

MODELS: EDGE30, EDGE2440, EDGE40, EDGE2460, EDGE60, EDGE3860

INSTALLATION & OPERATING MANUAL

FOR DOMESTIC AND STANDARD EXPORT OVENS

RETAIN THIS MANUAL FOR FUTURE REFERENCE

TO BE SERVICED BY AUTHORIZED PERSONS ONLY

MF&B RESTAURANT SYSTEMS, INC.

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SAFETY INFORMATION

The purchaser of this gas appliance has the responsibility to post in a prominent location instruction to be followed in the event the user smells gas. This information shall be obtained by consulting the local gas supplier.

FOR YOUR SAFETY

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.

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.

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 natural 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 natural gas. This information shall be obtained from the local natural gas supplier.

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.

NOTICE

The oven electrical wiring diagram is located inside the control compartment.

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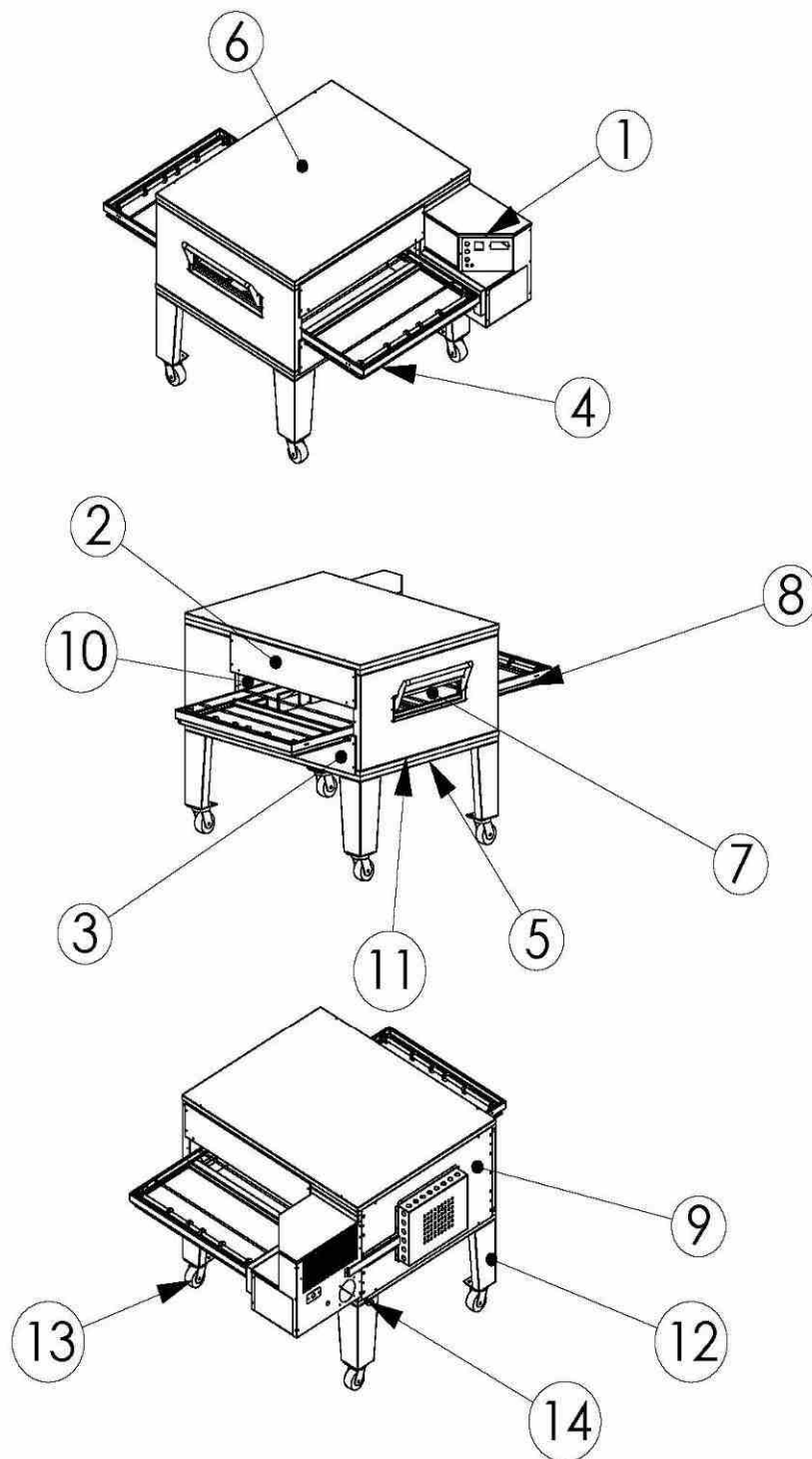
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OVEN COMPONENTS

1. **Control Can Assembly:** Houses the operating controls for the oven and the natural gas control devices and burner.
2. **End Plug, Upper:** Closes off the top half of the bake chamber, above the conveyor belt.
3. **End Plug, Lower:** Closes off the bottom half of the bake chamber, below the conveyor belt.
4. **Conveyor Belt:** Runs horizontally through the bake chamber; carries 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 half way 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 CONTROLS

Digital Speed Control: Sets the product baking time (conveyor speed) of the oven between 3:00 to 30:00 minutes (MM:SS format). Pressing the up arrow (▲) key increases the baking time, and pressing the down arrow (▼) decreases the baking time.



Figure 1: Digital Speed Control

Digital Temperature Control: Sets the oven temperature from 350° to 600 °F as desired for the product being baked. Pressing the up arrow (▲) key increases the baking temperature, and pressing the down arrow (▼) decreases the baking temperature. The upper display shows the actual oven temperature, and the lower display shows the oven temperature setting. (■) allows selection and adjustment of a second temperature set point. (■) will momentarily display the valve output in %, and the set point 1 & 2 values.



Figure 2: Digital Temperature Control

NOTE

Both the speed and temperature controls are preset at the factory. Contact an authorized service agent or MF&B Restaurant Systems, Inc., for further information on these controls and their factory settings.

OVEN START-UP AND SHUTDOWN

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.

OVEN START-UP

1. Turn on the OVEN FAN switch.
2. Set the TEMPERATURE CONTROL to the desired baking temperature.
3. Turn on the BURNER switch.
4. If the burner does not light within a few seconds, turn off the BURNER switch, wait five minutes, and then return the BURNER switch to on.
5. Turn on the OVEN CONVEYOR.
6. Set the CONVEYOR SPEED control to the desired baking time.
7. Preheat the oven for 15 minutes before baking any product.

OVEN SHUTDOWN

1. Turn off the CONVEYOR switch.
2. Turn off the BURNER switch.
3. Turn off the OVEN FAN switch.

NOTE

In case of a power failure or interruption, turn all oven control switches to off and remove all product from the oven. When power is restored, follow the instructions above to re-start the oven.

NOTE

Oven is equipped with a cool down circuit. Oven fan will continue to operate until oven temperature reaches 225°F.

OVEN VENTILATION

IMPORTANT

This oven **must be** installed under a ventilation hood. The ventilation hood must be installed in accordance with the Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations, NFPA 96.

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 RECOMMENDATIONS

In some areas, code requires the installation of fire suppression equipment. This equipment may not be mounted directly to the oven. Such mounting restricts oven movement for service and may void the oven certification.

Canopy style 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.

Consult your hood manufacturer or ventilation engineer for proper hood sizing (minimum CFM rating).

INSTALLATION INSTRUCTIONS

IMPORTANT US CUSTOMERS

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*.

When this appliance is installed with casters, it must be installed with the casters supplied, a connector complying with ANSI Z21.69, 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.

IMPORTANT CANADIAN CUSTOMERS

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*.

When this appliance is installed with casters, it must be installed with the casters supplied, a connector complying with CAN/CGA-6.16, a quick-disconnect device complying with CAN-6.9, and a mechanism to limit movement of the appliance without straining the connector or its associated piping system.

NOTE

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).

NOTE

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

Installation Instructions

TOOLS REQUIRED:

- (1) *Genie SLA* or similar lift
 - (4) 7" Cribbing Block
 - (1) 4-wheel dolly, pallet jack, or similar.
1. Remove the oven from the shipping crate. Inspect the oven for concealed shipping damage before continuing.
 2. For single- or double-stack installation only, install the casters onto the oven legs. (Figure 3)



Figure 3

3. For single- or double-stack installation only, install the oven legs (with casters) onto the oven base. For triple-stack installation only, install the casters directly onto the oven base. (Figure 4)



Figure 4

4. Set the oven base assembly flat on its casters near the final installation area.
5. Tilt the oven assembly over so that the oven bottom is sitting flat on the floor. If using a *Genie SLA* type lift, support the oven about seven inches above the floor using cribbing blocks on all four corners to allow clearance for the *Genie* base. (Figure 5)



Figure 5

6. Lift and place the oven onto the base using a *Genie SLA* or similar type of lifting device. (Figure 6)



Figure 6

7. For a triple-stack installation only (no legs), support the oven base about seven inches above the floor using cribbing blocks on all four corners to allow clearance for the *Genie* base while stacking the ovens.

8. Repeat steps 5 and 6 with the next oven(s), stacking each oven on top of the lower oven. Ensure that the one (1) inch connecting lip on the bottom of each upper oven fits securely over the lower oven. (Figure 7)

WARNING

Do not place your hands or fingers under the connecting lip. The edge of the connecting lip is sharp and can cause severe cuts or perhaps loss of a finger.

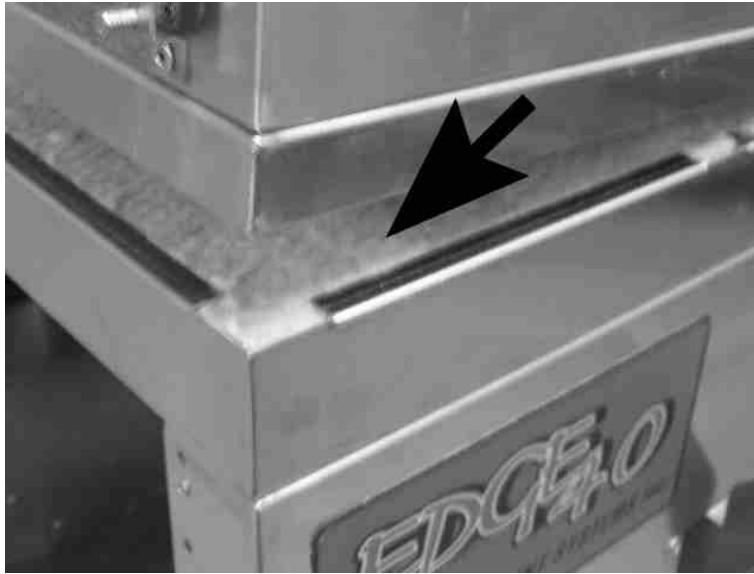


Figure 7

9. When done assembling the stack, place the oven lid on top of the final oven. Secure the lid using (4) 10-32 x 3/8 screws included in the hardware kit.

Installation Instructions – Finger Assemblies

1. All *EDGE* ovens are shipped with a total of eight (8) finger assemblies per oven. Each finger assembly consists of three (3) parts:
 - A. Housing
 - B. Inner Culminating Panel (multiple options)
 - C. Outer Cover

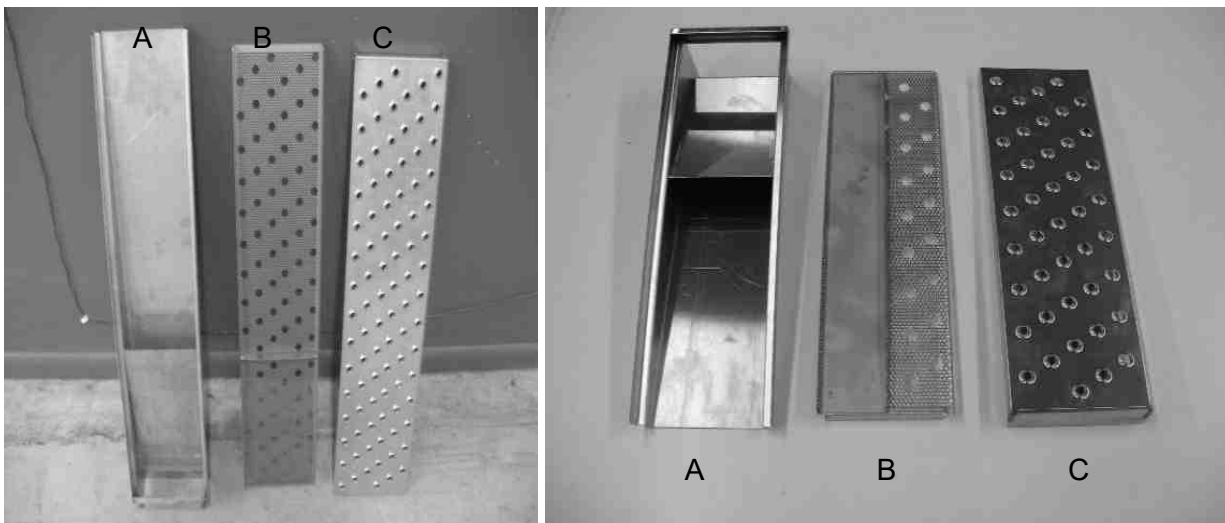


Figure 8

2. Your finger assemblies have been shipped from the factory with a set pattern based on the type of product to be baked. In most cases, the only difference will be the inner culminating panel. Refer to the finger location decal located on the front of your oven to determine which finger assembly to place in each finger position of your oven.
3. Working from the control side of the oven, set the first pair of upper and lower finger assemblies into place by sliding them into the oven with the narrow end slightly raised (to avoid the front finger holders). Align the wider (open) end of the finger over the finger opening in the plenum wall, and lower the narrow end into the front finger holder. (Figure 9)



Figure 9

4. Repeat step 3 until all eight (8)-finger assemblies have been installed.

Installation Instructions – End Plugs

1. All *EDGE* ovens have four (4) end plug assemblies. Each oven contains two (2) top and two (2) bottom end plugs. The top end plugs can be identified by the baffle mounting holes located on either end.
2. Install the bottom end plugs first by fitting them into the openings in the sides of the bake chamber. The non-insulated part of the baffle is oriented *downward* on the bottom end plugs. Tighten the thumbscrews by hand (do not use pliers to tighten). (Figure 10)



Figure 10

3. Install the top end plugs as in step 2 above except the non-insulated part of the baffle is oriented *upward*. Tighten the thumbscrews by hand only (do not use pliers to tighten). (Figure 11)



Figure 11

Installation Instructions – Conveyor

1. Conveyor installation is easier to perform using two people. Unfold the conveyor and lay it flat on the floor. Secure the hinge locking mechanism with the screws provided in the hardware kit. (Figure 12)



Figure 12

2. Working from the drive side of the oven, gently set the non-drive end of the conveyor into the bake chamber between the upper and lower end plugs. (Figure 13)



Figure 13

3. Tilt the conveyor upward slightly and slide the conveyor through the bake chamber until the far end starts out the opposite side of the bake chamber.

4. Lift the conveyor from both ends and slide it through the bake chamber slightly past its control side stops. This allows room to attach the conveyor drive chain over the drive sprocket. (Figure 14)



Figure 14

5. Install the drive chain over the conveyor drive sprocket. Pull the conveyor back out of the control side of the bake chamber until the locking rails on each end of the conveyor lock into place. This also locks the drive chain onto the conveyor drive sprocket.
6. The conveyor drive chain is adjusted at the factory prior to shipment. To tighten the drive chain (if required), loosen the four (4) bolts securing the conveyor drive motor to the side of the control can, slide the drive-end sprocket towards the bake chamber to increase the chain tension, then retighten the four (4) bolts to lock the motor in position.
7. Slide the chain guard cover down between the control can and the drive belt frame and onto its guide pins. (Figure 15)



Figure 15

8. Insert the crumb pans into the rails underneath the belt frame. Solid crumb pans are used in single or bottom oven belts. Perforated crumb pans are used in second and third oven belts. (Figure 16)



Figure 16

Installation Instructions – Final Connections

Final installation of gas and electrical connections should be performed by an authorized service company or a locally licensed electrician and plumber.

Gas pressure on this oven will need to be checked and set to specifications listed in this manual.

WARNING

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

SPECIFICATIONS EDGE30**Minimum Clearances:**

Oven Back to Wall	<u>6.0"</u>
Control Side Conveyor to Wall	<u>6.0"</u>
Non-Control Side Conveyor to Wall	<u>6.0"</u>

Dimensions:

Overall Height – Single-Stack	<u>44.00"</u>
Belt	<u>32.00"</u>
Overall Height – Double-Stack.....	<u>64.75"</u>
Belt, top oven	<u>52.50"</u>
Overall Height – Triple-Stack	<u>68.75"</u>
Belt, top oven	<u>56.75"</u>
Length.....	<u>65.50"</u>
Depth.....	<u>41.50"</u>
Belt Width	<u>19.75"</u>

Electrical Specifications:

Operating Voltage	<u>120 VAC</u>
Phase	<u>Single</u>
Frequency.....	<u>60 Hz</u>
Current Draw	<u>5.5 Amps</u>

Shipping Weight

Per Oven	<u>720 lbs.</u>
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**estimate weights only*

SPECIFICATIONS EDGE30 (CONT.)**Gas Supply Specifications****Modulating Burner****Natural Gas Supply (NAT)**

Orifice Diameter	<u>0.120"</u>
Supply Pressure	<u>6-8" WC</u>
Manifold Pressure.....	<u>4.5" WC</u>
MAXIMUM BTU.....	<u>50,000 BTU</u>

Liquefied Petroleum (LP Supply)

Orifice diameter	<u>0.081"</u>
Supply Pressure	<u>11-13" WC</u>
Manifold Pressure.....	<u>10" WC</u>
MAXIMUM BTU.....	<u>50,000 BTU</u>

SPECIFICATIONS EDGE2440**Minimum Clearances:**

Oven Back to Wall	<u>6.0"</u>
Control Side Conveyor to Wall	<u>6.0"</u>
Non-Control Side Conveyor to Wall	<u>6.0"</u>

Dimensions:

Overall Height – Single-Stack	<u>44.00"</u>
Belt	<u>31.75"</u>
Overall Height – Double-Stack	<u>64.50"</u>
Belt, top oven	<u>52.00"</u>
Overall Height – Triple-Stack	<u>69.00"</u>
Belt, top oven	<u>56.75"</u>
Length	<u>75.50"</u>
Depth	<u>48.50"</u>
Belt Width	<u>32.00"</u>

Electrical Specifications:

Operating Voltage	<u>120 VAC</u>
Phase	<u>Single</u>
Frequency	<u>60 Hz</u>
Current Draw	<u>5.5 Amps</u>

Shipping Weight

Per Oven	<u>810 lbs.</u>
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**estimate weights only*

SPECIFICATIONS EDGE2440 (CONT.)

Gas Supply Specifications

Modulating Burner

Natural Gas Supply (NAT)

Orifice Diameter	<u>0.154"</u>
Supply Pressure	<u>6-8" WC</u>
Manifold Pressure.....	<u>4.5" WC</u>
MAXIMUM BTU.....	<u>80,000 BTU</u>

Liquefied Petroleum (LP Supply)

Orifice diameter	<u>0.1015"</u>
Supply Pressure	<u>11-13" WC</u>
Manifold Pressure.....	<u>10" WC</u>
MAXIMUM BTU.....	<u>80,000 BTU</u>

SPECIFICATIONS EDGE40

Minimum Clearances:

Oven Back to Wall	<u>6.0"</u>
Control Side Conveyor to Wall	<u>6.0"</u>
Non-Control Side Conveyor to Wall	<u>6.0"</u>

Dimensions:

Overall Height – Single-Stack	<u>44.50"</u>
Belt	<u>32.00"</u>
Overall Height – Double-Stack	<u>64.50"</u>
Belt, top oven	<u>52.50"</u>
Overall Height – Triple-Stack	<u>68.75"</u>
Belt, top oven	<u>56.75"</u>
Length	<u>75.25"</u>
Depth	<u>56.50"</u>
Belt Width	<u>32.00"</u>

Electrical Specifications:

Operating Voltage	<u>120 VAC</u>
Phase	<u>Single</u>
Frequency	<u>60 Hz</u>
Current Draw	<u>5.5 Amps</u>

Shipping Weight

Per Oven	<u>940</u>
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**estimate weights only*

SPECIFICATIONS EDGE40 (CONT.)**Gas Supply Specifications****Modulating Burner****Natural Gas Supply (NAT)**

Orifice Diameter	<u>0.191"</u>
Supply Pressure	<u>6-8" WC</u>
Manifold Pressure.....	<u>4.5" WC</u>
MAXIMUM BTU.....	<u>125,000 BTU</u>

Liquefied Petroleum (LP Supply)

Orifice diameter	<u>0.120"</u>
Supply Pressure	<u>11-13" WC</u>
Manifold Pressure.....	<u>10" WC</u>
MAXIMUM BTU.....	<u>125,000 BTU</u>

SPECIFICATIONS EDGE2460**Minimum Clearances:**

Oven Back to Wall	<u>6.0"</u>
Control Side Conveyor to Wall	<u>6.0"</u>
Non-Control Side Conveyor to Wall	<u>6.0"</u>

Dimensions:

Overall Height – Single-Stack	<u>44.00"</u>
Belt	<u>31.75"</u>
Overall Height – Double-Stack	<u>64.50"</u>
Belt, top oven	<u>52.00"</u>
Overall Height – Triple-Stack	<u>69.00"</u>
Belt, top oven	<u>56.75"</u>
Length	<u>93.75"</u>
Depth	<u>48.50"</u>
Belt Width	<u>25.75"</u>

Electrical Specifications:

Operating Voltage	<u>120 VAC</u>
Phase	<u>Single</u>
Frequency	<u>60 Hz</u>
Current Draw	<u>5.5 Amps</u>

Shipping Weight

Single Oven	<u>1050 LBS.</u>
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**estimate weights only*

SPECIFICATIONS EDGE2460 (CONT.)**Gas Supply Specifications****Modulating Burner****Natural Gas Supply (NAT)**

Orifice diameter	<u>0.209"</u>
Supply Pressure	<u>6-8" WC</u>
Manifold Pressure.....	<u>4.5" WC</u>
MAXIMUM BTU	<u>150,000 BTU</u>

Liquefied Petroleum (LP Supply)

Orifice diameter	<u>0.136"</u>
Supply Pressure	<u>11-13" WC</u>
Manifold Pressure	<u>10" WC</u>
MAXIMUM BTU	<u>150,000 BTU</u>

SPECIFICATIONS EDGE60**Minimum Clearances:**

Oven Back to Wall	<u>6.0"</u>
Control Side Conveyor to Wall	<u>6.0"</u>
Non-Control Side Conveyor to Wall	<u>6.0"</u>

Dimensions:

Overall Height – Single-Stack	<u>44.50"</u>
Belt	<u>32.00"</u>
Overall Height – Double-Stack	<u>64.50"</u>
Belt, top oven	<u>52.50"</u>
Overall Height – Triple-Stack	<u>68.75"</u>
Belt, top oven	<u>56.75"</u>
Length	<u>94.00"</u>
Depth	<u>56.50"</u>
Belt Width	<u>33.75"</u>

Electrical Specifications:

Operating Voltage	<u>120 VAC</u>
Phase	<u>Single</u>
Frequency	<u>60 Hz</u>
Current Draw	<u>5.5 Amps</u>

Shipping Weight

Single Oven	<u>1130 LBS.</u>
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**estimate weights only*

SPECIFICATIONS EDGE60 (CONT.)**Gas Supply Specifications****Modulating Burner****Natural Gas Supply (NAT)**

Orifice diameter	<u>0.209"</u>
Supply Pressure	<u>6-8" WC</u>
Manifold Pressure.....	<u>4.5" WC</u>
MAXIMUM BTU	<u>150,000 BTU</u>

Liquefied Petroleum (LP Supply)

Orifice diameter	<u>0.136"</u>
Supply Pressure	<u>11-13" WC</u>
Manifold Pressure	<u>10" WC</u>
MAXIMUM BTU	<u>150,000 BTU</u>

SPECIFICATIONS EDGE3860**Minimum Clearances:**

Oven Back to Wall	<u>6.0"</u>
Control Side Conveyor to Wall	<u>6.0"</u>
Non-Control Side Conveyor to Wall	<u>6.0"</u>

Dimensions:

Overall Height – Single-Stack	<u>44.00"</u>
Belt	<u>31.75"</u>
Overall Height – Double-Stack	<u>64.50"</u>
Belt, top oven	<u>52.00"</u>
Overall Height – Triple-Stack	<u>69.00"</u>
Belt, top oven	<u>56.75"</u>
Length	<u>93.75"</u>
Depth	<u>63.00"</u>
Belt Width	<u>39.75"</u>

Electrical Specifications:

Operating Voltage	<u>120 VAC</u>
Phase	<u>Single</u>
Frequency	<u>60 Hz</u>
Current Draw	<u>5.5 Amps</u>

Shipping Weight

Single Oven	<u>1270 LBS.</u>
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**estimate weights only*

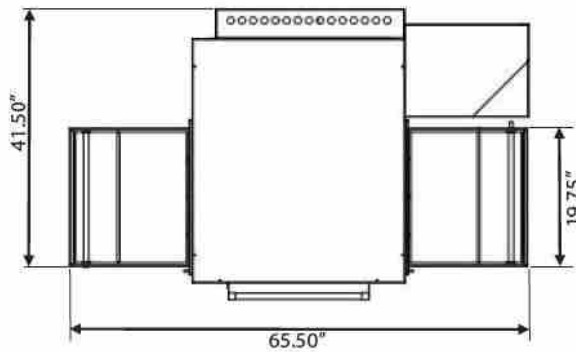
SPECIFICATIONS EDGE3860 (CONT.)**Gas Supply Specifications****Modulating Burner****Natural Gas Supply (NAT)**

Orifice diameter	<u>0.209"</u>
Supply Pressure	<u>6-8" WC</u>
Manifold Pressure.....	<u>4.5" WC</u>
MAXIMUM BTU	<u>150,000 BTU</u>

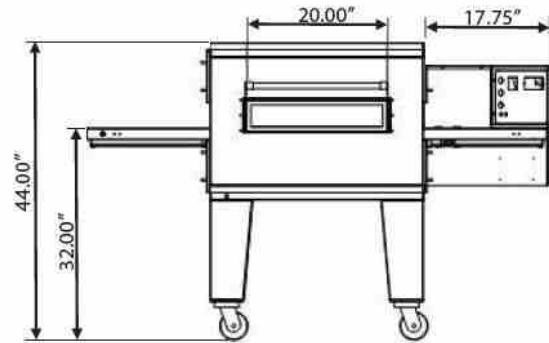
Liquefied Petroleum (LP Supply)

Orifice diameter	<u>0.136"</u>
Supply Pressure	<u>11-13" WC</u>
Manifold Pressure	<u>10" WC</u>
MAXIMUM BTU	<u>150,000 BTU</u>

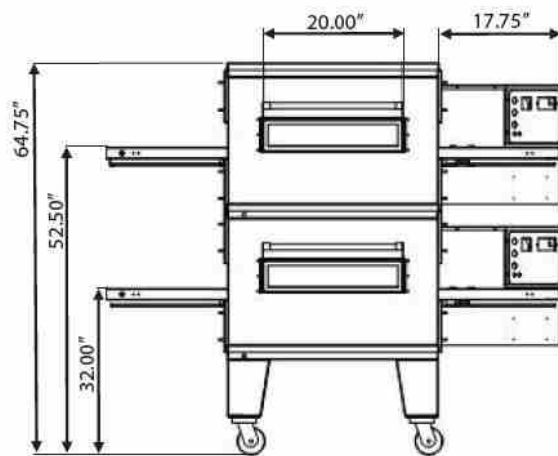
EDGE30 -CUTSHEET



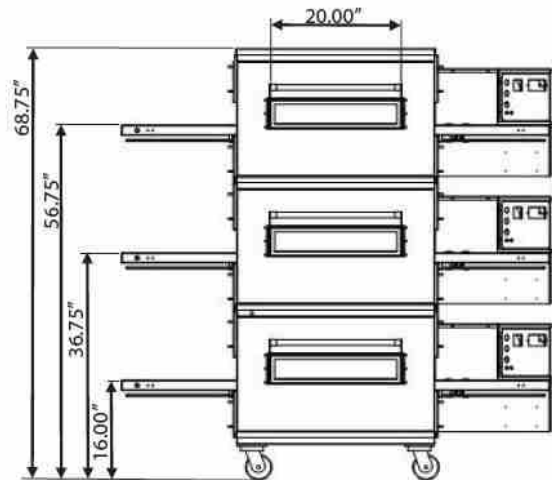
EDGE30 TOP VIEW



EDGE30 SINGLE FRONT VIEW

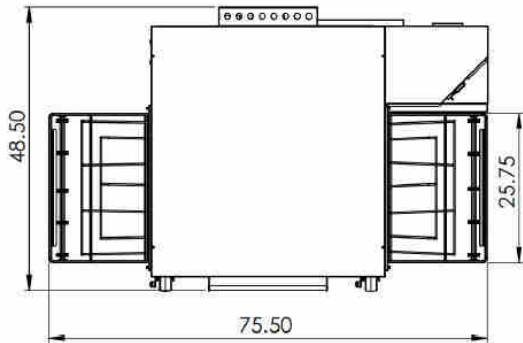


EDGE30 DOUBLE FRONT VIEW

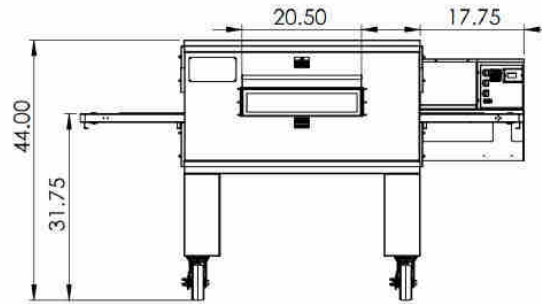


EDGE30 TRIPLE FRONT VIEW

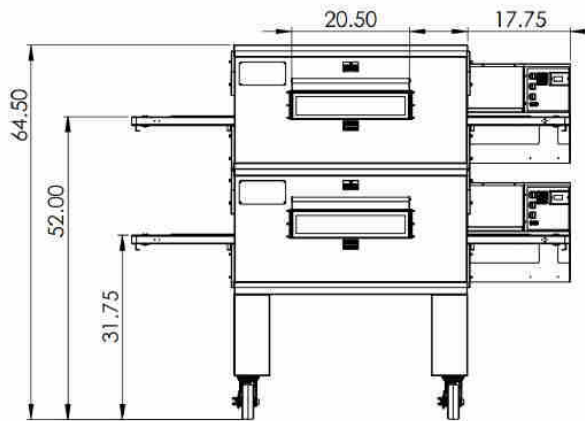
EDGE2440-CUTSHEET



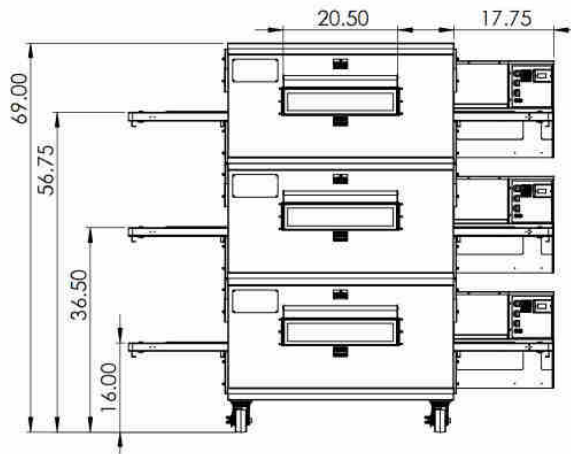
EDGE2440 TOP VIEW



EDGE2440 SINGLE FRONT VIEW

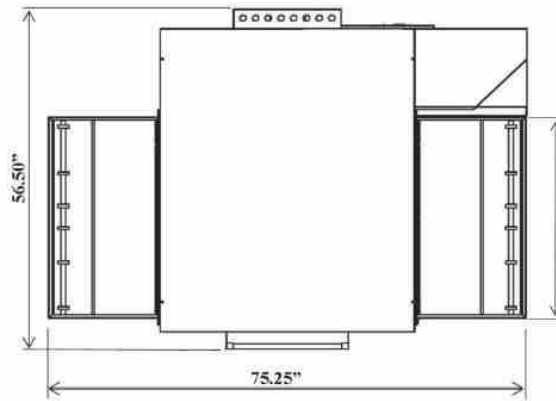


EDGE2440 DOUBLE FRONT VIEW

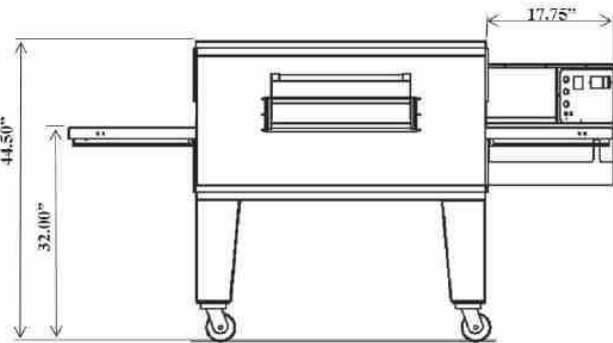


EDGE2440 TRIPLE FRONT VIEW

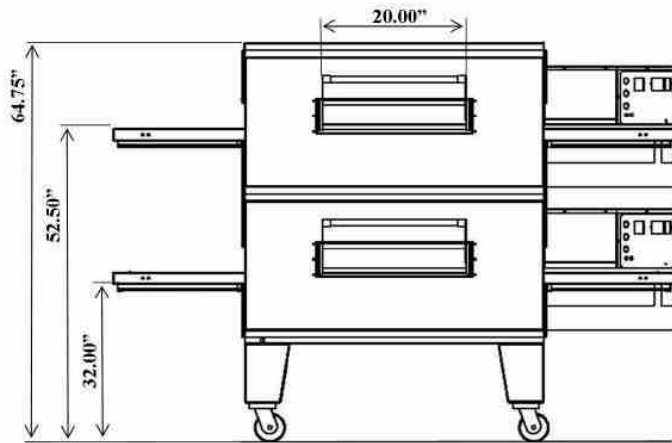
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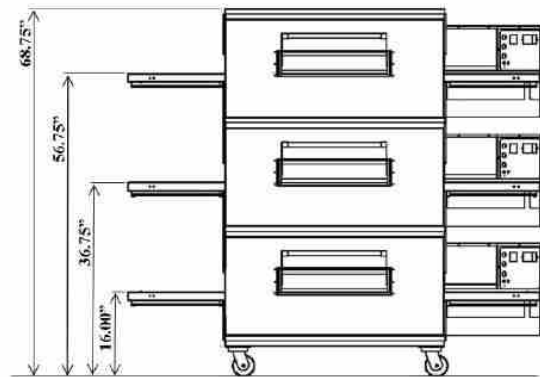
EDGE40 TOP VIEW



EDGE40 SINGLE FRONT VIEW

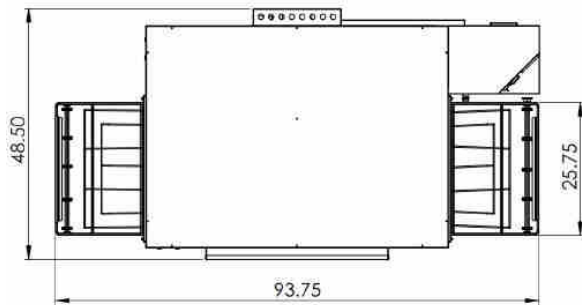


EDGE40 DOUBLE FRONT VIEW

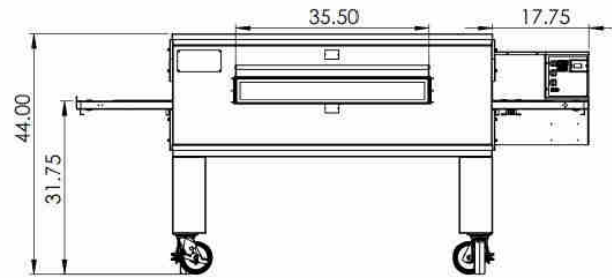


EDGE40 TRIPLE FRONT VIEW

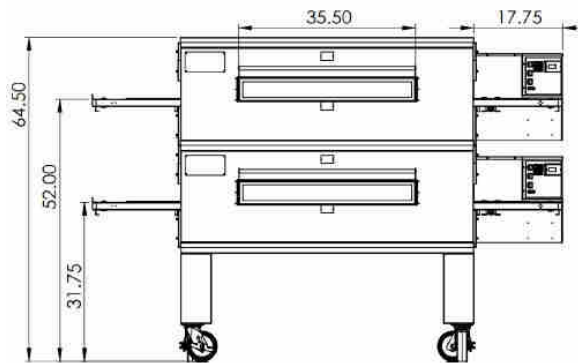
EDGE2460-CUTSHEET



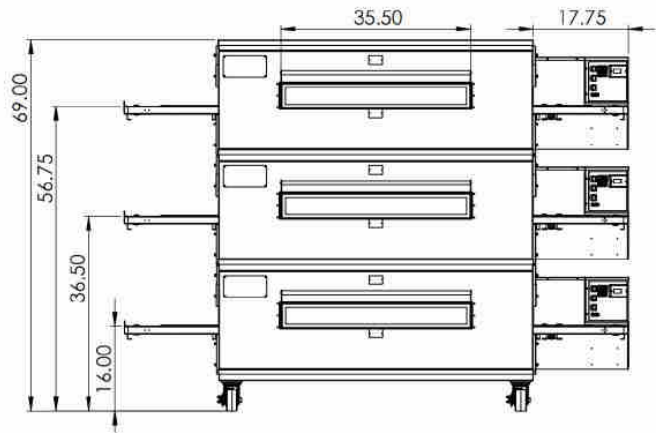
EDGE2460 TOP VIEW



EDGE2460 SINGLE FRONT VIEW

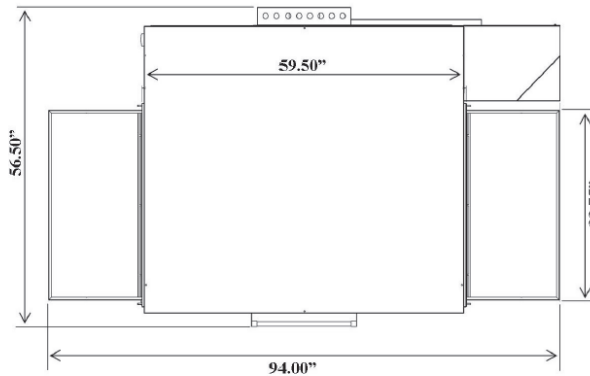


EDGE2460 DOUBLE FRONT VIEW

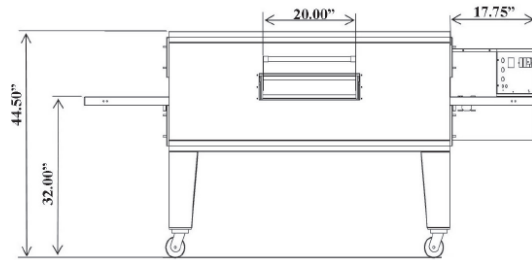


EDGE2460 TRIPLE FRONT VIEW

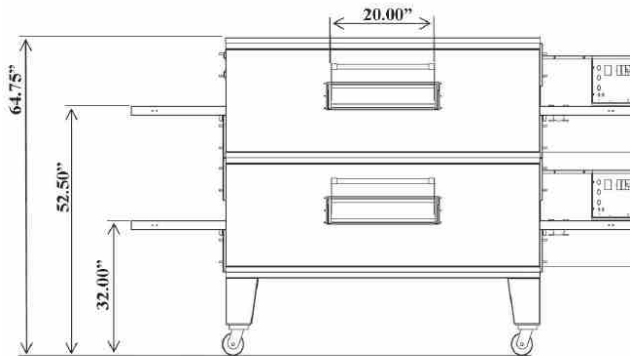
EDGE60-CUTSHEET



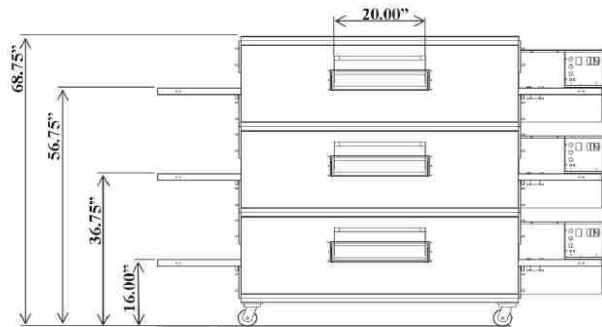
EDGE60 TOP VIEW



EDGE60 SINGLE

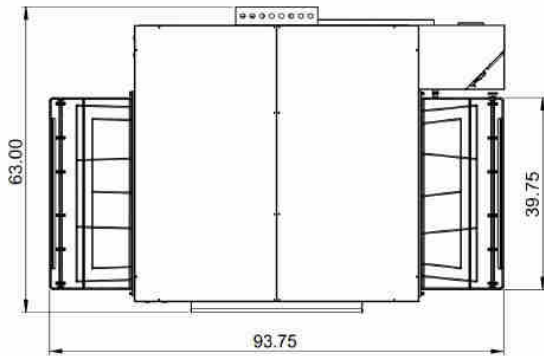


EDGE60 DOUBLE

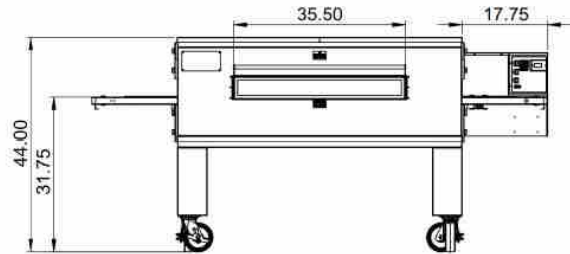


EDGE60 TRIPLE

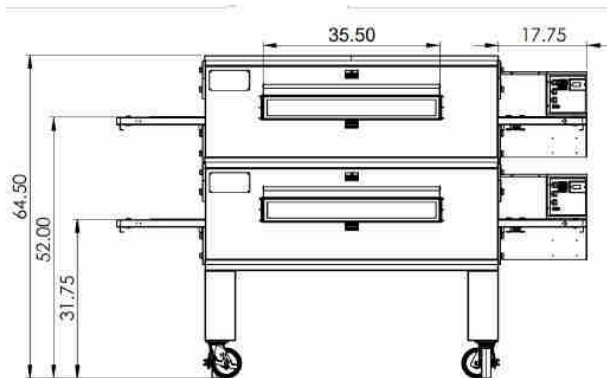
EDGE3860-CUTSHEET



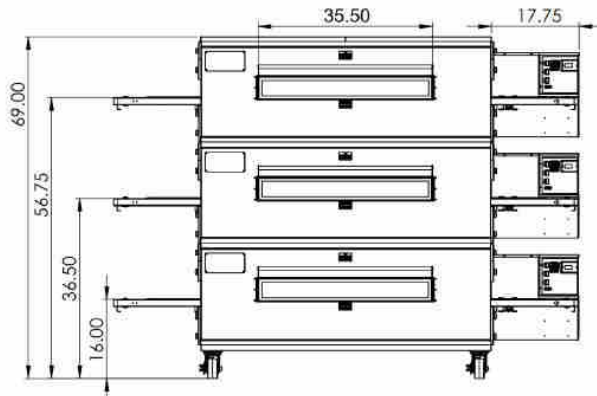
EDGE60WB TOP VIEW



EDGE60WB SINGLE FRONT VIEW



EDGE60WB DOUBLE FRONT VIEW



EDGE60WB TRIPLE FRONT VIEW

RESTRAINT CABLE

IMPORTANT

OVENS EQUIPPED WITH CASTERS:

- (1) The installation shall be made using a connector that complies with the standard *Connectors for Movable Gas Appliances, ANSI Z21.69 (CSA 6.16)* and a quick-disconnect that complies with the standard *Quick-Disconnect Devices for use with Gas Fuel, ANSI Z21.41 (CSA 6.9)*.
- (2) 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.
- (3) The restraining device must be attached to the mounting eye located on the left side of the oven base assembly.

All *EDGE* ovens are equipped with casters, and a restraint cable must be installed to limit movement of the oven without straining the gas or electrical connections. One end of the restraint cable is anchored to the wall, and the other end is anchored to the mounting eye located on the left side of the oven base assembly.

Ensure that the restraint cable limits movement of the oven so that no strain is placed on either the gas supply quick-disconnect fitting or the electrical power cord.

After connecting the restraint cable, move the oven into its final position and lock the casters.

Whenever any maintenance or service is performed and the restraint must be disconnected, ensure that it is reconnected as soon as the oven is returned to its normal installed position.

WARNING

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.

Maintenance

WARNING

Turn off the oven, disconnect the gas supply line, and unplug the electrical cord (or lock out the electrical supply) before doing any cleaning or service work on the oven.

To prevent personal injury from moving parts or electrical shock, do not try to clean or disassemble any part of the oven with power applied and until the oven is completely cooled down.

IMPORTANT

Before performing oven maintenance:

- Turn off the oven.
- Allow the oven to complete its cool down cycle.
- Turn off the electrical supply to the oven or unplug the power cord from the receptacle.
- If the oven must be moved, close the gas supply shutoff valve, disconnect the gas supply line at the oven, and unlock the casters so the oven can be moved safely.

After performing oven maintenance:

- Return the oven to its original location and lock the casters.
- If the restraint cable was disconnected to move the oven, reconnect it now.
- Reconnect the gas supply line and open the gas supply shutoff valve. Test the gas supply connections for leaks.
- Reconnect the electrical supply or plug the power cord into its receptacle.
- The oven is now ready for normal startup and use.

CAUTION

- Never use a water hose, pressure washer, or steam cleaner on ovens.
- Never use metal scrapers, razor blades, steel wool, scouring pads, or any other ferrous abrasives when cleaning ovens.

Daily Maintenance

- Clean the exterior of the oven using a mild detergent solution and a soft cloth. Always clean in the direction of the grain to avoid visible scratches.
- Clean the glass window in the half-bake door using a soft cloth and mild detergent solution.
- Remove and clean all crumb pans.

Monthly Maintenance

- Clean the exterior of the oven using a mild detergent solution and a soft cloth. Always clean in the direction of the grain to avoid visible scratches.
- Clean the glass window in the half-bake door using a soft cloth and mild detergent solution.
- Remove and clean all crumb pans.
- Remove and clean the 4" control canister filter media with warm water and a mild detergent, reinstall when dry.
- Clean the conveyor using a stiff-bristle nylon brush to remove loose debris and food particles.
- Remove the main fan motor cover, vacuum out any debris lodged in the motor cooling ports, then reinstall the cover.

Quarterly Maintenance

- Perform all monthly maintenance tasks.
- Remove the conveyor drive chain cover and drive chain.
- Remove the conveyor belt assembly from the bake chamber.
- Remove the oven end plugs.
- Ensure that each finger is marked and is listed on the finger location decal so that each finger can be reinstalled in the proper location.
- Vacuum the inside of the bake chamber to remove all loose debris.
- Clean the inside of the oven, the oven end plugs, and the conveyor drive chain cover using a soft cloth and a mild detergent solution. Do not immerse in water.
- If possible, clean the oven fingers and conveyor assembly outside using a pressure washer or steam cleaner. These components can also be cleaned using a stiff-bristle nylon brush and a mild detergent solution.
- Allow all removed components to dry thoroughly before reinstallation.
- Reinstall components into oven:
 - Reinstall fingers in appropriate locations.
 - Reinstall oven end plugs.

- Reinstall the conveyor belt assembly.
- Reinstall the conveyor drive chain and drive chain cover.

Annual Maintenance (Service Technician)

- Clean the Ignitor Electrodes (Spark Rod, Flame Rod, and Ground Rod).
- Clean the Power Burner Blower fan blades.
- Clean the control canister cooling fan blades.
- Vacuum the control canister and remove debris.

IMPORTANT

Ensure that each finger assembly is reinstalled into the same location they were removed from to avoid altering the baking characteristics of your oven.

WARNING

Any maintenance or service performed inside of the control can assembly or other than listed in this manual should be performed by an authorized service company to avoid oven damage.

WARNING

Following any maintenance, service work, or adjustments to the oven:

- Ensure that the ventilation system is working properly.
- Test for gas supply leaks.
- Visually inspect the oven to make sure it has been reassembled correctly.

EDGE OVEN WARRANTY POLICY & PROCEDURE

The following **Warranty Policy and Procedure** is the only warranty made by MF&B Restaurant Systems Inc (MF&B), with respect to **EDGE CONVEYOR OVENS** manufactured by MF&B.

MF&B DISCLAIMS ALL OTHER WARRANTIES, EXPRESSED OR IMPLIED, INCLUDING BUT NOT LIMITED TO ANY IMPLIED WARRANTY OF MERCHANTABILITY OR WARRANTY OF FITNESS FOR A PARTICULAR PURPOSE.

1.0 WARRANTY POLICY

- 1.1** MF&B warrants to the original purchaser that each new oven will be free of proven defects in material and workmanship under normal use and service for a period of 24 months from the date of installation or 26 months from the date of shipment, whichever occurs first.
- 1.2** This warranty is extended to the original purchaser only and is not transferable.
- 1.3** The term “customer” as used in this Warranty Policy and Procedure refers to the original purchaser of a new unit from MF&B or from any MF&B authorized dealer. This warranty extends only to customer.
- 1.4** This warranty shall not apply if the oven or any part thereof is subjected to misuse, abuse, negligence, alteration, improper installation, improper operation, operation outside of design limits, accident or casualty.
- 1.5** The unit and its crating must be inspected upon arrival. Damage during shipping must be reported to the carrier and to MF&B. Shipping damage is not covered under this warranty.
- 1.6** In the event a warranty repair becomes necessary, the customer must first contact MF&B at **1-888-480-EDGE** prior to contacting a repair company. Failure to contact MF&B, at **1-888-480-EDGE** prior to contacting a repair company voids any and all warranties.
- 1.7** All work must be performed by an approved service technician. You must contact MF&B at **1-888-480-EDGE** to get approval for your service technician before any work is performed. Any work performed on a unit by an unapproved technician voids any and all warranties.
- 1.8** Replacement parts will be provided by MF&B for all parts deemed by MF&B to be defective. Defective parts are subject to evaluation by MF&B to be considered for warranty eligibility. Parts not obtained from MF&B must have prior approval from MF&B for reimbursement. Reimbursement for parts not obtained from MF&B will be at MF&B’s sole discretion.
- 1.9** All labor costs associated with repair of a unit will be paid according to MF&B’s FLAT RATE WARRANTY SCHEDULE, attached as Appendix “A”. MF&B will not cover any fees that exceed MF&B’s FLAT RATE WARRANTY SCHEDULE. Any repair not covered by MF&B’s FLAT RATE WARRANTY SCHEDULE must have prior approval from MF&B before any work can be performed. Any and all special circumstances will be considered on a per case basis after first contacting MF&B at **1-888-480-EDGE**. MF&B will not be responsible for any after hours, overtime or premium expenses.
- 1.10** No claims will be accepted for normal pre-delivery or post delivery inspection or adjustment. All units are inspected and adjusted at the time of manufacture, but the shipping process may cause wires and fasteners to become loosened and adjustments to change. MF&B considers this part of the installation of the unit.

Additional items not covered by this warranty:

1. Any item that is defective because of power surges, high or low voltage, high or low gas pressure, inadequate gas volume, improper gas connections and improper maintenance.
2. Fuses
3. Conveyor belts
4. Normal maintenance and adjustments

- 1.11** This warranty excludes any obligation by MF&B for loss of product, down time or any other damage or cost incurred at any time. IN NO EVENT SHALL MF&B BE LIABLE OR RESPONSIBLE FOR HARM TO PROPERTY OR FOR CONSEQUENTIAL OR INCIDENTAL DAMAGES, INCLUDING, WITHOUT LIMITATION, DAMAGES FOR LOSS OF USE, LOSS OF PROFITS, INTERRUPTION OF BUSINESS, OTHER ECONOMIC LOSS, OR ANY OTHER DAMAGES WHATSOEVER IN CONNECTION WITH THE WARRANTY SET FORTH ABOVE OR IMPLIED BY LAW, OR IN CONNECTION WITH ANY OTHER LIABILITY, REGARDLESS OF THE FORM OF ACTION, WHETHER BASED ON CONTRACT, TORT, STRICT LIABILITY, STATUTE OR OTHERWISE, EVEN IF MF&B OR AN AUTHORIZED DEALER HAS BEEN ADVISED OF THE POSSIBILITY OF SUCH DAMAGES. The warranty and remedy set forth above are the sole warranty and exclusive remedy. This exclusive remedy shall not be deemed to have failed of its essential purpose so long as MF&B is willing and able to repair or replace defective parts in the manner described herein.

2.0 Customer Responsibility

- 2.1** The customer must provide for the installation of the unit in conformance with any and all applicable codes, regulations, or standards. Customer must comply with all laws and other requirements having force of law applicable at any time to the unit, its installation, or use.
- 2.2** The gas supply must be connected to the oven by a locally licensed plumber for the warranty to be valid.
- 2.3** The Start-Up Checklist form must be filled out, signed and timely returned to MF&B to initiate and validate the warranty.
- 2.4** Customer must present any claim under this warranty to MF&B.
- 2.5** Customer must notify MF&B within 10 calendar days of discovery of any claimed defect. Such notice must include the serial number, model and location of the subject unit, along with a detailed description of the problem.
- 2.6** MF&B reserves the right to, among other things, deny customer's warranty claim in the event customer fails to perform any of its responsibilities under this warranty.
- 2.7** At MF&B's sole discretion, the customer may be required to return to MF&B an allegedly defective part. The defective part must be received by MF&B within 15 business days after the request. If the part is required to be returned a replacement part will be sent. Once the allegedly defective part is received, it will be inspected for quality. If the part is then deemed by MF&B to be defective, the customer will receive any further credit, reimbursement, or allowance due under the terms of this warranty. To the extent MF&B agrees to reimburse any labor per the Flat Rate Warranty Schedule, such reimbursement will also be issued at the same time. No credit, reimbursement or allowance will be issued for returned parts that MF&B, in its discretion, determines not to be defective. In that event, customer will be obligated to pay for the replacement part and will be solely responsible for any labor.
- 2.8** All warranty parts are shipped using standard ground services. If the customer wishes to have the part shipped, or wishes to ship a defective part pursuant to paragraph 2.7, by a faster method, the customer will be responsible for all freight charges.

- 2.9** To the extent MF&B agrees to reimburse any labor, the customer must provide to MF&B an itemized invoice or work order of all work performed within thirty days of completion of the work. MF&B will process the invoice for payment or ask for more information within thirty days. The invoice or work order is **REQUIRED** to include the serial number of the unit, the model number of the unit, the warranty authorization number, a labor hour breakdown, a description of the work performed and the location of the unit, including end user name, city and state.
- 2.10** Customer agrees to allow a reasonable time for repair or replacement of any part covered by this warranty.

Customer's sole and exclusive remedy under this warranty shall be limited to repair or replacement, at MF&B discretion, of the defective part. Damages are limited to the original purchase price of the unit.

FAILURE TO COMPLY WITH ALL OF THE PROCEDURES DETAILED ABOVE WILL VOID ANY AND ALL WARRANTY CLAIMS.

APPENDIX “A”

A1 Flat Rate Warranty Schedule

A1.1 Subject to the provisions of MF&B Warranty Policy and Procedure, the labor hours eligible for reimbursement are limited to the following:

Diagnostic time:	1.0 Hours
Time is per incident and not cumulative. Tech. line 1-888-480-EDGE	
Main Blower Motor:	.75 Hours
Main Blower Motor Capacitor:	.4 Hours
Flame Sensor:	.5 Hours
Gas Conversion:	1.0 Hours
Gas Valve:	.75 Hours
Induction Motor:	.4 Hours
Transformer:	.25 Hours
Ignition Control, Burner Control, Temp. Control or Speed Control:	.4 Hours
Switch or Fuse Holder:	.25 Hours
Conveyor Motor:	.75 Hours
Hall Effect Sensor:	.3 Hours
Control Box Cooling Fan:	.25 Hours
Thermocouple:	.4 Hours
Main Blower Relay:	.25 Hours
R & R Control Can:	.75 Hours
Set Gas Pressure:	.5 Hours

A2 Labor Rate

A2.1 Subject to the provisions of MF&B Warranty Policy and Procedure, the labor rate for reimbursement is \$60.00 per man hour. This labor rate is effective for all customers unless written consent and acknowledgment has been given the MF&B Service Department.

A2.2 Maximum allowance for troubleshooting labor is one (1) hour.

A2.3 Travel time is not to be included in labor hours. Only time spent on site will be reimbursed.

A2.4 Subject to the provisions of MF&B Warranty Policy and Procedure, in cases where no labor hours under the Flat Rate Warranty Schedule are prescribed or the customer reasonably believes the claim will exceed the labor hours under the Flat Rate Warranty Schedule, the customer may contact the MF&B Service Department in advance, provide an estimate of hour required, and request an allowance or reimbursement. MF&B reserves the right to grant or deny customer's request, in whole or in part, in its sole discretion. If after the repair has begun, it is discovered that additional work is required and will exceed the customer's original estimate by more than 10%, customer must contact the MF&B Service Department again for approval. Any claim for work not listed in the Flat Rate Warranty Schedule or for hours in excess of the Flat Rate Warranty Schedule will be denied unless prior written approval from the MF&B Service Department has been received and a prior agreement has been reached as to the amount of any allowance for reimbursement.

A3 Travel Mileage

A3.1 Subject to the provisions of MF&B Warranty Policy and Procedure, the warranty reimbursement for mileage is \$0.50 per mile. Mileage reimbursement will be limited to the distance between the place of business of the service agent to the machine location and back, up to a maximum of 120 miles round trip. MF&B will not reimburse or pay any labor rates for travel time.

COMPANY INFORMATION

**MF&B Restaurant Systems, Inc.
133 ICMI Road
Dunbar, PA 15431**

**1-888-480-EDGE (toll free)
724-628-3050 (phone)**

**724-626-0247 (fax)
sales@edgeovens.com
www.edgeovens.com**



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