



MF&B RESTAURANT SYSTEMS, INC.

INSTALLATION PREPARATION PROCEDURE

PREPARATION

In order to make the installation of your new oven(s) go quickly and smoothly the following steps must be taken prior to the installation of your new EDGE series of oven(s). All installations including hood system, gas plumbing and electrical must meet all local building and mechanical codes.

Gas must be available for proper installation and to set the firing gas pressures of the oven(s). If gas is not available due to inspections, plumbing, etc., the owner will need to have a plumber or qualified person meet the installers so that proper instruction can be given on setting the firing gas pressures. This expense is not covered by MF&B Restaurant systems, Inc.

In the event the electrical supply requires modification or upgrade, these tasks must be completed prior to installation. Damage to equipment due to over/under voltage will not be covered by your warranty.

VENTILATION:

Hoods should extend beyond each end of the belt and the front of the oven by no less than (6) inches. The ventilation system must be vented outdoors and away from any entrance or air intake vent. Proper balance of exhaust and make-up air is critical in the design of a properly functioning hood system.

CFM requirements will vary depending on the hood design and the oven model installed. Consult your hood manufacturer or ventilation engineer for proper hood sizing (minimum CFM rating).

General specifications, which do not supersede any stated hood manufacturer specifications, are:

3240(1)- 700~800CFM	3240(2)- 1000~1100CFM	3240(3)- 1600~1700CFM
4460(1)- 1000~1100CFM	4460(2)- 1150~1350CFM	4460(3)- 1600~2000CFM

Typical hood sizes*

EDGE1830	84"W x 48"D x 24"H	EDGE2440	96"W x 60"D x 24"H	EDGE3240	96"W x 72"D x 24"H
EDGE2460	120"W x 60"D x 24"H	EDGE3260	120"W x 72"D x 24"H	EDGE3860	120"W x 84"D x 24"H
EDGE4460	120"W x 84"D x 24"H	EDGE3270	120"W x 72"D x 24"H	EDGE3870	120"W x 84"D x 24"H

*Always check with local authority for compliance before purchasing hood system

ELECTRICAL SUPPLY:

Electrical outlet(s) which require GFCI protection must do so by means of panel mounted breaker(s). GFCI receptacles are not recommended for the operation of the ovens. A dedicated 20A breaker and receptacle are required for EACH oven being installed (120VAC, 1Φ). Install in accordance with NEC or prevailing local codes.

***Use of GFCI receptacles may results in nuisance tripping during oven start up.**

Siemens QF120AP, Type QPF2 is a known, working panel breaker

Murray, Type MP-GT is a known, working panel breaker

GAS SUPPLY:

Gas lines must be properly installed to meet all local codes. The gas meter and regulator must be sized properly to handle your new ovens in addition to any other gas appliances running on that gas meter including your furnace, hot water tank, grill, deep fryers, etc. If supply pressure is above recommended levels or will fluctuate



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regularly, a regulator is recommended.

Supply pressure needed for oven(s) at full load:

NAT: 6 – 10 INWC, 1.5 – 2.5 kPa LP

11 – 13 INWC, 2.7 – 3.2 kPa

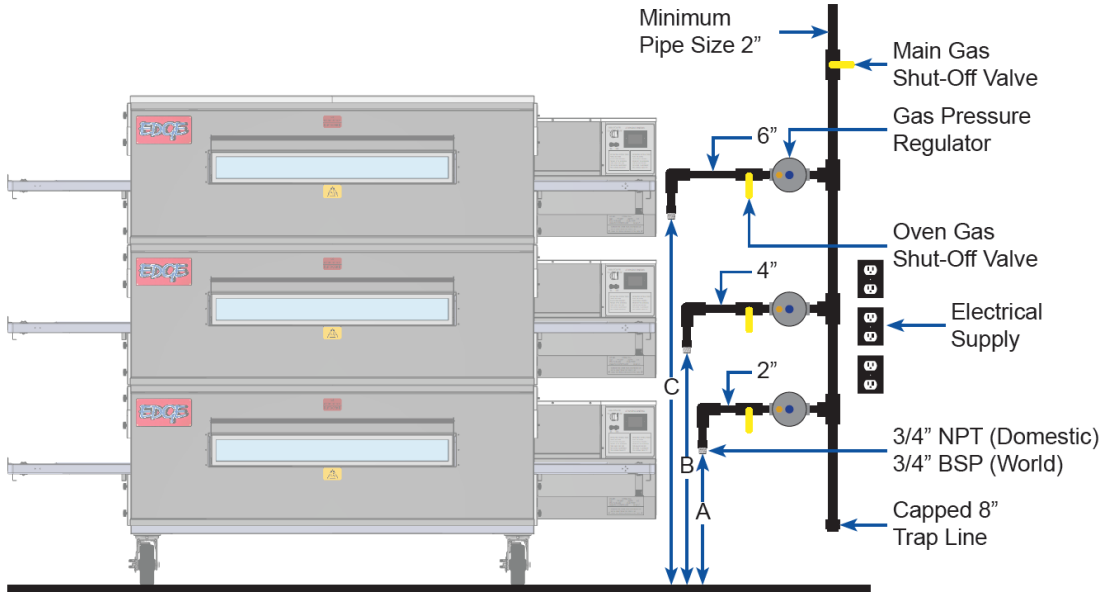
Gas usage per oven:

Oven	MIN BTU / Hr	MAX BTU / Hr	Gross kW / Hr	Net kW / Hr
EDGE1830	10,000	65,000	19.05	16.99
EDGE2440	21,000	80,000	23.45	21.49
EDGE3240	25,000	125,000	36.63	33.58
EDGE2460	25,000	150,000	43.96	40.30
EDGE3260	25,000	150,000	43.96	40.30
EDGE3860	25,000	150,000	43.96	40.30
EDGE4460	30,000	185,000	54.22	48.43
EDGE3270	30,000	185,000	54.22	48.43
EDGE3870	30,000	185,000	54.22	48.43

(Example) EDGE3260 Triple stack 150,000 x 3 ovens = 450,000 BTU / Hr MAX ~ 131.88 kW / Hr GROSS

GAS DROP:

As situations may vary, your installation may vary. This illustration is only a guide.



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)

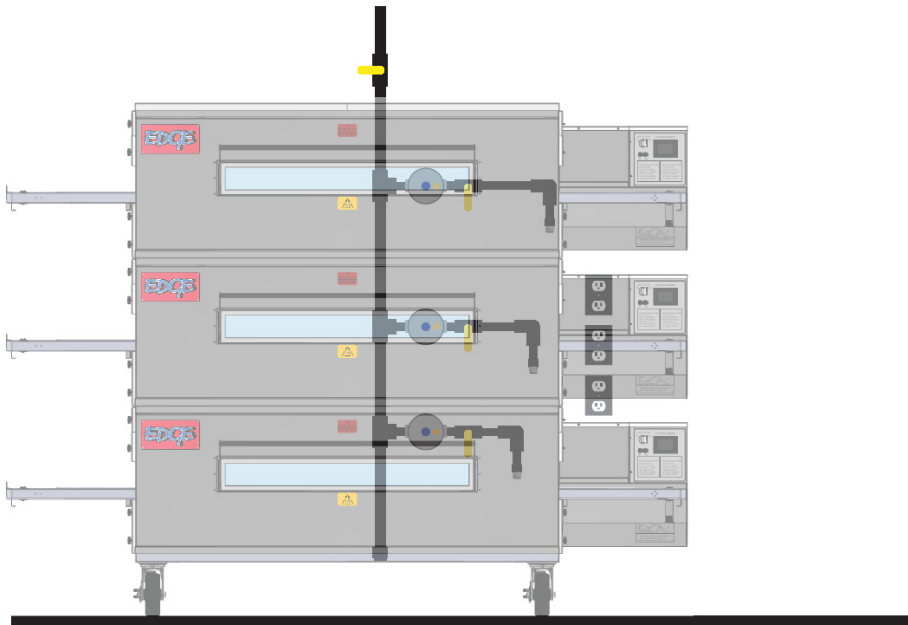
Flexible, quick-disconnect gas lines are to be used on EDGE ovens. **DO NOT HARD PLUMB TO OVEN**
Electrical outlets and gas supply valves are NOT to be behind the oven. They must remain accessible.

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PREPARATION



UNACCEPTABLE INSTALLATION

CLEARANCE REQUIREMENTS AND SUGGESTIONS:

Please allow 6 inches of clearance around all sides of the oven from any combustibles. Metallic prep tables which butt against the conveyor may impede serviceability. Use best judgment and planning when arranging equipment and placing hood. Take into account normal access to the equipment, work flow, ready access to disconnects and shut-offs, normal maintenance points and HVAC ventilation (as blowing air can impact your Oven bake and efficiency, Hood performance and Make-up Air system performance). **CREATE AN ACCESS PLAN FOR MAINTENANCE, SERVICE AND EMERGENCY. Inaccessible ovens are not warrantied.**

INSTALLER NEEDS:

1. A 36" wide path from the door to the installation area must be cleared to allow free movement of the carted oven(s). Straight lanes with widened turning areas are best.
2. Advise the installer of any concerning terrain (curbs, unusually rough or uneven surfaces) well in advance of delivery.
3. A work area of 12' x 12' must also be clear and free of obstacles in the location that the oven(s) are to be installed. This area will allow the installer to rotate the oven(s) from a vertical position to a horizontal position for stacking. Stacking the oven(s) will be performed in this same area near the hood system.
4. If the installer is removing your old oven(s) (additional fees are involved), they will need to be turned off prior to arrival with sufficient time to allow for a complete cooling cycle. Please coordinate this activity with any equipment reseller, buyer or recycling facility that may be involved.
5. An able-bodied person may be required to assist the installer with pushing, pulling, and guiding of the carted oven(s) to the installation area. Please confirm these arrangements in advance of the delivery.

CD-941-905-3



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PREPARATION

NOTICE:

If EDGE installed: the installer will notify you 1-2 hours before delivery. If existing ovens are to be removed, begin cooling them at this time. Most deliveries will have a predetermined time frame for installation. Although rare, this time frame may vary depending on road conditions, travel distance, and unanticipated delays. The installer will advise you if these circumstances arise.

Remember to mail your completed "Installation Check-List" to activate your warranty

IF YOU HAVE ANY QUESTIONS REGARDING THE INSTALLATION PROCEDURES PLEASE CONTACT US

ALL OVENS MUST BE INSPECTED FOR GAS LEAK FOLLOWING THE INSTALLATION. IF LEAKS ARE FOUND, CORRECTION IS REQUIRED.

CD-941-905-3