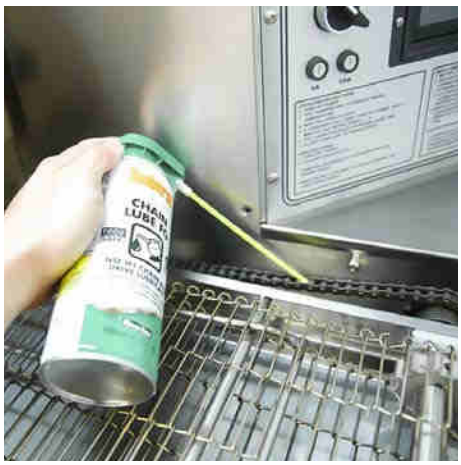


FIGURE 3-23



PREVENTATIVE MAINTENANCE

CONVEYOR BELT TENSION INSPECTION & ADJUSTMENT

FREQUENCY:
Inspect and adjust the tension conveyor belt MONTHLY.

AREA OF OVEN:

- Conveyor belt and frame.

METHOD:

- Observe belt travel and ensure alignment is correct.
- Observe belt for bent linkage or damage, bent linkage may be corrected using 2 pairs of pliers. Damaged sections (torn or bent sections that are not repairable) may be corrected with segment replacement. Contact MF&B for details of this process.
- Conduct conveyor belt tension check, a row of linkage will need to be removed to correct the belt tension if you are able to pull two (2) rows of linkage together using only your fingers. For models manufactured after January 2022 please use adjustment brackets located of the left hand side (non-drive side) of the conveyor frame. See CONVEYOR BELT TENSION ADJUSTMENT section for further instructions.
- If you have expended the adjustment amount of the adjustment brackets or your oven does not have this feature, use a set of bull-nose pliers to remove the MASTER LINKS, allow the belt to separate. See also CONVEYOR BELT LINK REMOVAL in this section of the manual for more detailed instructions.
- Where the belt has been separated, unwind a row of linkage from the belt and connect the belt back together using the removed MASTER LINKS.

CAUTION:

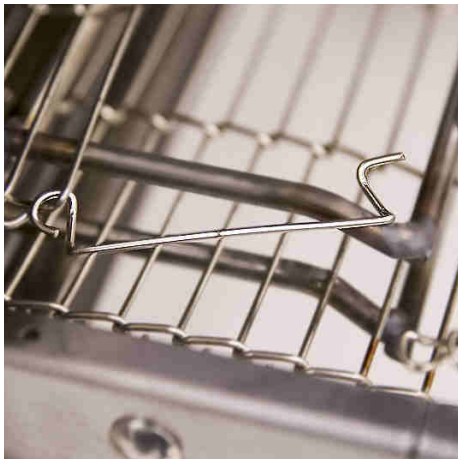
- DO NOT twist the conveyor or drag it through the oven. Damage due to improper handling is not covered by the warranty.

OPERATION

FIGURE 3-24

FIGURE 3-25

FIGURE 3-26

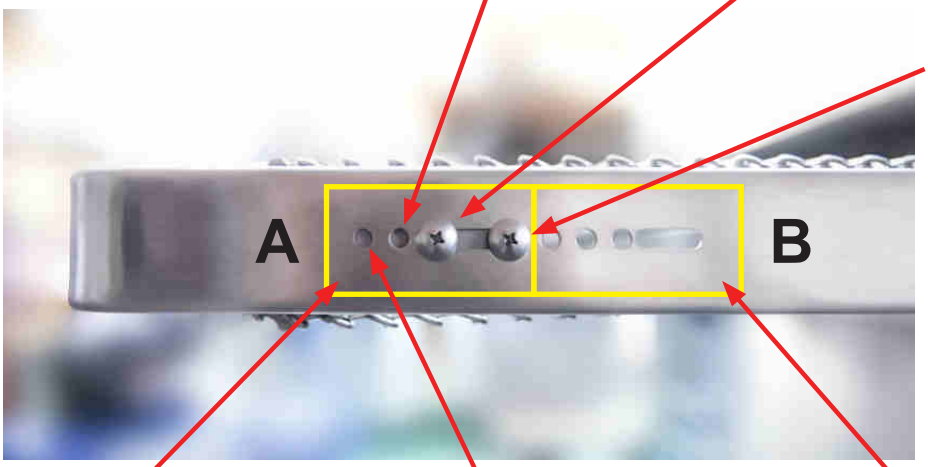


PREVENTATIVE MAINTENANCE

CONVEYOR BELT TENSION ADJUSTMENT

The conveyor belting tension must be adjusted over time. This is a result of natural relaxing of the belt, caused by general use and heat expansion and contraction caused by the oven cooking process. To make the task of adjustment easier, as of January 2022, the left hand side (non-drive side) of the conveyor belt frame incorporates adjustment brackets, which can be adjusted in half (½) inch increments.

FIGURE 3-27



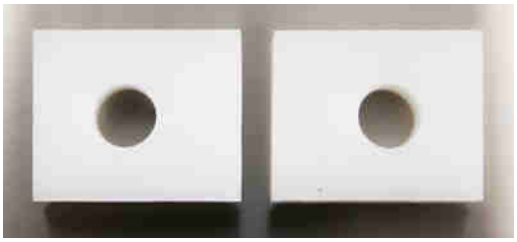
Adjustment SECTION A is for use with ovens equipped with a standard (non-split) belt. Adjustment SECTION B is for use with ovens equipped with a split belt.

1. Using a #2 Phillips screwdriver, loosen and remove BOLT A (Locking Bolt). RETAIN for future use.
2. Loosen BOLT B enough so that shaft adjuster plate can be moved. DO NOT remove BOLT B entirely.
3. Repeat this process on the opposing side of the conveyor shaft(s).
4. Push the adjuster plate to the next adjustment position, align and install the previously removed BOLT A. DO NOT over tighten.
5. Tighten BOLT B to secure adjustment plate position. DO NOT over tighten.
6. Repeat this process on the opposing side of the conveyor shaft(s).

NOTICE

The intention of this system is to reduce the frequency of belt linkage removal, it does not eliminate link removal. If the adjustment allowance has been expended and the belt has become slack, the adjustment position must be returned to the most relaxed position (factory setting as shown above) and belt link removal undertaken, see BELT LINK REMOVAL for further instructions.

FIGURE 3-28



SPLIT-BELT BUSHINGS

FIGURE 3-29

STANDARD BELT BUSHING

NOTICE

SPLIT-BELT conveyors require two (2) white nylon bushings per side. These bushings have wider sections that must face one another for correct shaft spacing and chain tensioning.

OPERATION

PREVENTATIVE MAINTENANCE

CONVEYOR BELT LINKAGE REMOVAL

Removal of conveyor belt linkage should be undertaken if you have expended the adjustment amount of the adjustment brackets or if your oven does not have this feature and your conveyor belt is slack.

FIGURE 3-30

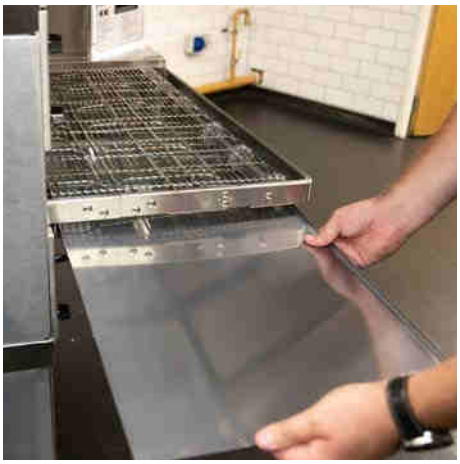


FIGURE 3-31

1. Remove all crumb trays and belt stops from the conveyor belt (Figure 3-30 and 3-31)

FIGURE 3-32

FIGURE 3-33

2. Using a #2 Phillips screwdriver, remove the securing screw from the conveyor drive chain guard. (Figure 3-32)
3. Lift the chain guard upwards to remove it. (Figure 3-33)

FIGURE 3-34

FIGURE 3-35

4. Lift and push the conveyor frame into the oven mouth (Figure 3-34) approximately 1-2” so that the crumb tray support bracket rests on the BOTTOM end panel. This will leave the conveyor drive chain slack for simple removal. (Figure 3-35)

FIGURE 3-36

FIGURE 3-37

5. Remove the conveyor drive chain from the conveyor motor sprocket. (Figure 3-36)

6. Leave the conveyor drive chain to hang from the conveyor drive motor sprocket. (Figure 3-37)

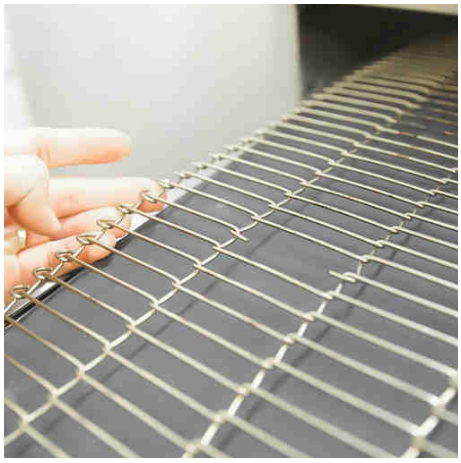
FIGURE 3-38

7. Lift and pull the conveyor oven back out of the oven, ensuring that the crumb pan support bracket sits externally to the oven mouth. If seated correctly the conveyor frame will sit flat. (Figure 3-38)

   The conveyor frame should protrude equally from each end of the oven chamber and the right hand side of the conveyor frame should sit flush with the control cabinet end.

FIGURE 3-39

FIGURE 3-40



8. With conveyor drive chain disconnected and the conveyor belt able to move freely, manually pull the conveyor belt (Figure 3-39) through the oven chamber to locate the master links in your conveyor belt (Figure 3-40).

FIGURE 3-41

FIGURE 3-42

9. Starting from the middle and working outwards, remove the master links from the conveyor belting (Figure 3-42), using a pair of bull-nose pliers (Figure 3-41).

   Tip: Place the removed master links on top of the oven lid in the order and orientation you removed them. This will make it simpler to remember how to reinstall them.

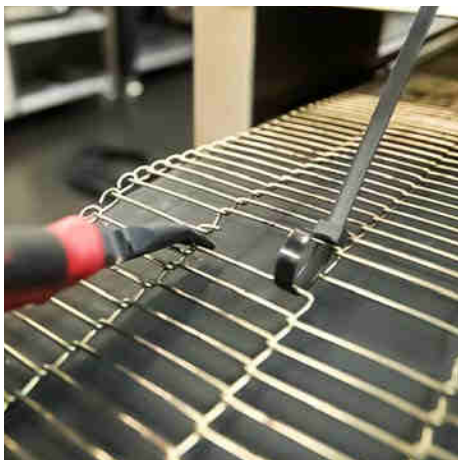
FIGURE 3-43

10. Using your bull-nose pliers, unthread a row of belt linkage, working from left-to-right or right-to-left across the width of the belt (Figure 3-43).

    Tip: Retain the removed row of belt linkage for future use, it can be used to create master links should they be lost or damaged.

FIGURE 3-44

FIGURE 3-45



11. Align the separated ends of the belting and install the previously removed master links, starting with the outermost edge links first and the central links second.

    Tip: If you are struggling to align or pull the separated ends of the belting close enough together, use two (2) or three (3) cable ties to hold the belt in place and tighten the cable ties to pull the belt ends closer together.

12. Reinstall the conveyor drive chain, conveyor drive chain guard and all removed crumb pans and belt stops.

CONVEYOR BELT DISASSEMBLY & CLEANING

FREQUENCY:
Conveyor belt disassembly and cleaning should occur SEMI-ANNUALLY or as needed.

AREA OF OVEN:
- Conveyor Frame

METHOD:
1. Follow steps 1-9 of the CONVEYOR BELT LINKAGE REMOVAL section, for instructions of how to separate the conveyor belt.

FIGURE 3-46

2. Once separated, roll the entire conveyor belt up (Figure (3-46). The belt can now be submerged in a heavy duty degreaser, solvent or can be pressure washed.

3. Leave the belt to dry before installing back on the conveyor frame.

FIGURE 3-47

FIGURE 3-48

4. Use a solution of mild dish detergent and warm water to clean the conveyor drive shafts, frame and belt support rods. Depending on the severity of debris and grease build up, this can be done using a damp cloth or scuff pad. (Figure 3-47 and Figure 3-48)

CONVEYOR BELT DISASSEMBLY & CLEANING (CONTINUED)

5. Once your belt is dry and the frame has been suitably cleaned, install the belt back on the oven frame by feeding the belt through the oven on the top support rods on the first pass. This can also be done externally to the oven if preferred, by removing the conveyor frame with a helper.

FIGURE 3-49

FIGURE 3-50

FIGURE 3-51

6. Once you have fed the belt through the oven, return the belt back through the oven by feeding it over the drive shaft cogs, ensuring that the belt is supported by the LOWER SUPPORT RODS. The lower support rods prevent the belt contacting with the lower finger assemblies.

FIGURE 3-52

FIGURE 3-53

FIGURE 3-54

7. Return the belt over the draft shaft cogs so that both ends of the separated belts are facing each other and follow steps 11-12 of the CONVEYOR BELT LINKAGE REMOVAL section, for further instructions of how to reconnect the conveyor belt linkage.

CAUTION:

- DO NOT twist the conveyor or drag it through the oven. Damage due to improper handling is not covered by the warranty.

PREVENTATIVE MAINTENANCE

REMOVE & CLEAN OPTICAL FLAME DETECTOR

FREQUENCY:
Optical Flame Sensor should be removed and cleaned SEMI-ANNUALLY or as needed.

AREA OF OVEN:

- Inside oven control cabinet, on the left hand side of the burner system.

METHOD:

1. Remove the screws securing the lid to the control cabinet. There are four (4) screws in total, two (2) located on the front and two (2) on the back. Remove the lid and set aside with the removed screws.
2. Remove the four (4) screws on control cabinet door. The control cabinet door will now lift and swing on hinges located on the right hand side of the door. (Figure 3-55)
3. The OPTICAL FLAME DETECTOR, is located on the left hand side of the burner assembly, beneath the conveyor motor. Before removing it, disconnect the 3 pin, right angled plug attached at the end of the detector.
4. Carefully remove the OPTICAL FLAME DETECTOR from its mount flange by pulling firmly away from the burner, at the same angle it is mounted. (Figure 3-56)
5. Once removed, inspect the detector lens and clean as required. We recommend using a soft microfiber cloth, similar to that used for cleaning spectacles. (Figure 3-57)
6. Carefully install the OPTICAL FLAME DETECTOR by pushing firmly, ensuring that the cylindrical section is fully inserted into the mounting flange and is fully seated against the body of the mounting flange.
7. Reconnect the three (3) pin plug to the end of the detector.
8. Test fire the oven to ensure the OPTICAL FLAME DETECTOR is working correctly and the oven ignites.
9. Close the control cabinet door and install the control cabinet lid, securing both with the previously removed fastening screws, of which there are eight (8) in total.

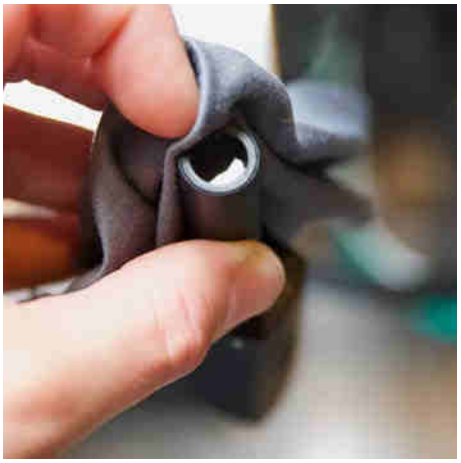
CAUTION:

- Always use caution when moving parts within the control cabinet. Avoid pulling or snagging wires.
- Be mindful of live electrical components when test firing the appliance, use care and good practices. It is recommended that the cabinet be closed during normal operation.

FIGURE 3-55

FIGURE 3-56

FIGURE 3-57



PREVENTATIVE MAINTENANCE

BURNER ASSEMBLY CLEANING

FREQUENCY:

The EDGE Oven is a gas burning appliance. Much like a furnace system, maintenance is required to ensure reliable operation. The burner system must be inspected and maintained SEMI-ANNUALLY.

AREA OF OVEN:

- Inside oven control cabinet on the right hand side of the oven.

METHOD:

FIGURE 3-58

1. Disconnect the electrical supply and the flexible quick disconnect gas hose from the oven.

2. Remove the two (2) securing screws either side of the gas inlet pipe as it enters the rear side of the control cabinet. (Figure 3-58)

FIGURE 3-59

3. Remove the screws securing the lid to the control cabinet. There are four (4) screws in total, two (2) located on the front and two (2) on the back. Remove the lid and set aside with the removed screws.

4. Remove the four (4) screws on control cabinet door (Figure 3-59). The control cabinet door will now lift and swing on its hinges, located on the right hand side of the door.

FIGURE 3-60

5. If the oven is equipped with a split-belt, unbolt the front most conveyor motor using a 7/16” wrench and lay the motor away from the burner (Figure 3-60).

FIGURE 3-61

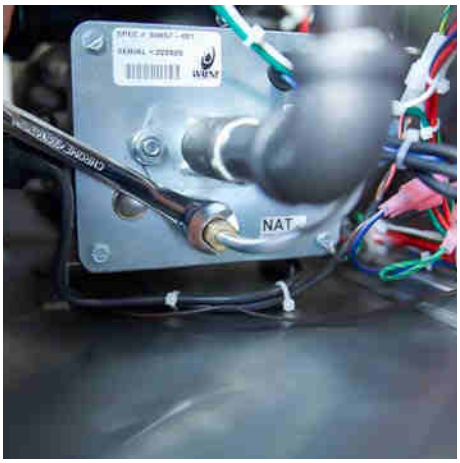


FIGURE 3-62

6. Using a 1/2” wrench, disconnect the aluminum pilot tube from the burner assembly faceplate. (Figure 3-61 & 3-62)

FIGURE 3-63

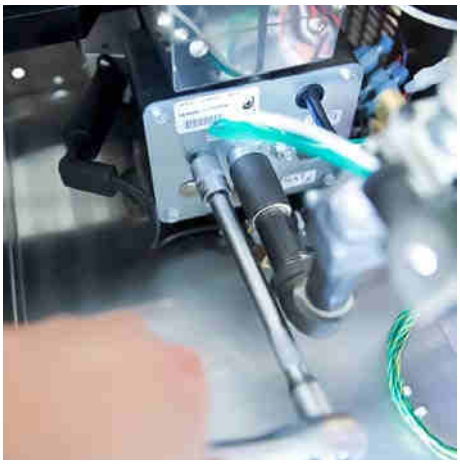
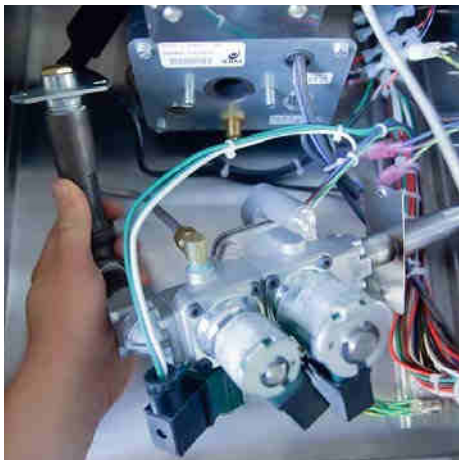


FIGURE 3-64



7. Using a 1/2” socket with long extension and ratchet, remove the two (2) 1/2” nuts, which secure the gas valve train to the burner face plate (Figure 3-63). The burner can now be moved out of the way without disconnecting any electrical wires (Figure 3-64).

FIGURE 3-65

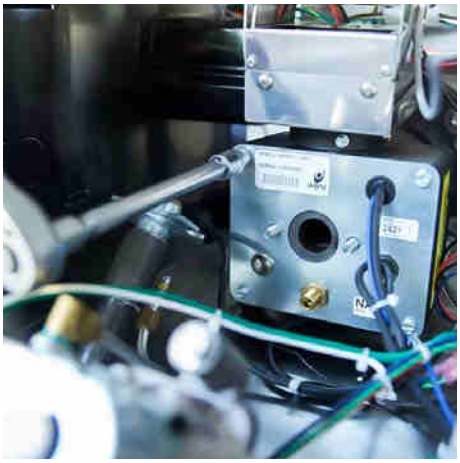
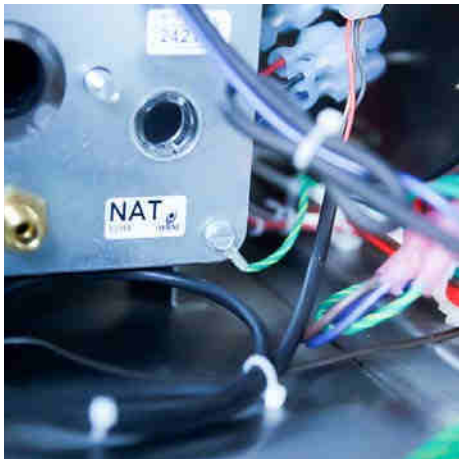


FIGURE 3-66

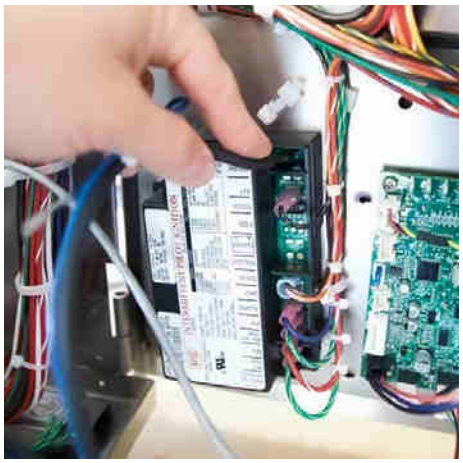


8. Using a 5/16” socket with long extension and ratchet, remove the four (4) machine screws in each corner of the burner face plate (Figure 3-65).

   Please note the position of ground wire secured to the burner assembly face plate, on reassembly this must be installed correctly (Figure 3-66).

FIGURE 3-67

FIGURE 3-68



9. Insert your finger into the venturi opening and carefully pull the burner assembly from the burner tube (Figure 3-67).

10. To disconnect the burner assembly from the ignition module, remove the spade connector from the SPARK terminal (Figure 3-68).

FIGURE 3-69

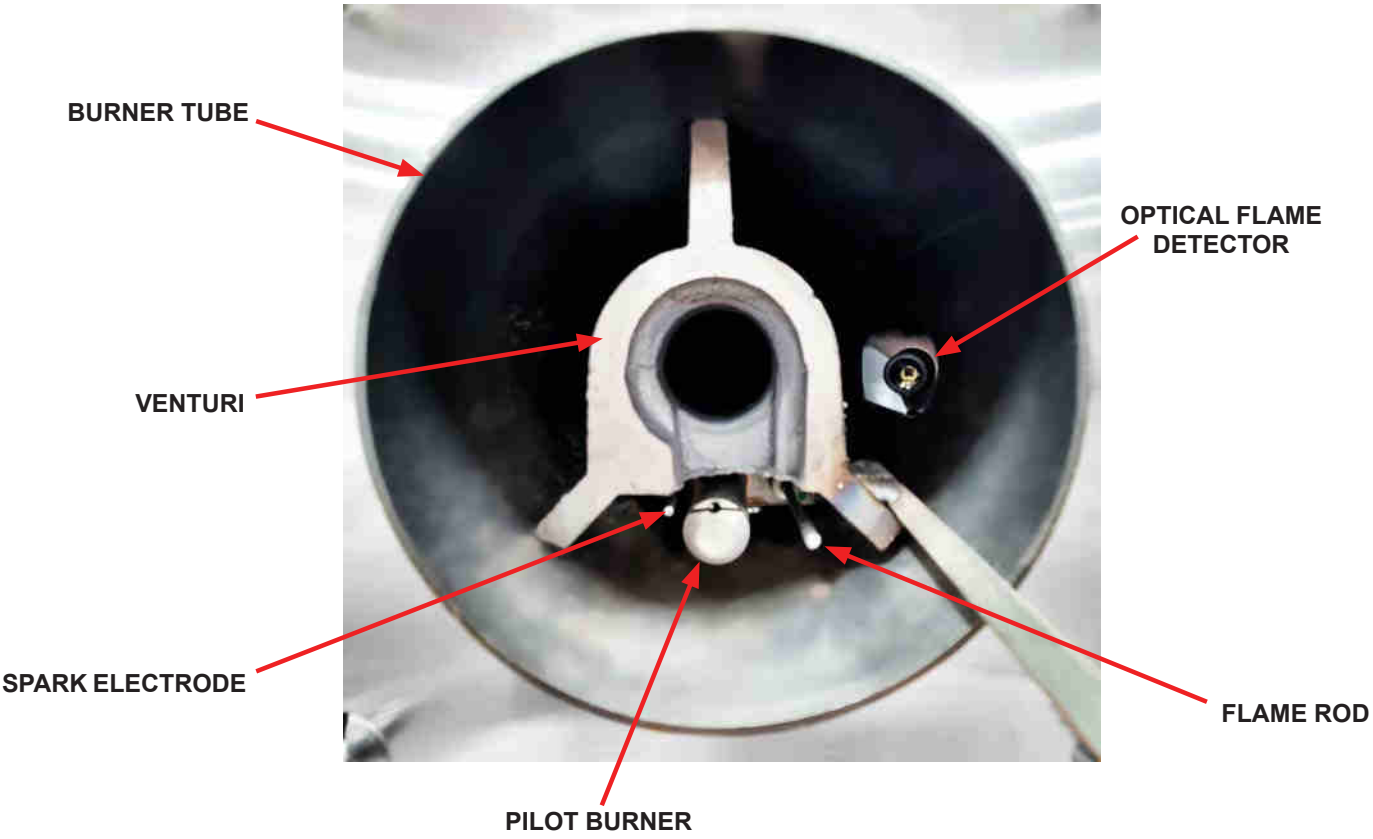
11. Using a moist cloth, wipe the white/gray material from the SPARK ELECTRODES and PILOT BURNER. Use scuff pad or emery cloth to scuff off the remaining material (Figure 3-69).

NOTICE

The ignition spark originates from the electrode and arcs to the pilot burner. It is important to clean the entire pathway.

12. Scuff the flame rod, if you desire, this is backup flame recognition device that can be plugged in should the optical flame detector fail.

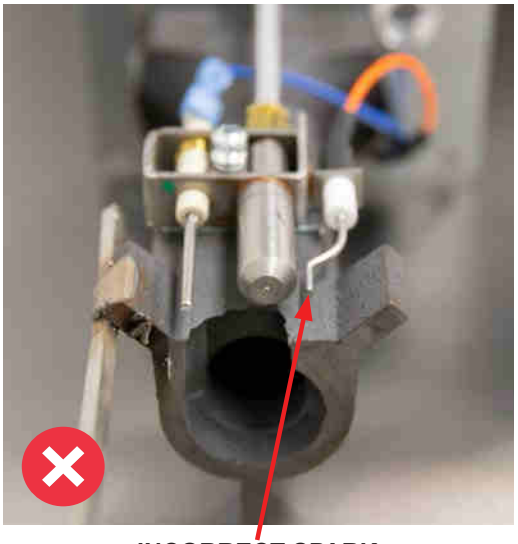
BURNER ASSEMBLY & SPARK ROD ALIGNMENT



NOTICE

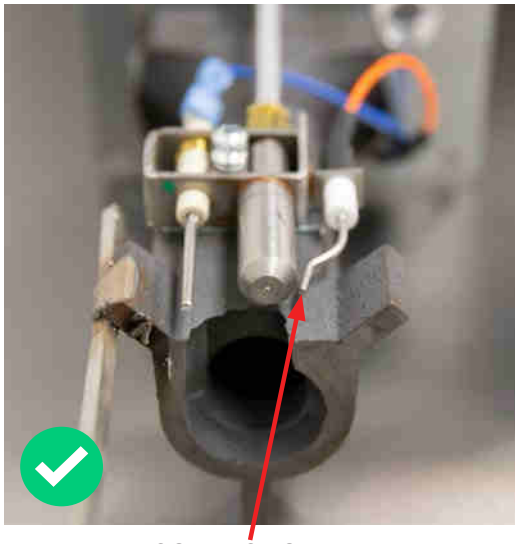
The spark rod MUST NOT be parallel with the pilot (Figure 3-70), the rod tip should tilt towards the pilot head with an 1/8" (eighth of an inch) gap (Figure 3-71). The spark must occur forward of the pilot butterfly outlet, where the gas and air are mixed to ensure consistent pilot lighting.

FIGURE 3-70



INCORRECT SPARK ROD ALIGNMENT (PARALLEL TO PILOT)

FIGURE 3-71



CORRECT SPARK ROD ALIGNMENT (TILTED TO PILOT)

BURNER ASSEMBLY CLEANING (CONTINUED)

13. Carefully install the venturi back within the burner housing (Figure 3-72) and install the 4 machine screws (Figure 3-73), making sure to install the grounding wire on the lower right hand side position (Figure 3-74) and reconnect the spade connector to the SPARK terminal on the ignition module

FIGURE 3-72

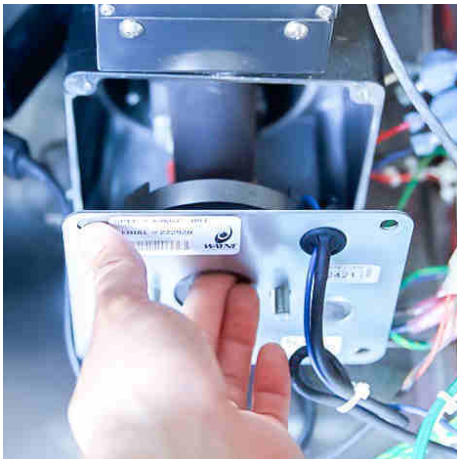


FIGURE 3-73

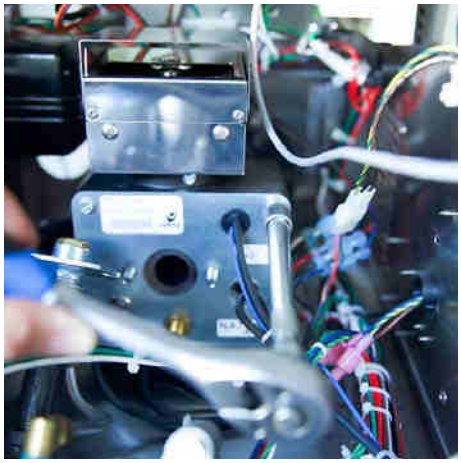


FIGURE 3-74

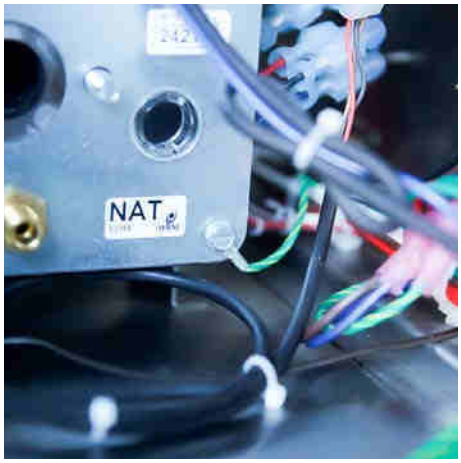


FIGURE 3-75

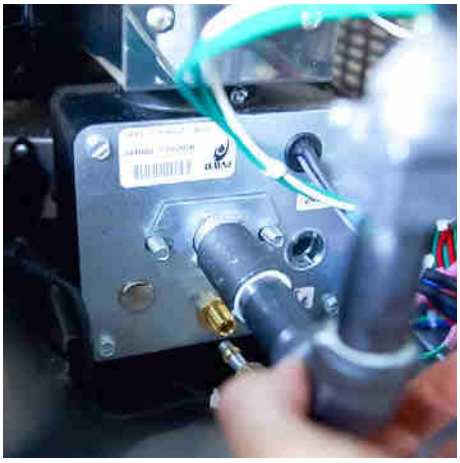
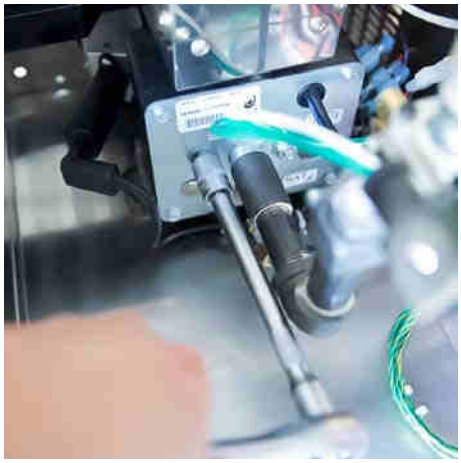


FIGURE 3-76

14. Install the gas train on the burner face plate (Figure 3-75), connect the pilot tube and start the 1/2” nuts on both (Figure 3-76), DO NOT TIGHTEN them yet.

FIGURE 3-77

FIGURE 3-78



15. Install the two (2) screws to secure the inlet piping to the control cabinet. (Figure 3-77)

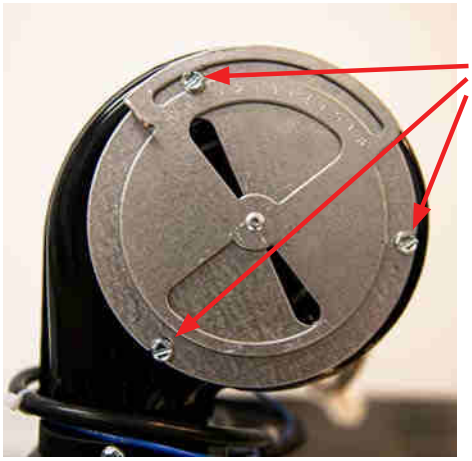
16. Tighten the 1/2” nut on the pilot tube and the two (2) 1/2” nuts on the burner face plate to secure the gas train. (Figure 3-78)

BURNER ASSEMBLY CLEANING (CONTINUED)

The induction blower is secured to the top of burner assembly. Dust and fat solids will collect on the blades and should be inspected and cleaned at this time.

14. Begin by recording or marking the setting on the restriction plate with a permanent marker.

FIGURE 3-79



TYPE 1 INDUCTION BLOWER

15. Remove the three (3) 1/4” sheet metal screws and set the restriction plate aside.

16. Gently clean the fan blades with a brush.

17. Install the restriction plate according to the original settings noted on your marking.

FIGURE 3-80

TYPE 2 INDUCTION BLOWER

18. Remove the securing screw which holds the air shutter in place and lift it to expose the fan blades.

19. Gently clean the fan blades with a brush.

20. Lower the air shutter to the original settings noted on your marking and install the securing screw.

CAUTION:

- Always use caution when moving parts within the control cabinet. Avoid pulling or snagging wires.
- Be mindful of live electrical components when test firing the appliance, use care and good practices. It is recommended that the cabinet be closed during normal operation.

PREVENTATIVE MAINTENANCE

OVEN DEEP CLEAN

FREQUENCY:
A thorough and deep clean of all oven internals and removable oven components should be undertaken SEMI-ANNUALLY or as needed.

AREA OF OVEN:
- Inside the oven cooking chamber.

METHOD:
1. With a helper, remove the conveyor belt and finger panel assemblies from the oven chamber, see CONVEYOR BELT & FINGER PANEL REMOVAL AND INSPECTION in the OVEN OPERATION section for further details of how to do this.
2. Using a solution of mild dish detergent and warm water, wipe each of the end panels clean. DO NOT soak or pressure wash these oven components as they contain insulation material.
3. Clean each of the FINGER PANEL ASSEMBLIES as required, see the CLEAN FINGER PANEL ASSEMBLIES section for further instructions of how to do so. Be sure to note the position of each finger panel assembly. It is imperative to the oven bake performance they are returned to the correct position when reassembled.
4. Use a dustpan and brush to remove debris from the bottom of the oven chamber. A heavy duty vacuum cleaner can also be used if available.
5. The area directly adjacent of the control cabinet (far back right corner), under the plenum, is a common collection point for debris. Inspect this area using a flashlight and clear debris using available means (vacuum wand, dowel rod, etc.).
6. Heavy soiled areas may require scouring, solvents or scraping instruments.
7. Replace the finger assemblies in the order they were removed and install the conveyor oven belt.

CAUTION:
- The top, base, oven walls and end panels are filled with insulating material. If saturated, moisture will be retained even after the oven has been heated. This moisture will result in microbial growth. It is important that cleaning instructions are followed for these areas and saturation is avoided.
- DO NOT apply solvents of any kind to a HOT surface. Solvents may be used ONLY when the surface is cool to touch.

FIGURE 3-81

FIGURE 3-82

FIGURE 3-83

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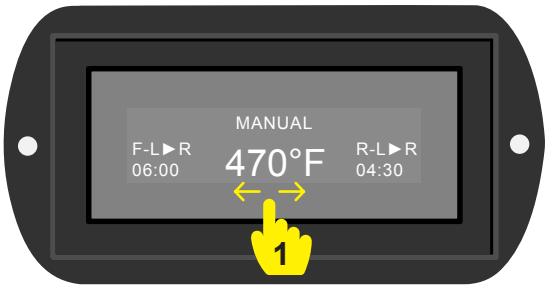
SERVICE MENU

ACCESSING THE SERVICE MENU

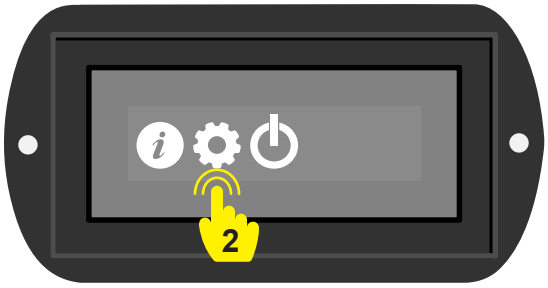
The SERVICE level SETTINGS MENU provides access to:

- Model Type
- Belt MIN/MAX Times and Adjustment
- Temperature MIN/MAX and Cool Down Procedure
- Bypass Activation Temperature
- Belt/Burner and Circular Fan Isolation
- Oven Configuration Download and Upload

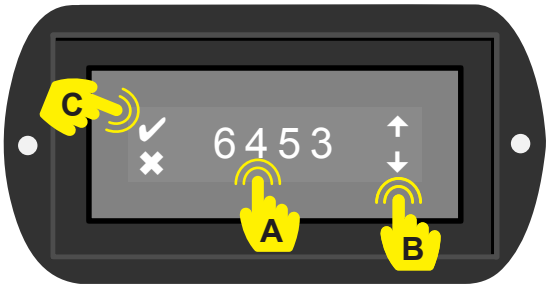
This menu is protected by the Service PIN, the code for which is **6453**.



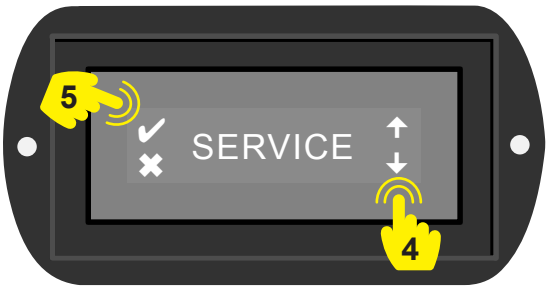
1. To access the SERVICE MENU swipe the screen to change to the SYSTEM MENU screen.



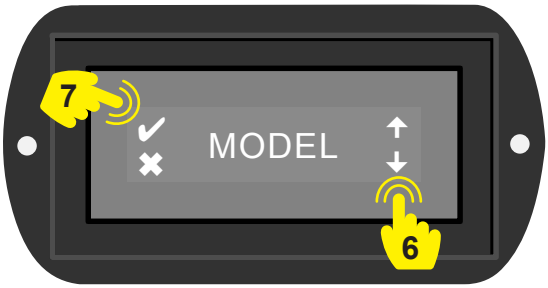
2. Touch the GEAR icon to navigate to the SETTINGS MENU.



3. When prompted, enter the Factory PIN, the code for which is **6453**. Touch the tick (✔) icon to confirm.
   To ENTER the Service PIN:
   a. Touch the digit you wish to adjust.
   b. Adjust the value by using the UP (↑) and DOWN (↓) arrows on the right hand side of the screen (numerical value 0-9).
   c. Once the PIN has been entered correctly, press the tick (✔) icon to accept or the cross (✖) icon to cancel.



4. Use the UP (↑) or DOWN (↓) arrows to navigate to the desired operator level. The Service PIN will grant access to both CUSTOMER and SERVICE level options.
5. Touch the tick (✔) icon to confirm selection.



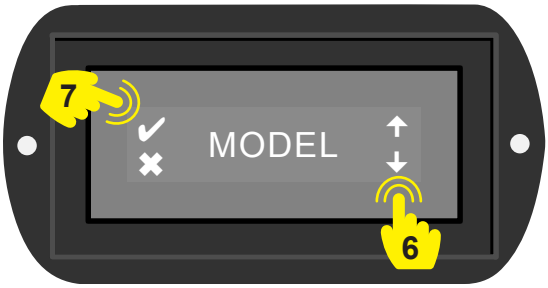
6. Use the UP (↑) or DOWN (↓) arrows to navigate to the desired option.
7. Touch the tick (✔) icon to confirm selection.

SERVICE MENU

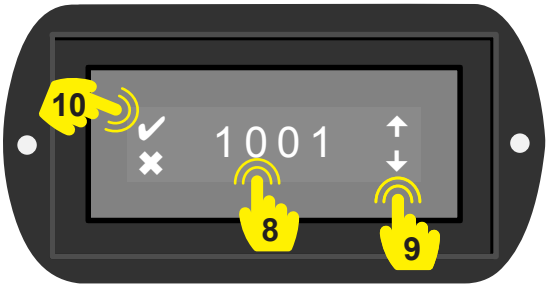
MODEL TYPE ADJUSTMENT

The oven MODEL code, informs the operating system of the oven chamber size, gas valve type, main blower fan type (frequency driven or not) and whether the oven is equipped with a split or standard belt. The MODEL code should not be altered without factory authorization.

1. Follow steps 1 - 5 of the “ACCESSING THE SERVICE MENU” section.



6. Use the UP (🡅) or DOWN (🡇) arrows to navigate to the MODEL option.
7. Touch the tick (✔) icon to confirm selection.



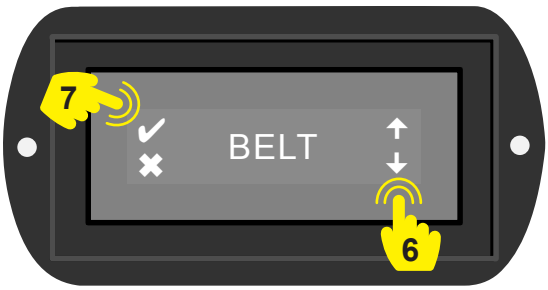
8. Touch the digit you wish to adjust.
9. Adjust the value by using the UP (🡅) and DOWN (🡇) icons on the right hand side of the screen (numerical value 0-9).
10. Once the MODEL code has been entered correctly, press the tick (✔) icon to accept or the cross (✖) icon to cancel.
11. Unplug the oven from mains power and wait thirty (30) seconds before restarting the oven and returning it to an operating state.

SERVICE OPERATION

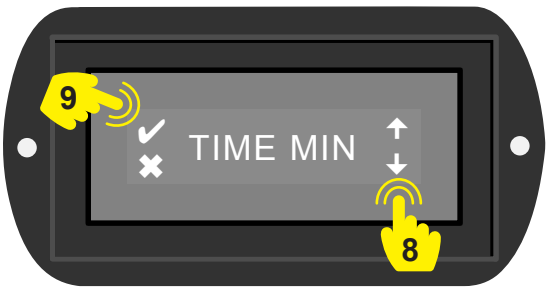
BELT TIME ADJUSTMENTS (MIN/MAX)

Minimum and maximum belt time adjustments must be authorized by EDGE. Although the parameter is adjustable, this does not ensure the system is capable of achieving the set value. There are physical limitations of the conveyor system and the motors that drive it that can be affected by the oven length and drive sprocket size for example.

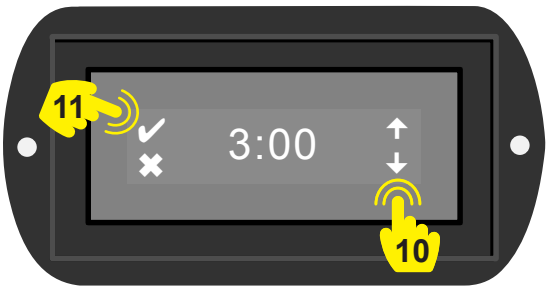
1. Follow steps 1 - 5 of the “ACCESSING THE SERVICE MENU” section.



6. Use the UP (🡅) or DOWN (🡇) arrows to navigate to the BELT option.
7. Touch the tick (✔) icon to confirm selection.



8. Use the UP (🡅) or DOWN (🡇) arrows to navigate to the TIME MIN or TIME MAX option.
9. Touch the tick (✔) icon to confirm selection.



10. Adjust to the appropriate time setting (MINUTE:SECONDS) by using the UP (🡅) and DOWN (🡇) icons on the right hand side of the screen.
11. Once the adjusted time has been entered correctly, press the tick (✔) icon to accept or the cross (✖) icon to cancel.

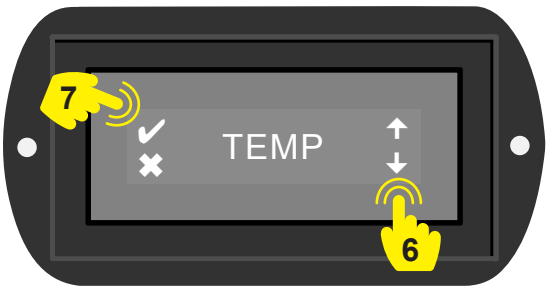
SERVICE OPERATION

MIN & MAX OPERATING TEMPERATURE ADJUSTMENT

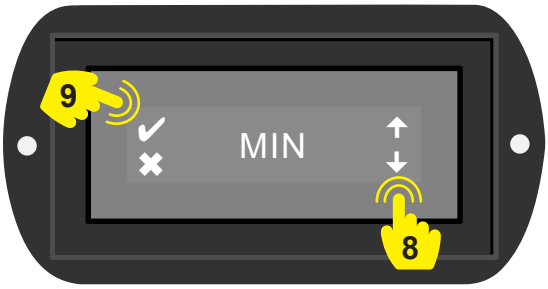
Minimum and maximum operating temperature adjustments must be authorized by EDGE. Although the parameter is adjustable, this does not ensure the system is capable of achieving the set value.

185°F (85°C) is the allowed MINIMUM set-point. 600°F (316°C) is the MAXIMUM allowable operating temperature, these settings should NEVER be adjusted below or above these values. Factory default is 300°F (149°C).

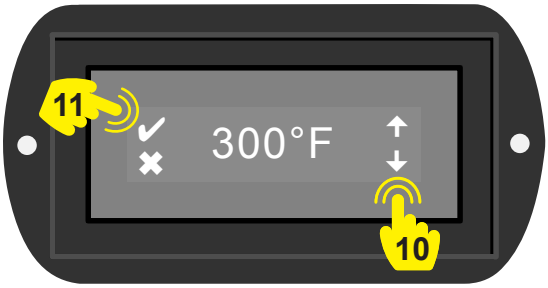
1. Follow steps 1 - 5 of the “ACCESSING THE SERVICE MENU” section.



6. Use the UP (↑) or DOWN (↓) arrows to navigate to the TEMP option.
7. Touch the tick (✔) icon to confirm selection.



8. Use the UP (↑) or DOWN (↓) arrows to navigate to the MIN or MAX option.
9. Touch the tick (✔) icon to confirm selection.



10. Adjust the temperature by using the UP (↑) and DOWN (↓) arrows on the right hand side of the screen.
11. Once the adjusted time has been entered correctly, press the tick (✔) icon to accept or the cross (✖) icon to cancel.

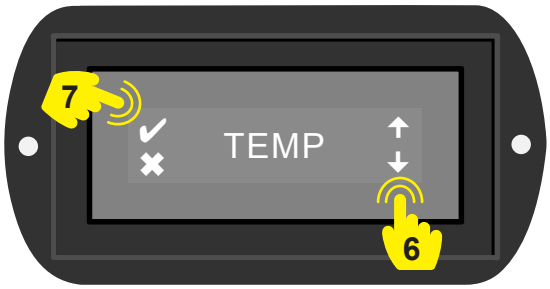
SERVICE OPERATION

COOLING CIRCUIT TEMPERATURE ADJUSTMENT

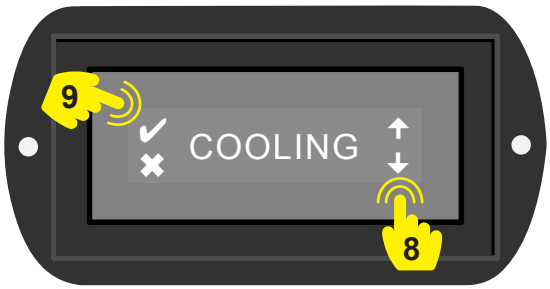
The oven is equipped with a cool down circuit. Once shut down of the oven has been initiated, the MAIN BLOWER FAN and CONTROL SYSTEM will remain ON until the oven has cooled to 225°F (107°C).

Cool down circuit temperature adjustments must be authorized by EDGE. Raising the COOLING circuit shut off temperature can lead to heat related damage to oven components. Damaged caused as a result of improper power down WILL NOT be covered under warranty.

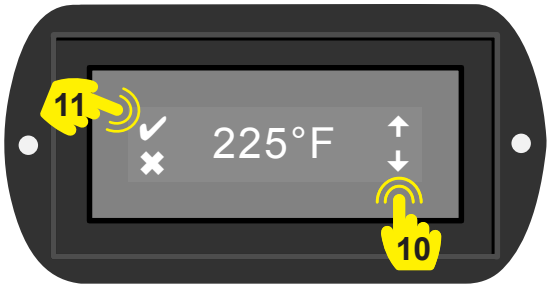
1. Follow steps 1 - 5 of the “ACCESSING THE SERVICE MENU” section.



6. Use the UP (↑) or DOWN (↓) arrows to navigate to the TEMP option.
7. Touch the tick (✔) icon to confirm selection.



8. Use the UP (↑) or DOWN (↓) arrows to navigate to the COOLING option.
9. Touch the tick (✔) icon to confirm selection.



10. Adjust the temperature by using the UP (↑) and DOWN (↓) arrows on the right hand side of the screen.
11. Once the adjusted time has been entered correctly, press the tick (✔) icon to accept or the cross (✖) icon to cancel.

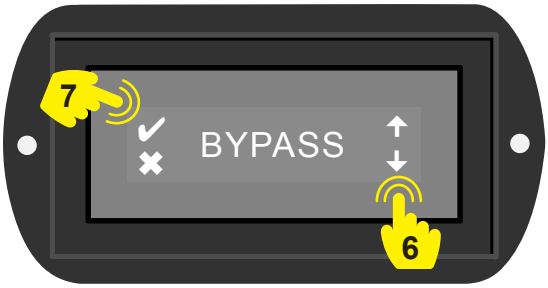
SERVICE OPERATION

BYPASS ACTIVATION TEMPERATURE ADJUSTMENT

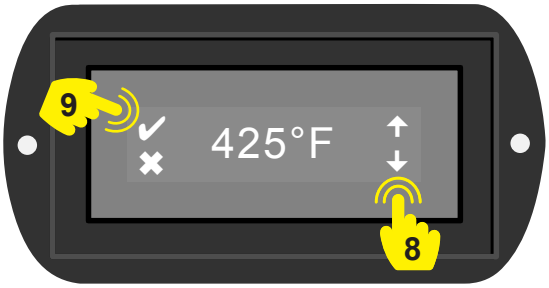
The BYPASS activation temperature is a reference to the oven set point at which the BYPASS functionality of the gas valve becomes active. The BYPASS, delivers a predetermined, model specific, constant volume of gas, which allows the oven to maintain a set temperature with the aid of periodic cycling of the ON/OFF burner.

Adjusting the BYPASS default factory setting from 425°F (218°C) is not recommended and authorization should be granted by EDGE prior to deviating from the factory setting.

1. Follow steps 1 - 5 of the “ACCESSING THE SERVICE MENU” section.



6. Use the UP (↑) or DOWN (↓) arrows to navigate to the BYPASS option.
7. Touch the tick (✔) icon to confirm selection.



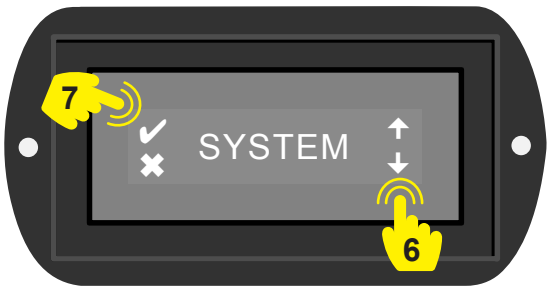
8. Adjust the temperature by using the UP (↑) and DOWN (↓) arrows on the right hand side of the screen.
9. Once the adjusted time has been entered correctly, press the tick (✔) icon to accept or the cross (✖) icon to cancel.

SERVICE OPERATION

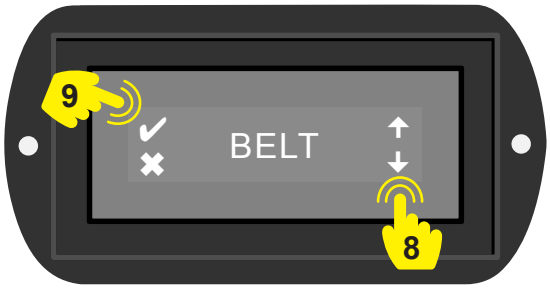
BELT, BURNER & CIRCULATION FAN ISOLATION

For the purpose of isolating and testing, the conveyor motor, burner assembly and main blower fan (circulation fan) can each be switched off and on independently, when in SERVICE MODE. Please note that once this functionality has been activated the oven will need to be powered off and on to exit the SERVICE MODE and return to standard operating conditions.

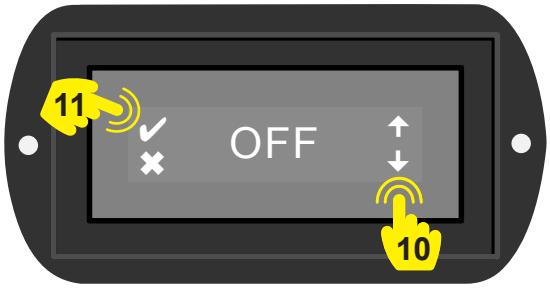
1. Follow steps 1 - 5 of the “ACCESSING THE SERVICE MENU” section.



6. Use the UP (↑) or DOWN (↓) arrows to navigate to the SYSTEM option.
7. Touch the tick (✔) icon to confirm selection.



8. Use the UP (↑) or DOWN (↓) arrows to navigate to the BELT, BURNER or CIRC. FAN option.
9. Touch the tick (✔) icon to confirm selection.



10. Use the UP (↑) or DOWN (↓) arrow icons on the right hand side of the screen to toggle between ON and OFF.
11. Press the tick (✔) icon to accept or the cross (✖) icon to cancel.

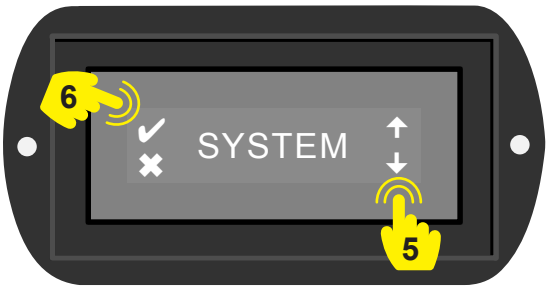
SERVICE OPERATION

OVEN CONFIGURATION DOWNLOAD & UPLOAD

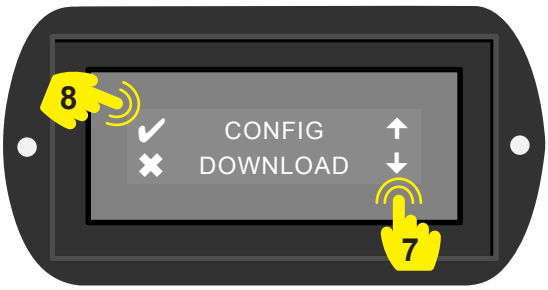
FIGURE 4-1

The OVEN CONFIGURATION DOWNLOAD and UPLOAD functionality is intended to be used where an oven setup (SERVICE parameters only) has been altered from the factory default settings. The service configuration file can be uploaded to the remaining ovens within the same stack or to ovens at different locations.

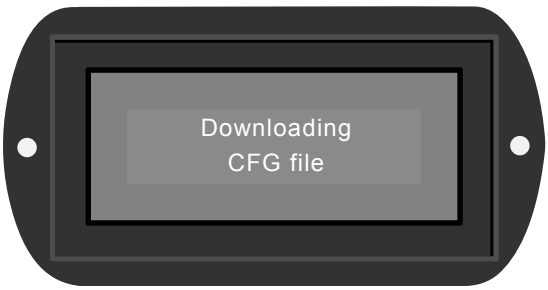
1. Locate the USB port on the rear side of the oven control cabinet, adjacent to the cooling fan filter cover. (Figure 4-1)
2. Remove the USB dust cover by unscrewing the cover.
3. Insert the USB flash drive into the USB port.
4. Follow steps 1 - 5 of the “ACCESSING THE SERVICE MENU” section.



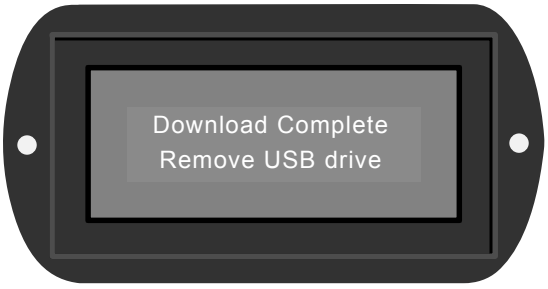
5. Use the UP (↑) or DOWN (↓) arrows to navigate to the SYSTEM option.
6. Touch the tick (✔) icon to confirm selection.



7. Use the UP (↑) or DOWN (↓) arrows to navigate to the CONFIG DOWNLOAD or CONFIG UPLOAD option.
8. Touch the tick (✔) icon to confirm selection and begin the USB upload or download.



9. Depending on the size of your configuration file, the transfer will generally take less than one (1) second.



10. Once complete, the “Upload Complete, Remove USB drive” or “Download Complete, Remove USB drive” message will flash up on the screen for approximately five (5) seconds, before returning to the previous option screen. It is now safe to remove your USB drive.
11. To return to the SYSTEM MENU touch the cross (✖) icon as required to exit each option level. Swipe left or right to return to the main OPERATING SCREEN.

SERVICE TOOLS & MATERIAL

The following list is considered a comprehensive tool and material list. This list however may not cover all scenarios. Please use best judgment and practices where tooling has not been specified.

For effective repairs please have the following tool sets available:

- 1/4” or 3/8” Drive Socket Set
  - SAE - 3/16”, 7/32”, 1/4”, 5/16”, 11/32”, 3/8”, 7/16”, 1/2”, 9/16”
  - MM - 5, 6,7, 8, 9, 10, 11, 12, 13;
- 6” Ext Bar
- 1/4” or 3/8” Ratchet
- Wrenches
  - SAE - 1/4”, 5/16”, 11/32”, 3/8”, 7/16”, 1/2”, 9/16”, 5/8”, 11/16”, 3/4”, 7/8”
  - MM - 4, 5, 6, 7, 8, 9, 10, 11, 12, 13
- Hex Key Sets
  - SAE - 0.050”, 1/16”, 5/64”, 3/32”, 7/64”, 1/8”, 9/64”, 5/32”, 3/16”, 7/32”, 1/4”, 5/16”, 3/8”
  - MM - 1.5, 2, 2.5, 3, 4, 5, 4.5, 5, 5.5, 6, 7, 8, 9, 10
- Assortment of Screwdrivers
  - SL1/8
  - SL1/4
- 1/4” Round Shank Screwdriver
  - PH2 x 1.5”
  - PH2 x 4”
  - PH2 x 12”
- Wire Snip
- Wire Stripper
- Terminal Crimper
- (2) x 6~8” Long Nose Pliers
- 6~8” Bull Nose Pliers
- (2) x 12” Pipe Wrenches
- 12” Adjustable Wrench

Instruments necessary for troubleshooting and adjustments:

- Dwyer 1213-15 Water Manometer or equivalent
- Digital Multimeter - VAC, VDC,A mA, AC µA, DC µA, Ohm, Capacitor
  - Fluke 87-5
  - Amprobe AM0570

General Supplies

- TFE Pipe Sealant
- 220/230 Emery Cloth
- Leak detection solution or a leak detector with a minimum 50PPM detection level

Common Wire and Connections

- Machine wire: 18AWG, UL 1015, 16 Strand, 105C, PVC
- Machine wire: 22AWG, UL 1015, 7 Strand, 105C, PVC
- Spade terminal: 1/4”, 18-22AWG (Pink/Red)
- Spade terminal: 1/4”, 14-16AWG (Blue)
- Fork terminal: #6, 18-22AWG
- Ring terminal: #10, 18-22AWG

SERVICE TOOLS & MATERIAL (CONTINUED)

Common Structural Fasteners

- #6-20, SS 18-8, B Thread, Phillips (Control and UI mounting)
- #8-15 x 1/2”, SS 18-8, AB, Pan Head Phillips (Component mounting)
- #8-15 x 3/4”, SS 18-8, AB, Pan Head Phillips (Component mounting)
- #10-16 x 1/2”, SS 18-8, AB Thread, Pan Head Phillips (Structural Fastening)
- #14-10 x 1”, SS 18-8, 3/8” Hex/Slot Head (Cabinet attachment, Oven Back)
- 1/8” SS Structural Rivet
- 3/16” SS Structural Rivet

Items required structural or main fan motor maintenance or repair

- Dead Blow Hammer
- Heavy Duty Rivet Gun (Dual Handle, for structural rivet applications)
- 6”, 2 Jaw Gear/Bearing puller
- Spray penetrating catalyst
- Measuring Tape

SEQUENCE OF OPERATION

STEP	OPERATIONS	TEST POINTS
1	**MAIN POWER switch OFF**	
2	Two-piece MAIN POWER switch: Switch 1 (**S1**) and Switch 2 (**S2**)	
3	Live contact point: **S1**, Top Terminal (T)	**PS**(N) White → **S1**(T) Brown Mains VAC
4	Live contact point: Fan Relay, **R1**, Terminal 2	**PS**(N) White → **R1**(2) Brown Mains VAC
5	**MAIN POWER switch ON**	
6	**S1**, Bottom Terminal (B), passes MAINS to Circuit Breaker 1 (**CB1**)	**PS**(N) White → **CB1**(T) Black Mains VAC
7	**S1**, Bottom Terminal (B), passes MAINS to Fan Relay (**R1**), Terminal 8	**PS**(N) White → **R1**(8) Purple Mains VAC
8	**CB1** passes MAINS to the 24VDC Power Supply (**PS**)	**PS**(N) White → **PS**(L) Grey Mains VAC
9	**CB1** passes MAINS to the Air Switch (**AS1**)	**PS**(N) White → **AS1** Red Mains VAC
10	**PS** provides 24VDC to the Machine Control (**MC**) on plug 15, pin 1 & 3, **P15**(1,3)	**MC** P15(3) Black → **MC** P15(1) Red/Black 24 VDC
11	**PS** also provide 24VDC to **S2**, Top Terminal (T)	**MC** P15(3) Black → **S2**(T) Red/White 24 VDC
12	**S2**, Bottom Terminal (B), provides a 24VDC “wake” signal to the Machine Control, **MC** P10(5)	**MC** P15(3) Black → **MC** P15(6) Orange 24 VDC
13	**MAIN POWER switch ON, System in STANDBY, User Interface (UI) ready. Touch UI Power Icon (⏻) to commence operation**	
14	System performs “open” safety test of the **AS1**, confirming 0VAC is present on **MC** P9(6)	Chassis Ground → **MC** P9(6) Orange 0 VAC
15	**R1** closed by 24VDC from **MC** P10(1) to **R1**, Terminal 1	**R1** (0) Brown → **R1**(1) Red/White 24 VDC
16	**R1**, Terminals 2, 4 6 and 8 are now common points of MAINS	**PS** (N) White → **R1**(2,4,6,8) Mains VAC
17	**S1 is now bypassed. R1, Terminal 2 & R1, Terminal 8 (Cool-down Bypass)**	
18	**R1**, Terminal 4, passes MAINS to the Cooling Fan, **M2**	**M2** Begins Operation
19	**R1,** Terminal 4, passes MAINS to the Circuit Breaker 2, **CB2**	**PS** (N) White → **CB2** Blue Mains VAC
20	**CB2**, passes MAINS to the Main Motor System **M1** (Figure 2a/2b)	**PS** (N) White → (3 Pin Main Motor System Plug) Brown Mains VAC

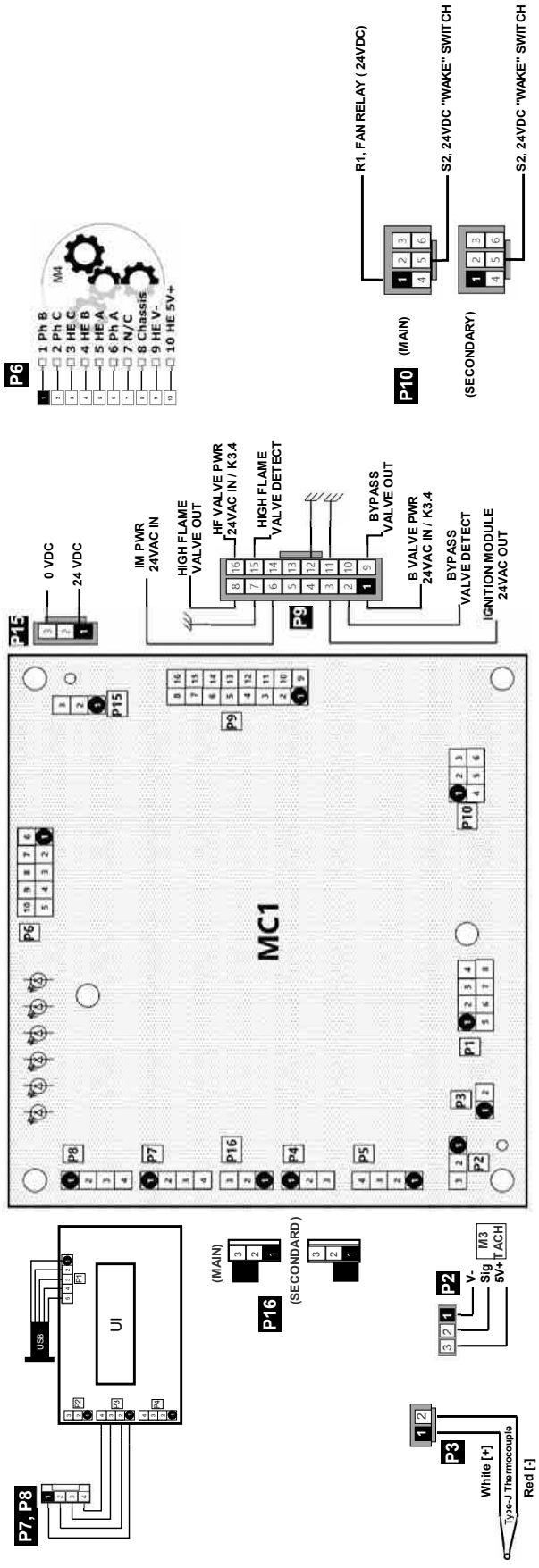
SEQUENCE OF OPERATION (CONTINUED)

STEP	OPERATIONS	TEST POINTS
21	**Fan Blade of M1 rotates, plenum pressure rises**	
22	**AS1** closes, MAINS passes to 24VAC Transformer (**T1**)	**PS** (N) White → **AS1** Red/White Mains VAC
23	**T1** will then supply 24VAC to **MC** P9(6) "proof-of-air"	Chassis Ground → **MC** P9(6) Orange 24 VAC
24	**AS1** closes, MAINS to Thermal Protection switch (**TP**)	**PS** (N) White → **AS1** Red/White Mains VAC
25	**TP** passes MAINS to Burner Blower Motor (**M3**)	**M3** Begins Operation
26	**MC P2(2) monitors TACH of M3** - Tach speed can be verified via the INFORMATION (ⓘ) > BURNER BLOWER SPEED option. Burner blower is operating if tach speed is greater than 300 RPM.	
27	Conveyor system starts. **MC** P6(1,2,6) delivers Phased 24VDC to the Conveyor Motor (**M4**). **M4** delivers Hall Effect feedback to **MC** P6 (3,4,5)	**M4** Begins Operation
28	**MC** P9(3) passes 24VAC to Ignition Module (**IP-IM**)	Chassis Ground → **MC** P9(3)(N) 24 VAC
29	**MC** P9(3) passes 24VAC to Optical Flame Detector (**OFD**)	**OFD** Lamp Flashing Red
30	Burner system starts. **IP-IM** begins a pre-purge delay	**IP-IM** Diagnostic Lamp FLASHING Green
31	Ignition trial, Pilot Valve (**PV**) terminal of **IP-IM** is energized	**PV** Blue → **PV** White 24 VAC
32	Immediate Spark Trial, **IP-IM** Spark to Pilot Burner (**PB**)	**IP-IM** Diagnostic Lamp FLASHING Green
33	Flame detected by Optical Flame Detector (**OFD**). **OFD** sends flame signal to **IP-IM** Sense Terminal	**OFD** Lamp Solid Red **IP-IM** Diagnostic Lamp SOLID Green
34	**IP-IM** MV Terminal sends 24VAC to **MC** P9(1)	Chassis Ground → **MC** P9(1) Red/White 24 VAC
35	**IP-IM** MV Terminal sends 24VAC to **MC** P9(16)	Chassis Ground → **MC** P9(16) Red/White 24 VAC
36	**Thermocouple (TC) provides feedback to MC P11**	
37	**ByPass Set-point is defined by Control System Settings**	
38	**MC** P9(2) supplies 24VAC to ByPass Valve (**BPV**)	Chassis Ground → **MC** P9(2) Green 24 VAC
39	**MC** P9(9) monitors presence of 24VAC on **BPV**	Chassis Ground → **MC** P9(9) Green 24 VAC

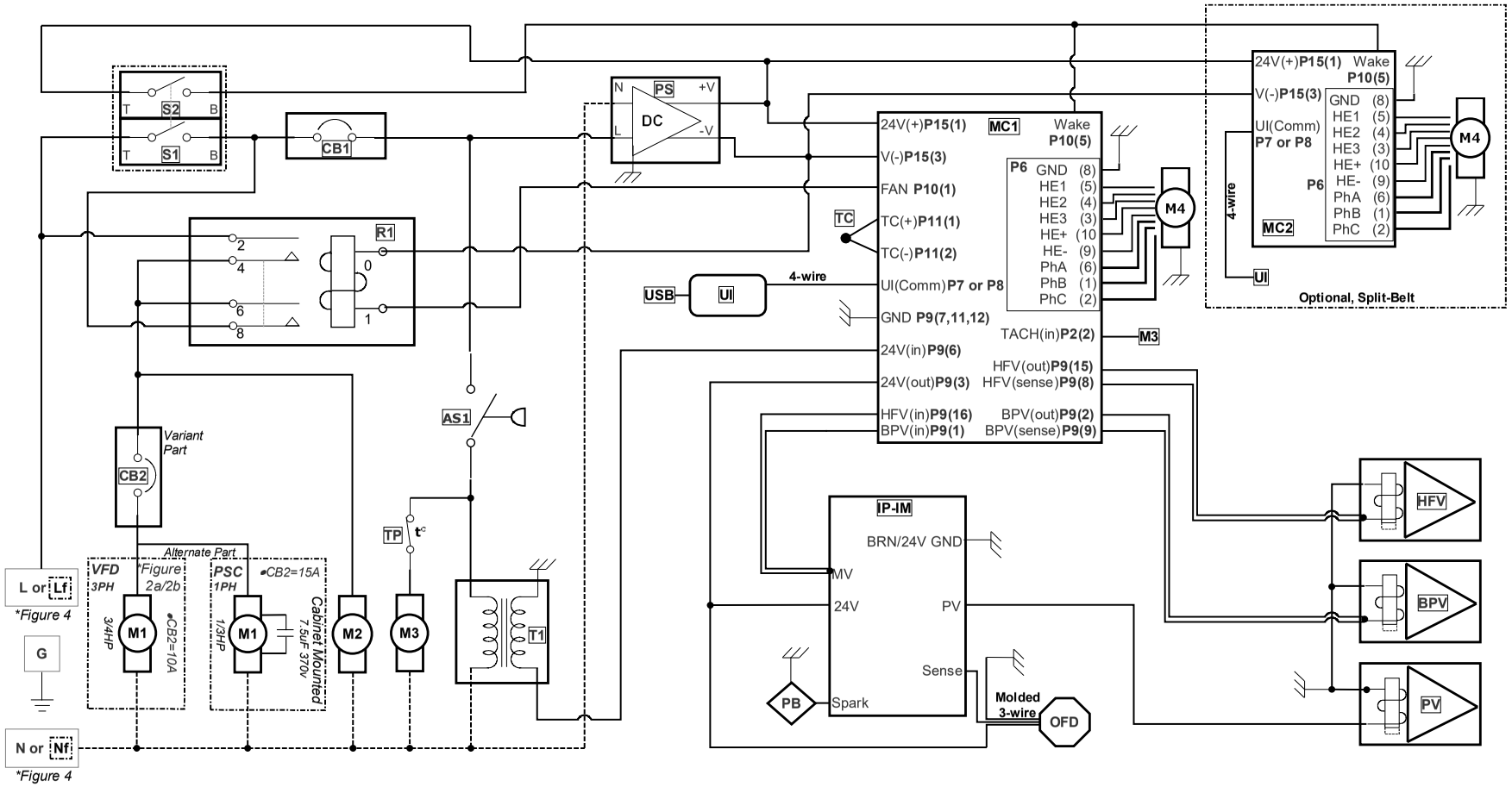
SEQUENCE OF OPERATION (CONTINUED)

STEP	OPERATIONS	TEST POINTS
40	**Oven Set-point is defined by Operation Settings**	
41	**MC** P9(15) supplies 24VAC to High Flame Valve (**HFV**)	Chassis Ground → **MC** P9(15) Red 24 VAC
42	**MC** P9(8) monitors presence of 24VAC on **HFV**	Chassis Ground → **MC** P9(8) Red 24 VAC
43	**SHUTDOWN OPTION 1: Cool-down Triggered by POWER ICON (⏻) touch on UI**	
44	Conveyor system stopped, **MC** P6 de-energized	**M4** Shuts Down
45	**MC** P9(3) de-energized, removing power from burner	Chassis Ground → **MC** P9(3)(N) 0 VAC
46	**SHUTDOWN OPTION 1: Oven cools to 225°F (107°C)**	
47	**MC** P10(1) removes 24VDC from **R1**, Terminal 1	**R1**(0) Brown → **R1**(1) Red/White 0 VDC
48	Cool-down Bypass of **S1** released**, M1** system de-energized	**M1** Shuts Down
49	**Control System returns to Standby (Return to Step 13)**	
50	**SHUTDOWN OPTION 2: Cool-down Triggered by MAIN POWER Switch OFF**	
51	**S2** de-energized **MC** P10(5), “wake” signal	**MC** P15(3) Black → **MC** P10(5) Red 0 VDC
52	Conveyor system stopped, **MC** P6 de-energized	**M4** Shuts Down
53	**MC** P9(3) de-energized, removing power from burner	Chassis Ground → **MC** P9(3)(N) 0 VAC
54	**SHUTDOWN OPTION 2: Oven cools to 225°F (107°C)**	
55	**M1** P10(1) removes 24VDC from **R1**, Terminal 1	**R1**(0) Brown → **R1**(5) Red/White 0 VDC
56	Cool-down Bypass of **S1** released**, M1** system de-energized	**M1** Shuts Down
57	**Control System returns to Standby (Return to Step 1)**	

EDGE G2, CONTROL MODULE PINOUT



WIRING DIAGRAM



EDGE, Bypass ON/OFF, 2022					
MF&B Restaurant Systems, Inc	AS1	Air Switch	Px(x)	Plug number (Pin)	
119 ICMI RD, STE 300	BPV	Bypass Valve	PS	24V Power Supply	
Dunbar, PA, USA 15431	CB1	Circuit Breaker 1, 3A	PV	Pilot Valve	
Drawing No.: G2.5-ELEC-04	CB2	Circuit Breaker 2, 10/ 15A	R1	Fan Relay	
Date: 06/2022	HFV	High Flame Valve	S1	Switch 1, MAINS	
Author: A.H.	IP-IM	Int. Pilot - Ign Module	S2	Switch 2, Wake	
	M1	Main Fan Motor	T1	24V Transformer	
	M2	Cooling Fan	TC	Thermocouple, J	
Firmware Version	M3	Burner Blower	TP	Thermal Protect	
MC34+, UI33+	M4	Conveyor Motor	UI	User Interface	
	MC1	Machine Control, Main	USB	Service Port	
	MC2	Machine Control, (sb)	*EM1	MAINS Filter	
Chassis: 2C	OFD	Optical Flame Detect	*EM2	Line Reactor	
	PB	Pilot Burner	*VFD	Var Freq Drive	

Figure 1

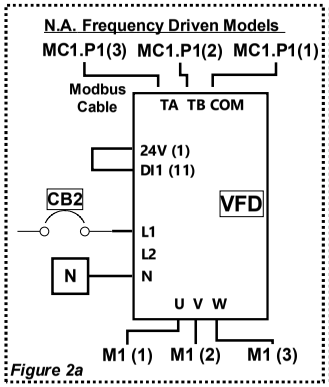


Figure 2a

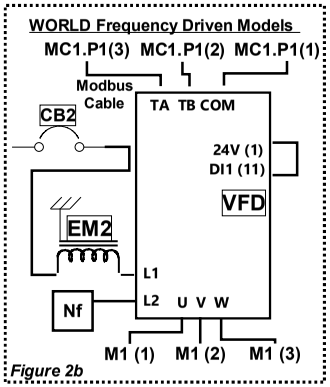


Figure 2b

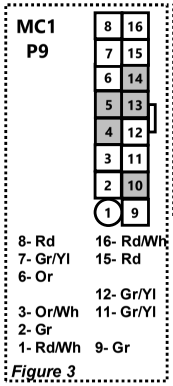


Figure 3

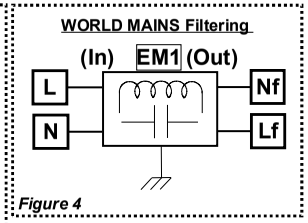


Figure 4

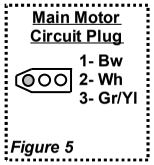


Figure 5

CD-942-026-05

Technical Support: +1 (724) 628 3050
support@edgeovens.com

PART IDENTIFICATION

CONTROL CABINET BODY

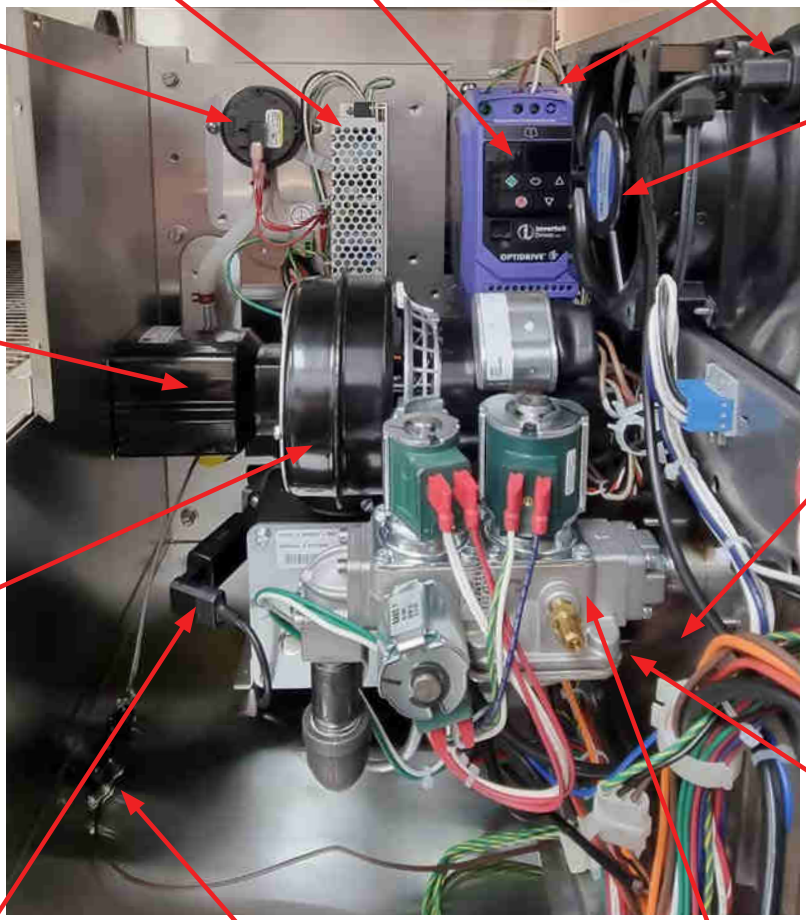
24VDC POWER SUPPLY
(P/N: 135140)

FREQUENCY DRIVE (IF EQUIPPED)
- **CE (P/N: 135142)**
- **US/CA/MX (P/N: 135142-120)**
- **ALL (P/N: 135142-120/240)**

USB PORT
(P/N: 135063)

CAPACITOR (FOR 1/3HP 1PH MAIN FAN MOTOR ONLY (NOT SHOWN)
(P/N: 135170)

AIR SWITCH
(P/N: 135145)



COOLING FAN
- **120V (P/N: 135130)**
- **240V (P/N: 135134)**

CONVEYOR MOTOR
(P/N: 135148)

EMI NOISE FILTER
(NOT SHOWN - EXPORT ONLY)
(P/N: 135141)

INDUCTION BLOWER
(P/N: 135120)

INDUCTION FAN
(P/N: 135123)

MAINS CHOKE (FILTER)
(NOT SHOWN - EXPORT ONLY)
(P/N: 135139)

OPTICAL FLAME DETECTOR
(P/N: 135049)

THERMOCOUPLE EXTENSION
(P/N: 135056-EXT)

GAS VALVE
(P/N: 135108-XXX.XXX-REP)

FLAME DETECTOR CABLE
(P/N: 135052)

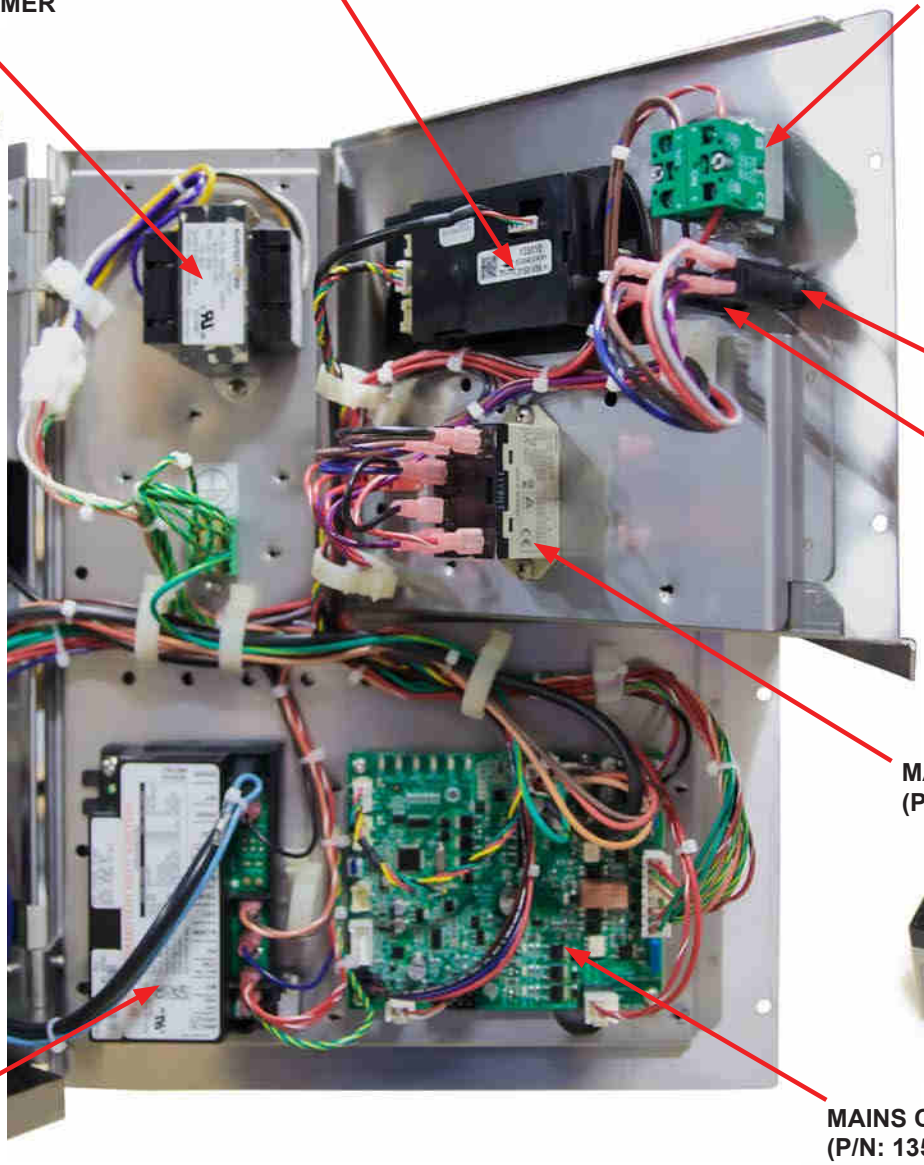
PART IDENTIFICATION (CONTINUED)

CONTROL CABINET DOOR

USER INTERFACE (UI)
(P/N: 135142)

4-PIECE SWITCH
(P/N: 135001.G2)

50VA 24V TRANSFORMER
(P/N: 135026-50VA)



3A BREAKER
(P/N: 135003-BK)

10A BREAKER
(P/N: 135004-BK)

MAIN FAN RELAY
(P/N: 135130)

IGNITION MODULE
(P/N: 135036.1B)

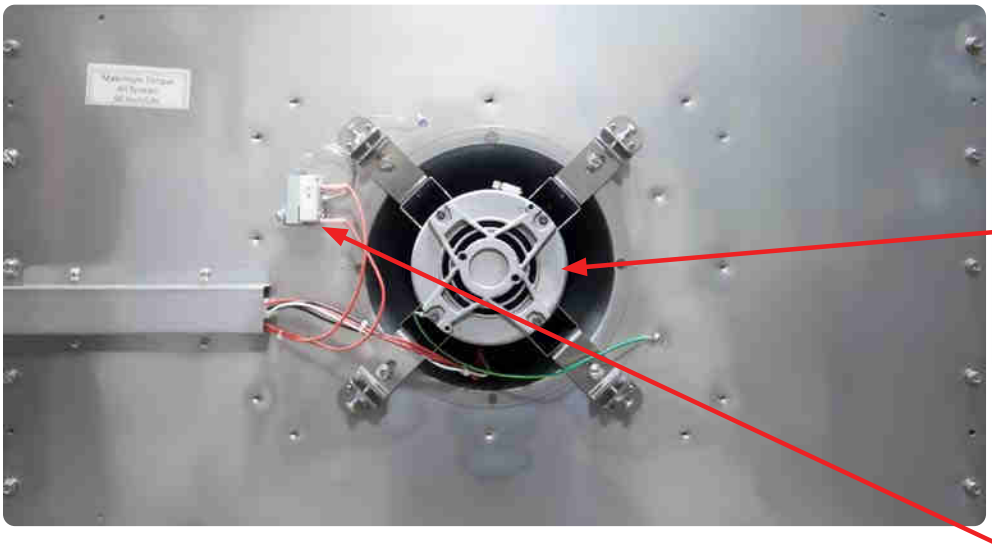
MAINS CONTROL (MC)
(P/N: 135011.1)

SERVICE

PART IDENTIFICATION (CONTINUED)

OVEN BACK

OVEN BACK (MOTOR SIDE)



MAIN MOTOR
- **3/4HP, 3PH (P/N: 135160)**
- **1/3HP, 1PH (P/N: 135165)**

THERMOSTATIC PROTECTION (P/N: 135008)

OVEN BACK (MOTOR SIDE)

STANDARD FAN
- **EDGE1830 (P/N: 135175)**
- **EDGE2440 (P/N: 135177)**
- **EDGE3240 (P/N: 135177)**
- **EDGE3260 (P/N: 135179)**
- **EDGE3860 (P/N: 135181)**
- **EDGE4460 (P/N: 135181)**
- **EDGE3270 (P/N: 135181)**
- **EDGE3870 (P/N: 135181)**
- **EDGE3260S (P/N: 135181)**
- **EDGE4460S (P/N: 135181)**

GAS CONVERSION

NOTICE

The BASO combination gas valve contains a bypass orifice which is not EDGE approved for field replacement.

Gas conversions require replacement of the BASO combination gas valve, main orifice, and the adjustment of the air shutter. Parts and labor costs incurred for gas conversions are not covered by the limited warranty.

ORIFICE SIZING CHART

	MAIN ORIFICE										PILOT		BYPASS	
BTU'S	65,000		80,000		125,000		150,000		185,000		LP	NAT	LP (10K)	NAT (10K)
SIZE	0.0890	0.1405	0.1015	0.1540	0.1200	0.1910	0.1360	0.2090	0.1540	0.2323	0.025	0.039	0.039	0.059
P/N	135069	135068	135075	135074	135071	135070	135073	135072	135067	135066	(7225)	(3239)	#61	#53
1830-P	X										X		X	
1830-N		X										X		X
2440-P			X								X		X	
2440-N				X								X		X

	MAIN ORIFICE										PILOT		BYPASS	
BTU'S	65,000		80,000		125,000		150,000		185,000		LP	NAT	LP (25K)	NAT (25K)
SIZE	0.0890	0.1405	0.1015	0.1540	0.1200	0.1910	0.1360	0.2090	0.1540	0.2323	0.025	0.039	0.059	0.093
P/N	135069	135068	135075	135074	135071	135070	135073	135072	135067	135066	(7225)	(3239)	#53	3/32"
3240-P					X						X		X	
3240-N						X						X		X
2460-P					X						X		X	
2460-N						X						X		X
3260-P							X				X		X	
3260-N								X				X		X
3860-P							X				X		X	
3860-N								X				X		X
4460-P									X		X		X	
4460-N										X		X		X
3270-P									X		X		X	
3270-N										X		X		X
3870-P									X		X		X	
3870-N										X		X		X

P = Propane N = Natural Gas

GAS CONVERSION (CONTINUED)

REMOVING THE GAS TRAIN

FIGURE 4-2

1. Disconnect the electrical supply and the flexible quick disconnect gas hose from the oven.

2. Remove the two (2) securing screws either side of the gas inlet pipe as it enters the rear side of the control cabinet. (Figure 4-2)

FIGURE 4-3

3. Remove the screws securing the lid to the control cabinet. There are four (4) screws in total, two (2) located on the front and two (2) on the back. Remove the lid and set aside with the removed screws. (Figure 4-3)

FIGURE 4-4

4. Remove the four (4) screws on control cabinet door. The control cabinet door will now lift and swing on its hinges, located on the right hand side of the door. (Figure 4-4)

REMOVING THE GAS TRAIN (CONTINUED)

FIGURE 4-5

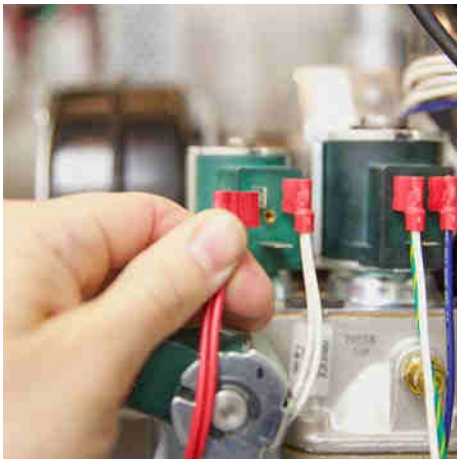


FIGURE 4-6

5. Carefully disconnect the spade connectors (or plugs) from the gas valve, noting the position of each connector. (Figure 4-5)

6. If the oven is equipped with a split-belt, unbolt the front most conveyor motor using a 7/16” wrench and lay the motor away from the burner. (Figure 4-6)

FIGURE 4-7

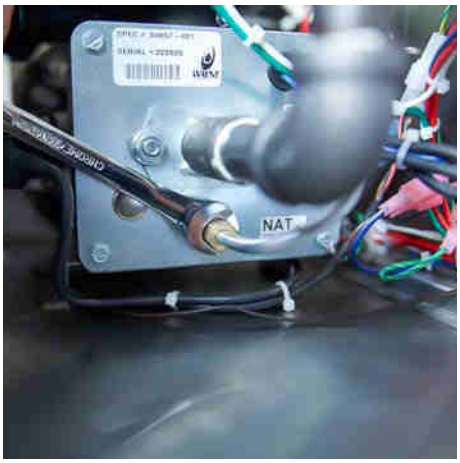
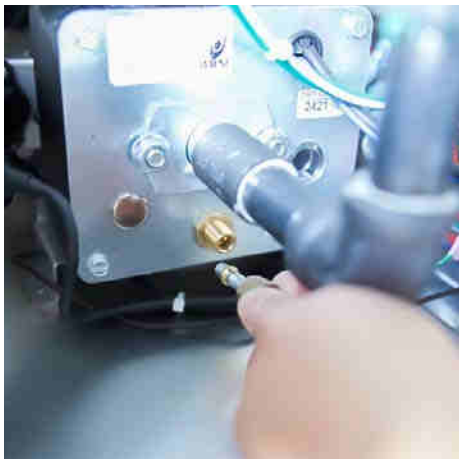


FIGURE 4-8



7. Using a 1/2” wrench, disconnect the aluminum pilot tube from the burner assembly faceplate. (Figure 4-7 & Figure 4-8)

FIGURE 4-9

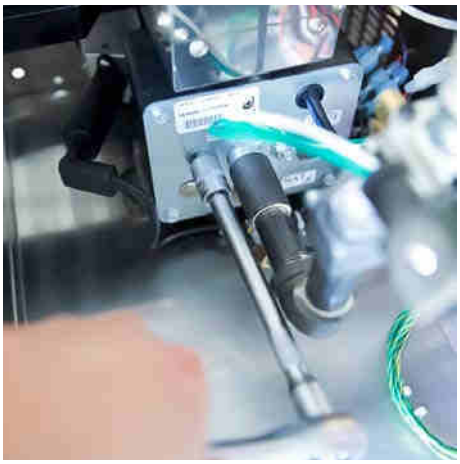
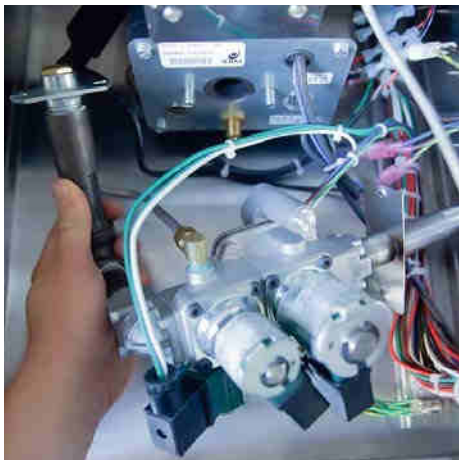


FIGURE 4-10



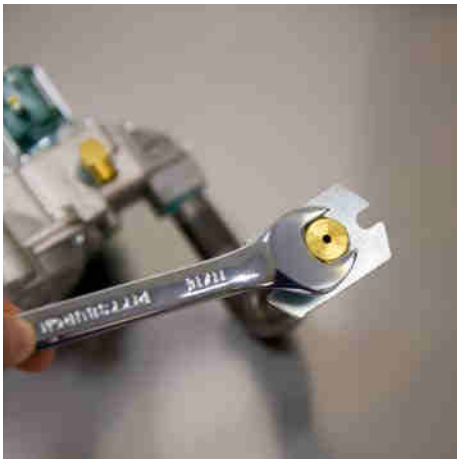
8. Using a 1/2” socket with long extension and ratchet, remove the two (2) 1/2” nuts, which secure the gas valve train to the burner face plate. (Figure 4-9)

9. Remove the gas train from the oven. (Figure 4-10)

GAS CONVERSION

REPLACING THE MAIN ORIFICE

FIGURE 4-11



1. Using an 11/16” wrench, remove the MAIN ORIFICE from the holder. (Figure 4-11)

FIGURE 4-12

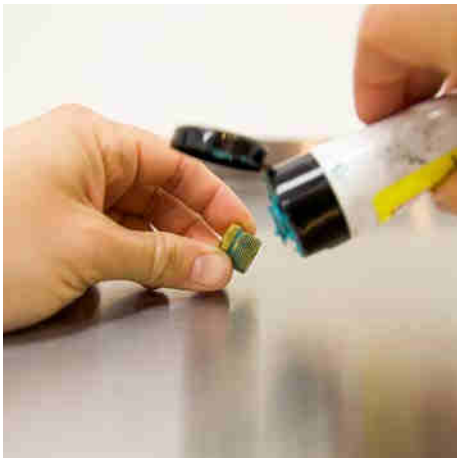
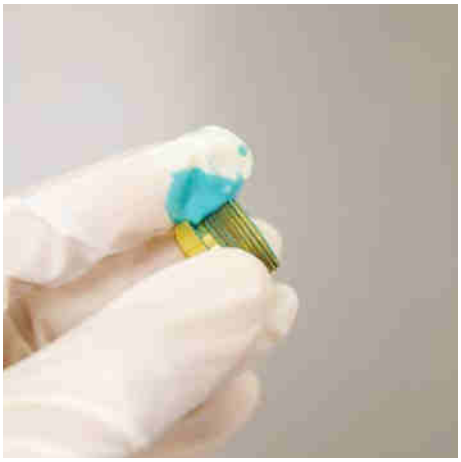


FIGURE 4-13



2. Apply a thin coating of pipe thread sealant to the new orifice threads. (Figure 4-12 and Figure 4-13)

FIGURE 4-14

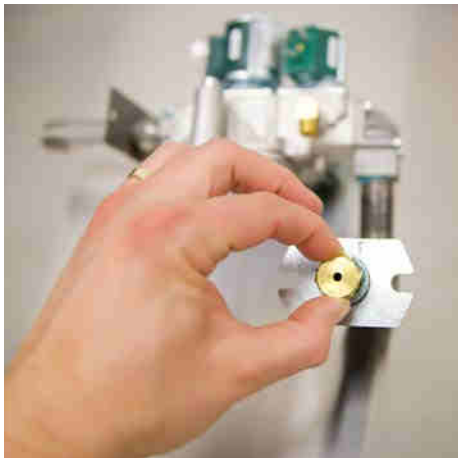
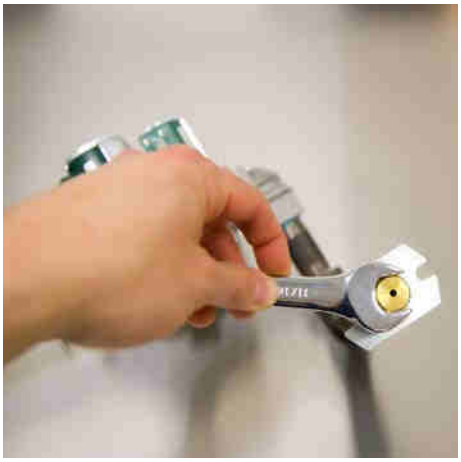


FIGURE 4-15

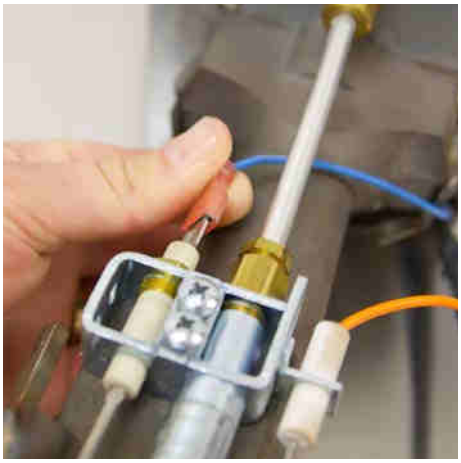


3. Install the new orifice by hand (Figure 4-14) and secure using an 11/16” wrench (Figure 4-15).

GAS CONVERSION

REPLACING THE PILOT ORIFICE

FIGURE 4-16



1. Disconnect the BLUE electrode wire from the pilot assembly attached to the venturi. (Figure 4-16)

FIGURE 4-17

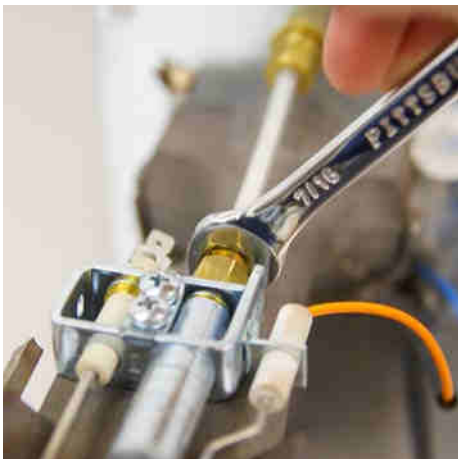


FIGURE 4-18

2. Using a 7/16” wrench, loosen the compression nut securing the pilot orifice to the pilot tube. (Figure 4-17)

3. Using a 1/2” wrench, loosen the compression nut on the opposing side of the pilot tube. (Figure 4-18)

FIGURE 4-19

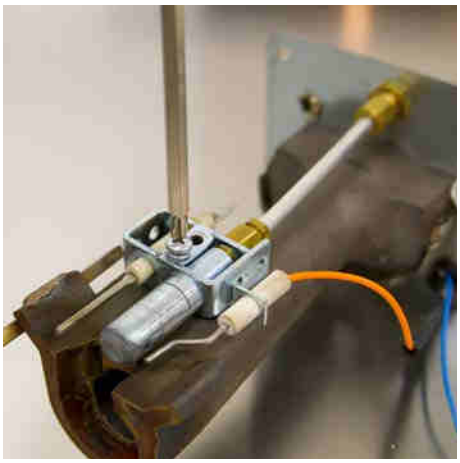
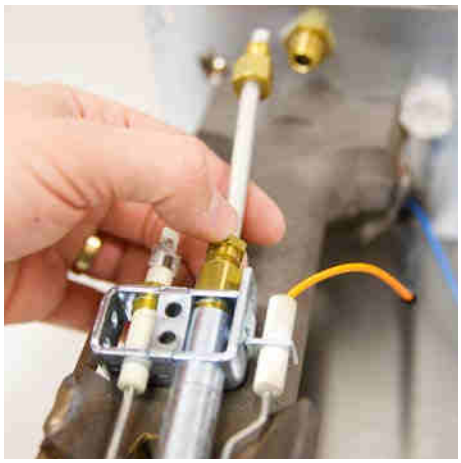


FIGURE 4-20



4. Remove the two (2) screws from the pilot assembly. (Figure 4-19)

5. With the pilot assembly loose, remove the pilot tube from the pilot assembly. (Figure 4-20)

GAS CONVERSION

REPLACING THE PILOT ORIFICE (CONTINUED)

FIGURE 4-21

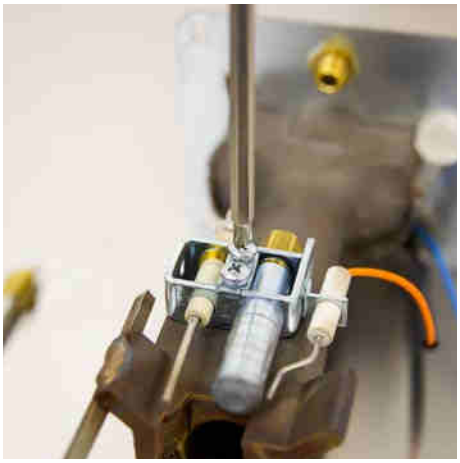


FIGURE 4-22

6. Install the two (2) removed screws back into the pilot assembly. DO NOT OVER TIGHTEN, this will distort and crush the bracket. (Figure 4-21)

7. Using a 1/2” socket and ratchet, remove the PILOT ORIFICE from the pilot assembly. (Figure 4-22)

FIGURE 4-23

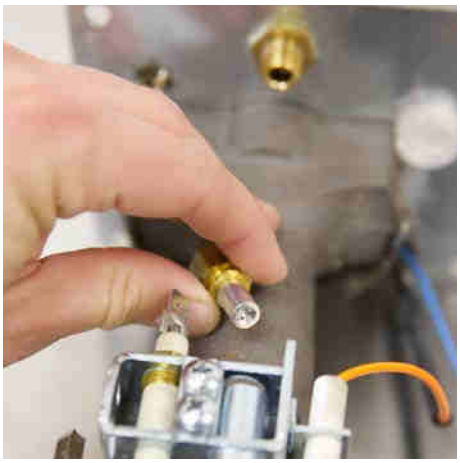
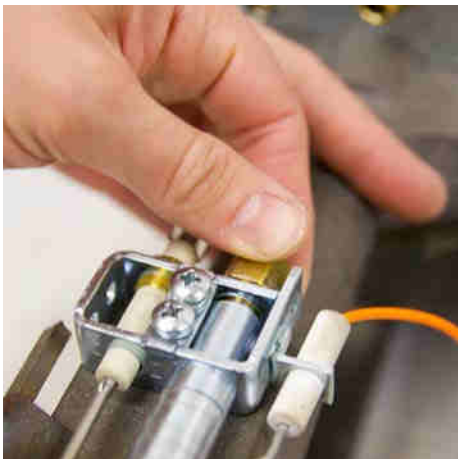


FIGURE 4-24



8. Install the replacement PILOT ORIFICE and tighten by hand. (Figure 4-23 & Figure 4-24)

FIGURE 4-25

FIGURE 4-26

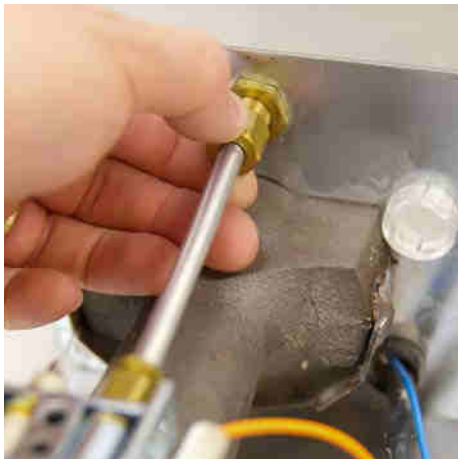
9. Tighten the PILOT ORIFICE using a 1/2” socket and ratchet. DO NOT OVER TIGHTEN. (Figure 4-25)

10. Remove the two (2) screws from the pilot assembly. (Figure 4-26)

REPLACING THE PILOT ORIFICE (CONTINUED)

FIGURE 4-27

FIGURE 4-28



11. Install the PILOT TUBE and tighten the compression nuts finger tight. (Figure 4-27 & Figure 4-28)

FIGURE 4-29

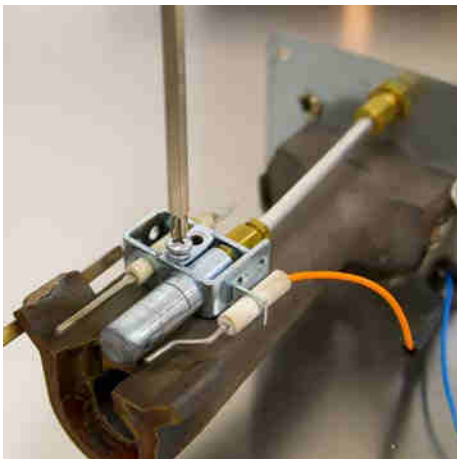
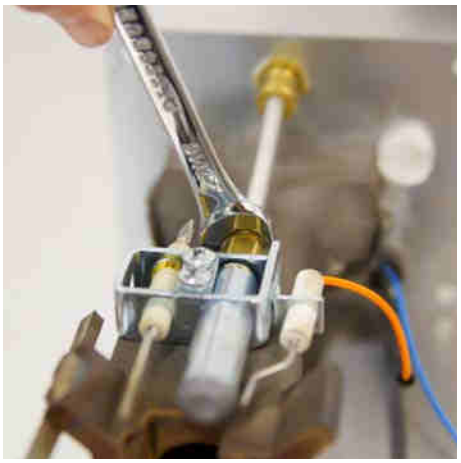


FIGURE 4-30



12. Install the two (2) removed screws back into the pilot assembly. DO NOT OVER TIGHTEN, this will distort and crush the bracket. (Figure 4-29)

13. Using a 7/16” wrench, tighten the compression nut on the pilot assembly side of the pilot tube. DO NOT OVER TIGHTEN. (Figure 4-30)

FIGURE 4-31

FIGURE 4-32

14. Tighten the opposing nut on the pilot tube using a 1/2” wrench. DO NOT OVER TIGHTEN. (Figure 4-31)

15. Reconnect the BLUE electrode wire to the FLAME ROD spade terminal. (Figure 4-32)

NOTICE

It is important to also verify the bulkhead fitting through the burner faceplate is tight. If the fitting is loose this can cause it to spin during the final reassembly.

GAS CONVERSION

REPLACING THE GAS VALVE

FIGURE 4-33

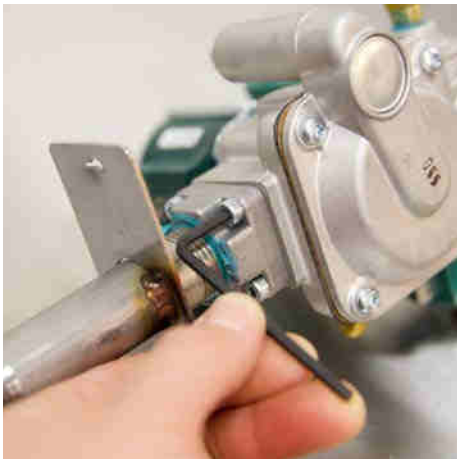


FIGURE 4-34

1. Using a 2.5mm hex wrench (Allen key) remove the four (4) screws from the straight flange. (Figure 4-33)
2. Once removed, ensure that the O-ring is seated within the flange. (Figure 4-34)

FIGURE 4-35

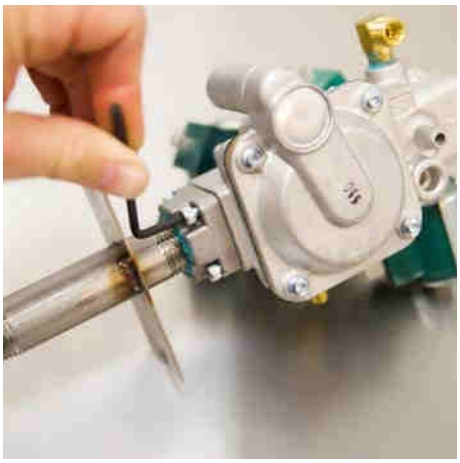
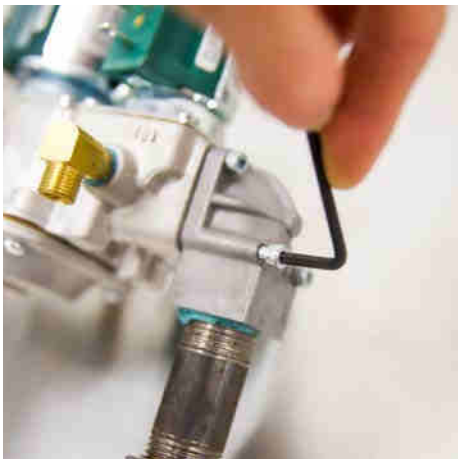


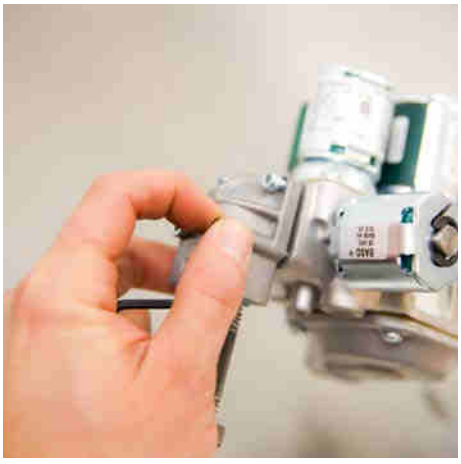
FIGURE 4-36



3. Install the straight flange on the new valve using the same orientation. (Figure 4-35)
4. Remove the four (4) 2.5mm hex screws from the angled flange and carefully remove. (Figure 4-36)

FIGURE 4-37

FIGURE 4-38



5. Once removed, ensure that the O-ring is seated within the flange. (Figure 4-37)
6. Install the angled flange on the new valve using the same orientation. (Figure 4-38)

NOTICE

A gas leak check must be performed after reassembly and installation of the gas valve and train.

INSTALLING THE GAS TRAIN

FIGURE 4-39

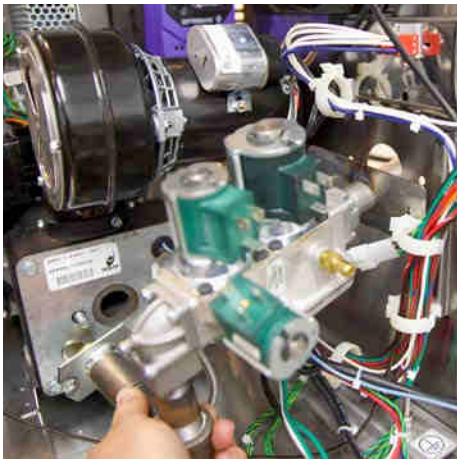
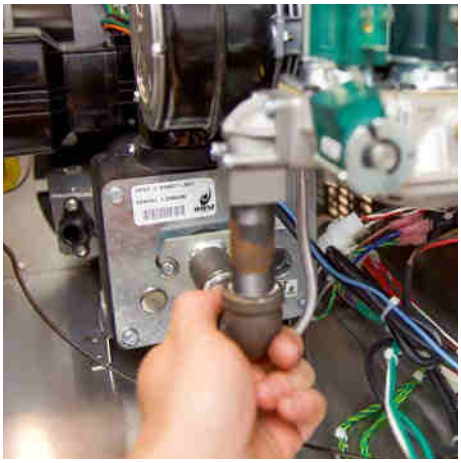
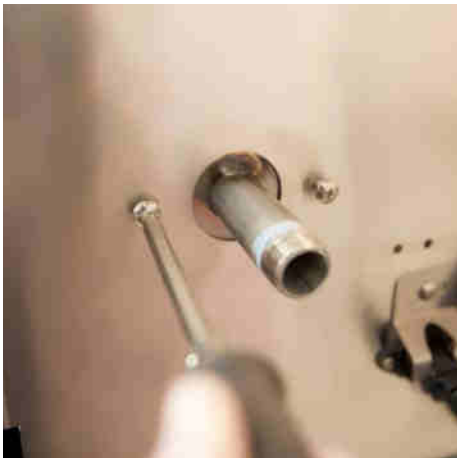


FIGURE 4-40



1. Thread the gas train through the side wall of the cabinet and seat the orifice holder against the burner and retaining threaded studs. (Figure 4-39 & Figure 4-40)

FIGURE 4-41



2. Install the two (2) Philips screws to secure the gas train to the cabinet side wall. (Figure 4-41)

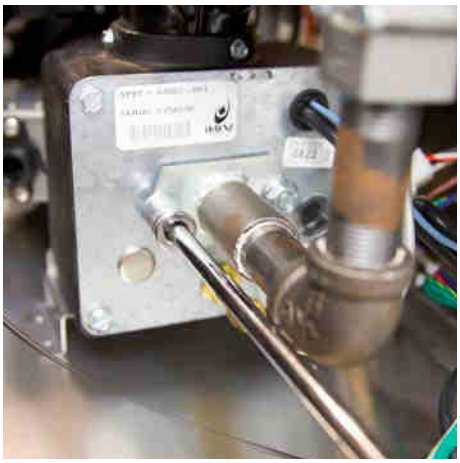
FIGURE 4-42

3. Start the two (2) 1/2” nuts on the studs for only a few threads. (Figure 4-42)

FIGURE 4-43

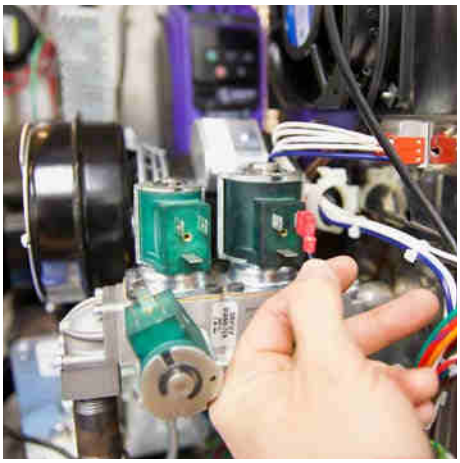
4. Install the pilot tube and tighten with a 1/2” wrench. (Figure 4-43)

FIGURE 4-44



5. Complete the installation of the two (2) 1/2” nuts which secure the gas valve train to the burner face plate using a 1/2” socket with long extension and ratchet. (Figure 4-44)

FIGURE 4-44



6. Carefully install the spade connectors (or plugs) back on the gas valve. (Figure 4-45)

PILOT
T1. White & Green/Yellow
T2. Blue

MAIN (HIGH FLAME)
T1. Red (2 Wire)
T2. White (2 Wire)

BYPASS
T1. Green (2 Wire)
T2. White

TROUBLESHOOTING

BASIC FUNCTIONALITY CHECKS

The G2 Control System stores component I/O, user adjustments, and any errors (seen or unseen) which have occurred over a 14 - 21 day period. Please use the EXPORT function of the oven and send the Logfile(s) to **support@edgeovens.com** for evaluation and diagnosis. For further instructions please see “OVEN DATA LOG FILE EXPORT” in the “OVEN OPERATION” section.

It is important that you know and understand 24VAC measurements. The ignition module, gas valve and optical flame detector are all powered from this voltage.

SYMPTOM	POSSIBLE CAUSE	POSSIBLE CORRECTION
Oven Control Display (UI) Does Not Illuminate	1 Supply Power Disconnected	a Check AC breakers.
		b Ensure the oven is plugged into a working receptacle.
		c Verify the molded receptacle end of the power cord is completely installed in the oven.
	2 3A Breaker	a Check the 3A system breaker and reset as required.
	3 Main Power Switch	a Turn the Main Power switch ON and check for MAINS voltage on both sides of SWITCH 1 (Brown and Black wires). *If power is present on only one side and not the other, replace switch.*
	4 24VDC Power Supply (PS) has failed	a Check the POWER SUPPLY for MAINS on L and N, 24VDC on V+ and V-. Is the GREEN LED illuminated?
	5 Control Display (UI) or Main Control Board (MC) are not powered or have failed	a Check for MAINS to cooling fan. *If power is present, replace cooling fan. If no power is present at fan, check for MAINS at terminal #4 on relay R1.*
		b Is 24VDC present between the Main Control P15.1 and P15.3? *If power is present, replace Control Display (UI).*
		c Disconnect 4 pin connector for Control Display (UI), does the Power LED and ALARM LED begin flashing on the Control Board (MC)? *If yes, replace the Control Display (UI).*
Control Cabinet Cooling Fan Will Not Run	1 Power to Cooling Fan	a Check for MAINS to cooling fan. If power is present, replace cooling fan. *If no power is present at fan, check for MAINS at terminal #4 on relay R1.*

TROUBLESHOOTING

BASIC FUNCTIONALITY CHECKS

SYMPTOM	POSSIBLE CAUSE	POSSIBLE CORRECTION
Oven Fans will not Turn Off	1 Cool Down Operation	a The Main Motor (M1) and Cooling Fan (M2) will operate until the oven cools to 225°F/107°C.
Cannot Adjust Time or Temperature	1 A Recipe is Selected	a The Control System (UI) must be in “MANUAL” mode to adjust Time, Temperature and VFD Hz. *Please review the OPERATIONS section for instructions of how to switch RECIPE modes and select MANUAL mode.*
Conveyor Does Not Move	1 The Belt is Jammed	a This condition produces a “BELT JAM” error. Free the conveyor motor from the drive chain. *If the problem is resolved, locate, and correct the belt obstruction*. *If NO obstruction is found, ensure the Drive Chain and Conveyor Belt are not slack, causing gathering and binding during rotation.*
	2 Missing Tach Pickup	a Check for 5VDC between P6.10 (Red/White) and P6.9 (Black) on the Control Board (MC). *If missing, replace the Control Board (MC)*
	3 Motor is Bound (may occur due to extended periods in an unused state)	a This condition produces a “BELT LOW SPEED” error. Measure VDC between on the Control Board (MC) P6.9 (Black) to P6.5 / P6.4 / P6.3. *If you receive a measurement of 5VDC, the motor is bound. With the motor unplugged, attempt to rotate the shaft with a wrench. If the problem is unresolved, replace the motor.*
		b Lubricating oil may settle from the internal gear surfaces over a period of time. An oven which has not been used for an extended period OR an oven which is newly installed may experience initial conveyor motor rotation problems. *Rotate the shaft of the motor slightly to overcome the friction and lubricate the gearbox.*
Oven Does Not Heat	1 No gas to oven	a Verify gas is present. *Purge gas line of air.*
	2 Protection “High Limit” Thermostat has Tripped	a Locate protection thermostat under main motor cover. *Reset the Thermal Protection (TP).*

TROUBLESHOOTING

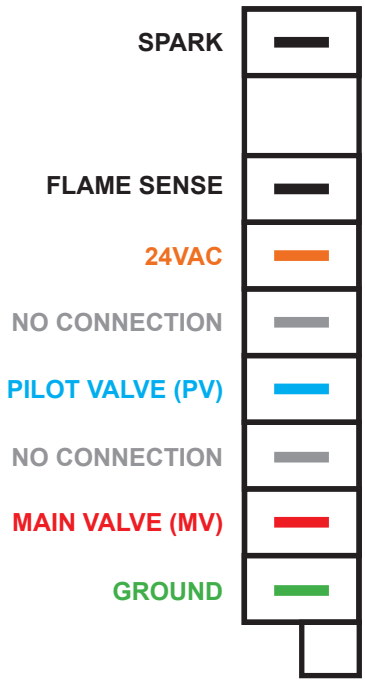
BASIC FUNCTIONALITY CHECKS

SYMPTOM	POSSIBLE CAUSE	POSSIBLE CORRECTION
Oven Does Not Heat (Continued)	2 Protection "High Limit" Thermostat has Tripped (Continued)	b Verify oven temperature during operation. *If temperature is more than 25°F out of sync with the set temperature replace oven thermocouple (TC).*
	3 Fas supply pressure too high.	a *Gas pressure exceeds 13.8 inW.C. Excessive pressure may allow the oven pilot to ignite (green diagnostic light ON SOLID). However, the main valve (high fire) will remain closed as a result of the excessive pressure. Install or adjust gas supply pressure regulator.*
	3 Various	b See G2 Diagnostics Lamp table below.

G2 DIAGNOSTICS LAMP

The G2 Diagnostics Lamp, is located on the right-front side of the control cabinet. The 'DIAGNOSTIC' lamp communicates the INTERMITTENT PILOT IGNITION MODULE (IP-IM) status. This lamp can be helpful when determining the cause of an "Ignite" alarm. The lamp states are listed on the following page.

FIGURE 4-45
IGNITION MODULE CONNECTION DIAGRAM



TROUBLESHOOTING

G2 DIAGNOSTICS LAMP (CONTINUED)

GREEN LED INDICATIONS OF NORMAL OPERATION

LAMP INDICATION (FLASH)	IGNITION STATE / FAULT	CHECK / EXPLANATION
1 FLASH	Pre-Purge Trial	Valve purged prior to ignition trial.
RAPID FLASHES	Trial for Ignition	Oven attempts to light.
2 FLASHES	Inter-Purge	Secondary purge after initial light failure.
ON SOLID	Run Mode	Oven pilot has lit.

ORANGE LED INDICATIONS OF STANDBY OPERATION

LAMP INDICATION (FLASH)	IGNITION STATE / FAULT	CHECK / EXPLANATION
1 FLASH	Flame Present Standby	Standby
2 FLASHES	Valve Sense Standby	Standby
3 FLASHES	Retry	Standby
ON SOLID	Freq/Volt Standby	Inspect ground connections to the Burner, Ignition Module and Transformer.

RED LED INDICATIONS OF ERROR CODES (100% LOCKOUT)

LAMP INDICATION (FLASH)	IGNITION STATE / FAULT	CHECK / EXPLANATION
1 FLASH	No Flame During Trial	Flame in site-glass? Check hose connection, supply valve open?
2 FLASHES	Flame Before Trial	Debris stuck in the gas valve. Close supply valve and correct.
3 FLASHES	Pilot Valve Open	Pilot Valve Coil disconnected or failure.
4 FLASHES	Main Valve Open	MC P9 disconnected or High Flame and Bypass Valve disconnected or failure.
5 FLASHES	Relay Output Fault	Ignition Module is mis-wired, verify with IP-IM connection diagram (Figure 4-45)
7 FLASHES	Flame Loss	Clean the Optical Flame Detector.
8 or 9 FLASHES	Internal Error	Ignition Module must be replaced.

NOTICE

There is a one-second pause after each flash sequence.

TROUBLESHOOTING

G2 CONTROL SYSTEM ALARM MESSAGES

The EDGE oven has sophisticated diagnostic and error logging ability which can store approximately 21 days of operation data. For the most effective and complete diagnostics of the system, review the “OVEN DATA LOG FILE EXPORT” in the “OVEN OPERATION” section. EXPORT the oven logfile(s) to a USB device and send them to **support@edgeovens.com.**

AMBER alarms (or SOFT errors) will auto reset as the condition is resolved. Oven will continue to operate when an AMBER alarm is triggered.

ERROR NAME	DISPLAY LINE 1	DISPLAY LINE 2	ERROR TRIGGER	POSSIBLE CAUSE
24VDC Under-voltage	**24VDC Low**	**DC Power Fault**	24VDC is 20% low.	24VDC power supply has a fault or MC voltage detection is wrong. Measure 24VDC system to validate.
24VDC Over-voltage	**24VDC High**	**DC Power Fault**	24VDC is 25% high.	24VDC power supply has a fault or MC voltage detection is wrong. Measure 24VDC system to validate.
Bypass	**Bypass Error**	**Valve Not Detected**	Bypass valve power is not detected.	Power to the Bypass valve has been turned off. **This will occur during an ignition trial if flame signal is lost. Clean flame detection, ensure it is seated.**
Bypass Overshoot	**Bypass Overshoot**	**Oven Temperature Displayed**	Oven temperature exceeds the bypass set-point by 25°F.	Bypass set-point can be adjusted by an authorized service provider or through phone support.
High Temp	**High Temp**	**Exceeds Set-Point**	Temperature is 50°F over the set-point.	Gas valve is not adjusted correctly, oven was not properly commissioned.
High Alarm	**High Alarm**	**Oven Over Temp**	Temperature exceeded 650°F.	Gas valve is not adjusted correctly, oven was not properly commissioned.
Ignition	**Ignite**	**Check Gas Supply**	Main Valve power is not detected.	a. Ignition Module may be in “Lock-Out” state; **oven did not light.** Ensure gas supply hose to oven is fully connected, the collar is fully engaged, and the supply valve is open. b. The **flame signal was lost** or not detected; ignition cycle restarted. Flame detector needs cleaned.
Low Temp	**Low Temp**	**Check Gas Supply**	Oven not at set-point within 45 mins or cannot maintain temperature.	Gas valve is not adjusted correctly, oven was not properly commissioned, gas supply pressure is too low for operation.

G2 CONTROL SYSTEM ALARM MESSAGES (CONTINUED)

ERROR NAME	DISPLAY LINE 1	DISPLAY LINE 2	ERROR TRIGGER	POSSIBLE CAUSE
MC1 Comm	**MC1 Comm**	**System Fault**	Lost communication with MC1.	Main MC COMM has failed, verify connection.
MC2 Comm	**MC2 Comm**	**System Fault**	Lost communication with MC2.	Secondary MC COMM has failed, verify connection.
High System Temp Warning	**System Temp High**	**Clean/Replace Filter**	Control cabinet temperature is 125°F or greater.	Check points: • 120mm cooling fan filter is blocked. • Ventilation is poor (hood is not drawing enough) or not working. • Incorrect crumb pan positions (solid pans should be installed on bottom oven). • Heat shield not installed between stacked, oven control cabinets. • The control system is drawing in hot air or has hot air diverted towards it. • Normal cabinet temperatures are below 110˚F.
Temp Probe	**Temp Probe**	**Break Detected**	Thermocouple is not detected.	a. Thermocouple connector is loose, or thermocouple has failed. b. Ambient temperature is 40˚F or below.
Thermistor	**Thermistor**	**System Fault**	Main MC has fault.	a. Main MC has a fault. Ambient temperature is below 32˚F (0˚C). b. The **flame signal was lost** or not detected; ignition cycle restarted. Flame detector needs to be cleaned.
VFD Comm	**VFD Comm**	**VFD Fault**	Communication loss with VFD	a. VFD is not powered. 10A breaker is OPEN. b. VFD communication has dropped (call for assistance). Connection loose or VFD is not powered. VFD was not permitted to power down correctly before attempting to restart. Unplug for oven for 30 seconds.
			VFD error is present	The VFD is entering a fault and needs further diagnosis. Submit an oven logfile for evaluation.

G2 CONTROL SYSTEM ALARM MESSAGES (CONTINUED)

RED alarms (or HARD errors) will result in system shutdown, the system will not auto-reset.

ERROR NAME	DISPLAY LINE 1	DISPLAY LINE 2	ERROR TRIGGER	POSSIBLE CAUSE
Air Switch	**Air Switch Not Ready**	**Closed Before Request**	Safety circuit is closed or bypassed before signaled	Air pressure switch is bypassed, or has shorted. Air switch safety check occurs prior to Main Fan startup. **Air switch integrity should be verified.**
Circulation Fan	**Circulation Fan**	**No Proof of Air**	Voltage not returning from Air Switch	Circulation fan is not turning. Investigate the air tube system for a potential a break. Verify the VFD is not powered or in a fault state.
Blower Speed	**Blower Speed**	**Induct**	Burner Induction Blower Motor speed is <300 RPM	a. Thermal Protection (OTP) is OPEN (rear of oven). **Reset Thermal Protection.** b. Induction motor has failed.
Conveyor Belt Jam	**Belt Jam**	**Clear Belt / Retry**	Conveyor motor speed has dropped 25% below expected rate	a. An object is obstructing the belt. **Clear the belt, place oven in cool-down and then power back on.** May occur at installation due to shipping vibration. Rotate sprocket with wrench to relieve pressure from gearbox. b. Drive chain(s) were not tensioned correctly during the last belt installation. Chains should not be sagging. **Correct the chain tension.** c. Conveyor belting has relaxed and requires links to be removed. If belting linkage can be pulled together, a row of linkage needs to be removed. This is normal belting wear and will be required during the first year of use.
System Temperature High	**System Temp Protect**	**Clean/Replace Filter**	Cabinet temperature is 145°F or greater	Check points: • 120mm cooling fan filter is blocked. • Ventilation is poor (hood is not drawing enough) or not working. • Incorrect crumb pan positions (solid pans should be installed on bottom oven). • Heat shield not installed between stacked, oven control cabinets. • The control system is drawing in hot air or has hot air diverted towards it. • Normal cabinet temperatures are below 110˚F.

PART FAILURE VERIFICATION

CONTROLS AND ASSEMBLIES

All attempts have been made to provide solid information and techniques to verify that a suspect part has in fact failed. We are committed to providing the absolute best possible service to our customers throughout the life of their product.

SWITCHES

1. Visually inspect the switch for damage.
2. Observe the mechanical function and snapping action to the ON and OFF position.
3. Disconnect the wires to a minimum of 1 terminal. Use an Ohm meter to verify the closed contact (switch ON) is less than 1 Ohm and that the open contact (switch OFF) is an open load (OL).
4. Replace the switch if mechanically or electrically damaged.

BREAKERS

1. Visually inspect the breakers for damage.
2. Use an Ohm meter to verify that the breaker measures less than 1 Ohm.
3. Replace the breaker if mechanically or electrically damaged.

COOLING FAN

1. The fan power connector can be pulled out slightly, allowing meter leads to access the terminals.
2. Measure the voltage on these terminals. If MAINS voltage is present and the fan is not spinning, replace the cooling fan.

TRANSFORMER

1. If the transformer is suspected, test the windings before powering the oven. The secondary (yellow/blue wires) of the transformer will measure between 0.5~2 Ohms. The primary black/white wires (120V) or black/orange (240V) of the transformer will be 10~30 ohms.
2. If either winding is OPEN or SHORTED, replace the transformer.

BURNER BLOWER MOTOR (INDUCTION)

The Induction Blower/Fan should spin freely and ramp to high speed when line voltage is applied.

1. If the motor rotates roughly, has excessive drag, or fails to start when voltage is applied, replace the motor.

PART FAILURE VERIFICATION

CONTROLS AND ASSEMBLIES (CONTINUED)

MAIN VALVE COILS

To test, measure the resistance between post 1 and 2 on each coil (Figure 4-45). These coils do naturally become HOT to the touch during normal operation.

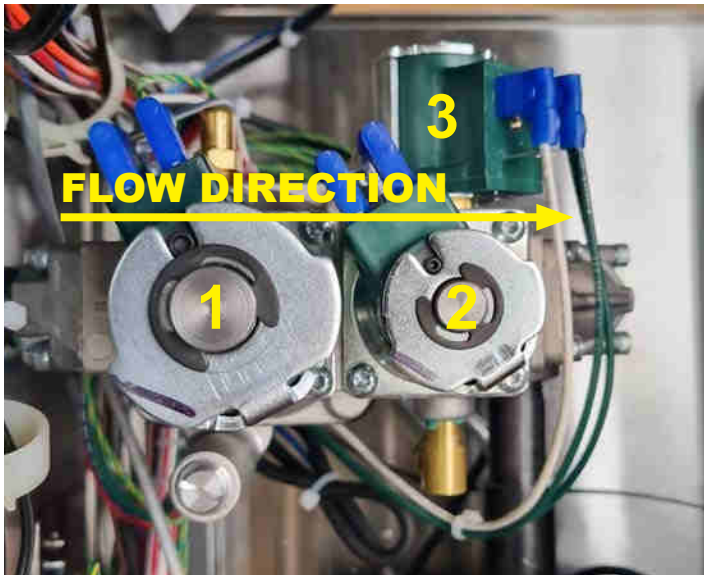
FIGURE 4-45

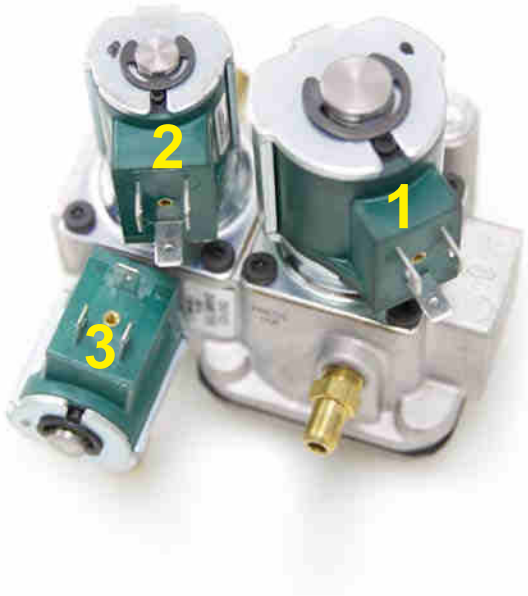
The BASO ignition module performs a test on the PV (Pilot Valve) and the MV (Bypass/ High Flame Valve) connections at start up. A 3 x RED FLASH ignition module (IM) fault indicates a Pilot Valve connection or coil failure; whereas, a 4 x RED FLASH fault indicates a Bypass coil failure.

If a coil measures correctly and voltage is present to the coil but the valve is not opening, ensure the supply pressure to the valve is not greater than 37mbar/14.8inW.C. before condemning the valve.

COIL APPLICATION	COIL SIZE	RESISTANCE
1. Pilot Valve	15VA COIL	6M Ω ~ 8.5M Ω
2. Main (High Flame) Valve	10.5VA COIL	5M Ω ~ 6M Ω
3. Bypass Valve	10.5VA COIL	5M Ω ~ 6M Ω

FIGURE 4-46





CONVEYOR MOTOR

The conveyor motor is powered and monitored by the control system (MC1 and MC2). This is a 3 Phase, 24VDC motor with Hall Effect feedback. **Do not attempt to power the motor by other means.**

1. If the motor is bound, this may indicate a lubrication problem from staging (new installs or prolonged idle periods more than 30 days). A slight manual rotation of the sprocket will resolve this.
2. Use the 'EXPORT' feature to obtain a logfile from the oven to thoroughly diagnose conveyor motor problems which fall outside of the 'idle' condition mentioned.

PART FAILURE VERIFICATION

CONTROLS AND ASSEMBLIES (CONTINUED)

OPTICAL FLAME DETECTOR

The optical flame detector is positioned on the burner tube so that it has a clear line-of-sight that intersects with the burner flame. The body of the detector MUST be fully seated in the flange.

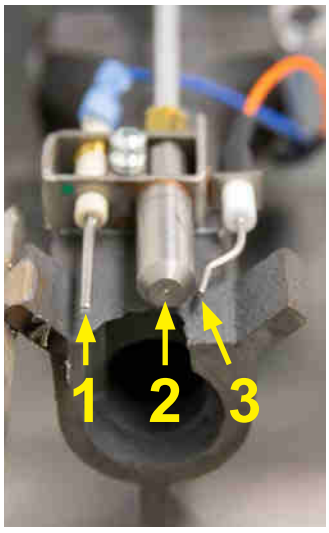
The detector inspects the light received to ensure that it is not an artificial flame. When a flame is detected, the sensor will return a µA signal, much like a standard flame rod. Additionally, the detector houses a red LED that will flash very rapidly (appearing more STEADY and brighter) during normal operation and while detecting a flame.

- **The detector requires 24VAC to operate.**
- If the red LED is not illuminated DURING the ignition cycle of the oven (sparking will be audible), verify this supply voltage is present on the Brown and Green/Yellow wire. If supply voltage is PRESENT, replace the detector.
- If the LED does not maintain STEADY illumination with the flame visible in the burner site glass, remove the detector and clean the lens with a cotton cloth or lens wipe.
- Measure the flame signal in-loop (BLACK, SENSE terminal on Ignition Module). A strong flame signal for this device is 0.7~0.9µA. If the signal is low or not present, replace the detector.
- In the event the detector fails, the electrode Flame Rod may be connected until a new detector can be installed. See Ignition Electrodes / Flame Rod section for details.

IGNITION ELECTRODES / FLAME ROD

Buildup of soot and silica will cause ignition failures and flame detection problems (if using the flame rod).

FIGURE 4-47



KEY

1. **FLAME ROD**
2. **PILOT HEAD**
3. **SPARK ELECTRODE**

1. Visually inspect the ignition electrodes and flame rod for buildup, clean as needed using a 220 grit sandpaper to clean the electrodes. NEVER use metallic materials to clean the electrodes, this will degrade them.
2. The pilot head must also be cleaned. Failure to clean both the electrodes and the pilot head is likened to cleaning only 1 post of an automotive battery; the failure will rapidly reoccur.
3. If the condition is not improved by cleaning, please verify the electrical connections of the burner. Igniter cable and the flame sense wire are connected and the contacts are clean and secure. Also ensure the burner is grounded.

   The signal produced by the flame rod and the control is relatively small. At 0.2~0.3µA, this is considered strong returning flame signal.

4. **The flame rod is used as a back-up. The Optical Flame Detector (OFD) is the primary flame detection device. The BLUE wire from the burner flame rod is secured with a cable tie. Cut the cable tie and swap out the BLACK wire on the SENSE terminal for the BLUE wire if flame rod operation is needed.**

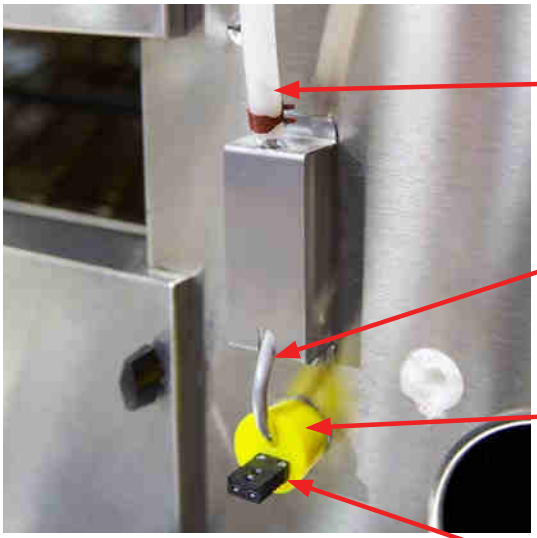
PART FAILURE VERIFICATION

CONTROLS AND ASSEMBLIES (CONTINUED)

AIR SWITCH

1. An "**Air Switch Not Ready**" alarm is an immediate air switch replacement event.
2. To verify pressure to the air switch:
   a. Connect a Manometer hose to the 1/4" aluminum air tube which feeds the silicon air tube connected to the air switch.
   b. Turn the oven on and measure the air pressure supplied by the tube. If 0.5 inW.C. or more is present, the air switch should be functioning.
   c. If the pressure is low, the air tube system needs to be evaluated. The pressure to the air switch comes from the plenum.
3. Turn on the oven and verify MAINS voltage on each side of the air switch after the main fan spins up. If voltage is present on one side and not the other, replace the Air Switch.
4. The plenum atmosphere is transferred through a 0.5 inch stainless tube which terminates inside of the yellow air stopper. If the tube is not fully seated within the plenum and air stopper, or the tubes are damaged, pressure will be lost.
5. If the air switch is passing voltage reliably when engaged, the supplied pressure to the switch is good and the fault can be assume to be elsewhere. *Detection occurs on the control system (MC), at P9(6), which is largest 16 pin connector. See THERMOCOUPLE verification section for further information.

FIGURE 4-48



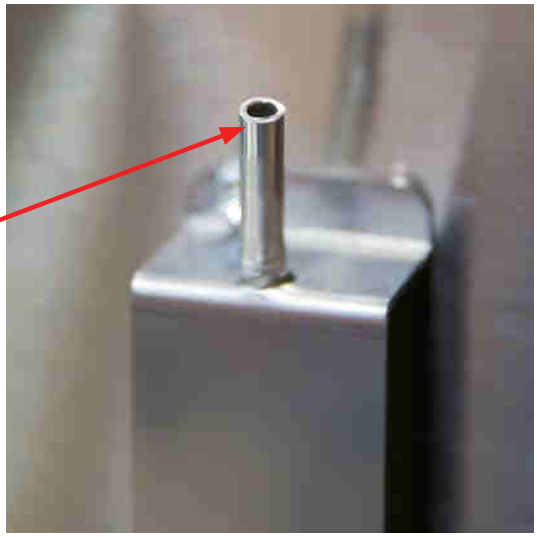
SILICON AIR TUBE (P/N: 135060)

ALUMINIUM AIR TUBE (P/N: 135059-SRV)

AIR STOPPER (P/N: 400008)

THERMOCOUPLE
- **EDGE1830 (P/N: 135055-18)**
- **EDGExx40 (P/N: 135055-23)**
- **EDGExx60 (P/N: 135055-32)**
- **EDGExx70 (P/N: 135055-37)**

FIGURE 4-49



PART FAILURE VERIFICATION

CONTROLS AND ASSEMBLIES (CONTINUED)

VARIABLE FREQUENCY DRIVE

The frequency drive converts single phase power to three phase power. The drive will produce an output voltage with the main fan motor disconnected.

1. If the VFD is not powering up, verify MAINS voltage is present across the L1/L2/N terminals (will vary by model). If voltage is present, replace the frequency drive.
2. If the voltage is missing, begin troubleshooting back to the 10A breaker and R1 relay. A flashing 'SP' on the VFD display indicates 'Start Pending'. This will require an EXPORTED logfile for further diagnosis.

MAIN FAN, MOTOR (3/4 HP, 3PH)

1. If power from the variable frequency drive (VFD) has been verified, as detailed in the preceding article, VARIABLE FREQUENCY DRIVE, verify the resistance across the motor windings with the motor connector unplugged. Blue to Red, Blue to Black, and Black to Red. The resistance should be approximately 8 Ohm.
2. Lastly, measure the resistance from each of the wires to the bare motor case, to ensure the motor is not shorted to ground. The resistance should measure infinite or open. If the motor measures out of spec, replace the motor.

THERMOCOUPLE

The Thermocouple is located between the bottom finger 2 & 3 (or 4 & 5 on S & 70" models). The baking chamber will be slightly lower than the displayed temperature, due to the point of measurement. A 10°F offset is used in the control to decrease this variation. The thermocouple extension junction should be cleaned prior to verification.

FIGURE 4-50
8 FINGER OVEN (4 TOP & 4 BOTTOM)

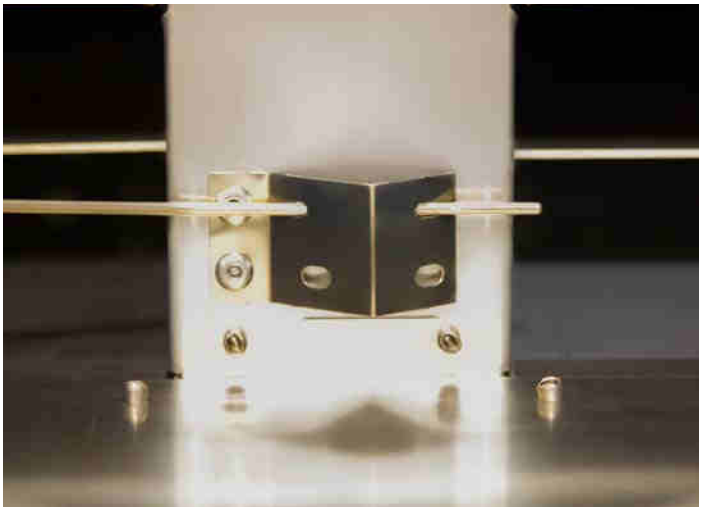


FIGURE 4-51
16 FINGER OVEN (8 TOP & 8 BOTTOM)

PART FAILURE VERIFICATION

CONTROLS AND ASSEMBLIES (CONTINUED)

THERMOCOUPLE (CONTINUED)

To verify the thermocouple, follow the below process:

1. Allow the oven temperature to stabilize (500°F/260°C works well).
2. Measure the ambient temperature of the machine control (MC on back of the control cabinet door). This is your “Ambient” measurement.
3. Note the temperature on the display. Subtract (10) from this value. This is your “Displayed” temperature. *10°F is default, verification will be needed.
4. Measure the mVDC output of the **connected** thermocouple. Red meter lead to the WHITE wire of P3.1, Black meter lead to the RED wire of P3.2. Note this measurement as the “Measured mVDC” value.
5. Referencing the **TYPE-J THERMOCOUPLE CHART**, make note of the mVDC value for the “Ambient” temperature you recorded.
6. Add the mV values “Ambient mVDC” + “Measured mVDC” = “Actual mVDC”
7. Again, referencing the chart, record the Temperature equivalency of “ACTUAL”.
8. “ACTUAL” should be within 15°F of “Displayed” temperature. If not, replace the thermocouple AND the thermocouple extension.

Replacement of the thermocouple should be made from within the bake chamber. Remove the lower right fingers to access the thermocouple clip and remove the thermocouple. Pull the thermocouple through the control cabinet air stopper. **Pay attention to the 0.5 inch SS tube, ensure it is not dislodged during reassembly.**

THERMOCOUPLE WORKSHEET

(A)	Ambient Temperature	**=**	_____	**°F**	**=**	_____	**mVDC**
(D)	Displayed Temperature	**− 10 =** (VERIFY OFFSET VALUE)	_____	**°F**			
(M)	Measured Temperature	**=**	_____	**mVDC**			
		(A)	**mVDC**		_____		
		+ (M)	**mVDC**	**+**	_____		
		= (ACTUAL)	**mVDC**	**=**	_____		
		(ACTUAL)	_____	**°F − (D)**	_____	**°F =** _____	**°F (±15 °F)**

PART FAILURE VERIFICATION

THERMOCOUPLE WORKSHEET (CONTINUED)

NOTICE

To verify of THERMOCOUPLE OFFSET, enter the FACTORY MENU (reference ACCESSING THE SERVICE MENU in SERVICE OPERATION), using PIN: 7591, navigate to FACTORY → TEMP → OFFSET.

TYPE-J THERMOCOUPLE CHART

For the purposes of this manual, round up/down to the nearest whole integer.

°F	0	1	2	3	4	5	6	7	8	9	°C
60	0.791	0.819	0.848	0.876	0.905	0.933	0.962	0.991	1.019	1.048	16
70	1.076	1.105	1.134	1.162	1.191	1.220	1.249	1.277	1.306	1.335	21
80	1.364	1.392	1.421	1.450	1.479	1.508	1.537	1.566	1.594	1.623	27
90	1.652	1.681	1.710	1.739	1.768	1.797	1.826	1.855	1.884	1.913	32
100	1.942	1.972	2.001	2.030	2.059	2.088	2.117	2.146	2.175	2.205	38
350	9.485	9.515	9.546	9.577	9.608	9.639	9.669	9.700	9.731	9.762	177
360	9.793	9.823	9.854	9.885	9.916	9.947	9.977	10.008	10.039	10.070	182
370	10.101	10.131	10.162	10.193	10.224	10.255	10.285	10.316	10.347	10.378	188
380	10.409	10.440	10.470	10.501	10.532	10.563	10.594	10.625	10.655	10.686	193
390	10.717	10.748	10.779	10.810	10.840	10.871	10.902	10.933	10.964	10.995	199
400	11.025	11.056	11.087	11.118	11.149	11.180	11.211	11.241	11.272	11.303	204
410	11.334	11.365	11.396	11.426	11.457	11.488	11.519	11.550	11.581	11.612	210
420	11.642	11.673	11.704	11.735	11.766	11.797	11.828	11.858	11.889	11.920	216
430	11.951	11.982	12.013	12.044	12.074	12.105	12.136	12.167	12.198	12.229	221
440	12.260	12.290	12.321	12.352	12.383	12.414	12.445	12.476	12.506	12.537	227
450	12.568	12.599	12.630	12.661	12.691	12.722	12.753	12.784	12.815	12.846	232
460	12.877	12.907	12.938	12.969	13.000	13.031	13.062	13.093	13.123	13.154	238
470	13.185	13.216	13.247	13.278	13.308	13.339	13.370	13.401	13.432	13.463	243
480	13.494	13.524	13.555	13.586	13.617	13.648	13.679	13.709	13.740	13.771	249
490	13.802	13.833	13.864	13.894	13.925	13.956	13.987	14.018	14.049	14.079	254
500	14.110	14.141	14.172	14.203	14.233	14.264	14.295	14.326	14.357	14.388	260
510	14.418	14.449	14.480	14.511	14.541	14.573	14.603	14.634	14.665	14.696	266
520	14.727	14.757	14.788	14.819	14.850	14.881	14.911	14.942	14.973	15.004	271
530	15.035	15.065	15.096	15.127	15.158	15.189	15.219	15.250	15.281	15.312	277
540	15.343	15.373	15.404	15.435	15.466	15.496	15.527	15.558	15.589	15.620	282
550	15.650	15.681	15.712	15.743	15.773	15.804	15.835	15.866	15.897	15.927	288
560	15.958	15.989	16.020	16.050	16.081	16.112	16.143	16.173	16.204	16.235	293
570	16.266	16.296	16.327	16.358	16.389	16.419	16.450	16.481	16.512	16.542	299
580	16.573	16.604	16.635	16.665	16.696	16.727	16.758	16.788	16.819	16.850	304
590	16.881	16.911	16.942	16.973	17.003	17.034	17.065	17.096	17.126	17.157	310
600	17.188	17.219	17.249	17.280	17.311	17.341	17.372	17.403	17.434	17.464	316
°F	0	1	2	3	4	5	6	7	8	9	°C

EXTENDED PARTS LIST

PART NO.	DESCRIPTION	PART NO.	DESCRIPTION
135001.G2	4pc Power Switch	135108-332. NAT-REP	0.093 BASO Valve, (3240+NAT)
135003-BK	3A Breaker	135108-53.LP-CONV	0.053 BASO Valve, (3240+LP), pilot/main orifice(specify)
135004-BK	10A Breaker	135108-53. LP-REP	0.053 BASO Valve, (3240+LP)
135008	OTP Thermostat	135108-53. NAT-CONV	0.053 BASO Valve, (1830/2440NAT), pilot/ main orifice(specify)
135010	G2 Control, UI	135108-53. NAT-REP	0.053 BASO Valve, (1830/2440NAT)
135011.1	G2 Control, MC	135108-61.LP-CONV	0.061 BASO Valve, (1830/2440LP), pilot/main orifice(specify)
135026-50VA	25VAC, 50VA Transformer	135108-61. LP-REP	0.061 BASO Valve, (1830/2440LP)
135032-A	24VDC Relay	135109-PLUG	BASO Valve Plug
135032-D	24VAC Relay (can be used in place of -A)	135120	WAYNE Induction Blower
135036.1B	BASO IPI Module	135123	EDGE Induction Fan Assembly
135049	Optical Detector	135130	120VAC Cooling Fan
135050	Detector Flange	135131	Fan Cord (120/240v)
135051-FR	Flame Rod with sense wire	135134	240VAC Cooling Fan (CE)
135052	Detector Cable	135137	Fan Filter Media
135055-18	18” Thermocouple, EDGE-30	135138-A	120V VFD (AC TECH) (US/CA/MX Only)
135055-23	23” Thermocouple, EDGE-40	135140	24VDC Power Supply
135055-32	32” Thermocouple, EDGE-60	135142	230V VFD (Lenze) (CE Only)
135055-37	37” Thermocouple, EDGE-70	135142-120	120V (Lenze/Protech) (US/CA/MX Only)
135058	Standing Pilot Burner, with spark wire (no FR)	135142-120 /240	120V/240V (Invertek) (All Regions)
135060-PC	5 inch, 0.5 OD / 0.25 ID, Silicon Air Switch Tube	135145	Air Switch
135063	YU-USB Port	135148	24VDC BLDC Conveyor Motor (Extended harness)
135082.LP	LP Valve Spring (order with valve)	135156	Power Receptacle
135082.NAT	NAT Valve Spring (order with valve)	135158	14/3 Power Cord
135104	BASO Straight Flange	135160	3/4HP Main Motor, 3PH (60” & 70” Models)
135105	BASO Angle Flange	135165	1/3HP Main Motor, 1PH/60Hz (30” & 40” Models)
135107.1	Pilot Orifice, 7225, LP	135170	Capacitor, 7.5uF/370V (for 135165)
135107.32	Pilot Orifice, 7225, LP	135173	Clamp to Main Motor
135108-332.NAT-CONV	0.093 BASO Valve, (3240+NAT), pilot/ main orifice(specify)	135175	1830 Main Fan Blade

EXTENDED PARTS LIST (CONTINUED)

PART NO.	DESCRIPTION	PART NO.	DESCRIPTION
135177	2440 3240 Main Fan Blade	145296	Conveyor Belting 24”
135179	2460 3260 Main Fan Blade	145298	Conveyor Belting 32”
135181	3260S 3860 4460 3270 3870 Main Fan Blade	145300	Conveyor Belting 38”
145162	Large Window, 60”,70”	145302	Conveyor Belting 44”
145163	Small Window, 30”/40”	145310	Shaft-Conveyor, Drive Side, Standard, 18" Models
145280	Conveyor Cogs	145311	Shaft-Conveyor, Left Side, Standard, 18" Models
145282	Conveyor Belt Drive Sprocket 35P, 15T, 0.5B	145312	Shaft-Conveyor, Drive Side, Standard, 24" Models
145282-2	Conveyor Belt Drive Sprocket 25P, 15T, 0.5B	145313	Shaft-Conveyor, Left Side, Standard, 24" Models
145284	Conveyor Motor Sprocket 10T	145314	Shaft-Conveyor, Drive Side, Standard, 32" Models
145286-2	Conveyor Belt Drive Sprocket 25P, 22T, 0.5B	145315	Shaft-Conveyor, Drive Side, Split Belt-Short, 32" Models
145289-1	Conveyor Shaft Bushing, Standard Belt	145316	Shaft-Conveyor, Drive Side, Split Belt-Long, 32" Models
145289-2	Conveyor Shaft Bushing, Split Belt	145317	Shaft-Conveyor, Left Side, Standard & Split, 32" Models
145290	Conveyor Belting 12”	145318	Shaft-Conveyor, Drive Side, Standard, 38" Models
145291	Conveyor Belting 11”	145319	Shaft-Conveyor, Drive Side, Split Belt-Short, 38" Models
145292	Conveyor Belting 15”	145320	Shaft-Conveyor, Drive Side, Split Belt-Long, 38" Models
145293	Conveyor Belting 8”	145321	Shaft-Conveyor, Left Side, Standard & Split, 38" Models
145294	Conveyor Belting 18”	145322	Shaft-Conveyor, Drive Side, Standard, 44" Models
145295	Conveyor Belting 21”	145325	Shaft-Conveyor, Left Side, Standard & Split, 44" Models

NOTICE

Prior to ordering any replacement parts please verify with the EDGE technical team.

NOTES

PLEASE COMPLETE THE WARRANTY ACTIVATION & OVEN START-UP CHECKLIST AND RETURN VIA MAIL, EMAIL OR EDGEOVENS.COM/SUPPORT

EDGE OVENS

CONTACT INFORMATION

Company Name: .....

Customer Name: .....

Phone Number: .....

Email: .....

Restaurant Name: .....

Address: .....

City: ..... State: ..... Zip: .....

Country: .....

DECLARATION

I have read and understand my warranty provided to me by MF&B Restaurant Systems, Inc. I agree to the warranty policy and procedures that come with my EDGE ovens.

Signed: .....

Date: .....

PRODUCT INFORMATION

Date Purchased: .....

Top Oven

Model Number: .....

Serial Number: .....

Middle Oven

Model Number: .....

Serial Number: .....

Bottom Oven

Model Number: .....

Serial Number: .....

SUPPLIER INFORMATION

☐ MF&B Restaurant Systems, Inc (EDGE)

☐ Dealer Name: .....

☐ Distributor Name: .....

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START-UP CHECKLIST MUST BE COMPLETED IN FULL. IF THE OVEN INSTALLATION IS NOT IN COMPLIANCE WITH THE CHECKLIST CALL EDGE, AS THIS MAY VOID YOUR WARRANTY.

OVEN INSTALL & START-UP REQUIREMENTS:

☐ Measured supply voltage is within 10% of specified VAC.

☐ Dedicated 20A breaker per oven deck (GFCI* breakers applicable)

☐ Gas SUPPLY pressure at full load** within specifications.
Natural Gas: 5.5~14 in-W.C. / 13.7~34.8 mbar
Propane Gas: 11~14 in-W.C. / 27.4~34.8 mbar

☐ Oven MANIFOLD pressure at full load within specifications.
Natural Gas: 4.5 in-W.C. / 11.2 mbar
Propane Gas: 10 in-W.C. / 24.9 mbar

☐ Gas fittings and oven valve train leaked checked.

☐ Correct attachment of restraint device (lowest oven to wall).

☐ Conveyor drive chain(s) correctly tensioned.

☐ Heat shield(s) installed between stacked ovens, solid crumb pans installed in the lowest oven of the stack.

☐ Finger pattern and finger seating verified on oven(s).

☐ Installed hood system overhangs oven extremities by at least six (6) inches and is working as designed.

☐ Oven(s) powered ON and functioned as designed.

**GFCI receptacles are not recommended.*

***Gas supply pressure must be tested with ALL gas appliances running at full capacity.*

FILL IN MEASUREMENTS FROM OVENS:

Voltage (VAC): .....

Breaker/Fuse Size (Amps): .....

Supply Gas Pressure: .....

Manifold (Outlet) Gas Pressure: .....

Gas Line Size (Inch): .....

Start-Up Date: .....

COMPANY/PERSON PERFORMING START-UP:

Company Name: .....

Individual: .....

Address: .....

City: .....

State: ..... Zip: .....

Phone: .....

Email: .....

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POSTAGE
REQUIRED

EDGE OVENS
MF&B RESTAURANT SYSTEMS
119 ICMI ROAD
SUITE 300
DUNBAR, PA
15431-2323

STAPLE

STAPLE

STAPLE

REVISION HISTORY

REVISION	COMMENTS	DATE
--	New Release - G2 Chassis 2C	11/2/2022
2	Shutter specification correction, clearance clarification, various	03/27/2023
3	Update to EDGE-2460 specifications	09/12/2023

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