



EDGE

EDGE-1830, EDGE-2440, EDGE-3240, EDGE-2460
EDGE-3260, EDGE-3860, EDGE-4460, EDGE-3270

GENERATION 2

INSTALLATION & OPERATING MANUAL

NORTH AMERICA

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.

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

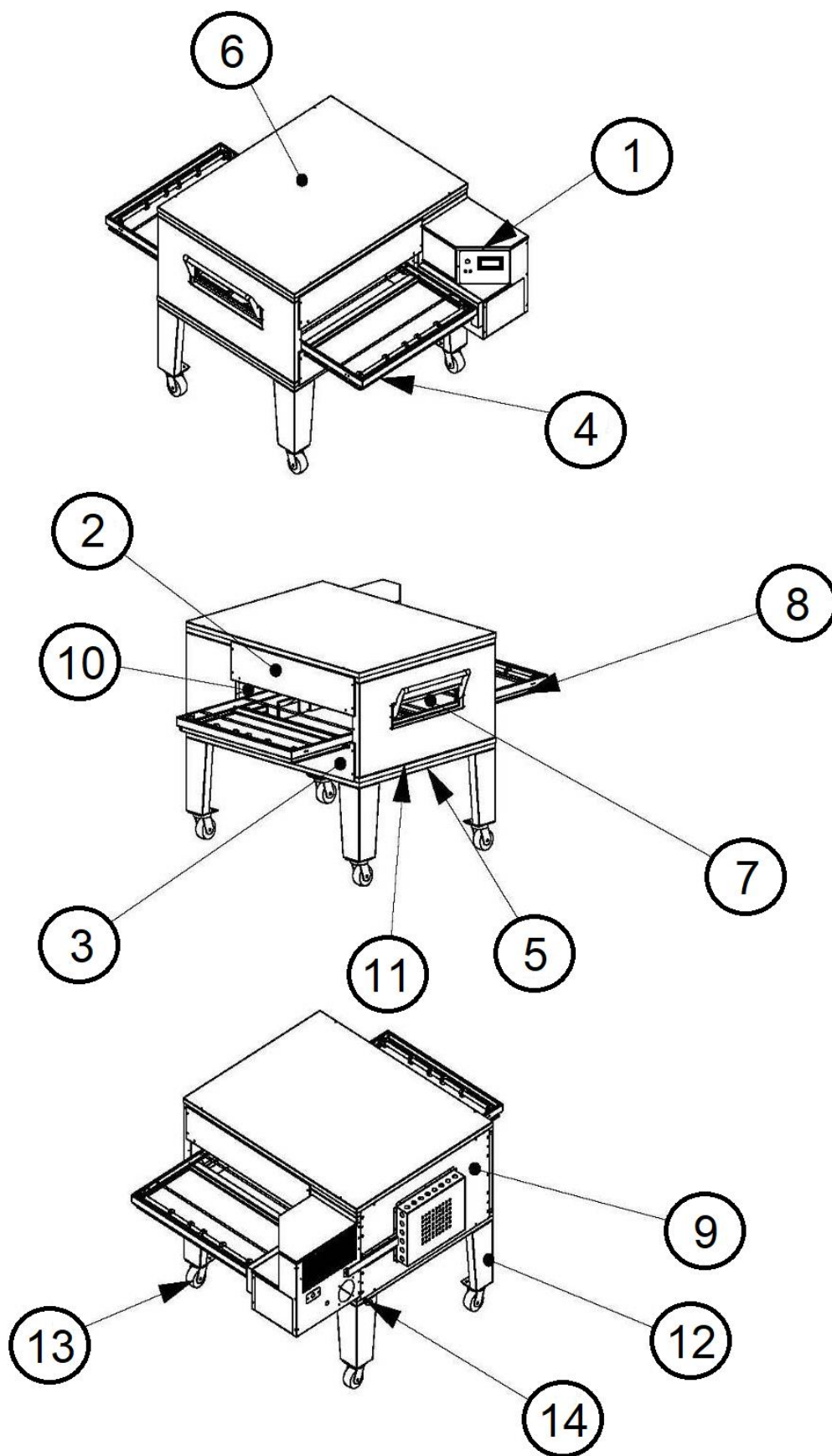
The oven electrical wiring diagram is located inside the control compartment.

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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.



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.

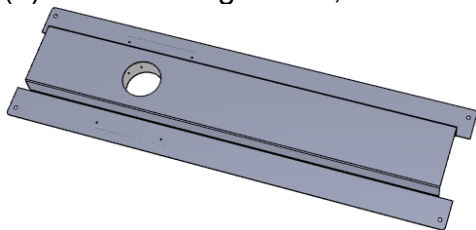
TOOLS & EQUIPMENT REQUIRED

LIFTING SYSTEM

(2) EDGE Lifting Jacks, PN: IE-9001, *Genie Lift* or similar lifting system



(2) EDGE Lifting Plates, PN: IE-9100-xx (Inquire when placing order)



(1) EDGE installation cart, PN: IE-9201, 4-wheel cart, pallet jack, or similar.



- (1) 10ft, SCH40 steel pipe, 3" O.D. or 2.5" I.D. (Sourced locally)



- (2) Clamps or locking pliers, when not using EDGE Lifting Jacks IE-9001.

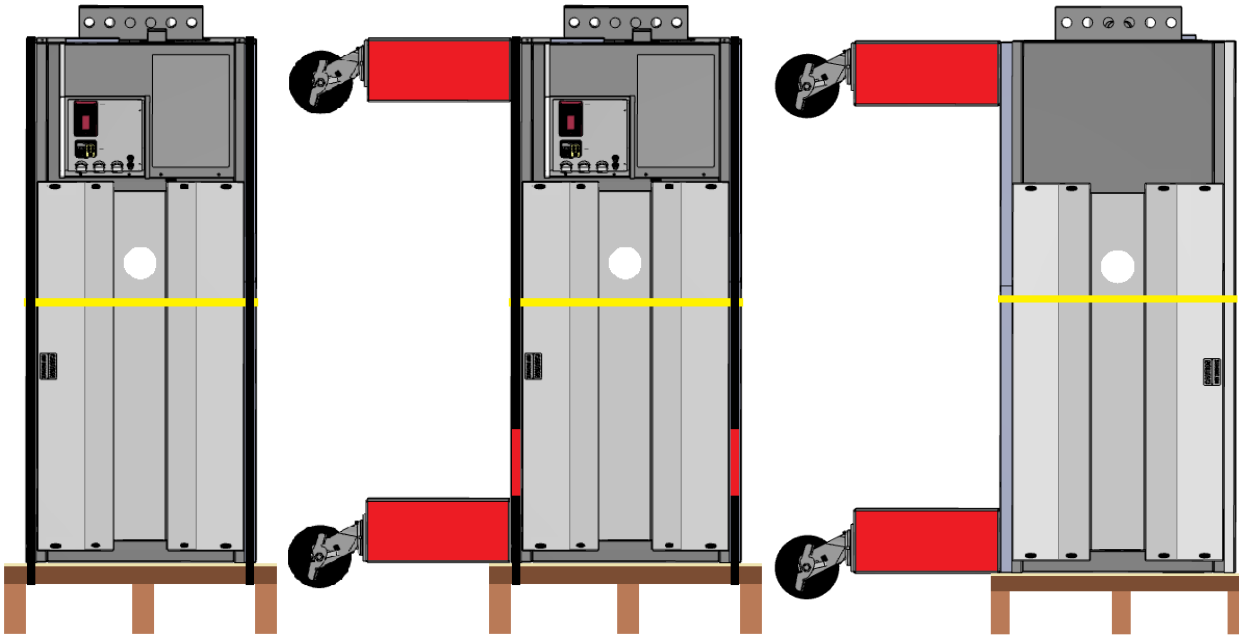


HAND TOOLS

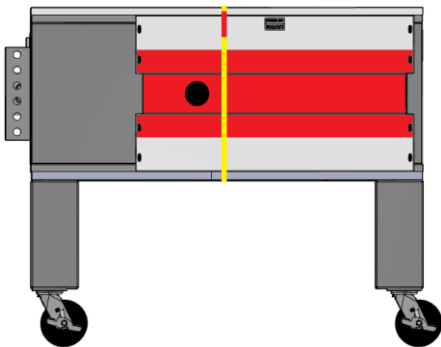
- (1) #2 Phillips Screwdriver
- (1) Ratchet and short extension
- (1) 5/16" Socket or nut driver
- (1) 7/16" wrench
- (1) 9/16" Socket
- (1) 3/8" Socket or wrench *oven back
- (1) Tin snips for cutting banding
- (1) Adjustable wrench (Crescent) *as needed

STACKING THE OVENS

1. Unpackage BOTTOM oven, retaining all attached documents and DO NOT cut any banding at this point, the oven must remain attached to the cart or pallet. Inspect the oven for concealed shipping damage before continuing.
2. Use dolly or cart to move the oven to the installation location, allow enough room for the oven to be lifted, rotated, and stacked.
3. Cut ONLY the banding straps which secure the oven to the pallet or cart.
4. Set conveyor belt and other accessories to the side for later installation.
5. Attach Legs and casters (legs are not used in a triple stack) using 9/16" socket.



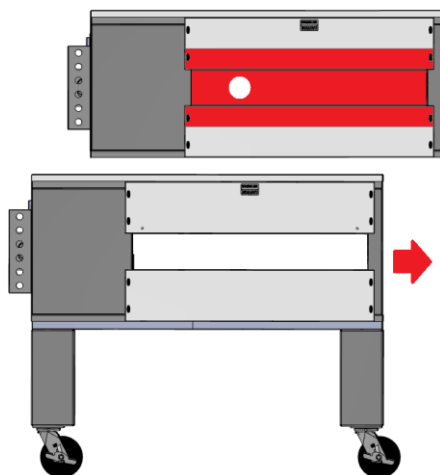
6. If lifting plates are not installed, install them at this time. They are to be fitted between the end plugs, secured with 4 of the existing black wing nuts. The offset 3" hole is to be positioned towards the rear of the oven for balancing.
7. Carefully install the SCH40 steel pipe through the first lifting plate, through the oven and out through the second lifting plate.
8. Position lifting jacks at equal height on each side of the pipe.
9. If using other than EDGE lifting jacks, use locking pliers to prevent the pipe from rotating off the jacks.
10. Lift the oven at a steady rate and equal height on both sides using the jacks. Control the oven during the lift to prevent unexpected rotation.
11. When the oven is sufficiently elevated, begin rotating the oven until the front caster touch the ground.
12. Clear the pallet or cart from the work area.
13. Continue the lift and rotation until the back casters can be rotated to the ground.
14. Begin lowering the oven, steady and controlled until all casters are seated to the floor.
15. Cut the final banding straps from the oven.



16. If additional ovens are to be stacked, move the oven back to allow the next palletized oven to be moved into the work area. Repeat steps 1 – 4, and 6 – 9.

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 amputation.



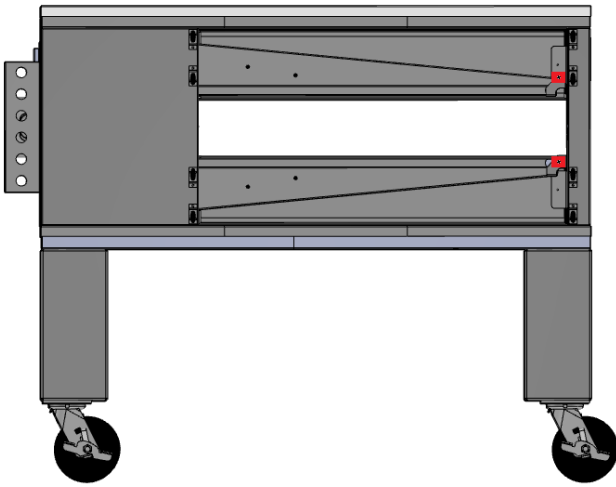
17. For TOP ovens, remove the protective plastic from the lid BEFORE stacking the oven.
18. Lift second and third ovens and rotate until horizontal. Continue the lift until the stacked oven can be positioned under the elevated oven.
19. Align the back edge and corners of the oven and the stack, then begin lowering the oven. USE CARE, to avoid pinched body parts and always maintain control of the lift throughout the process. If additional banding is still in place, remove it before completing the stacking process.

WINDOWS

1. The right Window hinge plate is not to be removed. Remove the LEFT hinge plate from the oven, retain the 2 Phillips screws.
2. Install the right side of the window, seating the lower hinge pin behind the hinge plate.
3. Holding the window horizontally, apply the left hinge plate and reinstall the 2 Phillips screws.
4. Test window function, lifting it slightly to open. DO NOT pull the handle outward without lifting, excessive hinge pin wear will result and cause premature window failure.

END PLUGS REMOVAL & INSPECTION

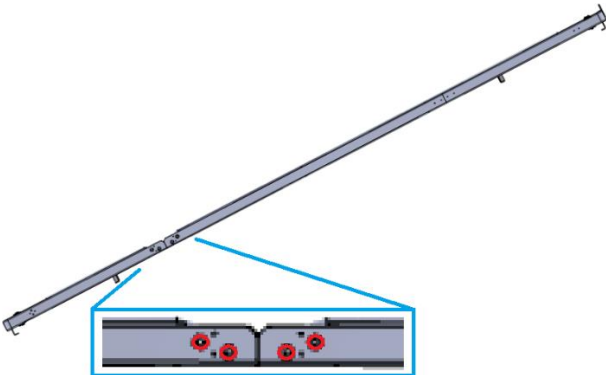
1. Remove any remaining lifting plates from the ovens.
2. Remove the End Plugs from only 1 oven. The TOP and BOTTOM end plugs are different. Top plugs have a riveted caution decal.
3. Locate and remove the shipping brackets (top and bottom) across the tip of the oven fingers. These brackets are secured with a 5/16" slotted sheet metal screw.
4. Discard shipping brackets or retain as needed.



5. At this time, it is good practice to verify the finger pattern in the oven you received is the pattern suggested for your product and which is detailed on your Sales Order.
6. Pull each of the top fingers from the oven, lifting the narrow fingertip from the front bracket, then lifting the larger end from plenum wall at the rear. Make sure you DO NOT mix up the fingers.
7. You can slide the Finger Cover off to verify the Columnating panel within. Refer to the chart in the section "FINGER ASSEMBLIES" for identification.
8. When installing the fingers, be sure the finger is fully seated against the Plenum wall.
9. When finished, install the unplugs on the oven. DO NOT overtighten the black wing nuts.
10. Repeat the process on each of the remaining ovens.

CONVEYOR INSTALLATION

1. Carefully unfold the oven belt on a flat surface.
2. Connect the sections of frame using the attached brackets, the 1/4-20 bolts and 7/16" nuts. You will find this hardware in a small canvas bag, attached to each belt.
3. With the belt correctly assembled, move it to the installation area.



4. The belt will be installed from the right side (control cabinet side) of the oven. This is a 2-person job and careful communication must be used to avoid pinching fingers. It is recommended that the oven wheels be locked at this point.
5. Guide the conveyor into the oven, with a person on each of the long sides.
6. Tilt the belt as needed to prevent brackets from hitting or dragging across the end plugs or oven interior.

7. When the conveyor is sufficiently started into the oven, shift manpower locations to the short sides of the belt. One person will feed the tilted belt in the oven, while the other receives the belt. Again, communication is key during this process for safety.
8. The belt should be extended about 6 additional inches to the left, which will allow enough slack to install the conveyor drive chain(s) to the conveyor motor sprocket(s) and conveyor motor sprocket(s).
9. Please look over the conveyor drive system and install these chains using the following information:

The conveyor is driven by a motor, sprocket, and chain system. The sprocket(s) located on the motor(s) are keyed and contain (2) Allen Setscrews. This does not prevent the sprocket from moving IN or OUT of the shaft in the event a handling situation occurs during shipping or installation. Adjustment may be required for alignment during the installation process

S T A N D A R D C O N V E Y O R O V E N S

Motor Shaft:



The Motor Sprocket is flush with the Shaft of a Conveyor Motor.

Single Conveyor: Setscrew on Key and Flat



The Conveyor Belt will have a single Drive Sprocket. The Sprocket is seated on a Conveyor Shaft, which much like the Drive Motor shaft, has a Flat area.

Conveyor Shaft:



Drive Sprocket is flush with the Shaft of a Standard Conveyor Shaft.

Single Conveyor: Setscrew on Flat and Round



The sprocket on the conveyor shaft is a point of maintenance. Periodic inspection must be performed to ensure the setscrews have not become loose and have not moved from the flat during use. This often occurs during oven cleaning.

S P L I T - B E L T C O N V E Y O R O V E N S

Front Motor (3 bolts): Setscrew on Key and Flat



Rear Motor (4 bolts): Setscrew on Key and Round



The Front Motor Sprocket is flush with the Shaft
Rear Motor Sprocket is aligned with the back end of the Flat.

Installation and Operating Manual

The Conveyor Belt will have a pair of Drive Sprockets. Each Sprocket is seated on a Conveyor Shaft, which much like the Drive Motor shaft, has a Flat area.

Conveyor Shaft:



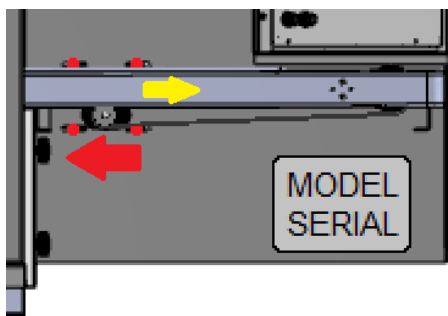
Offset Sprockets: Setscrew on Flat and Round



Each Conveyor Drive Sprocket is flush with the end of the Conveyor Shaft.

The sprocket on the conveyor shaft is a point of maintenance. Periodic inspection must be performed to ensure the setscrews have not become loose and have not moved from the flat during use. This often occurs during oven cleaning.

10. Ensure the 7/16" conveyor motor bolts are loosened to allow the conveyor motor to slide back and forth for adjustment. 4 bolts for rear or single motor, [3 bolts for split-belt conveyors].
11. Install the chain [or longest] chain from the [back] motor sprocket to the [left most] conveyor sprocket.
12. Lift and pull the conveyor toward the right, allowing it to be fully seated in the oven. This action will draw the loosened conveyor motor forward.

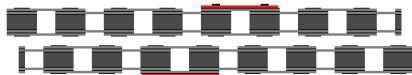


13. Adjust the tension of the chain so that ¼" of sag exists. A correctly adjusted [long] chain will have just enough slack to allow the belt to be lifted and pushed into the oven. This allows for easy removal later, when cleaning is required.

NOTE REGARDING SPLIT-BELT CHAIN INSTALLATION

14. It is important, when installing chains for a Split-Belt oven to position the 'Master-Links' away from one another. Failure to do so WILL cause clearance problems, Belt Jam errors and can cause damage to the conveyor system.

Correct



Incorrect



15. Tighten the (4) 7/16" bolts of the rear conveyor motor when adjustment is correct.
16. For split-belt ovens, the front, short chain is installed by adjusting the motor forward, then attaching the chain around the sprockets.

17. Adjust the motor back, to remove the slack, tighten the (3) 7/16" bolts when correct. These (3) bolts will be loosened each time the conveyor is removed to clean the oven. The belt will not lift and shift into the oven with the short chain attached.

STANDARD ACCESSORIES

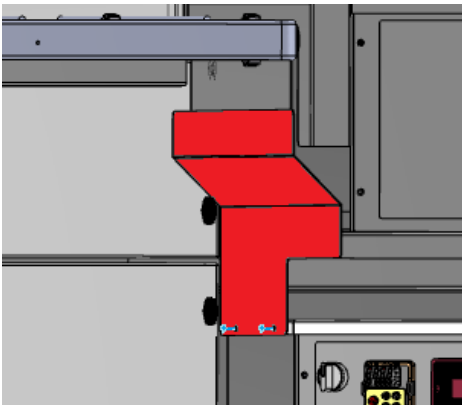
The standard accessories supplied with your new oven(s) may include:

- Heat Shields (For stacked ovens)
- Chain Guards
- Perforated Crumb Pans (For middle or top ovens)
- Non-Perforated Crumb Pans (For lower or single ovens)
- Belt Stops (For exit side of all ovens)
- Supplemental Columnating Panels (for baking characteristic adjustments)

Additional accessories may come with the oven(s), please refer to the instruction sheet packaged with those parts.

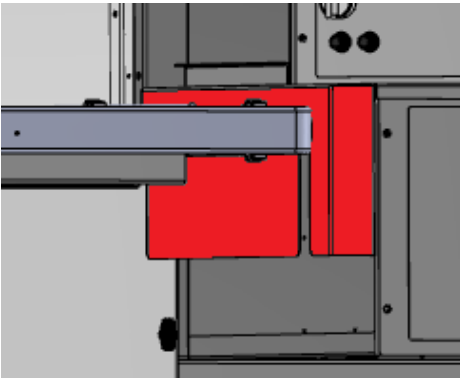
Heat Shields

Heat shields are required when stacking 2 or 3 ovens. The heat shields deflect escaping heat, from the oven, away from the underside of the Control Cabinet. The heat shield is secured using (2) of the existing Phillips fasteners which secure the Control Cabinet lid.



Chain Guards

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.



Crumb Pans

Crumb pans are provided for sanitation purposes. Single ovens or BOTTOM ovens in a stack will have SOLID crumb pans installed under the end of the belts. These pans simply slide into place, using the brackets provided on the underside of the belt. Stacked ovens, other than the bottom, use Perforated Crumb pans only. NEVER install solid crumb pans on a middle or top oven. Doing so will cause trapped heat under the conveyor which will push out under the control system, potentially damaging it. Heat damage is not warrantied.

Belt Stops

There are a few styles of Belt Stops. The typical variety simply flip over the end of the conveyor belt on the exit side of the belt travel. This is an aide in preventing finished products from falling on the floor in a busy shop. Some variations of this include Take-Off-Trays, which extend the take-off area. Other styles are Side Stops, which help keep product from rolling out the side as well. All styles slip over the belt at an angle and then are pulled flush to seat them.

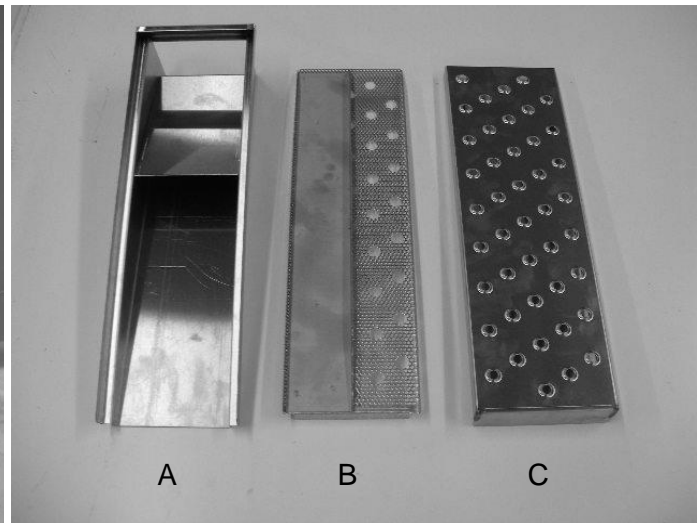
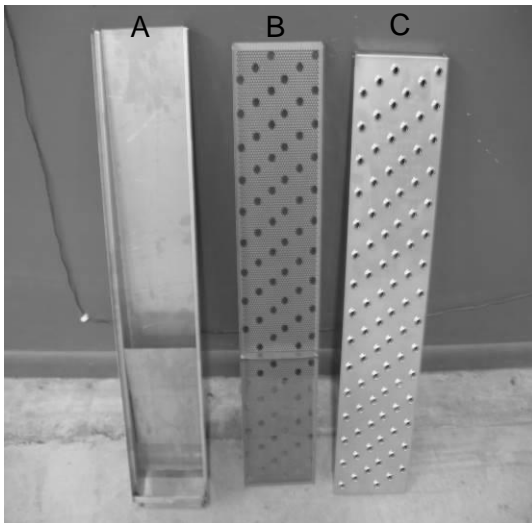
Columnating Panels

Additional Columnating panels may also be provided with the oven. 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. Columnating panels are used within the oven finger housing. For additional information, please see the section "FINGER ASSEMBLIES".

FINGER ASSEMBLIES

18. 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) Columnating Panel (various configurations)
- C) Finger Cover

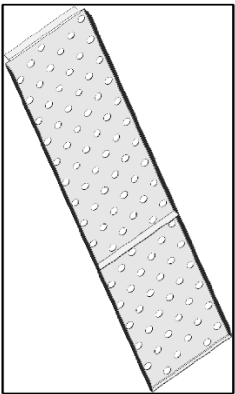


19. The finger pattern of the oven determines the baking characteristics. Once the finger pattern is known, mark the decal on the control cabinet. All bottom fingers are fully open, using #10 Columnating panels.
20. Working from the control side of the oven, set the first pair of upper and lower finger 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)

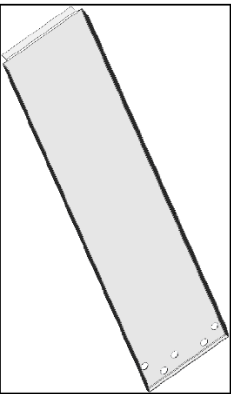


21. Repeat step 20 until all eight (8)-finger assemblies have been installed.

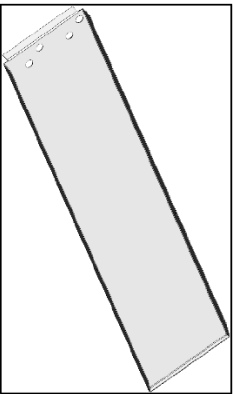
Installation and Operating Manual



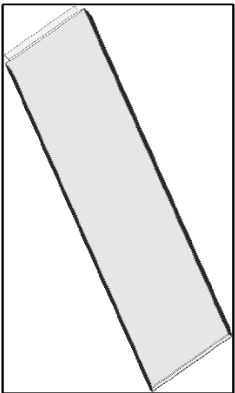
#10, Full Open, provides 100% impingement air across the entire finger



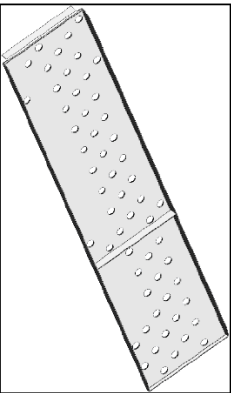
#20, Back Edge Open, gives a small increase to the back-edge impingement air and only radiant heating elsewhere



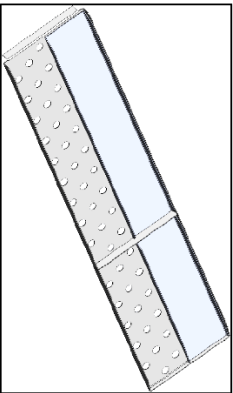
#25, Front Edge Open, gives a small increase to the front-edge impingement air and only radiant heating elsewhere



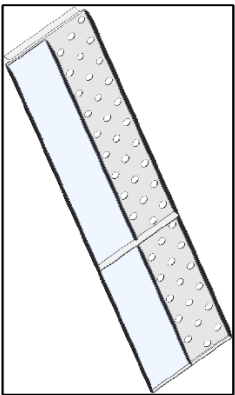
#30, Full Block, delivers radiant heating across the product, impingement air is completely blocked



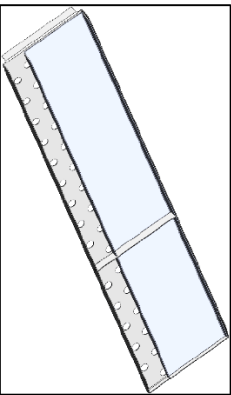
#40, Finish Panel, a special Columnating panel that is used exclusively on the exit finger



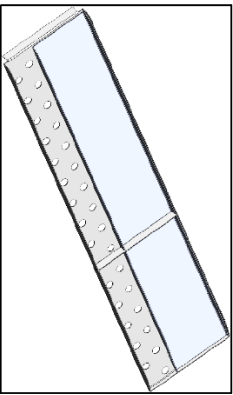
#50, Half Open Right, provides 50% impingement air along the right side of the finger and radiant along the left side



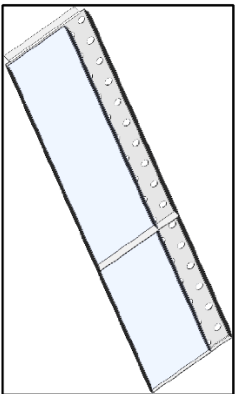
#60, Half Open Left, provides 50% impingement air along the left side of the finger and radiant along the right side



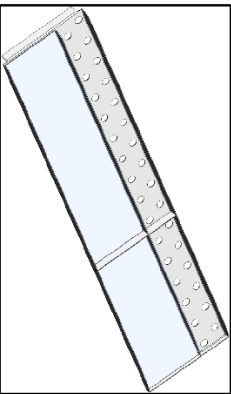
#70, Quarter Open Right, provides 25% impingement air along the right side of the finger and radiant along the left side



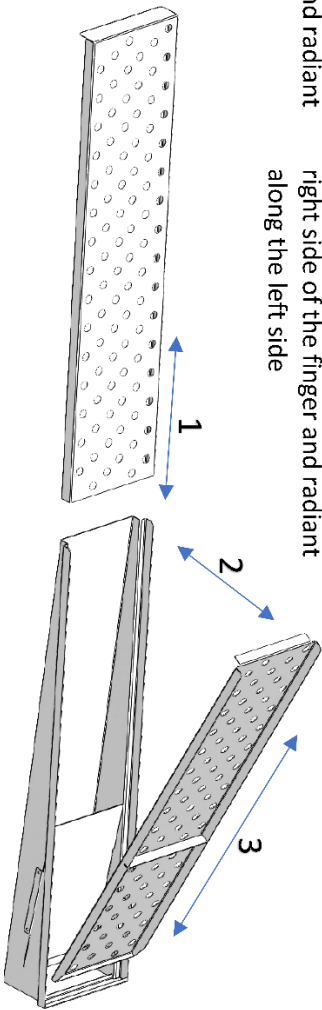
#75, Third Open Right, provides 33% impingement air along the right side of the finger and radiant along the left side



#80, Quarter Open Left, provides 25% impingement air along the left side of the finger and radiant along the right side



#85, Third Open Left, provides 33% impingement air along the left side of the finger and radiant along the right side



FINAL CONNECTIONS

Final installation and connection of gas and electrical should be performed by a licensed plumber and electrician. 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 with the 14-3 AWG, C13 to NEMA 5-15 electrical cord-set provided. Never alter the cord-set in any manner. Ensure the earth ground is bonded and available at the receptacle. Voltage between the Neutral and Ground prongs should be less than 2VAC.

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.

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.

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.

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.

MODEL SPECIFICATIONS

Modulation Combustion Systems

	Gas Type	Orifice Spud Size	Inlet Pressure Min / Max	Manifold Press. Low / High	BTU/Hr Min / Max
EDGE-1830	NAT	0.1405	6" - 8" WC	0.2 / 4.5" WC	10K / 65K
	LPG	0.0935	11" - 13" WC	0.3 / 10" WC	10K / 65K
EDGE-2440	NAT	0.154	6" - 8" WC	0.2 / 4.5" WC	12k / 80K
	LPG	0.1015	11" - 13" WC	0.3 / 10" WC	12K / 80K
EDGE-3240	NAT	0.191	6" - 8" WC	0.2 / 4.5" WC	21K / 125K
	LPG	0.12	11" - 13" WC	0.3 / 10" WC	21K / 125K
EDGE-2460, EDGE-3260, EDGE-3860	NAT	0.209	6" - 8" WC	0.2 / 4.5" WC	25K / 150K
	LPG	0.136	11" - 13" WC	0.3 / 10" WC	25K / 150K
EDGE-3270, EDGE-4460	NAT	0.232	6" - 8" WC	0.2 / 4.5" WC	30K / 185K
	LPG	0.154	11" - 13" WC	0.3 / 10" WC	30K / 185K

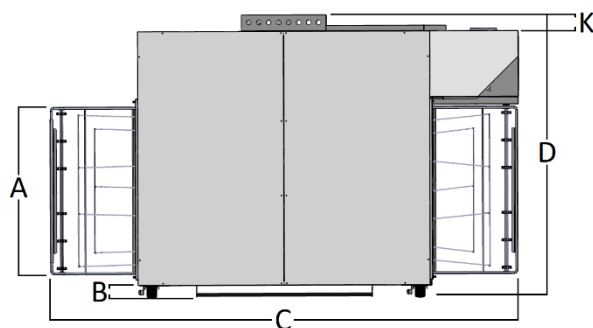
On-Off-Bypass Combustion Systems

	Gas Type	Orifice Spud Size	Inlet Pressure Min / Max	Manifold Pressure	BTU/Hr
EDGE-1830	NAT	0.1405	6" - 8" WC	4.5" WC	65K
	LPG	0.0935	11" - 13" WC	10" WC	65K
EDGE-2440	NAT	0.154	6" - 8" WC	4.5" WC	80K
	LPG	0.1015	11" - 13" WC	10" WC	80K
EDGE-3240	NAT	0.191	6" - 8" WC	4.5" WC	125K
	LPG	0.12	11" - 13" WC	10" WC	125K
EDGE-2460, EDGE-3260, EDGE-3860	NAT	0.209	6" - 8" WC	4.5" WC	150K
	LPG	0.136	11" - 13" WC	10" WC	150K
EDGE-3270, EDGE-4460	NAT	0.232	6" - 8" WC	4.5" WC	185K
	LPG	0.154	11" - 13" WC	10" WC	185K

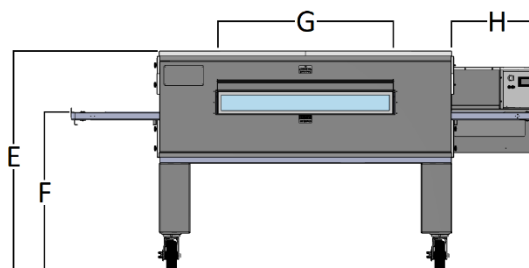
All N.A. Combustion Systems

	VAC / PH / Fq	AMP	Clearance, All Surfaces	Max Valve Working Press.
EDGE-1830	120V / 1P / 60Hz	5.5A	6.0"	14" WC
	120V / 1P / 60Hz	5.5A	6.0"	14" WC
EDGE-2440	120V / 1P / 60Hz	5.5A	6.0"	14" WC
	120V / 1P / 60Hz	5.5A	6.0"	14" WC
EDGE-3240	120V / 1P / 60Hz	5.5A	6.0"	14" WC
	120V / 1P / 60Hz	5.5A	6.0"	14" WC
EDGE-2460, EDGE-3260, EDGE-3860	120V / 1P / 60Hz	5.5A	6.0"	14" WC
	120V / 1P / 60Hz	5.5A	6.0"	14" WC
EDGE-3270, EDGE-4460	120V / 1P / 60Hz	5.5A	6.0"	14" WC
	120V / 1P / 60Hz	5.5A	6.0"	14" WC

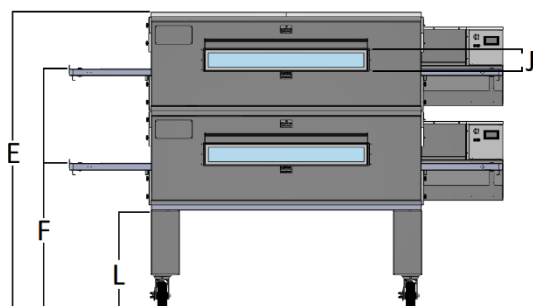
OVEN DIMENSIONS



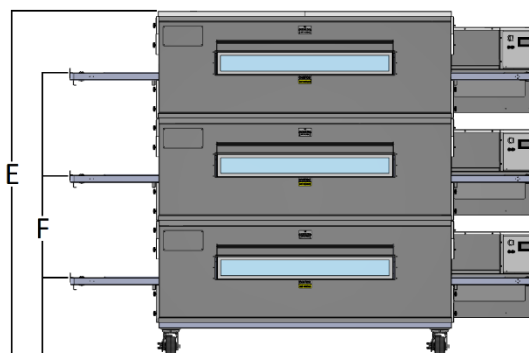
OVEN TOP VIEW



SINGLE FRONT VIEW



DOUBLE FRONT VIEW



TRIPLE FRONT VIEW

	E 1830			E2440			E3240			E2460		
	SINGLE	DOUBLE	TRIPLE	SINGLE	DOUBLE	TRIPLE	SINGLE	DOUBLE	TRIPLE	SINGLE	DOUBLE	TRIPLE
A Conveyor Opening	19.75"	19.75"	19.75"	25.50"	25.50"	25.50"	33.50"	33.50"	33.50"	25.50"	25.50"	25.50"
B Window Depth	2.40"	2.40"	2.40"	2.40"	2.40"	2.40"	2.40"	2.40"	2.40"	2.40"	2.40"	2.40"
C Conveyor Length	65.50"	65.50"	65.50"	75.25"	75.25"	75.25"	75.25"	75.25"	75.25"	93.75"	93.75"	93.75"
D Oven Depth	41.90"	41.90"	41.90"	56.60"	56.60"	56.60"	56.60"	56.60"	56.60"	56.60"	56.60"	56.60"
E Oven Height	44.00"	64.13"	68.50"	44.00"	64.13"	68.50"	44.00"	64.13"	68.50"	44.00"	64.13"	68.50"
F Conveyor Height	(B) 31.50"	31.50"	15.50"	31.50"	31.50"	15.50"	31.50"	31.50"	15.50"	31.50"	31.50"	15.50"
	(M) 52.00"	52.00"	36.00"	52.00"	52.00"	36.00"	52.00"	52.00"	36.00"	52.00"	52.00"	36.00"
	(T) 56.25"	56.25"	56.25"	56.25"	56.25"	56.25"	56.25"	56.25"	56.25"	56.25"	56.25"	56.25"
G Window Width	20.00"	20.00"	20.00"	20.00"	20.00"	20.00"	20.00"	20.00"	20.00"	35.00"	35.00"	35.00"
H Control Can Width	17.75"	17.75"	17.75"	17.75"	17.75"	17.75"	17.75"	17.75"	17.75"	17.75"	17.75"	17.75"
J Conveyor Opening	3.50"	3.50"	3.50"	3.50"	3.50"	3.50"	3.50"	3.50"	3.50"	3.50"	3.50"	3.50"
K Motor Cover Depth	3.25"	3.25"	3.25"	3.25"	3.25"	3.25"	3.25"	3.25"	3.25"	3.25"	3.25"	3.25"
L Leg/Caster Height	21.50"	21.50"	5.75"	21.50"	21.50"	5.75"	21.50"	21.50"	5.75"	21.50"	21.50"	5.75"

	E3260			E3860			E4460			E3270		
	SINGLE	DOUBLE	TRIPLE	SINGLE	DOUBLE	TRIPLE	SINGLE	DOUBLE	TRIPLE	SINGLE	DOUBLE	TRIPLE
A Conveyor Opening	33.50"	33.50"	33.50"	39.50"	39.50"	39.50"	45.50"	45.50"	45.50"	33.50"	33.50"	33.50"
B Window Depth	2.40"	2.40"	2.40"	2.40"	2.40"	2.40"	2.40"	2.40"	2.40"	2.40"	2.40"	2.40"
C Conveyor Length	93.75"	93.75"	93.75"	93.75"	93.75"	93.75"	93.75"	93.75"	93.75"	103.75"	103.75"	103.75"
D Oven Depth	56.60"	56.60"	56.60"	62.60"	62.60"	62.60"	68.60"	68.60"	68.60"	56.60"	56.60"	56.60"
E Oven Height	44.00"	64.13"	68.50"	44.00"	64.13"	68.50"	44.00"	64.13"	68.50"	44.00"	64.13"	68.50"
F Conveyor Height	(B) 31.50"	31.50"	15.50"	31.50"	31.50"	15.50"	31.50"	31.50"	15.50"	31.50"	31.50"	15.50"
	(M) 52.00"	52.00"	36.00"	52.00"	52.00"	36.00"	52.00"	52.00"	36.00"	52.00"	52.00"	36.00"
	(T) 56.25"	56.25"	56.25"	56.25"	56.25"	56.25"	56.25"	56.25"	56.25"	56.25"	56.25"	56.25"
G Window Width	35.00"	35.00"	35.00"	35.00"	35.00"	35.00"	35.00"	35.00"	35.00"	35.00"	35.00"	35.00"
H Control Can Width	17.75"	17.75"	17.75"	17.75"	17.75"	17.75"	17.75"	17.75"	17.75"	17.75"	17.75"	17.75"
J Conveyor Opening	3.50"	3.50"	3.50"	3.50"	3.50"	3.50"	3.50"	3.50"	3.50"	3.50"	3.50"	3.50"
K Motor Cover Depth	3.25"	3.25"	3.25"	3.75"	3.75"	3.75"	3.75"	3.75"	3.75"	3.75"	3.75"	3.75"
L Leg/Caster Height	21.50"	21.50"	5.75"	21.50"	21.50"	5.75"	21.50"	21.50"	5.75"	21.50"	21.50"	5.75"

OVEN STARTUP 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 the MAIN POWER switch to ON.
2. Touch and hold the POWER Icon for three (3) seconds.
3. Set temperature to the desired baking temperature.
4. Wait for the oven to light.
5. If the burner does not light, turn OFF the MAIN POWER switch, wait five (5) minutes, and then repeat STEPS 1 – 4 (verify the gas line is bled and not full of air).
6. Set the CONVEYOR SPEED to the desired baking time.
7. Preheat the oven for 15 minutes before baking any product.

OVEN SHUTDOWN

1. Turn the MAIN POWER switch to OFF.

The oven will enter cool down mode within 10 seconds, the fans will continue to operate until the oven temperature falls below 225°F.

NOTE

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 instructions above to re-start the oven.

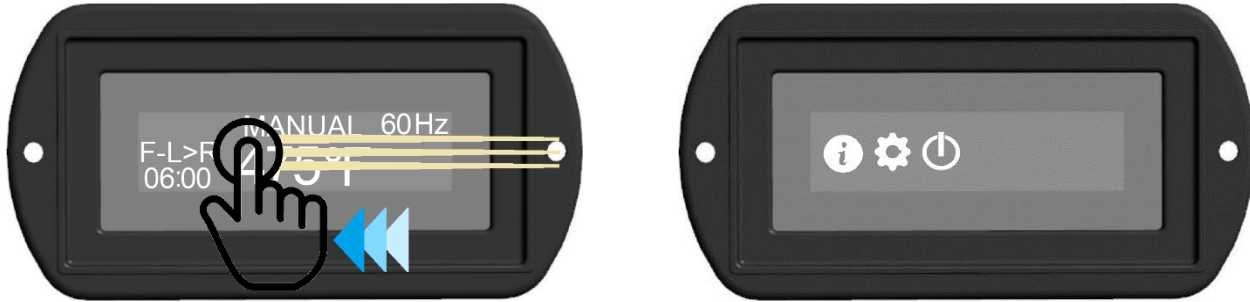
NOTE

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

OVEN OPERATION

Menu System Overview

Additional operation features are found in the Menu System. To access this menu, touch and swipe the display screen, Left or Right.



The menu icons are:  Information,  Settings,  Power

- Information: The information menu is useful for viewing Alarm history, Software version, Serial number, Build date, System voltage, Belt demand, iHeat information and for Exporting Logged data files.
- Settings: The CUSTOMER level Settings Menu provides access to Units of Measurement, Customer PIN setup, Belt Direction, Software Updating, and Recipe Download/Upload. This menu is protected by the Customer PIN.
- Power: Touching the Power icon will simply place the oven into Cool Down mode, following a few seconds of delay. The oven fans will continue to run until the oven temperature falls below 225F or 107C. Normal operation can be resumed by touching and holding the Power icon on the cooldown screen.

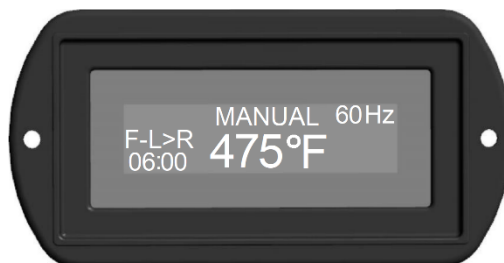
Basic Operation

Control Use and Cleaning: The EDGE G2 display is a “touch” screen. 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.

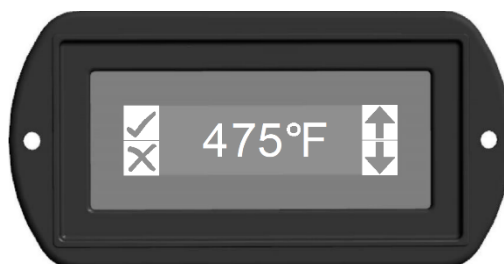
Power Up: Power up and starting the oven system is performed by turning the POWER switch to the ON position. Allow 5 seconds for the system to power up. Touch the power icon on the display.



Operation basics: Basic oven operation is adjustment of bake Temperature adjustment, bake time adjustment, and main Fan Speed (Hz). While in **MANUAL** recipe mode (see *Advanced Operation* for instructions to *Change Recipe*), touch the temperature, the adjustment screen will appear.



Touch the UP/DOWN arrows to adjust the temperature. Touch the CHECK to accept or the X to cancel. Repeat this method for Time and for the Fan Speed (Hz).



Advanced Operation

Change Recipe:

- Touch and hold the recipe namespace on the display for 1-2 seconds.
- Select the desired recipe using the UP/DOWN arrows, touch CHECK to accept.
- *Special items in this menu are:
 - '<NEW>' used to define a new recipe based on the current setting of 'MANUAL'
 - 'MANUAL' is a "test and tune" mode, allows easy adjustment of the baking parameters
- CUSTOMER PIN is required (see *CUSTOMER PIN*).

Create a New Recipe:

- Define the new recipe in 'MANUAL' operation mode.
- Touch and hold the on-screen 'MANUAL' namespace for 1-2s.
- Select '<NEW>' from the menu, CUSTOMER PIN is required.
- Define the recipe name (See *Recipe NAMESPACE*).
- Define/Verify Temp, Time, and Hz (60 is standard).

You may store up to 30 recipes. MANUAL mode is primarily for tuning a recipe, although unsecure, the oven may be operated in this mode without ever defining a recipe.

Change a Recipe:

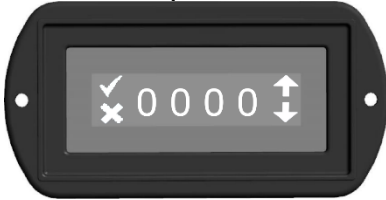
- Selecting the recipe (see *Change Recipe*).
- Touch and hold the recipe namespace on the display until a PIN entry screen appears. Customer PIN is required.
- Advance through the parameters (Namespace, Temp, Time, Hz), adjustment as needed.

Deleting a Recipe:

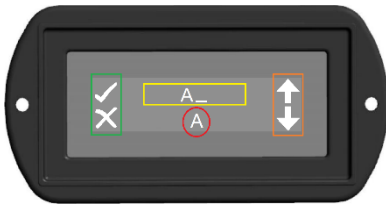
- Selecting the recipe (see *Change Recipe*).
- Touch and hold the recipe namespace on the display until a PIN entry screen appears. Customer PIN is required.
- In the Namespace adjustment, select '<DEL RCP>'.
- The control will default to 'MANUAL'.

CUSTOMER PIN: (also see *CHANGE PIN*)

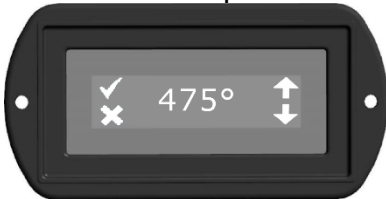
- Touch each digit to adjust from 0-9.
- Adjust the value using the UP/DOWN arrows.
- When the pin is correct, touch the CHECK to accept or X to cancel without storing.

**Recipe NAMESPACE:**

- UP/DOWN (Orange box) arrows adjust the value of the alpha-numeric character (Red circle)
- To select the alpha-numeric character, touch it (Red Circle). This will advance to the next character selection.
- Namespaces may be 8 characters long.
- When you complete the Namespace, touch the CHECK (Green box). The X will cancel without storing any changes.

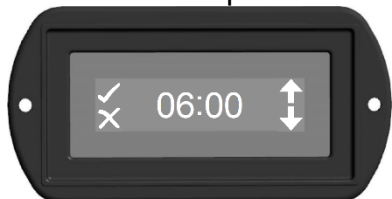
**TEMP:**

- Use the UP/DOWN arrows to change the temperature value. (350F – 600F, 177C – 316C)
- When the temperature is correct, touch the CHECK to accept or X to cancel without storing.



TIME:

- Use the UP/DOWN arrows to change the time value (03:00 – 30:00).
- When the temperature is correct, touch the CHECK to accept or X to cancel without storing.

**Hz:**

- Use the UP/DOWN arrows to change the time value (03:00 – 30:00).
- When the temperature is correct, touch the CHECK to accept or X to cancel without storing.

**BELT DIRECTION:**

- *Belt direction AND finger pattern are a matched item. Reversing the direction of belt travel often involves reversing the finger pattern in the oven.
- Swipe the control screen Left or Right to access the Menu System.
- Touch the GEAR icon to enter the Settings Menu, Customer PIN is required.
- Select 'CUSTOMER'.
- Use UP/DOWN arrows to navigate to 'BELT', select.
- Select 'FRONT DIR'.
- Select 'L to R' or 'R to L' to change the belt direction.
- Repeat for 'REAR DIR' if equipped with a split-belt system.

UNITS:

- Swipe the control screen Left or Right to access the Menu System.
- Touch the GEAR icon to enter the Settings Menu, Customer PIN is required.
- Select 'CUSTOMER'.
- Select 'DISPLAY'.
- Use UP/DOWN arrows to navigate to 'UNITS', select.
- Select 'C' or 'F' to change the units of measurements.

CHANGE PIN:

- *This action will change the default Customer PIN. Default is 0000. Please remember this pin for future use. If lost or forgotten, please contact MF&B for assistance.
- Swipe the control screen Left or Right to access the Menu System.
- Touch the GEAR icon to enter the Settings Menu, Customer PIN is required.
- Select 'CUSTOMER'.
- Use UP/DOWN arrows to navigate to 'PIN SET', select.
- Touch each digit to adjust from 0-9.
- Adjust the value using the UP/DOWN arrows.
- When the pin complete, touch the CHECK to accept or X to cancel without storing.

SOFTWARE UPDATE:

- *Updates are available from <https://edgeovens.com/support>
- Follow the 'Firmware Update Instructions' which are also available for download.

RECIPE DOWNLOAD:

- *This feature will save the recipes stored within the control system on a USB Thumb drive.
- Remove the USB dust cover, located near the control cabinet, cooling fan.
- Insert a USB thumb-drive in the USB connector.
- Swipe the control screen Left or Right to access the Menu System.
- Touch the GEAR icon to enter the Settings Menu, Customer PIN is required.
- Select 'CUSTOMER'.
- Use UP/DOWN arrows to navigate to 'SYSTEM', select.
- Use UP/DOWN arrows to navigate to 'RECIPE DOWNLOAD', select.
- *The file will be transferred very quickly (< 1s). When the control screen returns to the DOWNLOAD screen, the process is complete.
- Remove the thumb-drive and install the dust cover over the USB port.

RECIPE UPLOAD:

- *This feature will load the recipes stored on a USB Thumb drive to the control system.
- Remove the USB dust cover, located near the control cabinet, cooling fan.
- Insert a USB thumb-drive in the USB connector.
- Swipe the control screen Left or Right to access the Menu System.
- Touch the GEAR icon to enter the Settings Menu, Customer PIN is required.
- Select 'CUSTOMER'.
- Use UP/DOWN arrows to navigate to 'SYSTEM', select.
- Use UP/DOWN arrows to navigate to 'RECIPE UPLOAD', select.
- *The file will be transferred very quickly (< 1s). When the control screen returns to the UPLOAD screen, the process is complete.
- Remove the thumb-drive and install the dust cover over the USB port.

EXPORT:

- *This feature will export Log Data Files stored in the control system to a USB Thumb drive.
- Remove the USB dust cover, located near the control cabinet, cooling fan.
- Insert a USB thumb-drive in the USB connector.
- Swipe the control screen Left or Right to access the Menu System.
- Touch the INFORMATION icon to enter the Information Menu.
- Use UP/DOWN arrows to navigate to 'EXPORT', select.
- *The EXPORT process may take a few minutes, during this time the oven systems will stop or be interrupted. It is important that the process complete successfully. If it does not, unplug the oven for 30 seconds, reconnect and attempt again.
- When complete, remove the thumb-drive and install the dust cover over the USB port.
- Unplug the oven for 30 seconds before reconnecting and returning the oven to service.

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. Hoods should be mounted as close to the top oven as possible. Large gaps between the ovens and hood will cause poor draw of the oven exhaust gases and heat.

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).

Extraction systems which utilize a make-up air system within the hood assembly are not recommended by EDGE. These systems, often referred to as "Short Circuit" hood systems, do not draw enough heat away from the bake area and, in most cases, trap heat behind the oven stack.

EDGE Ovens recommends Connected Cap / Eyebrow style hoods, installed within 1/4" – 3/8" of the top oven.

EDGE Control System, Error Codes

Error Name	Display Line 1	Display Line 2	Error Trigger	Possible Cause
Temp Probe	"Temp Probe"	"Break Detected"	Thermocouple is not detected	Thermocouple connector is loose, or thermocouple has failed
Thermistor	"Thermistor"	"System Fault"	Main MC has a fault	Main MC has a fault
Ignition	"Ignite"	"Check Gas Supply"	Main Valve has been OFF for 5 minutes	Ignition Module is 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. Recover On/Off error is occurring
High Temp	"High Temp"	"Exceeds Set-Point"	Temperature is 50F over the set-point	Gas valve is not adjusted correctly, oven was not properly commissioned
High Alarm	"High Alarm"	"Oven Over Temp"	Temperature exceeded 650F	Gas valve is not adjusted correctly, oven was not properly commissioned
Low Temp	"Low Temp"	"Check Gas Supply"	Not at set-point in 45 min. or cannot maintain temperature	Gas valve is not adjusted correctly, oven was not properly commissioned, gas supply pressure is too low for operation
MC1 Comm	"MC1 Comm"	"System Fault"	Lost communication with MC	Main MC has a fault
MC2 Comm	"MC2 Comm"	"System Fault"	Lost communication with MC	Secondary MC has a fault
iHeat Comm	"iHEAT Comm"	"iHEAT Fault"	Lost communication with iHeat	iHeat connection loose or iHeat is not powered

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VFD Comm	"VFD Comm"	"VFD Fault"	Lost communication with VFD	VFD connection loose or VFD is not powered -OR- VFD was not permitted to power down correctly before attempting to restart. Unplug for 30 seconds
Belt High Speed	"Belt High Speed"	"Conveyor System Fault"	Conveyor System is running 30 seconds fast	Conveyor motor tach problem
Belt Low Speed	"Belt Low Speed"	"Conveyor System Fault"	Conveyor System is running 30 seconds slow	Conveyor motor tach problem
24VDC Undervoltage	"24VDC Low"	"DC Power Fault"	24VDC is 20% low	24VDC power supply has a fault
24VDC Overvoltage	"24VDC High"	"DC Power Fault"	24VDC is 25% high	24VDC power supply has a fault
Low Fire Combustion Lock	"iHEAT - Low Fire"	NC	iHeat is in Low Fire mode	This is a service mode, iHeat DIP 7 is ON
Burner Blower Motor Calibration	"iHEAT - Calibration"	NC	iHeat is in Blower Calibration mode	This is a service mode, iHeat DIP 8 is ON
System Temp Warn	"System Temp High"	"Clean/Replace Filter"	Cabinet temperature is 125F or greater	Oven fan filter is blocked, ventilation is poor, hood is not drawing enough, oven environment is poor, control system is drawing in hot air
Recover On/Off	"Recover On/Off"	"Gas Adjustment Required"	iHeat has detected a "No Call for Heat" for 45 sec.	Low Fire adjustment on the main valve is incorrect, delivering too much gas to the burner, oven may not have been commissioned correctly

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Circulation Fan	"Circulation Fan"	"No Proof of Air"	Voltage not returning from safety circuit	Circulation fan is not turning, there is a break in the air tube system, the OTP thermostat has tripped on the back of the oven
Conveyor Belt Jam	"Belt Jam"	"Clear Belt / Retry"	Conveyor motor speed has dropped 25% from minimum	Object is obstructing the belt, clear the belt, place oven in cooldown and then power back on
Inactive Blower Motor	"iHEAT - Inactive Blower"	"Burner Blower Fault"	iHeat detects the induction motor has a fault	Induction Blower Motor has either failed to start or has stopped during low speed operation. The motor may need cleaned, bearing lubrication is not possible
Invalid Thermostat Input	"iHEAT - Tstat Failure"	"Control Loop Fault"	iHeat is not receiving a thermostat input	The control loop from the MC to the iHeat is not connected or the MC has failed
Improper DIP Setting	"Improper DIP Setting"	"Service Required"	iHeat DIP switches do not match the model configuration	Oven Model ID and iHeat DIP switches do not match. Verify iHeat DIP switches, cycle the switches to ensure they are fully engaged
System Temp High	"System Temp Protect"	"Clean/Replace Filter"	Cabinet temperature is 145F or greater	Oven fan filter is blocked, ventilation is poor, hood is not drawing enough, oven environment is poor, control system is drawing in hot air
Air Switch	"Air Switch Not Ready"	"Closed Before Requested"	Safety circuit is closed or bypassed before signaled	Air switch is bypassed, or the air switch has shorted

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.

PREVENTATIVE MAINTENANCE, PURPOSE

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 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

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 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 address at a time at which the equipment is not in use.

OVEN CLEANING, SURFACE AREAS

Frequency:

Surface areas of the equipment should be wiped clean daily.

Method:

Use a solution of mild dish detergent and water for normal cleaning. Wipe the surface using a soft cloth. Wiping motions should be performed WITH the grain of the finish to avoid scratching.

Caution:

Do not apply solvents of any kind to a HOT surface. Solvents may be used only when the surface is cool to the touch. NEVER saturate any surface or apply excessive fluids to a surface, as fluids may seep through seams and be absorbed by insulating materials.

OVEN CLEANING, GLASS ½ BAKE DOOR

Frequency:

Surface areas of the equipment should be wiped clean daily.

Method:

Use a solution of mild dish detergent and water for normal cleaning. Wipe the surface using a soft cloth. Observe 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 the touch. NEVER saturate any surface or apply excessive fluids to a surface, as fluids may seep through seams and be absorbed by insulating materials.

OVEN CLEANING, CRUMB TRAYS

Frequency:

Surface areas of the equipment should be wiped clean daily.

Method:

Use a solution of mild dish detergent and water for normal cleaning. Wipe the surface using a soft cloth. Crumb trays may be submerged for cleaning.

OVEN CLEANING, CONVEYOR BELTING

Frequency:

General cleaning of the conveyor belting should occur monthly or as needed.

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. Damage sections (torn or bent sections that are not correctable) may be corrected with segment replacement. Contact MF&B for details of this process.

OVEN CLEANING, INTERIOR*Frequency:*

The interior of the equipment should be cleaned as needed or on a bi-annual schedule, while in a COOL state and fully disconnected from AC and gas supply.

Method:

Remove the oven conveyor using 2 persons, do not drag the conveyor through the oven, do not twist the belt frame. In instances where a split belt option has been purchased, you will need to use a 7/16" wrench to loosen the front conveyor drive motor and then remove the chain. Use a bristle brush, solvents, and/or pressure washer to clean the conveyor. Ensure tightness of all fasteners and cog / sprocket set keys. Remove the top and bottom end-plugs from the oven. Wipe the end-plugs clean, DO NOT soak or use a pressure washer on these parts, as they do contain insulation material. Remove the lower fingers of the oven. Slide the covers off the finger housings and remove the Columnating panel. Wipe the Columnating panel clean, DO NOT use solvents on these parts, as damage will occur. Solvents and pressure washer may be used to clean the finger housings and the finger covers. Reassemble when dry and place the lower fingers in a controlled place so they can be identified. Remove the upper fingers, 1 at a time, placing them in the order in which they were installed in the oven. Clean each finger using the methods provided previously. Take extra care to avoid mixing up the Columnating panels, these must be installed in the same location within the oven of which they were removed. Wipe out the loose debris from the interior of the oven. Heavy soiled areas may require scouring, solvents or scraping instruments. Do not saturate or pressure wash the interior, the body of the oven contains insulating material. The area directly in front 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.). Install lower fingers, be sure each finger is fully seated against the plenum wall. Install upper finger, be sure they are seated and in the correct order. Install upper and lower end-plugs. Install the conveyor belt using 2 persons. Adjust the tension of the drive chains as needed, these should have a small amount of slack or sag, approximately 0.5", DO NOT over tension.

Caution:

In cases where a split-belt option has been purchased, it is important that the master links are identified and are facing away from one another. Failure to do this can cause the masters to contact one another during chain travel. Contact will cause the belt to bounce and can damage the chains.

Thick bodies of the oven, Top, Base, Walls and End-Plugs are filled with insulating material. If saturated, moisture will be retained EVEN AFTER HEATED. This moisture WILL result in microbial growth. It is important that cleaning instructions are followed for these areas and saturation is avoided.

MAINTENANCE, 4" COOLING FAN*Frequency:*

The 4" cooling fan maintains a steady supply of ambient temperature air to the control system and should be maintained as needed or minimally once a month.

Method:

Locate the 5x5 30PPI filter media on the rear of the control cabinet. Pull the filter media free from the filter bracket. Using only warm water and a light amount of mild soap, cleanse and rinse the filter. Allow the filter to dry and install. Contact MF&B if filter media is dilapidated and needs replaced, 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.

MAINTENANCE, MAIN MOTOR*Frequency:*

The main fan is mounted to the main motor shaft. Heat is conducted back through this shaft, which the motor is designed to dissipate using vents and an impeller which moves air along the motor. The vents, which draw air, must be cleaned annually, while in a COOL state and fully disconnected from AC and gas supply.

Method:

Locate the main motor cover (perforated with 1" holes), located on the back side of the oven. Remove the 12+ screws which secure the cover. Use a vacuum and moist rag to remove dust and debris from the main motor, motor cover and related areas. If your oven is equipped with a 1PH (single phase) motor, 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 MF&B for a replacement. Once cleaning is complete, install the rear motor cover.

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.

MAINTENANCE, BURNER CLEANING*Frequency:*

The EDGE Conveyor Oven is a gas burning appliance. Much like a furnace system, maintenance is periodically required to ensure continued, reliable operation. The burner system must be inspected and maintained annually.

Method:

This process should be completed by a service technician. Upon request, MF&B can provide to you via email a URL video link which demonstrates this method.

Disconnect the gas supply and electrical supply to the oven. Remove 2 screws on either side of the gas piping as it enters the side of the control cabinet. Remove 4 screw securing the control cabinet lid. Remove 2 screws along left side of the control panel and 2 additional screws on lower left face of the control cabinet. The cabinet door will now lift and swing open on hinges located on the right. If the oven is split belt equipped, unbolt the front conveyor motor (7/16" wrench) and lay the motor away from the burner. Using a 1/2" socket, ratchet, and extension, remove the 2, 1/2" nuts which secure the valve train to the burner face plate. The valve cannot be moved out of the way without disconnecting the electrical wires. Using a 5/16" socket, remove the 4 machine screws in the corners of the burner face plate. Insert your finger into the venturi opening and carefully pull the burner assembly from the burner tube. Using #220 sandpaper or emery cloth, scuff the electrodes so they are free of contamination. Scuff the flat face of the venturi (conical cast iron body of the burner) to remove contaminants (aldehydes and silica). Carefully install the venturi back within the burner housing and install the 4 machine screws. Install the gas train on the burner face plate, but only start the 1/2" nuts. Do not tighten them yet. Install the 2 screws to secure the inlet piping to the control cabinet. Tighten the 1/2" nuts to complete the valve train installation. Test fire the equipment and complete the reassembly of the front split-belt motor (if equipped) and the control cabinet.

The Induction Blower is secured to the top of Burner assembly. This blower has a fan blade style like a "squirrel cage" blower. Dust and fat solids will collect on the blades and should be inspected and cleaned at this time. Mark the setting of the restriction plate with a permanent marker. Remove the 3, 1/4" sheet metal screws and set the restriction plate aside. Gently clean the fan blades with a brush. Install the restriction plate according to the original settings noted by your marking.

Caution:

Always use caution when moving parts within the control cabinet. Avoid pulling or snagging wires. When installing the venturi, avoid dragging the bottom of the burner housing, this can knock the spark electrode or flame sense wire from the respected terminals. 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.

MAINTENANCE, FLAME MONITOR*Frequency:*

EDGE Conveyor Ovens, produced from 2019, are equipped with an advanced flame monitoring system. This equipment should be cleaned annually or as needed.

Method:

This process should be completed by a service technician. Disconnect the gas supply and electrical supply to the oven. Remove 2 screws on either side of the gas piping as it enters the side of the control cabinet. Remove 4 screw securing the control cabinet lid. Remove 2 screws along left side of the control panel and 2 additional screws on lower left face of the control cabinet. The cabinet door will now lift and swing open on hinges located on the right. Locate the flame detector, installed on the left side of the burner tube. Disconnect the 3 pin, right angled plug attached to the detector. The detector is installed at an angle, grasp the detector and pull firmly in the direction of the angle. Clean the detector with a clean, soft damp cloth. Reinstall the detector, in the same orientation as removed. Press firmly, ensure it is fully seated against the body of the mounting flange. Test fire the equipment and complete the reassembly of the control cabinet.

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.

MAINTENANCE PART LIST

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.

MF&B LIMITED WARRANTY

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

- EDGE Ovens: five (5) year 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.

WHO IS COVERED

This Limited Warranty is available to the original purchaser of the product 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 MF&B's commissioning documentation or mobile app.

EXCLUSIONS FROM COVERAGE

- Normal maintenance items including but not limited to fuses, interior or exterior finishes.
- Adjustments of or calibration of air flow, gas valve, temperature, fasteners.
- Cleaning of the oven and cleaning of the combustion system.
- Failures as the result of improper or erratic supply voltages or gas pressure.
- Damage as the result of improper or unauthorized repair, alterations of the oven.
- Unauthorized repairs.
- Shipping, installation, fire, flood, infestation, abuse, natural or manmade disasters or otherwise acts of God.

PART REPLACEMENT, FLAT RATE SCHEDULE (In Hours)					
Main Motor	0.75	Power Supply	0.25	Conveyor Motor	0.75
Motor Capacitor	0.50	Transformer	0.25	Cooling Fan	0.25
Flame Detector	0.25	Touch Display	0.50	Thermocouple	1.00
Gas Valve	0.75	Machine Control	0.50	Relay	0.25
Ignition Module / iHeat	0.25	Main Switch / Air Switch	0.25	Control Cabinet, Remove & Reinstall	1.00
Induction Motor	0.50	Fuse Holder	0.25		
Frequency Drive	0.75	Electrodes	0.50		

ADDITIONAL TERMS

MF&B shall be responsible only for repairs or replacements of defective parts performed by MF&B's authorized service personnel. Authorization shall be obtained by MF&B prior to any repair. MF&B shall not be responsible for any costs incurred for work performed by other than MF&B's authorized service personnel. This warranty is valid in the United States and is void elsewhere.

The foregoing warranty is exclusive and in lieu of all other warranties, expressed or implied. There are no implied warranties of merchantability or of fitness for a particular purpose.

The foregoing shall be MF&B's sole and exclusive obligation and Buyer's sole and exclusive remedy for any action, including breach of contract or negligence. In no event shall MF&B be liable for a sum in excess of the purchase price of the item. MF&B shall not be liable for any prospective or lost profits of the buyer.

MF&B shall accept NO claims for pre-delivery or post-delivery inspection, commissioning or start-up fees. All adjustments and inspections which are to be performed during installation and setup are the financial responsibility of the Buyer.

Equipment service and repair which is a result of regular maintenance, failure to perform regular maintenance, or otherwise neglect shall be the responsibility of the Buyer.

BUYER RESPONSIBILITIES

The buyer shall ensure the product is installed according to the MF&B guidelines and that all local fire and building codes.

The buyer shall be responsible for performing all preventative maintenance in accordance with the SALES AGREEMENT terms.

Completed commissioning documentation MUST be submitted within 60 days of the product installation date or within 120 days of the sale date, whichever occurs first.

WARRANTY CLAIM PROCEDURE

- Pre-Authorization is required prior to any warranty work. MF&B must be immediately advised of the product serial number, product location, and the nature of the problem.
- Verify the problem IS a warranty responsibility. Exporting and submission of the oven Logfile may be required. Improper use, installation or abuse of the product is not covered under this Limited Warranty.
- Service work performed which is not covered by Warranty is the responsibility of the buyer. Credit Card information will be obtained and held prior to service scheduling.

WARRANTY FLAT RATES APPLIED

Pre-Authorization numbers are valid for one (1) hour of service time. Additional authorization is required if this service time is exceeded. Defective parts must be returned to MF&B clearly tagged with the associated Pre-Authorization number to validate all warranty claims.

Labor Rate: \$72/hour, on-site only, with pre-authorization

Travel Fees: \$0.50/mile, \$60 max

Diagnostic Time: 1 hour max, per incident (call for support)

Part Replacement: In accordance with the Flat Rate Schedule

COMPANY INFORMATION

MF&B Restaurant Systems, Inc.
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Dunbar, PA 15431, USA

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

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



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PROUDLY MADE IN THE USA

CUSTOMER MAINTENANCE AND SERVICE INFORMATION

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Be sure to submit your Warranty Activation card immediately following the oven installation.

*Always contact EDGE prior to scheduling service. A warranty claim must be submitted PRIOR to scheduling any service work. Service work performed outside of the warranty agreement will not be reimbursed.