

MODELS: EDGE30, EDGE2440, EDGE40, EDGE2460, EDGE60, EDGE60WB, EDGE4460

ORIGINAL INSTALLATION & OPERATING MANUAL

**FOR EXPORT DESTINATIONS: AT, CH, CZ, DK, EE,
FI, FR, GB, GR, IT, LT, NL, NO, PT, SE, SI**

RETAIN THIS MANUAL FOR FUTURE REFERENCE

TO BE SERVICED BY AUTHORIZED PERSONS ONLY

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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. This appliance has been tested and approved for the application of use in the food service industry only. Other uses, outside of the approved application are neither supported nor condoned by the manufacture.

FOR YOUR SAFETY

- This appliance is for professional use and shall be used by qualified people.
- Minimum clearance from combustible or non-combustible construction is 6 inches from side and 6 inches from back.
- It may be required to allow clearance for service accessibility.
- Do not operate without oven base provided by manufacturer.
- Suitable for use on combustible floors.
- This appliance shall be installed in conformity with the current regulations and used only in a well-ventilated location.
- This appliance shall be installed by qualified people.
- Fuel conversions shall be performed by qualified people.
- Consult the instructions before installing and using this appliance.
- 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.
- Keep the appliance free and clear of combustibles.
- 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.
- This appliance is to be installed with sufficient ventilation to prevent the occurrence of unacceptable concentrations of substances harmful to health in the room which it is installed

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.
- 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.
- Installing any part(s) not provided by the *Edge* oven OEM shall void the warranty and release the OEM from any and all liabilities.
- Those parts which have been protected by the manufacture or authorized agents shall not be adjusted by the user.
- The oven electrical wiring diagram is located inside the control compartment.

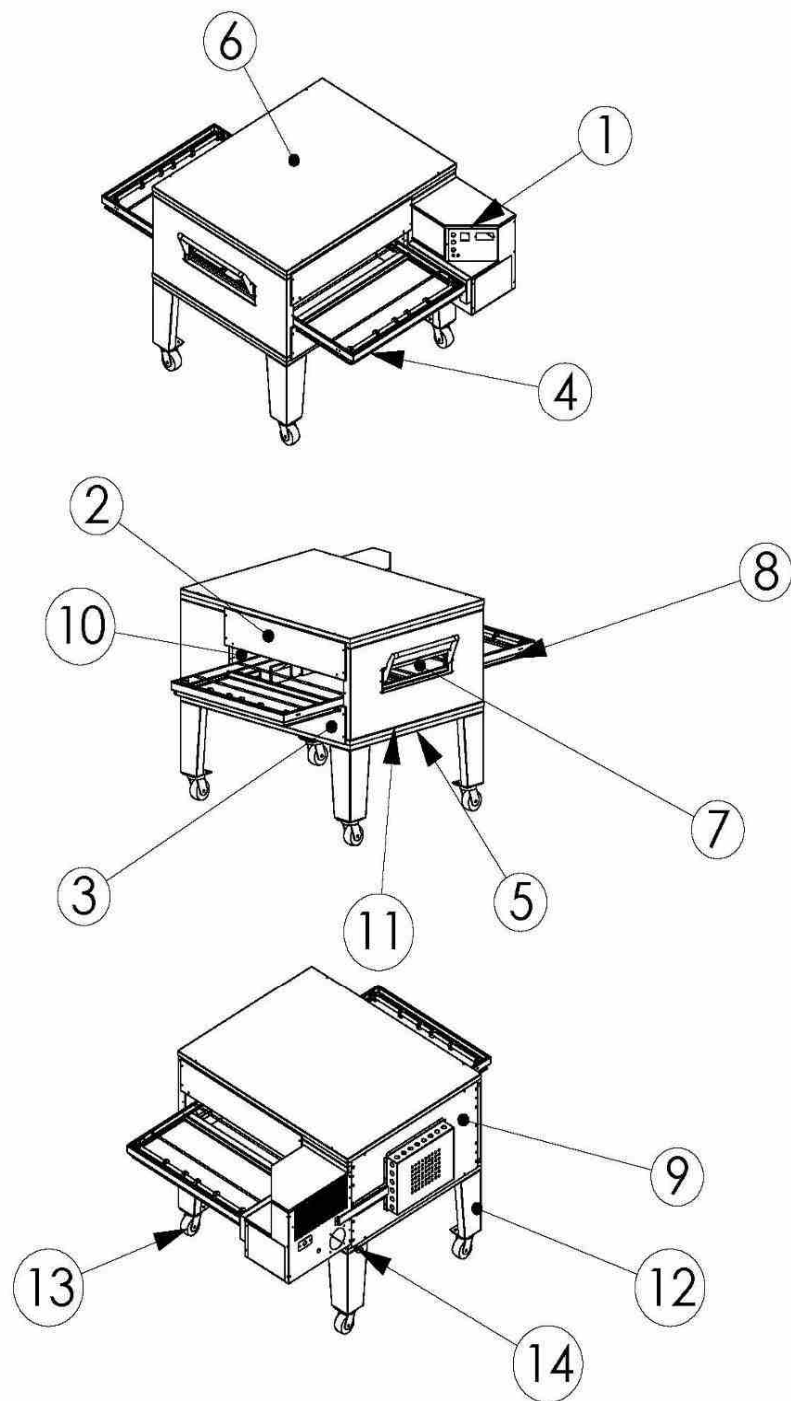
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OVEN COMPONENTS AND OPERATION

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. In the event of a belt jam, press the (PROG) button twice to reset the alarm AFTER the jam has been cleared from the belt.



Figure 1: Digital Speed Control

Digital Temperature Control: Sets the oven temperature from 350°F/177°C to 600°F/316°C 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 provide toggling between set point 1 and set point 2.



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

NOTE

The oven ignition system has a 30 second safety pre-purge feature. The oven will attempt to ignite 3 times before entering a lock-out state. A power reset is required to clear a lock-out state (step 4 below).

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, wait for oven to light.
4. If the burner does not light within 2 minutes, turn off the **BURNER** switch, wait 5 minutes and repeat steps 3 and 4.
5. Turn on the **OVEN CONVEYOR**.
6. Set the **CONVEYOR SPEED** control to the desired baking time.
7. Preheat the oven for 15-30 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.
- Oven is equipped with a cool down circuit. Oven fan will continue to operate until oven temperature falls below 225°F/107°C (+/-2).
- Oven is equipped with an over temperature protection device which is triggers at temperatures greater the 650°F/343°C. Consult your EDGE dealer for further assistance.
- Oven is equipped with a flame detection device, which requires a burner restart at a minimal interval of 24 hours. You will notice a sudden drop and recovery of temperature during this restart event.

OVEN VENTILATION

IMPORTANT

This appliance must be installed with sufficient ventilation to prevent the occurrence of unacceptable concentrations of substances harmful to health in the room in which it is installed.

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 appliance must be installed in a suitably ventilated room.

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 REQUIREMENTS

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.

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*.

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

The gas supply tubing or hose shall comply with the national requirements in force and shall be periodically examined and replaced as necessary.

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).

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

Unless otherwise stated, parts protected by the manufacturer or the authorized agent shall not be adjusted by the installer.

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, correct appliance decal, and instructions)

ASSEMBLY AND INSTALLATION

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.

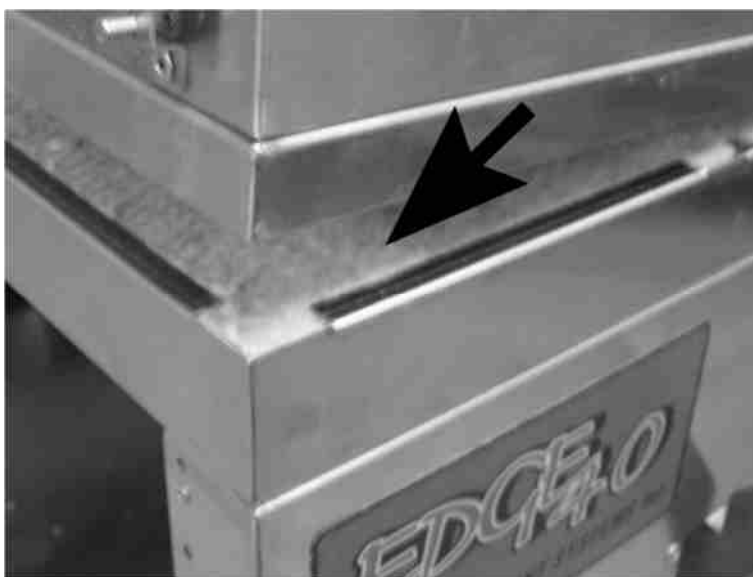
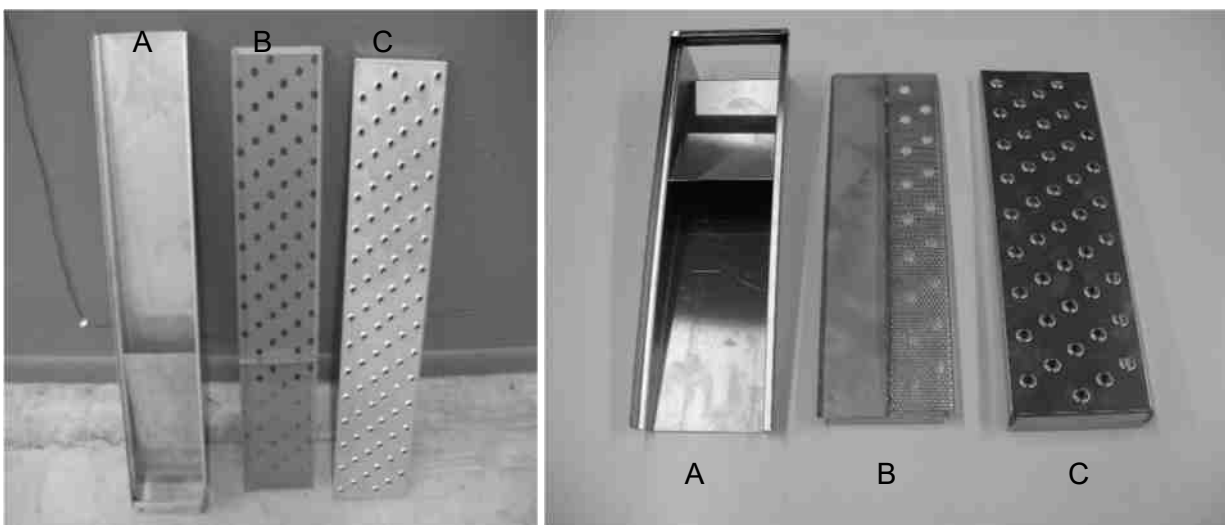


Figure 7

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.

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) Finger Housing
 - B) Collimator Panel (various configurations)
 - C) Finger 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.

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

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. Locate and remove the screw which will secure the chain guard. It can be found on the left side of the control canister.
8. Slide the chain guard cover down between the control can and the drive belt frame and onto its guide pins and reinstall the fastening screw. (Figure 15)



Figure 15

9. 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

10. (Double & Triple stack installs) Install the supplied Heat Shields by removing the left side screws (2) of the control canister lid, aligning the Heat Shield accordingly, then reinstalling the screws. (Figure 17)



Figure 17

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 pressures, (inlet and the high/low fire) of this oven will need to be checked and set to specifications listed in this manual. Electrical supply to this oven must be inspected and meet the specifications listed in this manual.

The electrical supply is to be directly connected within the side mounted electrical box. Remove the 3 lid screws to access these connection points. Ensure the earth ground is properly terminated to the marked bonding point.

WARNING

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

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.

RESTRAINT CABLE

IMPORTANT

OVENS EQUIPPED WITH CASTERS:

- (1) 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.
- (2) 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.

DECOMMISSIONING AND DISPOSAL

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

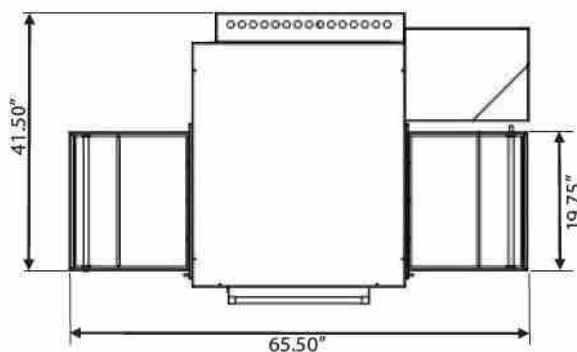
SPECIFICATIONS

Approved destination countries: AT, CH, CZ, DK, EE, FI, FR, GB, GR, IT, LT, NL, NO, PT, SE, SI

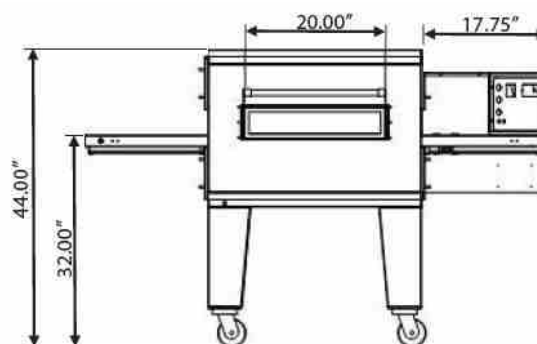
Type: A2/A3

			EDGE30	EDGE2440	EDGE40	EDGE2460	EDGE60	EDGE60WB	EDGE4460
DIMENSIONS	HEIGHT	OVERALL	111.8 cm	111.8 cm	111.8 cm	111.8 cm	111.8 cm	111.8 cm	111.8 cm
	SINGLE	TO BELT	81.3 cm	81.3 cm	81.3 cm	81.3 cm	81.3 cm	81.3 cm	81.3 cm
	HEIGHT	OVERALL	164.5 cm	164.5 cm	164.5 cm	164.5 cm	164.5 cm	164.5 cm	164.5 cm
	DOUBLE	TO BELT	133.4 cm	133.4 cm	133.4 cm	133.4 cm	133.4 cm	133.4 cm	133.4 cm
	HEIGHT	OVERALL	175.3 cm	175.3 cm	175.3 cm	175.3 cm	175.3 cm	175.3 cm	175.3 cm
	TRIPLE	TO BELT	144.1 cm	144.1 cm	144.1 cm	144.1 cm	144.1 cm	144.1 cm	144.1 cm
	LENGTH		166.4 cm	191.8 cm	191.1 cm	238.8 cm	238.8 cm	238.8 cm	238.8 cm
	DEPTH		105.4 cm	123.2 cm	143.5 cm	123.2 cm	143.5 cm	160.0 cm	175.3 cm
BELT WIDTH			45.7 cm	61.0 cm	81.3 cm	61.0 cm	81.3 cm	96.5 cm	111.8 cm
WEIGHT	PACKAGED	PER OVEN	327 kg	367 kg	426 kg	476 kg	513 kg	576 kg	640 kg
CLEARANCES	BACK		15.2 cm	15.2 cm	15.2 cm	15.2 cm	15.2 cm	15.2 cm	15.2 cm
	LEFT		15.2 cm	15.2 cm	15.2 cm	15.2 cm	15.2 cm	15.2 cm	15.2 cm
	RIGHT		15.2 cm	15.2 cm	15.2 cm	15.2 cm	15.2 cm	15.2 cm	15.2 cm
	FRONT		15.2 cm	15.2 cm	15.2 cm	15.2 cm	15.2 cm	15.2 cm	15.2 cm
ELECTRICAL SUPPLY	VOLTAGE		230 VAC	230 VAC	230 VAC	230 VAC	230 VAC	230 VAC	230 VAC
	PHASE		1 PH	1 PH	1 PH	1 PH	1 PH	1 PH	1 PH
	FREQUENCY		50 Hz	50 Hz	50 Hz	50 Hz	50 Hz	50 Hz	50 Hz
	WATTS		700 W	700 W	700 W	700 W	700 W	700 W	700 W
FUEL SUPPLY AND RELATED ADJUSTMENTS	G 20	INLET	15 - 20 mbar	15 - 20 mbar	15 - 20 mbar	15 - 20 mbar	15 - 20 mbar	15 - 20 mbar	15 - 20 mbar
	I2H	HIGH FIRE	11.2 mbar	11.2 mbar	11.2 mbar	11.2 mbar	11.2 mbar	11.2 mbar	11.2 mbar
		LOW FIRE	0.5 mbar	0.5 mbar	0.5 mbar	0.5 mbar	0.5 mbar	0.5 mbar	0.5 mbar
		ORIFICE	3.048 mm	3.912 mm	4.851 mm	5.309 mm	5.309 mm	5.309 mm	5.893 mm
		Qn - kW	14.2 kW	21.5 kW	33.5 kW	40.2 kW	40.2 kW	40.2 kW	47.0 kW
	G 30	INLET	22 - 29 mbar	22 - 29 mbar	22 - 29 mbar	22 - 29 mbar	22 - 29 mbar	22 - 29 mbar	22 - 29 mbar
	I3B	HIGH FIRE	20.0 mbar	20.0 mbar	20.0 mbar	20.0 mbar	20.0 mbar	20.0 mbar	20.0 mbar
		LOW FIRE	0.75 mbar	0.75 mbar	0.75 mbar	0.75 mbar	0.75 mbar	0.75 mbar	0.75 mbar
		ORIFICE	2.057 mm	2.578 mm	3.048 mm	3.454 mm	3.454 mm	3.454 mm	3.912 mm
		Qn - kW	14.2 kW	21.5 kW	33.5 kW	40.2 kW	40.2 kW	40.2 kW	47.0 kW
	G 31	INLET	27 - 37 mbar	27 - 37 mbar	27 - 37 mbar	27 - 37 mbar	27 - 37 mbar	27 - 37 mbar	27 - 37 mbar
	I3P	HIGH FIRE	24.9 mbar	24.9 mbar	24.9 mbar	24.9 mbar	24.9 mbar	24.9 mbar	24.9 mbar
		LOW FIRE	0.75 mbar	0.75 mbar	0.75 mbar	0.75 mbar	0.75 mbar	0.75 mbar	0.75 mbar
		ORIFICE	2.057 mm	2.578 mm	3.048 mm	3.454 mm	3.454 mm	3.454 mm	3.912 mm
		Qn - kW	14.2 kW	21.5 kW	33.5 kW	40.2 kW	40.2 kW	40.2 kW	47.0 kW

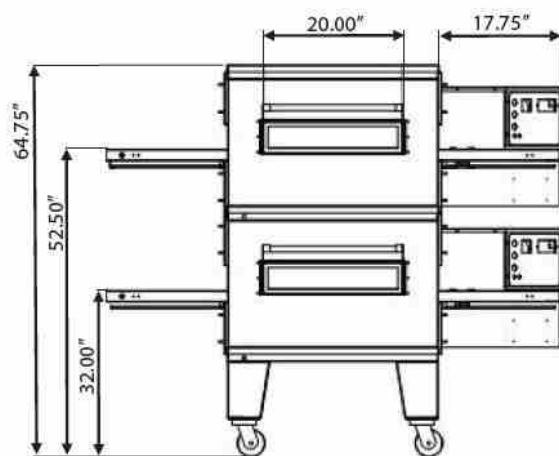
EDGE30-CUTSHEET



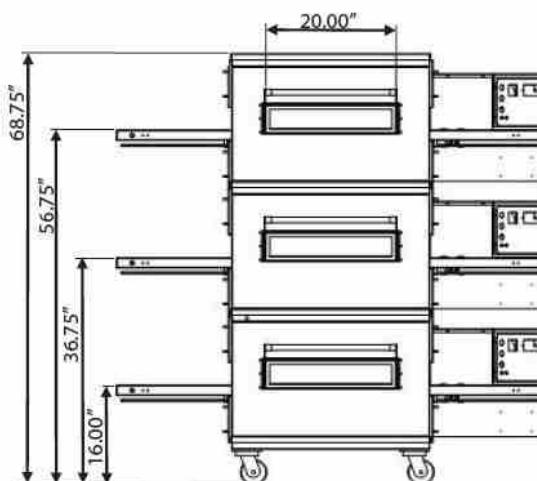
EDGE30 TOP VIEW



EDGE30 SINGLE FRONT VIEW

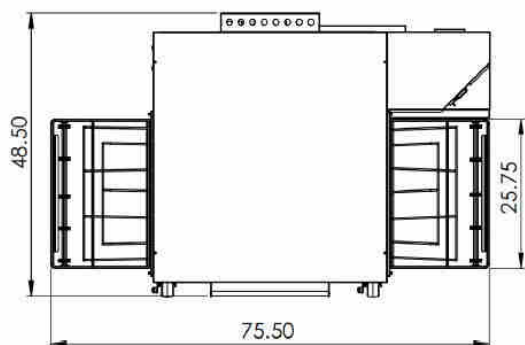


EDGE30 DOUBLE FRONT VIEW

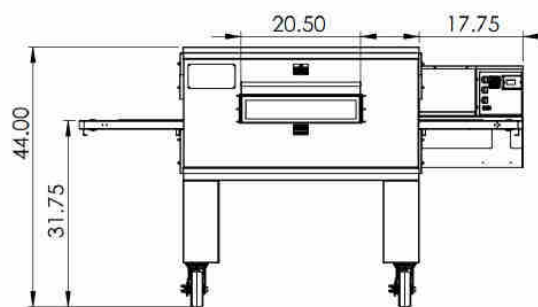


EDGE30 TRIPLE FRONT VIEW

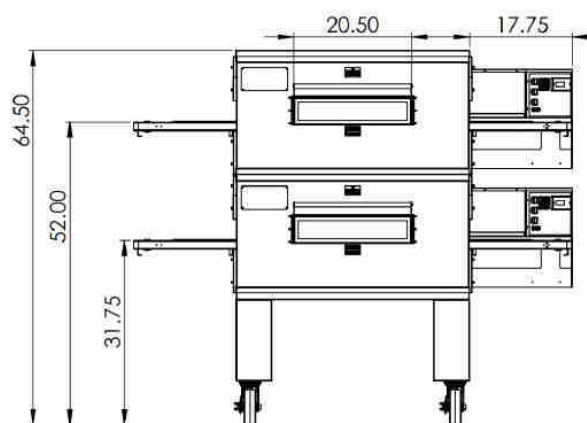
EDGE2440-CUTSHEET



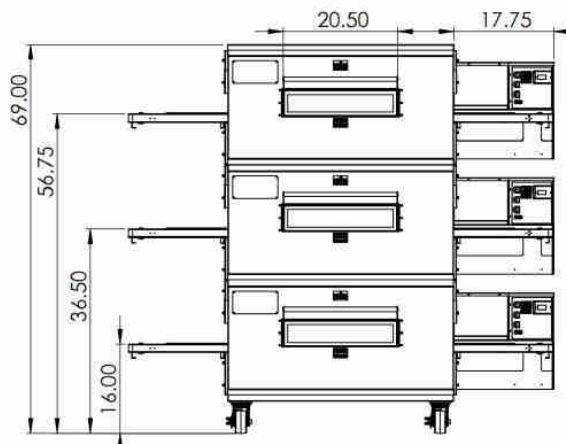
EDGE2440 TOP VIEW



EDGE2440 SINGLE FRONT VIEW

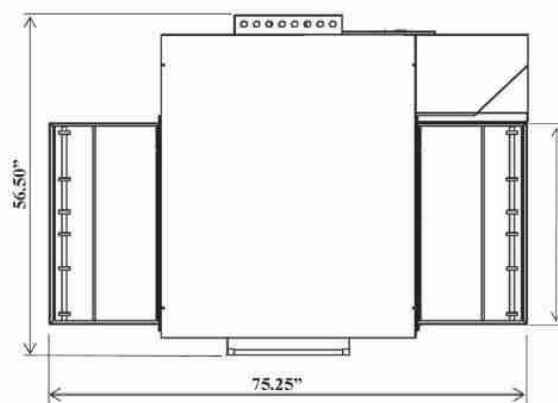


EDGE2440 DOUBLE FRONT VIEW

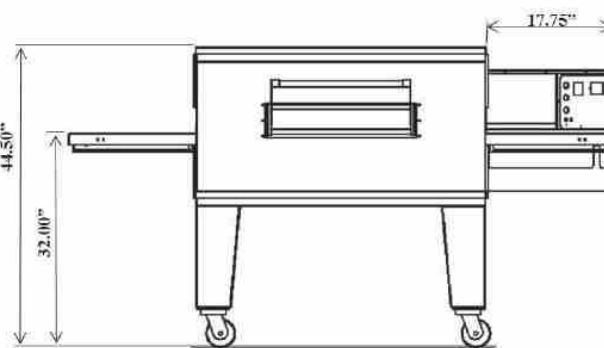


EDGE2440 TRIPLE FRONT VIEW

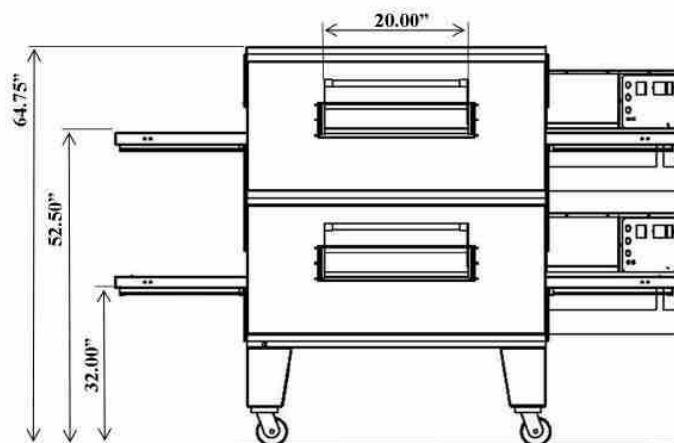
EDGE40-CUTSHEET



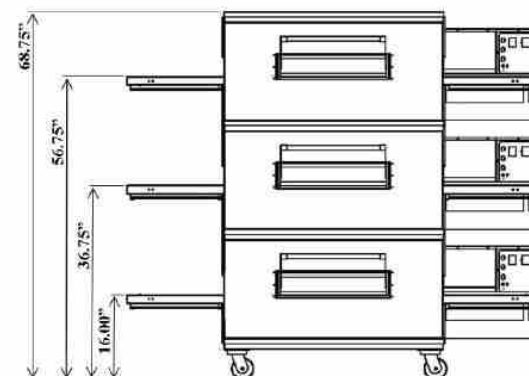
EDGE40 TOP VIEW



EDGE40 SINGLE FRONT VIEW

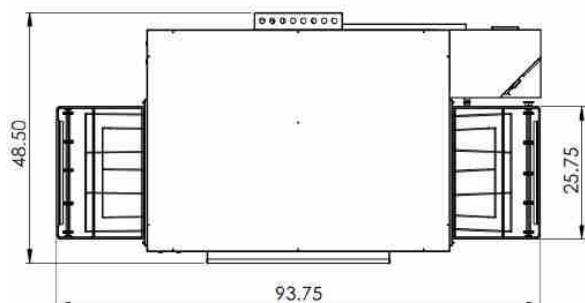


EDGE40 DOUBLE FRONT VIEW

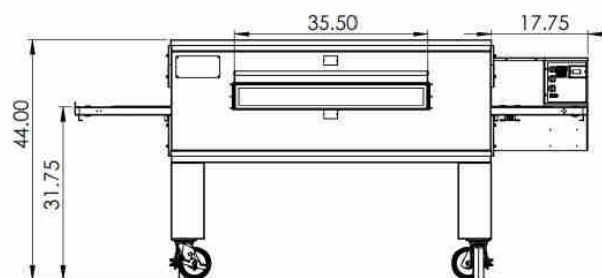


EDGE40 TRIPLE FRONT VIEW

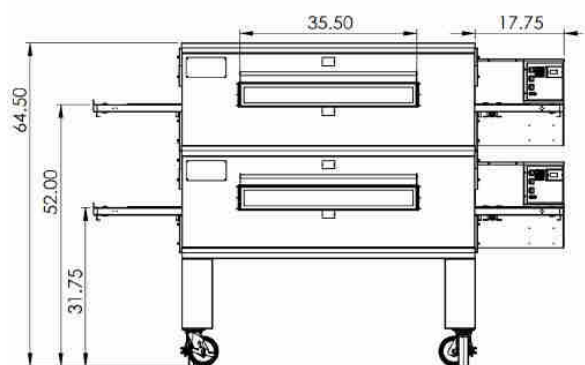
EDGE2460-CUTSHEET



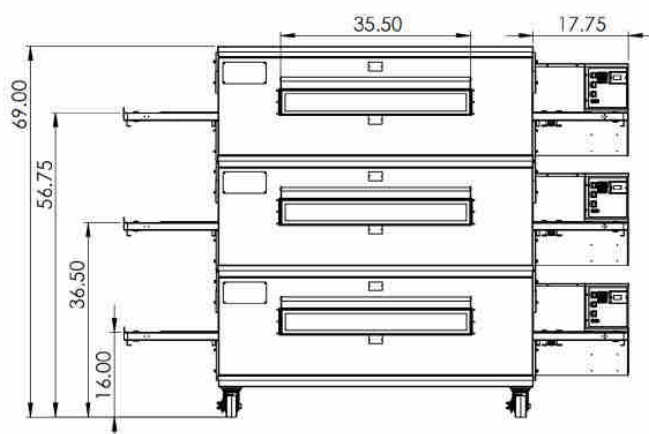
EDGE2460 TOP VIEW



EDGE2460 SINGLE FRONT VIEW

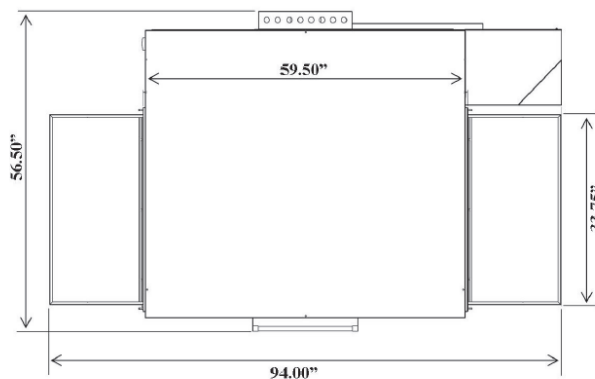


EDGE2460 DOUBLE FRONT VIEW

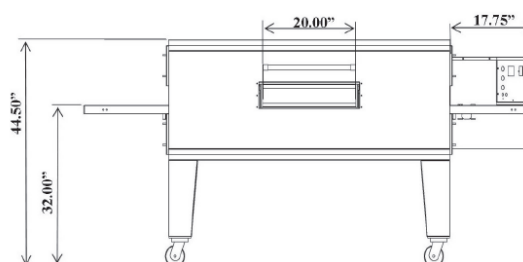


EDGE2460 TRIPLE FRONT VIEW

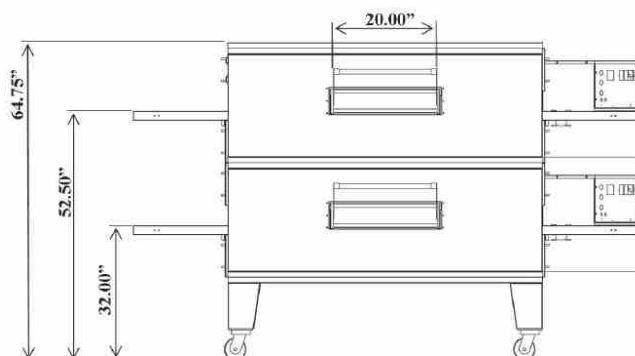
EDGE60-CUTSHEET



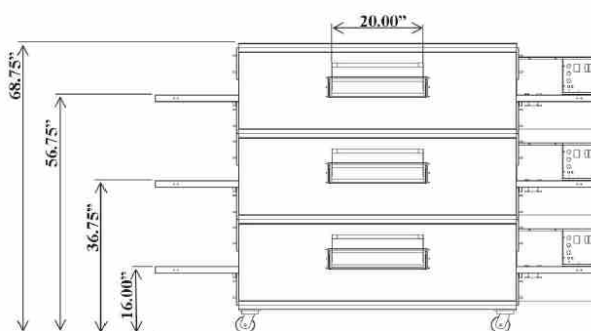
EDGE60 TOP VIEW



EDGE60 SINGLE

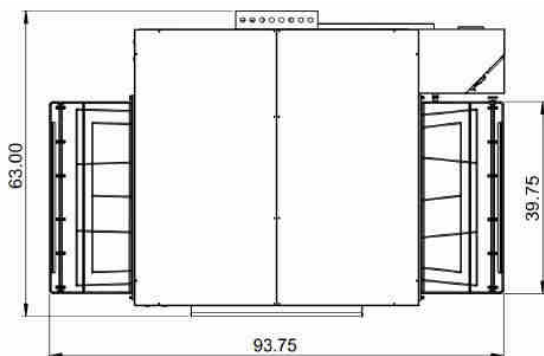


EDGE60 DOUBLE

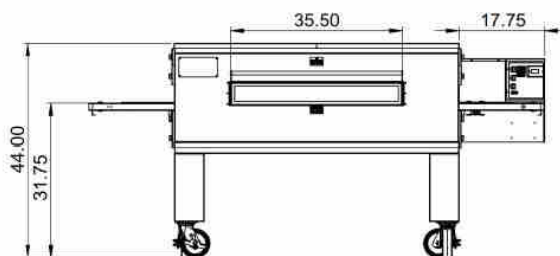


EDGE60 TRIPLE

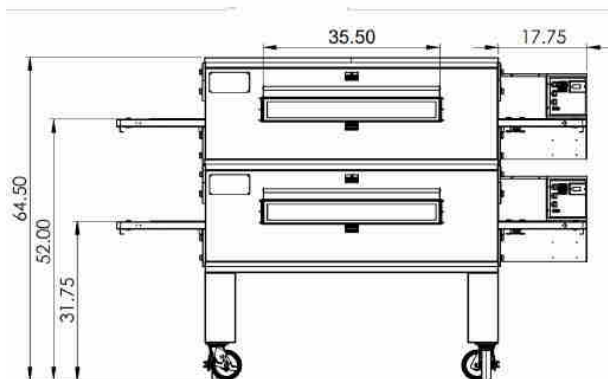
EDGE60WB-CUTSHEET



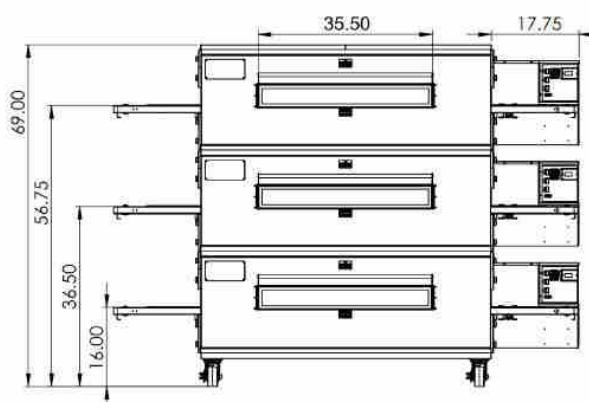
EDGE60WB TOP VIEW



EDGE60WB SINGLE FRONT VIEW

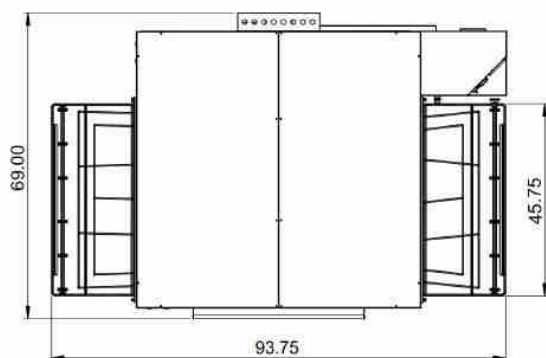


EDGE60WB DOUBLE FRONT VIEW

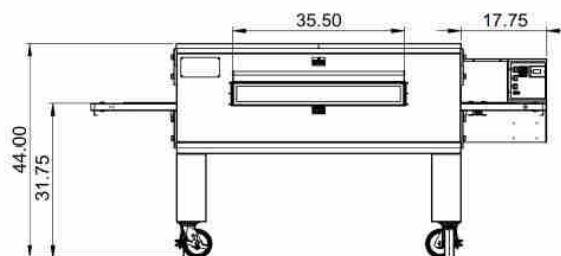


EDGE60WB TRIPLE FRONT VIEW

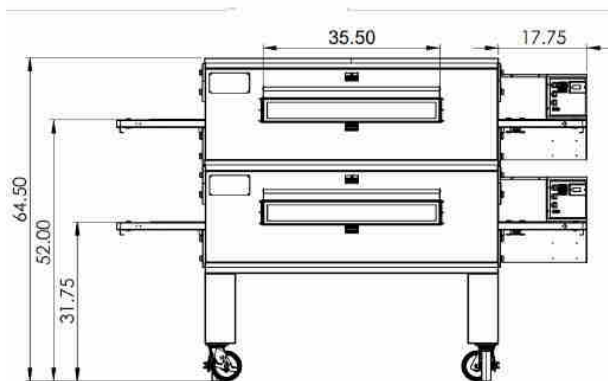
EDGE4460-CUTSHEET



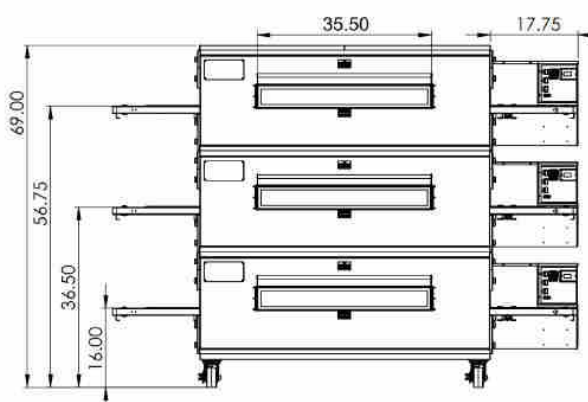
EDGE4460 TOP VIEW



EDGE4460 SINGLE FRONT VIEW



EDGE4460 DOUBLE FRONT VIEW



EDGE4460 TRIPLE FRONT VIEW

MAINTENANCE

WARNING

Turn off the oven, allow the oven to cool, unplug the electrical cord (or lock out the electrical supply), and disconnect the gas supply line 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 wire brushes, metal scrapers, razor blades, steel wool, scouring pads, ferrous abrasives or power equipment when cleaning ovens.
- Use only acceptable oven cleaners (free of oxidizers, acids, and caustic fumes.)

MAINTENANCE SCHEDULE

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

- Perform Daily Maintenance items.
- 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.

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 (remove the lower return air ducts and clean, if so equipped).
- 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 lens of the Optical Flame Detector.
- Inspect/Clean the Power Burner Blower fan blades (removal is needed for cleaning).
- Clean the control canister cooling fan blades with a brushed vacuum.
- Vacuum the inside of control canister and remove debris.
- Replace cooling fan filter media as needed (4"x4" 60ppi carbon polyether foam filter)
- Remove the main fan motor cover, vacuum out any debris lodged in the motor cooling ports, then reinstall the cover.

MAINTENANCE PART LIST

135001	Switch Assembly (3pc)
135002	Fuse Holder
135003	Fuse 3 Amp (SB)
135004	Fuse 10 Amp (SB)
135008	Thermostat Protection, (Bulb-Capillary)
135013	Temp Control (Mod, Programmed)
135020	Conveyor Speed Control BLDC 24VDC
135030	Neutral Block
135033	Relay, Blower Motor, (Omron) 240VAC 50 HZ
135041	Ignition Module Modulating Burner 24V 50HZ
135055	Thermocouple Type J EDGE60
135056	Thermocouple Extension All Models
135057	Thermocouple Type J Edge 40/30 (30 Inch)
135043	Burner Control I-HEAT (Modulating)
135100	Gas Valve, Modulating
135101	Gas Valve Modulating-Rectifier Plug
135027	Transformer 240VAC/24VAC
135121	Burner Blower Motor Modulating 230VAC
135145	Air Switch
135148	Conveyor Drive Motor 24VDC BLDC
135046	Burner Spark Wire Modulating 34 Inch Black
135048	Burner Flame Sense Wire 24 Inch Blue
135051	Burner Electrodes Modulating
135049	KLC20/24VAC Flame Detector
135140	Power Supply 120~240VAC/24VDC
135142	Frequency Drive 120VAC~240VAC
135131	Cooling Fan-Cord
135134	Cooling Fan Control Box 240VAC 50 HZ
135137	Filter Media - Cooling Fan
135141	EMI Noise Filter
135139	EMI Noise Filter, Mains Choke
145210	Drive Chain, All Non-Split Belts, 37 links, 35PTCH
145211	Drive Chain, Split Belt-Outer, 32 links, 35PTCH
145212	Drive Chain, Split Belt-Inner, 19 links, 35PTCH
145213	Drive Chain, Master Link, All Models, 35PTCH
145282	Sprocket-Conveyor Drive, Standard, 15T, All Models
145284	Sprocket-Conveyor Drive, Standard, 10T-1/2 Bore, Control Can Side, All Models
145286	Sprocket-Conveyor Drive, Split Belt, All Models
145290	Belt-Conveyor, 12" Belting, per foot (24x072,12",5 spaces, CC)
145292	Belt-Conveyor, 15" Belting, per foot (24x072,15",5 spaces, CC)
145294	Belt-Conveyor, 18" Belting, per foot (24x072,18",7 spaces, CC)
145296	Belt-Conveyor, 24" Belting, per foot (24x072,11" spaces, CC)
145298	Belt-Conveyor, 32" Belting, per foot (24x072,31.94,11 spaces, CC)
145300	Belt-Conveyor, 38" Belting, per foot (24x072,38",15 spaces, CC)
145302	Belt-Conveyor, 44" Belting, per foot (24x.072,44",15spaces, CC)
145391	Casters - 6" - 45 Series swivel caster with 6" GP wheel and brake
145392	Casters - 4" - 45 Series swivel caster with 4" GP wheel and brake

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, personal injury or demise.

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 OVENS** manufactured by MF&B.

The **EDGE** oven(s), when purchased through an *Authorized Europe Distributor*, are warranted to be free from any defect in material and workmanship while under normal use. The *Authorized Europe Distributor* will repair the **EDGE** oven(s) during the warranty period. This warranty is not implied to be transferable unless prior written consent is obtained from the *Authorized Europe Distributor*. Products not purchased from an *Authorized Europe Distributor* will not be covered and have no warranty.

1.0 WARRANTY POLICY

- 1.1 All shipped **EDGE** oven(s) are to be inspected at the time of receivership. Shipping damage is to be reported to the *Authorized Europe Distributor* and the carrier immediately.
- 1.2 The **EDGE** oven(s) must be installed and operated as per the *Instruction and Operation Manual*.
- 1.3 The owner of the **EDGE** oven(s) must perform routine maintenance as per the *Instruction and Operation Manual*.
- 1.4 The *START-UP CHECKLIST* must be completed and returned to the *Authorized Europe Distributor* when an **EDGE** oven is installed or re-installed.
- 1.5 All utility and FSS connections (gas, electrical, fire suppression) to the **EDGE** oven(s) must be made/installed by authorized, local licensed contractors.
- 1.6 All **EDGE** oven(s) service and warranty claims must be directed to the *Authorized Europe Distributor*.
- 1.7 Any service or warranty work performed to **EDGE** oven(s) without prior consent of the *Authorized Europe Distributor* will not be reimbursed or warranted.
- 1.8 Any unauthorized tampering, disassembly, alterations, abuse, or misuse of the **EDGE** oven(s) outside of the intended use will void any and all warranties.

2.0 WHAT IS COVERED

- 2.1 5-year labor – Extended contracts may be made available by the *Authorized Europe Distributor*.
- 2.2 5-year parts – Extended contracts may be made available by the *Authorized Europe Distributor*.

3.0 WHAT IS NOT COVERED

- 3.1 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.
- 3.2 Fuses, cooling fans, filter media, Conveyor belts, normal maintenance and adjustments (including electrode cleaning and replacement).
- 3.3 Accidental damage, misuse, abuse, improper cleaning, alterations, natural disasters, man-made disasters, or casualty.
- 3.4 Defects caused by environment (moisture, excessive heat, excessive cold, excessive vibration)

COMPANY INFORMATION

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133 ICM Road
Dunbar, PA 15431, USA**

**+00 (1) 724.628.6482 (telephone)
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PROUDLY MADE IN THE USA

CE DECLARATION

MF&B Restaurant Systems, Inc. | edgeovens.com | sales@edgeovens.com
133 ICMI Road, Dunbar PA, 15431, USA | 1-888-480-EDGE | Fx 1-724-626-0247



Declaration of Conformity



We, MF&B Restaurant Systems, Inc., declare, under the sole responsibility, that the following products:

EDGE30
EDGE2440
EDGE40
EDGE2460
EDGE60
EDGE60WB
EDGE4460

are in conformity with the type(s) as described in the EC type -examination Certificate Number **1312/CS/6222** and satisfy the essential requirements of the Directive 2009/142/EC, 30/112009.

Additionally, these products have been designed and made based on norm(s)

☒ harmonized ☐ international ☐ national ☐ other

List of norm(s): EN203-1:2014, EN203-2-2:2006, EN60335-2-102:2006 and EN60335-2-102A1:2010

According to Directives requirement:

2014/35/UE - Low Voltage Directive, 26/02/2014
2014/30/UE - Electromagnetic Compatibility Directive, 26/02/2014
2006/42/EC - Machinery Directive, 17/05/2006

Mark Bielstein
President of MF&B Restaurant Systems, Inc.

MF&B RESTAURANT SYSTEMS, INC.
133 ICMI ROAD, DUNBAR, PA 15431
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