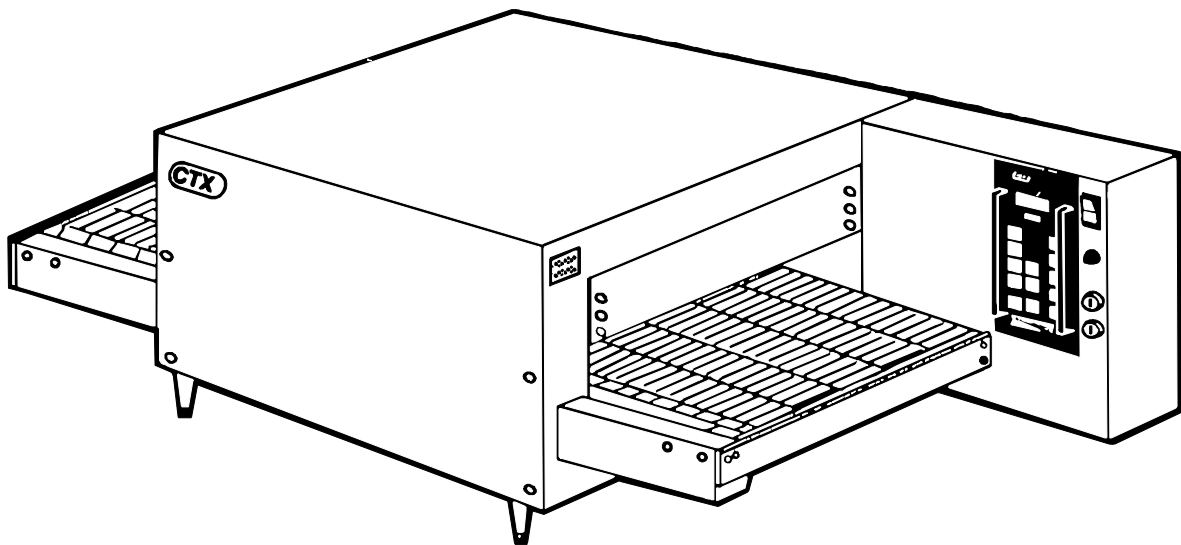


metos

CONVEYOR OVEN

TYPE: CTX G 26

Installation and Operation Manual



S/N:

Rev.: 2.0

Dear Customer,

Congratulations on deciding to choose a Metos appliance for your kitchen activities. You made an excellent choice. We will do our best to make you a satisfied Metos customer like thousands of customers we have around the world.

Please read this manual carefully. You will learn correct, safe and efficient working methods in order to get the best possible benefit from the appliance. The instructions and hints in this manual will give you a quick and easy start, and you will soon note how nice it is to use the Metos equipment.

All rights are reserved for technical changes.

You will find the main technical data on the rating plate fixed to the equipment. When you need service or technical help, please let us know the serial number shown on the rating plate. This will make it easier to provide you with correct service.

For your convenience, space is provided below for you to record your local Metos service contact information.

METOS TEAM

Metos service phone number:.....

Contact person:.....

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1. General

Carefully read the instructions in this manual as they contain important information regarding proper, efficient and safe installation, use and maintenance of the appliance.

Keep this manual in a safe place for eventual use by other operators of the appliance.

The installation of this appliance must be carried out in accordance with the manufacturer's instructions and following local regulations. The connection of the appliance to the electric and water supply must be carried out by qualified persons only.

Persons using this appliance should be specifically trained in its operation.

Switch off the appliance in the case of failure or malfunction. The periodical function checks requested in the manual must be carried out according to the instructions. Have the appliance serviced by a technically qualified person authorized by the manufacturer and using original spare parts.

Not complying with the above may put the safety of the appliance in danger.

1.1 Symbols used in the manual



This symbol informs about a situation where a safety risk might be at hand. Given instructions are mandatory in order to prevent injury.



This symbol informs about the right way to perform in order to prevent bad results, appliance damages or hazardous situations.



This symbol informs about recommendations and hints that help to get the best performance out of the appliance.

1.2 Symbols used on the appliance



This symbol on a part informs about electrical terminals behind the part. The removal of the part must be carried out by qualified persons only.

1.3 Checking the relation of the appliance and the manual

The rating plate of the appliance indicates the serial number of the appliance. If the manuals are missing, it is possible to order new ones from the manufacturer or the local representative. When ordering new manuals it is essential to quote the serial number shown on the rating plate.

2. Safety

2.1 Safe use of the appliance



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

2.2 Other prohibitions (dangerous procedures)



Using any parts other than genuine CTX factory manufactured parts relieves the manufacturer of all liability.



Improper installation, adjustment, alteration, service or maintenance can cause property damage or major injury. Read the installation and operating instructions thoroughly before installing or servicing this equipment.

3. Functional description

3.1 General

Model G-26 ovens are:

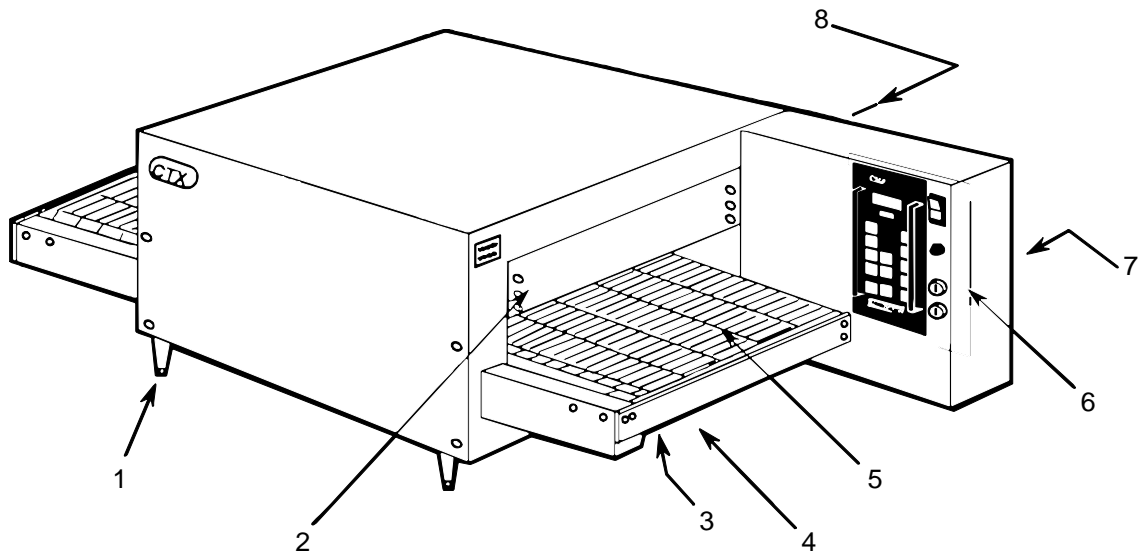
- Electrically heated
- Heated by infrared panels
- MenuSelect Operated
- Conveyorized
- Electronically controlled

3.2 Construction

The oven features stainless steel exterior and an aluminized steel oven chamber. The conveyor is a 40 centimetres wide stainless steel chain link belt. It is equipped with four 10 cm high adjustable legs, heat curtains, crumb trays and exit trays.

Functional description

3.2.1 Component Location



1. 10 cm Adjustable Legs
2. Heat Curtain
3. Crumb Tray
4. Oven Data Plate, located under conveyor
5. Conveyor
6. Controls
7. Conveyor Motor
8. Control Compartment Cooling Fan

3.2.2 Component Function

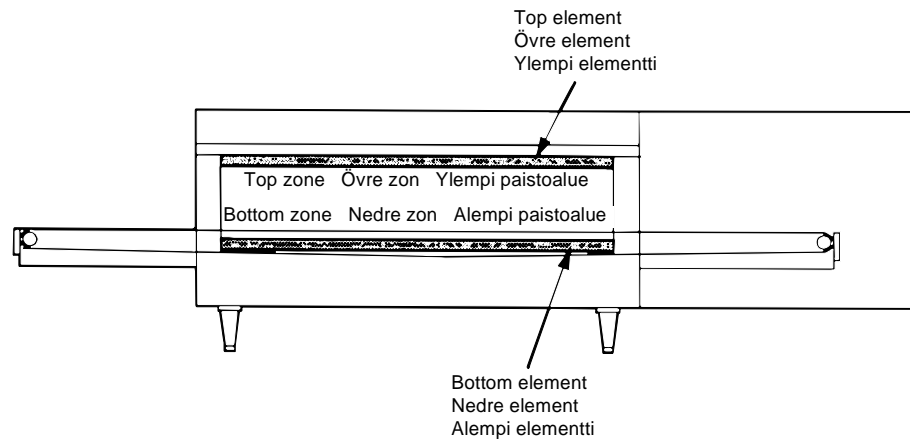
1. *Single and Stacked Ovens*
 The CTX model G-26 is available as either a single oven or two ovens stacked. Each unit is supplied with four 10 cm adjustable legs. The legs must be used on single oven or lower oven of stacked oven to validate the warranty.
 The stacked oven is made up of two separate units, one on top of the other. Mounting pins (P/N G26STACK) must be installed when stacking two ovens, if pins are not used warranty will be voided.
2. *Cooking Area*
 The CTX Model G-26 has a 660mm long cooking deck (chamber) with a 406mm wide conveyor belt.
3. *Controller*
 The Controller controls both the temperature and conveyor belt speed (cook time) of the oven. Cook temperature can be set to from 93°C to 509°C and cook time can be set from 01:00 minute to 30:00 minutes.
4. *Infrared Heating Panels*
 Patented heating panels are positioned above and below the conveyor belt of each oven deck (chamber). When energized these panels emit infrared long waves.

Functional description

These waves do not heat the air through which they pass. Instead the waves are absorbed by the outer surface of the product transported through the oven on the conveyor belt. Using this application food is placed on the conveyor and the unique properties of the infrared waves cause it to cook from the outside to the center in traditional fashion.

5. Heat Zones

The heat zones refer to individual areas of heat control within a cooking deck (chamber). The deck contains two heat zones (top and bottom).



6. Conveyor

The conveyor is used to transport the product through the oven deck (chamber). The conveyor is made up of a frame and a stainless steel wire belt which can travel in either direction around the frame. The conveyor can travel at variable speeds and the speed is controlled by the Controller. The speed of the conveyor determines how long the product will be in the cooking chamber which is the cooking time. The oven chamber is 470mm wide with a 406mm wide conveyor belt.

7. Accessories

Kit For Stacking Two G-26's. An accessory stacking pins kit (P/N G26STACK) allows you to stack two G-26's one on top of the other (See *Installation* section). The pins must be used when stacking a G-26 or the warranty is voided. Instructions for stacking the ovens are also available in the stacking bracket kit.

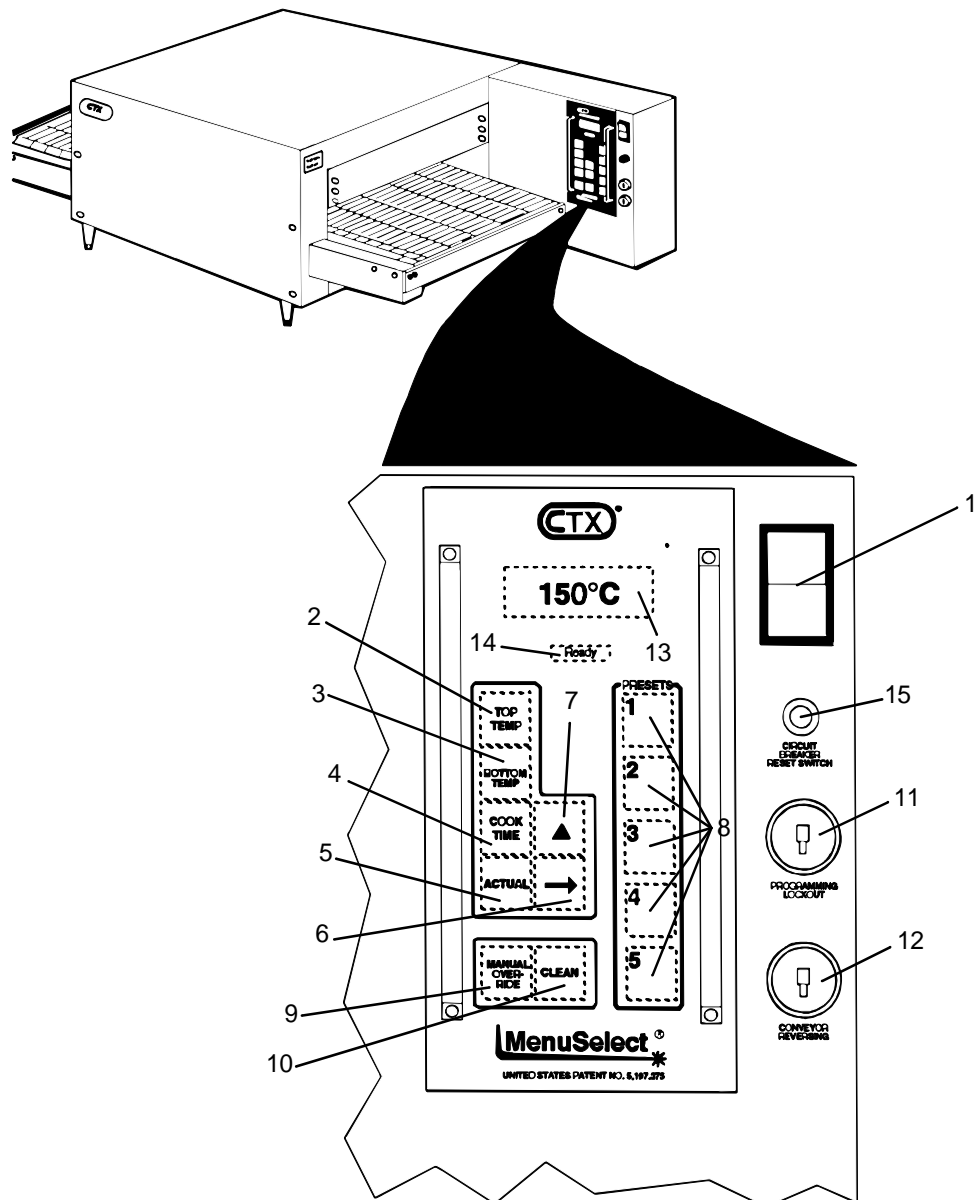
3.3 Operating principle

The G-26 conveyor oven employs infrared cooking technology. Infrared heat panels are placed on above and one below the conveyor. These panels form the oven's upper and lower heat zones. A controller accurately maintains set cooking temperatures and conveyor speed (cooktime) for consistent and repeatable results. Food is cooked by absorption of infrared waves as it is conveyed through the oven chamber.

3.3.1 Operating switches and indicator lights

The control panel consists of an ON/OFF switch, a keypad with multi-function keys, a liquid crystal display, a keyoperated programming lockout switch, a conveyor reversing key switch and a circuit breaker. The following information provides a basic description of the oven's controls, their locations and the function they perform. It is necessary the operator to be familiar with them.

Functional description



1. POWER ON/OFF
 - Used to turn oven ON and OFF
2. TOP TEMPERATURE
 - used to display actual temperature of the top zone when used in conjunction with the ACTUAL key.
 - used to display set temperature of the top zone during operation.
 - used to change set temperature of the top zone during programming.
3. BOTTOM TEMPERATURE
 - used to display actual temperature of the bottom zone when used in conjunction with the ACTUAL key.
 - used to display set temperature of the top zone during operation.
 - used to change set temperature of the top zone during programming.

Functional description

4. COOK TIME
 - used to display and/or change cook time setpoint of a preset menu.
5. ACTUAL KEY
 - used to display actual temperature of either the top or bottom zone when used in conjunction with the TOP TEMP or BOTTOM TEMP keys.
6. Cursor key
 - used to move the cursor to the next digit from left to right.
7. Up Arrow key
 - used when programming to increase one number at a time 0 to 9 and then roll over to 0.
8. Preset Menu keys 1-5
 - used to operate or program oven in one of five preset menu modes.

In the event of a power failure the oven will default back to the previously used preset menu when power is restored. Always check that the oven is in the desired mode when the power is restored.
9. MANUAL OVERRIDE
 - used to temporarily override preset menu setting and operate oven at any desired temperature and cook time.
10. CLEAN
 - used to enter the self-cleaning mode of oven.
11. Programming Lockout Key Switch
 - used to lockout the preset menu select programmability when the key is in the horizontal position.
12. Conveyor Reversing Key Switch
 - used to change the conveyor direction of travel.
13. Display. Provides readout of data including:
 - data being entered
 - error and service information
 - set cook times
 - set and actual temperatures
14. READY Light
 - when the READY light is on the oven has reached the set temperature.
15. Circuit Breaker Reset Switch
 - provides circuit protection. Press to reset.



4. Operation instructions

4.1 Before using the appliance

Before you begin to cook with your new oven you must understand the differences between cooking in it and cooking in more conventional ovens. You will produce better results if you understand the technology and follow the “rules”.

4.1.1 Infrared Cooking Technology

The technology of infrared cooking used in the CTX Gemini series ovens was first introduced by CTX in 1969. Each oven is fitted with patented infrared emitting heat panels (heating elements). These elements form the top and bottom surfaces of the oven chamber. The G-26 has two elements, one above and one below the conveyor belt.

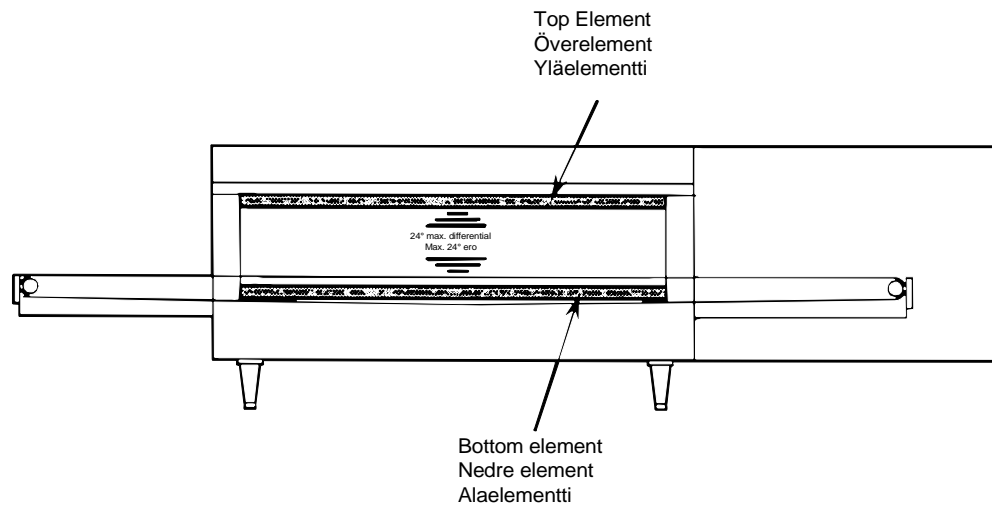
These elements emit infrared “long waves” which are absorbed by almost all matter in varying degrees. Absorption of these waves by an object causes molecular agitation which causes friction which generates heat. In this instance the object is food and the heat generated is used to cook the food. Infrared waves penetrate the outer surfaces of the food where they are absorbed by virtually all ingredients plus the container in which the food is placed. As a result, food cooks from the outside toward the center in very traditional fashion.

Infrared waves, unlike conventional heat sources, do not heat the air through which they pass, nor do they create any air currents in the oven chamber to dry out the food product. If there is no food product in the oven the infrared waves are absorbed by the heating elements located opposite. These unique properties translate into less food waste, a more moist product and excellent energy efficiency.

4.1.2 Heat Zoning

Since the top and bottom elements are controlled independently, they can be set anywhere in their range. This feature offers much more versatility than many other ovens. It enables the operator to raise only the bottom temperature to give the product a crisp hearth-baked appearance or to cook a product evenly through a heavy metal pan. Or the operator may choose to raise only the top element temperature to give a crisp or broiled top to a product.

It is recommended that the top and bottom temperatures be set within 24°C of each other. Refer to the figure below. The elements are very efficient, and a temperature differential greater than 24°C will result in the lower temperature element being heated by the higher temperature element. This, in turn, causes an incorrect reading of temperatures and will result in an inconsistent product.



4.1.3 Cooking Trials

The purpose of conducting cooking trials is to determine the exact temperature settings and cooking time(s) needed to produce best results with your specific product(s). The fastest and easiest way to conduct these trials is to start with settings already established for product(s) similar to yours. The following table provides average time and temperature settings for a wide variety of products. We recommend they be used as beginning set points for your tests.

Testing can be completed easier and faster and with less confusion if you keep accurate records of each test. To assist you we have included a sample product test form that you can copy.

Choose your first product for test and look it up in the table on the following pages. Now program the oven with the temperatures and cook times shown.



If you are starting the oven from “cold” please allow 45 minutes heat up time. The elements cycle after approximately 15 minutes, however, additional time is needed for the oven chamber(s) to become stabilized and evenly saturated with heat.

Begin your first trial run. Examine the finished product and evaluate it based on the following guidelines.

RESULTS	SOLUTION
Outside too dark or burned	Reduce Temperatures
Outside too light or not cooked	Increase Temperatures
Inside Overdone or dried out	Shorten Cooking Time
Inside Underdone or raw	Lengthen Cooking Time



Sometimes an increase in temperature may require a corresponding decrease in cooking time. Conversely a decrease in temperature may require a corresponding increase in cooking time.



Operation instructions

After evaluating the results, make the indicated time/temperature setting adjustments and allow about 15 minutes for the oven to stabilize at the new temperature settings. It may be necessary to run several tests before you obtain the exact results you want. Be sure to document each test in the "Product Test Record" below so you can ultimately produce a cooking chart for your specific items.

Product	State	Temp. Setting Top/Bott	Cook Time (Min.)	Pan Type and Size	Amount (Weight or Count)	Cooking result

4.2 Operation procedures



4.2.1 Operation of the G-26 MenuSelect Control Oven

1. **Turn oven deck ON**
Turn ON main disconnect switch at the wall box.
Turn ON/OFF switch ON.
2. **To program a new preset menu selection**
Perform the procedure described in *Programming the G-26 MenuSelect Control Oven* section.
At least one menu selection MUST be programmed before the oven can be operated.
3. **To choose a preset menu selection**
Press  (or any other preset menu key 1-5). The display will read **P--#**. The number in the display (# is shown above) will match the menu key that was pressed (1-5). Wait for the READY light to illuminate. The light will illuminate after both heating zones reach their set temperatures. Load the product onto the conveyor.
4. **Manual Override Operation**
This feature is used to operate the oven manually. The oven is taken out of the menu select mode by entering new parameters and is returned to the menu select mode without saving the parameters. Press  key. **P--#** (flashing) will be displayed. Set oven temperature and cooktime using the steps in *Programming the G-26 MenuSelect Control Oven* section. Oven will function as set but settings will not be saved. Display will flash on and off while the oven is in the manual override mode. To cancel the temporary menu selection, press any preset menu key or disconnect electrical power to the oven.






Operation instructions


5. To view the set temperatures

Press either  or . The top or bottom set temperature will be displayed for 5 seconds.

6. To view actual temperatures

Press  key first and either  key or  key next. The top or bottom actual temperature will be displayed for 5 seconds.


7. To view the cook time

Press  key. The cook time will be displayed for 5 seconds. First two digits shows the minutes (00 to 30) and the last two digits the seconds (00 to 59).

8. Cleaning operation

Press and hold  key until **CLn** appears on the display. Machine will remain in cleaning mode for 60 minutes.

9. Cancel cleaning operation

Press and hold  key until **CLn** disappears. Oven deck will return to preset menu that was used previous to cleaning.

4.2.2 Cooking in a CTX Oven

Cooking in a CTX infrared conveyor oven is different than cooking in any other type of oven including microwave ovens. Because of these differences there are some “rules” that must be considered.

- **Continuous “Flow” Operation**

CTX ovens perform best in a continuous type of operating environment. They are not well suited to a batch type operation. Greatest efficiency is attained when as many steps as possible in the operation are put into a continuous “flow” pattern.

- **Pans**

The type of vessel used to hold the food has a bearing on cooking time and consistency of results.

1. Pans with a dull black finish absorb maximum infrared heat. Product cooks faster in dull black pans than in shiny silver ones.
2. Heavier (thicker gauge) pans cook more evenly. They heat slower but hold their heat longer. Lighter (thinner gauge) pans transfer heat faster but less evenly. They also cool faster.

- **Product**

Best results are obtained when product entering the oven is consistent.

1. Food portions entering the oven should all be approximately the same temperature. When food portions entering the oven vary in temperature, the temperature of those portions coming out of the oven, though cooked, will also vary.
2. Product size should be the same. If product is 13mm thick one time and 19mm thick next, cooking results will be different.
3. Product loading density also affects results. If portion size and pan size are the same, two portions per pan will cook differently than ten portions per pan.

Operation instructions



• Cooking Temperatures

Because infrared waves do not heat the air in the oven chamber the temperature settings and readings are surface temperatures of the infrared heat panels themselves. For this reason temperature settings will be higher than those for a conventional oven.

Type of Product	Conventional Oven	CTX Oven
Bakery Products	149-176°C	232-287°C
Pizza, Casseroles, Flat Meats, etc.	176-260°C	315-398°C
Broiled Fish, Steaks etc.	260-287°C	398-454°C

4.2.3 Time and Temperature Guide

On the following pages are times and temperatures, remember, these times and temperatures only provide starting points. You will have to determine the exact times and temperatures for your specific products by testing your products. Here are some basic guidelines that will help you choose your set points.

- If the product is too dark, lower the temperature or decrease the cook time.
- If the product is too light, raise the temperature or increase the cook time.
- If the outside of the product is done to your satisfaction but the internal temperature is not hot enough, then increase the cooktime.



Increasing cooktime may require a corresponding decrease in temperature.

Product	Temp Setting Top/Bott	Cook time (Min.)	Pan Type and Size	Amount (weight or count)	State
Appetizers					
Nachos	454/454°C	3.0	Alum. 25 cm	280g	Fresh
Oyster Rockefeller	509/509°C	4.0	Alum.	6-8	Fresh
Potato Skins	454/454°C	3.0	Alum. 25 cm	280g	Fresh
Rumaki	454/454°C	6.0	Alum.	6-8	Fresh
Seafood Kabob	509/509°C	6.0	Alum. 15 cm	110-170g	Fresh
Baked Goods					
Bagels	398/398°C	8.0	Wire Mesh	85g	Fresh
Bread Sticks	454/454°C	6.0	Alum. 1/2 size	55g	Fresh
Brown & Serve Rolls	370/370°C	4.0	Alum.	28g	Thawed
Corn Bread	315/315°C	15.0	Alum. 1/2 size	1.1kg	Fresh
Dinner Rolls	370/370°C	8.0	Alum. 1/2 size	85g	Fresh
Fresh Bread	370/370°C	10.0	Alum. Sheet	0.45kg	Fresh
Garlic Bread	482/482°C	2.0	Alum. 1/2 size	0.45kg	Fresh
Muffins	315/315°C	15.0	Dark Alum.	85g	Fresh
Popovers	287/287°C	30.0	Dark Alum.	85g	Fresh
Soft Pretzels	426/426°C	8.0	Alum. 1/2 size	55g	Fresh
Toast	482/482°C	2.0	None	Slice	Fresh

Operation instructions

Product	Temp Setting Top/Bott	Cook time (Min.)	Pan Type and Size	Amount (weight or count)	State
Beef					
Beef Ribs (Finish)	509/454°C	8.0	Alum. 1/2 size	8 ribs	Precooked
Hamburger 4/1	509/509°C	4.0	Alum. 1/2 size	110g	Fresh
Hamburger 4/1	509/509°C	6.6	Alum. 1/2 size	110g	Frozen
Hamburger 2/1	509/509°C	10.0	Stainless	220g	Fresh
Liver & Onions	454/454°C	10.0	Alum. 1/2 size	110g	Fresh
Meatballs	482/482°C	8.0	Alum. 1/2 size	55g	Refrig.
Rib Eye Steak	509/509°C	8.0	Stainless 4x7	280g	Fresh
Salisbury Steak	482/482°C	6.0	Alum. 1/2 size	110g	Fresh
Strip Steak	509/509°C	8.0	Stainless 4x7	220g	Fresh
Strip Steak	509/509°C	10.0	Stainless 4x7	340g	Fresh
Tenderloin, Whole	454/454°C	15.0	Alum. 1/2 size	1,8kg	Fresh
Breakfast Foods					
Bacon	482/482°C	6.0	Alum. w/Rack	0.45kg	Refrig.
Biscuits	426/426°C	8.0	Alum. 1/2 size	1.35kg	Fresh
Egg Patty	398/398°C	4.0	Alum. 12 cm	2 eggs	Fresh
Fried Eggs	398/398°C	4.0	Alum. 12 cm	2 eggs	Fresh
Puffy Omelet	398/398°C	8.0	Alum. Skillet 22 cm	170g	Fresh
Quiche	370/370°C	25.0	Dark. Alum. Pie	680g	Fresh
Sausage, Link	482/482°C	6.0	Alum. 1/2 size	42g	Refrig.
Sausage, Patty	482/482°C	4.0	Alum. 1/2 size	42g	Refrig.
Casseroles					
Enchiladas	482/482°C	8.0	Oven China	340g	Refrig.
Lasagna	454/454°C	12.0	Oven China	340g	Refrig.
Macaroni & Cheese	370/370°C	25.0	Stainless 12x20	2.25kg	Refrig.
Pasta & Sauce	454/457°C	8.0	Oven China	340g	Refrig.
Cookies					
Bar Cookies	343/343°C	10.0	Alum. 1/2 size	0.45kg	Fresh
Brownies	370/370°C	15.0	Alum. 1/2 size	1.6kg	Fresh
Chocolate Chip	343/343°C	7.00	Alum. 1/2 size	20g	Fresh
Chocolate Chip	343/343°C	8.00	Alum. 1/2 size	15g	Fresh
Macarons	343/343°C	15.0	Alum. 1/2 size	28g	Fresh
Oatmeal	343/343°C	7.0	Alum. 1/2 size	42g	Fresh
Desserts					
Baked Apple	370/370°C	25.0	Stainless 12x20	12 apples	Fresh
Baked Custard	370/370°C	25.0	Custard Dish in 1/2 size pan	110g	Fresh
Cream Puffs	287/287°C	30.0	Alum. 1/2 size	55g	Fresh
Fruit Pie	287/287°C	30.0	25 cm Pie	740g	Fresh
Fruit Pie	287/287°C	50.0	25 cm Pie	740g	Fresh
Layer Cake	343/343°C	15.0	Alum. 1/2 size	1,35kg	Fresh

Operation instructions

Product	Temp Setting Top/Bott	Cook time (Min.)	Pan Type and Size	Amount (weight or count)	State
Meringue Pie	343/343°C	7.0	25 cm Pie	740g	Fresh
Puff Pastry	343/343°C	15.0	Alum. 1/2 size	110g	Thawed
Fish & Seafood					
Filet of Sole	509/509°C	6.0	Stainless 4x7	170g	Fresh
Lobster Tail	509/509°C	8.0	Stainless 4x7,w/water	225g	Fresh
Sea Scallops	509/509°C	6.0	Stainless 4x7	225g	Fresh
Shrimp Scampi	509/509°C	6.0	Stainless 4x7	225g	Fresh
Snow Crab	509/509°C	6.0	Stainless 9x11	225g	Fresh
Stuffed Flounder	509/509°C	8.0	Stainless 4x7	225g	Fresh
White Fish Fillet	509/509°C	8.0	Stainless 4x7	225g	Fresh
Whole Trout	509/509°C	8.0	Stainless 9x11	255g	Fresh
Pizza					
Deep Dish	398/398°C	10.0	Black Deep Pan		Fresh
Calzone	357/357°C	8.0	Pizza Screen or Black Sheet Pan		Fresh
Stuffed	343/343°C	20.0	Black Deep Pan		Fresh
Thick Crust	412/412°C	6.5	Black Pizza Pan		Fresh
Thin Crust	426/426°C	5.5	Pizza Screen		Fresh
Thin Crust	343/343°C	9.0	Pizza Screen		Fresh
Thin Crust	426/426°C	5.0	Pizza Screen		Pre-bake
Pork					
Breaded Chop	426/426°C	8.0	Alum. 1/2 size	110g	Precooked
Pork Chops	426/426°C	15.0	Alum. 1/2 size	110g	Fresh
Pork Ribs (Finish)	509/509°C	8.0	Alum. 1/2 size	Slab	Precooked
Poultry					
Chicken Cordon Bleu	426/426°C	15.0	Alum. 1/2 size	12 pcs.	Fresh
Chicken Pieces	426/426°C	18.0	Alum. 1/2 size	12 pcs.	Fresh
Half Chicken	426/426°C	20.0	Alum. 1/2 size	0,56kg	Fresh
Whole Chicken	426/426°C	25.0	Alum. 1/2 size	1,15kg	Fresh

Operation instructions

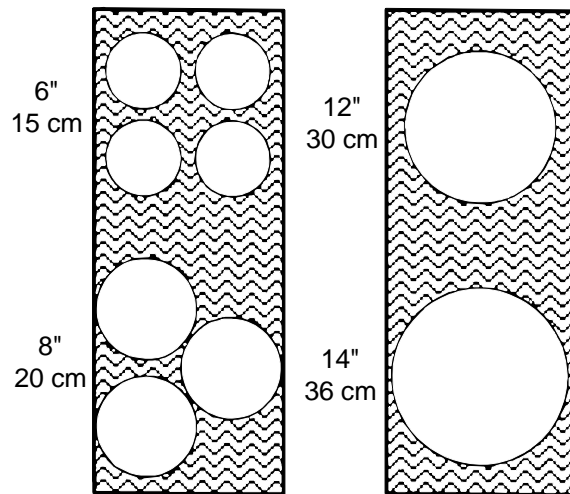
4.2.4 Loading the Conveyor

Achieving maximum production is dependent on proper utilization of the conveyor belt. Depending on size, pans can be placed on the conveyor belt in a variety of configurations to best use the space available.

Figure below shows placement of various size round pans to achieve maximum production rates. Pans in other sizes or shapes will require different placement. You will have to determine the best placement configuration for your pans.



DO NOT place pans off the edge of the conveyor belt. The pans could fall spilling the product and possibly causing personal injury.



Production output for any pan size can be easily calculated using the following formula:

$$\boxed{\begin{array}{c} \text{Length} \\ \text{of Oven} \\ \text{Chamber} \\ \text{(cm)} \end{array}} : \boxed{\begin{array}{c} \text{Cooktime} \\ \text{(Min.)} \end{array}} : \boxed{\begin{array}{c} \text{Pan Length} \\ \text{(cm)} \end{array}} \times \boxed{\begin{array}{c} 60 \text{ Min.} \\ \text{Per Hour} \end{array}} = \boxed{\begin{array}{c} \text{Hourly} \\ \text{Production} \\ \text{Rate per} \\ \text{Conveyor} \end{array}}$$

This formula is based on a succession of single pans being placed on the belt. No consideration is given to multiple pan across the 16" wide belt nor to staggered loading. The hourly production rate obtained by the above calculation must be multiplied by a factor equal to the number of pans placed across the belt.

Operation instructions

Cook-time	ROUND PAN								Sheet Pan
	*127	*152	*178	*203	229	254	279	305	330x457
1 min.	312	260	223	195	173	156	142	130	
2 min.	156	130	11	98	87	78	71	65	
3 min.	104	87	74	65	58	52	47	43	29
4 min.	78	65	56	49	43	39	35	32	22
5 min.	62	52	45	39	35	31	28	26	17
6 min.	52	42	37	33	29	26	24	22	14
7 min.	45	37	32	29	25	22	20	19	12
8 min.	39	33	29	24	22	20	18	16	11
9 min.	35	29	25	22	19	17	16	14	9
10 min.	31	26	22	20	17	16	14	13	9
11 min.	28	24	20	18	16	14	13	12	
12 min.	26	22	19	16	14	13	12	11	
13 min.	24	20	17	15	13	12	11	10	
14 min.	22	18.5	16	14	12	11	10	9	
15 min.	21	17	15	13	11.5	10	9.5	8.5	
16 min.	19.5	16	14	12	11	10	9	8	
17 min.	18	15	14	11.5	10	9	8	7.5	
18 min.	17	14.5	12.5	11	9.5	8.5	8	7	
19 min.	16.5	14	12	10	9	8	7.5	7	
20 min.	15.5	13	11	10	8.5	8	7	6.5	

* These pans may be placed side by side on the belt, doubling the capacity.

All product to be prepared on the G26 requires that some product be run through the oven on a trial basis to determine what times and temperatures are best suited to each specific product. (See *Time and Temperature Guide* sections chart which provides reference points for you to start. You will then have to adjust either the time or the temperature to fit your product.)

4.3 After use

4.3.1 Cleaning

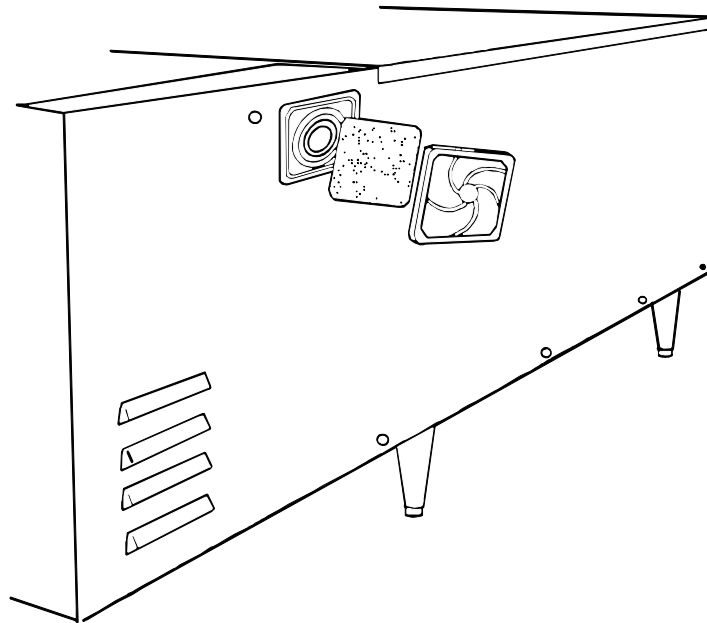


Frequent cleaning will help your oven operate at peak performance and efficiency. Keep your oven clean!

Cleaning the Cooling Fan Filter

The foam filter and protective grill of the cooling fan should be cleaned weekly. Refer to the figure below. Daily cleaning may be required if flour has built up on filter. Snap the protective grill off and wipe clean with a cloth. Remove the foam filter and inspect it. If

the filter appears dusty, shake briskly. If it is greasy, wash in warm soapy water, rinse, squeeze and set aside to dry completely. Reinstall filter and grill.



BE SURE filter is dry before reinstalling. Electrical components are directly below the cooling fan.


Cleaning the Oven Chamber


The G-26 has a self-cleaning mode. The cleaning operation procedure is outlined below.



Do not reach into hot oven. Severe burns could result. Be sure oven is off and cool to the touch and the conveyor is stopped before attempting to wipe out the oven chamber.

After the oven has cooled, any residue remaining in the oven can be removed by reaching in and wiping out the oven chamber before entering the cleaning mode.

Cleaning operation: Press and hold  key until **CLn** appears on the display. Machine will remain in cleaning mode for 60 minutes.

Cancel cleaning operation: Press and hold  key until **CLn** disappears. Oven deck will return to preset menu that was used previous to cleaning.

Cleaning “Loose” Parts



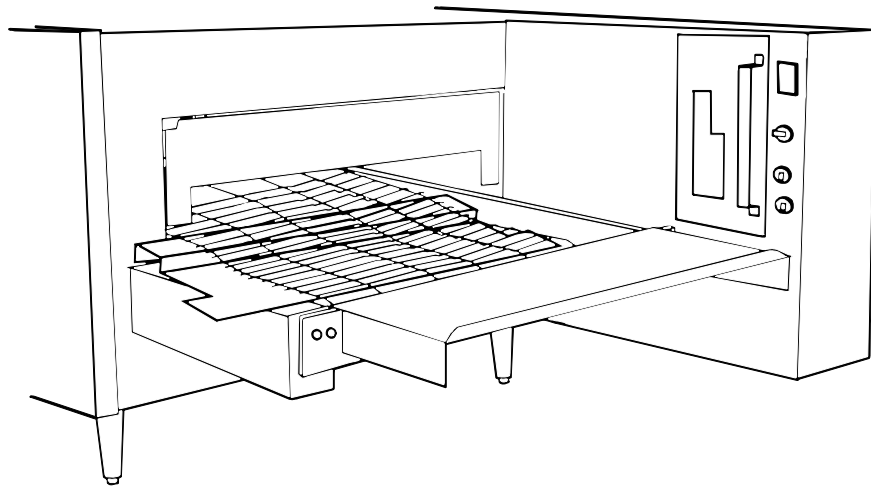
Commercial oven cleaners can be used to clean stainless steel “loose” parts.

The following items must be removed from the oven to be cleaned manually in the pot sink.

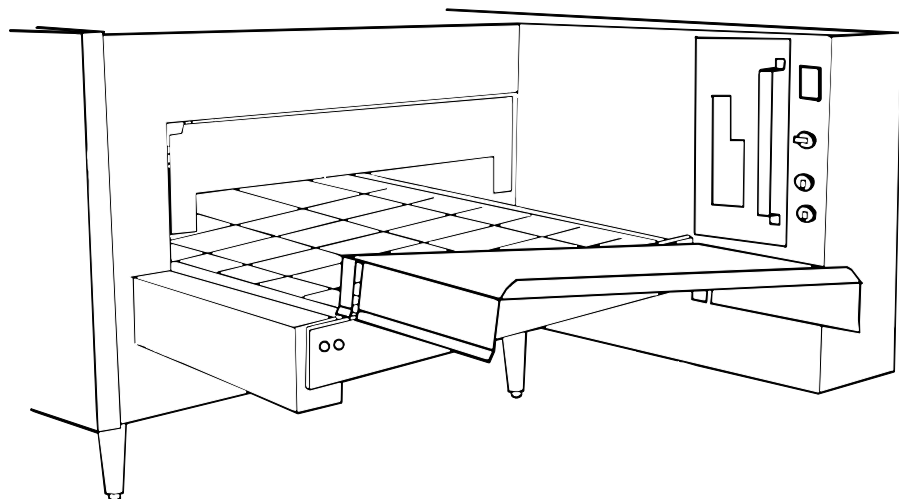


These procedures should be performed only when the on is OFF, cool to the touch and the conveyor is stopped.

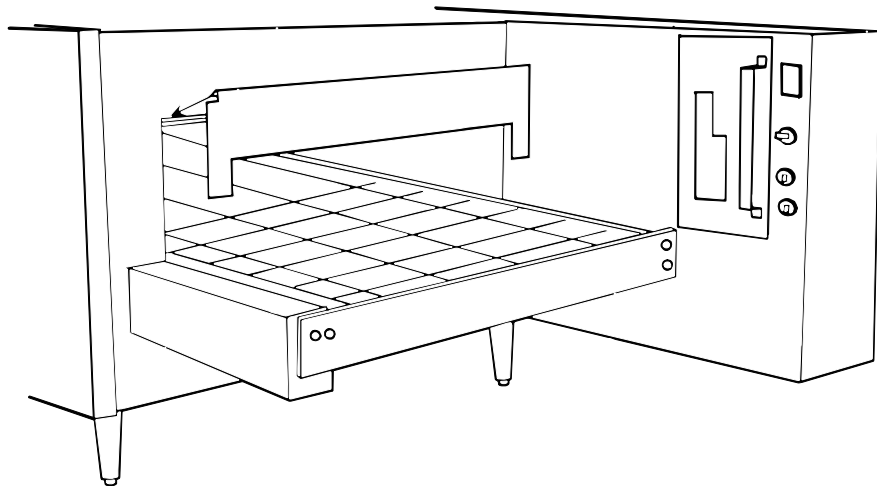
Crumb Trays: Clean daily. Lift the belt and remove the crumb trays from both entrance and exit end of each conveyor. Empty residue, wash, rinse and dry thoroughly. Re-install.



Exit Trays: Clean daily. Remove exit tray by lifting up and out, empty residue, wash, rinse and dry thoroughly. Reinstall.



Pivoting Heat Curtains: Clean as needed. Unhook the pivoting heat curtains from the rods above the entrance and exit ends of each conveyor. Wash, rinse and dry thoroughly. Re-install.



Adjustable Heat Curtains: Clean as needed. Remove adjustable heat curtains from each end of oven. Wash, rinse and dry thoroughly. Re-install.

Cleaning the Exterior



Disconnect the oven's power supply cord from its receptacle before you start to clean the oven.

Clean the outside of the unit using a damp cloth or stainless steel cleaner. **Do not** clean control panel with an abrasive cleanser. Use only a **damp** cloth. Be very careful when cleaning the unit not to allow water to enter the unit through any of the openings in the control panel box. Liquid in the control panel area could cause damage to the controls or could cause electrical shorts in the unit which could shock someone. Do not allow water or water droplets to enter into the: a) fan filter, b) louvers on the side of the oven, c) area behind the control panel, or d) operating controls.

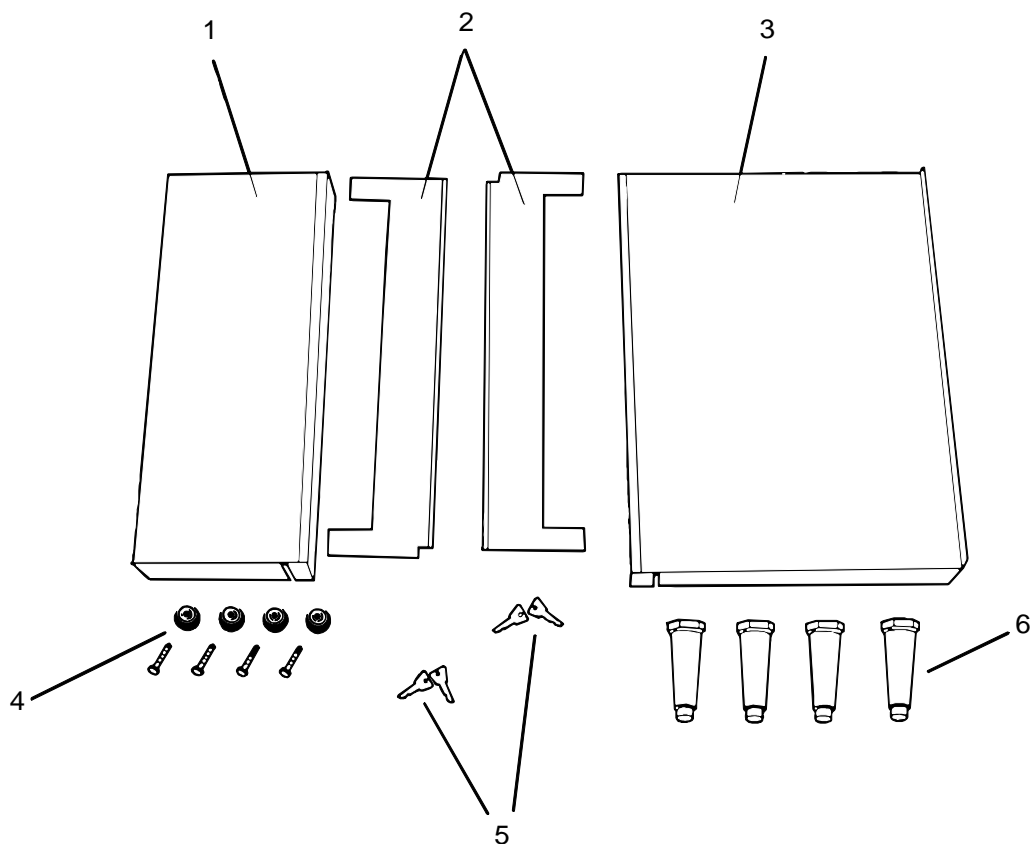
5. Installation

5.1 Unpacking the oven

The oven components should be moved as close as possible to final location before being assembled/stacked. The oven setting on its bottom, requires door openings wider than 679mm.

Open carton and remove it from around oven, then remove the empty carton from the area. Directions for removing the wooden skid are on the following page.

Attached to the conveyor belt is a box containing one (1) short exit tray, one (1) long exit tray, two (2) pivoting heat curtains, four (4) adjustable 10cm legs, four (4) standoffs and two (2) sets of keys. (See the figure below). Check to make sure you received the correct quantity of parts.

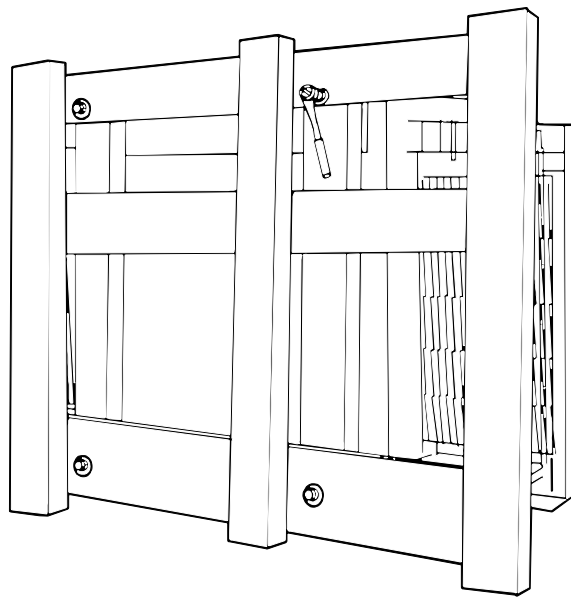


Installation

1. Short Exit Tray
2. Pivoting Heat Curtains
3. Long Exit Tray
4. Standoffs
5. Two Sets of Keys
6. 4" Adjustable Legs NSF

5.1.1 Uncrating

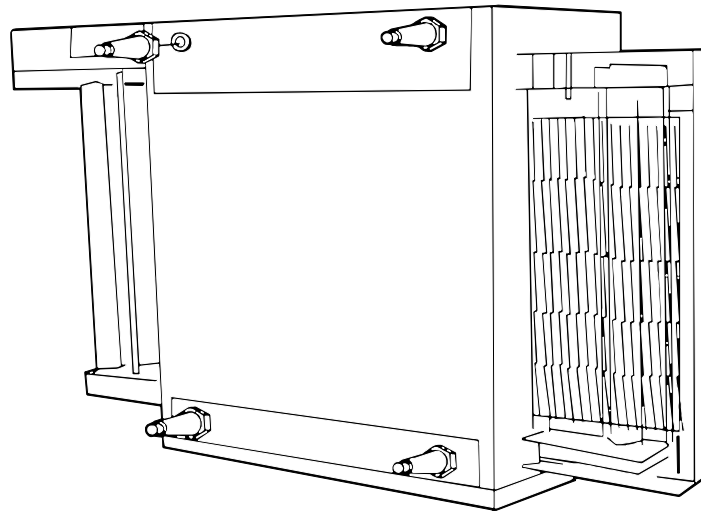
Lay the oven on its front side then remove the four (4) bolts attaching wooden skid to bottom of oven.



5.2 Installation

5.2.1 Installing Legs

Install the four 4" adjustable legs as shown in the figure below then lift the oven onto it's legs. On single oven installation place the oven in it's permanent position.

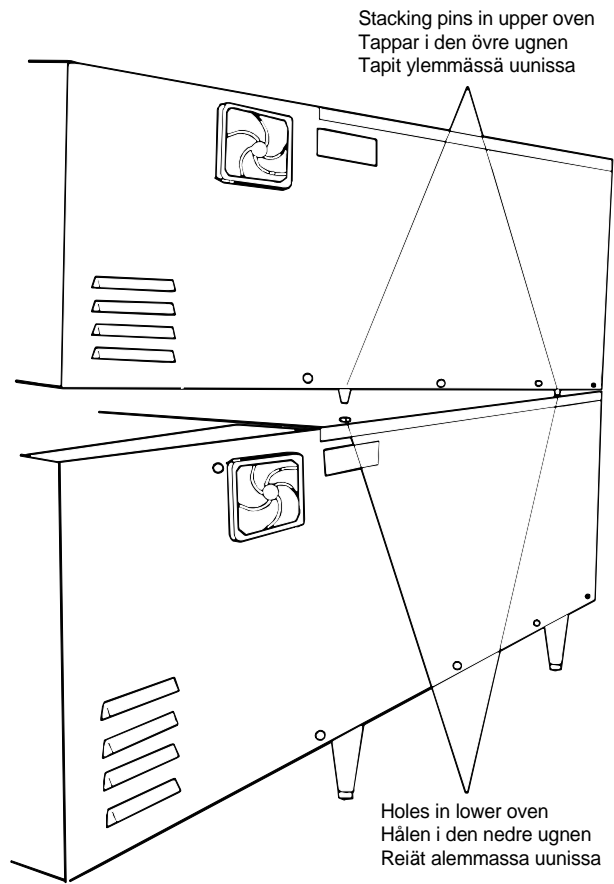


5.2.2 Stacking and Mounting Two Ovens

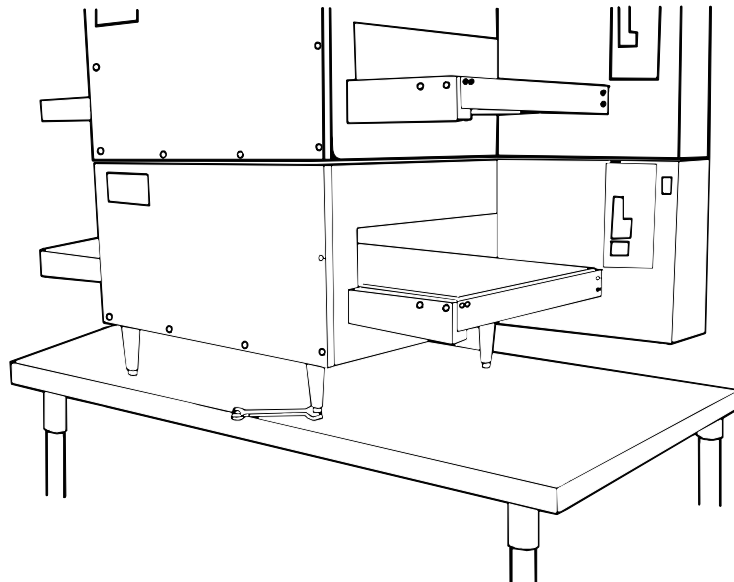


A stacking pins kit (Kit # G26STACK) is required when stacking two ovens.

1. Move the lower oven (oven with legs installed) to it's permanent position. Remove the two plug buttons, one located in each rear top corner hole of lower oven.
2. Unpack the upper oven. Locate the two (2) stacking pins in the kit. Install the two pins into the two bottom rear threaded holes of the upper oven. These are the holes normally used for the rear legs.
3. Using four people lift the upper oven on top of the lower oven. Align the stacking pins as shown in the figure below with the holes in the top of the lower oven and lower the oven into place.



4. Once the ovens are stacked and secured check to make sure the oven(s) are level. Adjust the legs if necessary as shown in the figure below.



5.2.3 Conveyor Belt and Temperature Display

The conveyor belt is designed to travel in either direction using the conveyor Reversing Key Switch. The temperature display may be set for either °F or °C. Your Certified Installer will set both of these functions for you during the installation. If you require a change in the degrees display (Fahrenheit or Centigrade) in the future call your local Authorized Service Agency.

5.2.4 Standoffs

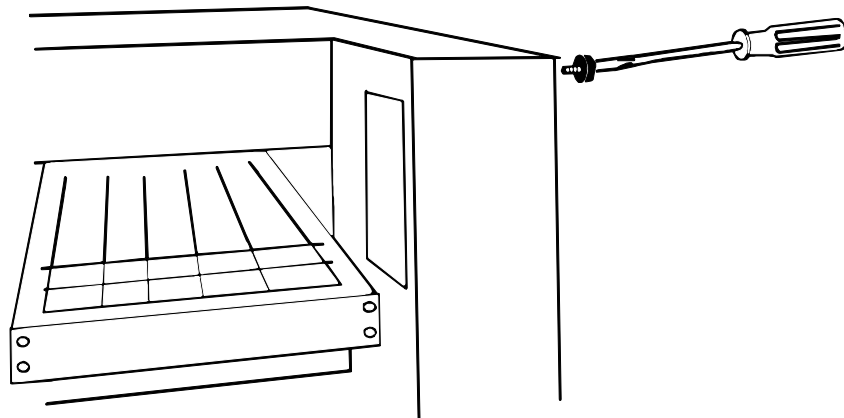
If the back side of the oven will be against a wall the four (4) standoffs supplied in the installation kit must be mounted to the rear panel of oven. To install the standoffs remove one rear panel screw at a time and replace with a standoff as shown in the figure below.

These standoffs will keep the ventilation louvers on the rear control compartment panel from being blocked.

Placing the oven directly against a wall without the standoffs will block the vent louvers and will not allow hot ambient air in the control compartment to escape. The compartment would then overheat and cause possible damage to electrical components.

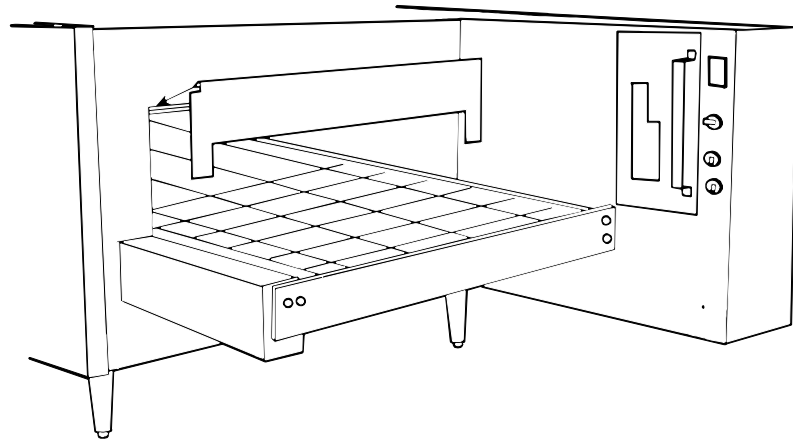


Leave at least 50 mm space between the oven and the back wall.



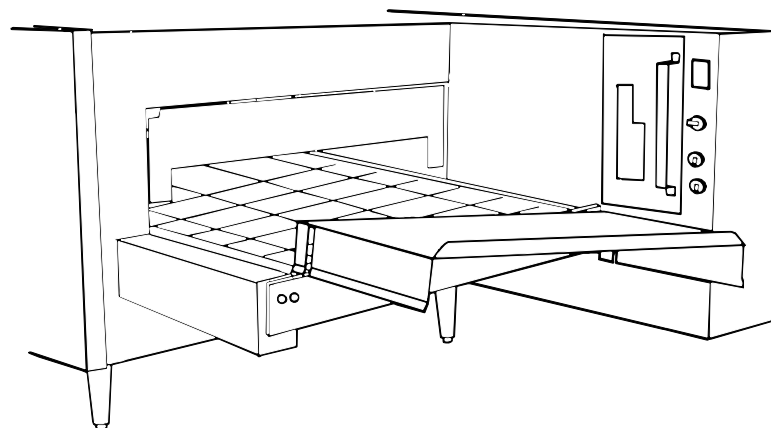
5.2.5 Pivoting Heat Curtains

The oven is shipped with adjustable heat curtains attached to the oven and pivoting heat curtains are also supplied with the oven. To use the pivoting heat curtains first remove adjustable heat curtains and then install the pivoting heat curtains by hanging them on the steel rod as shown in the figure below.



5.2.6 Exit Tray

Next install the desired exit tray at the exit end of the conveyor. Two exit trays are supplied with each oven, one short and one long as shown in the figure below.



5.3 Positioning the appliance

Some very important considerations must be made when choosing the place where the oven is to operate.

1. This oven is conveyORIZED and operates continuously. It should be placed so it fits into the “flow” of the operation.
2. Drafts entering the oven chambers can cause inconsistent cooking results. Check the area surrounding the oven and eliminate sources of drafts such as open windows or doors and fans or other appliances that cause air circulation.
3. Oven should be positioned so hot air from another piece of equipment cannot enter oven cooling fan air intake on the control compartment. Serious problems could occur.

5.4 Electrical connections

All wiring and electrical connections required for the oven(s) must be performed by a certified electrician. Each oven must be wired according to the electrical specifications for the oven rating. G-26 demands 220/380 VAC, 50 Hz 3 phase power supply.



All G-26 ovens have been manufactured to operate in certain voltage.

Check ALWAYS the correct operating voltage from the data plate before installing the oven. Incorrect voltage may damage the oven immediately.

If the tolerance of operating voltage is too low for certain voltage on the data plate, the oven may function improperly.

Consult all applicable national and local codes for further electrical connection requirements. Input wire must be at least 10 mm and electrician must use protected cable.



Each oven must have an overcurrent protection in installation (not supplied). Main overcurrent protection must have 3 mm clearance between all switches in open position.

Check the data plate before installing. Connection must be done according to oven's data plate.



Oven must be ground connected according to present IEC/CEE regulations and local orders.

Input wire must be protected or in conduit. Each oven must be ground connected with a separate ground wire. Conduit may not be used as ground.

Electrical connections must correspond to present IEC/CEE and local regulations. Connections must be verified by authorized electrician before operation.



Electrician should follow installation instructions. Joints to smoke removal, electrical connectors and oven's first start-up must be done by an authorized agent.

Refer to *Operation instructions* section.

Overcurrent protector must be in OFF position and oven disconnected from power supply when removing or servicing the appliance. Professional should disconnect the oven from its power supply.

5.5 Programming the G-26 MenuSelect Control Oven

The oven controller controls all functions of the oven. To operate the oven the controllers must be programmed. The following pages contain a step by step “hands on” programming exercise. We invite you to actually program your oven by following examples.



This exercise assumes first time start after installation. Programming from factory is 93°C temperature settings and 2 minute cook times.


1. Turn Oven Deck ON

Turn ON the main disconnect switch at the wall box.


Place the key into the slot in the control board located below the keypad and turn it to the vertical position.

Press ON/OFF rocker switch to ON position. Oven will startup in a preset default of 93°C for top and bottom zones and at a 2 minute cook time. Control will display - - - -. You are now ready to proceed with programming.



2. Choose a menu selection to program

Press and hold  key (or any other preset menu key 1-5) until **P-- #** appears in the display and begins to flash. The number in the display (# is shown above) will match the menu key that was pressed (1-5).


3. Set top temperature



Press  key. The current top set temperature appears in the display.

Press  and  keys as necessary to change the displayed temperature.

- Pressing  key once increases the “active” (flashing) digit by one. This digit “rolls over” to its minimum value if the key is pressed when the digit shows its maximum value.
- Pressing  key once causes the next digit to the right to become “active” (flashing) digit. If the far-right digit is flashing when the key is pressed, the far-left digit will flash and become the “active” digit.

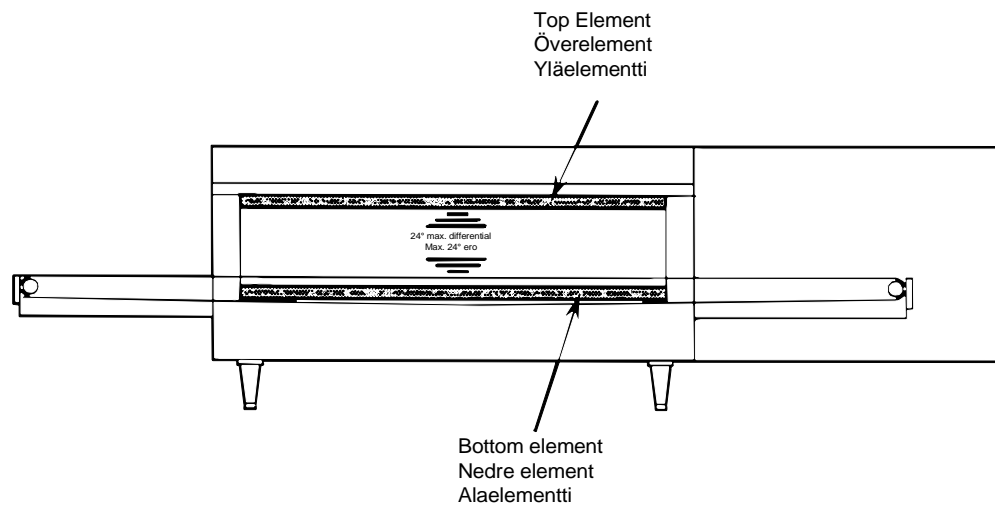
4. Set bottom temperature

Press  key. The current bottom set temperature appears in the display.


Press  key and  key as necessary to change the displayed temperature.





It is recommended that the temperatures of the top and bottom zones be set **WITHIN 24°C OF EACH OTHER**. Greater temperature differences may result in the hotter zone heating the cooler zone. This may cause inconsistent cooking results. See the figure below..








5. **Set cook time**

Press  key. The current cook time appears in the display (minutes : seconds).

Press  key and  key as necessary to change the displayed time.

6. **Press ONE of the following keys:**

- ,  or  : Re-enter the top setpoint temperature, bottom setpoint temperature, or cook time.
- Any other key except  or  : Resume operation, but leave Programming Mode active. Other Preset Menu Selections can be programmed at this time.

6. Troubleshooting

Error codes are used in troubleshooting to indicate a possible problem and/or corrective action. These codes are shown in the MenuSelect display and are explained in the following chart.

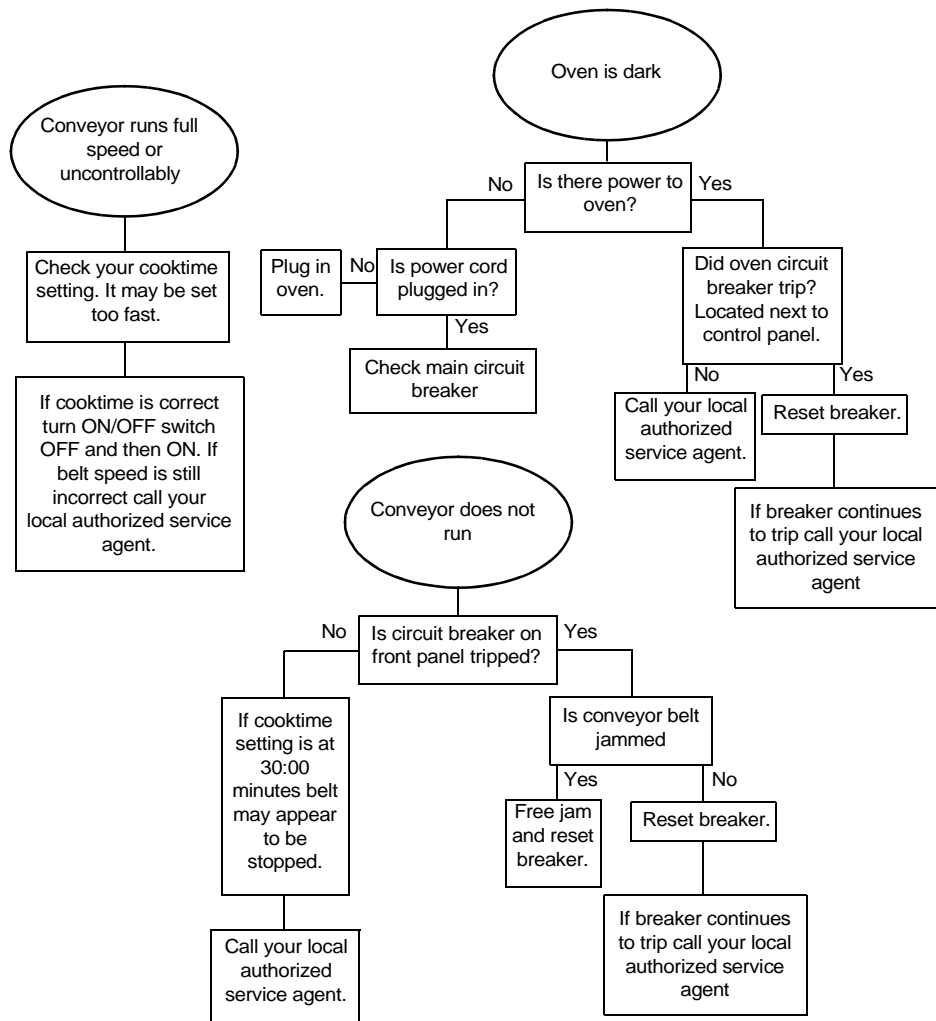


An authorized service representative must be contacted for any failures that cannot be remedied by reprogramming.



Do not remove access panel at rear of control compartment. High voltage exists inside compartment which can cause serious injury or danger to life.

DISPLAYED ERROR CODE	EXPLANATION	CORRECTIVE ACTION
E-00	Programming selections lost	Re-enter MenuSelect programs
E-01	High ambient Condition. Temperature inside control enclosure exceeds 65°C. Oven shuts down and beeps continuously.	Check axial cooling fan at top of control box for proper operation and cleanliness. If fan is not running or oven stays in the high ambient mode call your local authorized service agent.
E-02	Conveyor Runaway. Conveyor runs full speed. Oven shuts down and beeps continuously.	Check for proper speed setting. If speed setting is correct call your local authorized service agent.
E-04	Conveyor Jammed. Conveyor stopped when speed setting is between 01:00 minute and 30:00.	Clear item that is jammed conveyor. If conveyor still does not operate call your local authorized service agent.
E-35	Top Heating Zone Failure	Call your local authorized service agent.
E-36	Bottom Heating Zone Failure	Call your local authorized service agent.
E-40	Heating Zone Temperature High Limit. One or both heating zones greater than 526°C. Oven shuts down and beeps continuously.	Call your local authorized service agent.

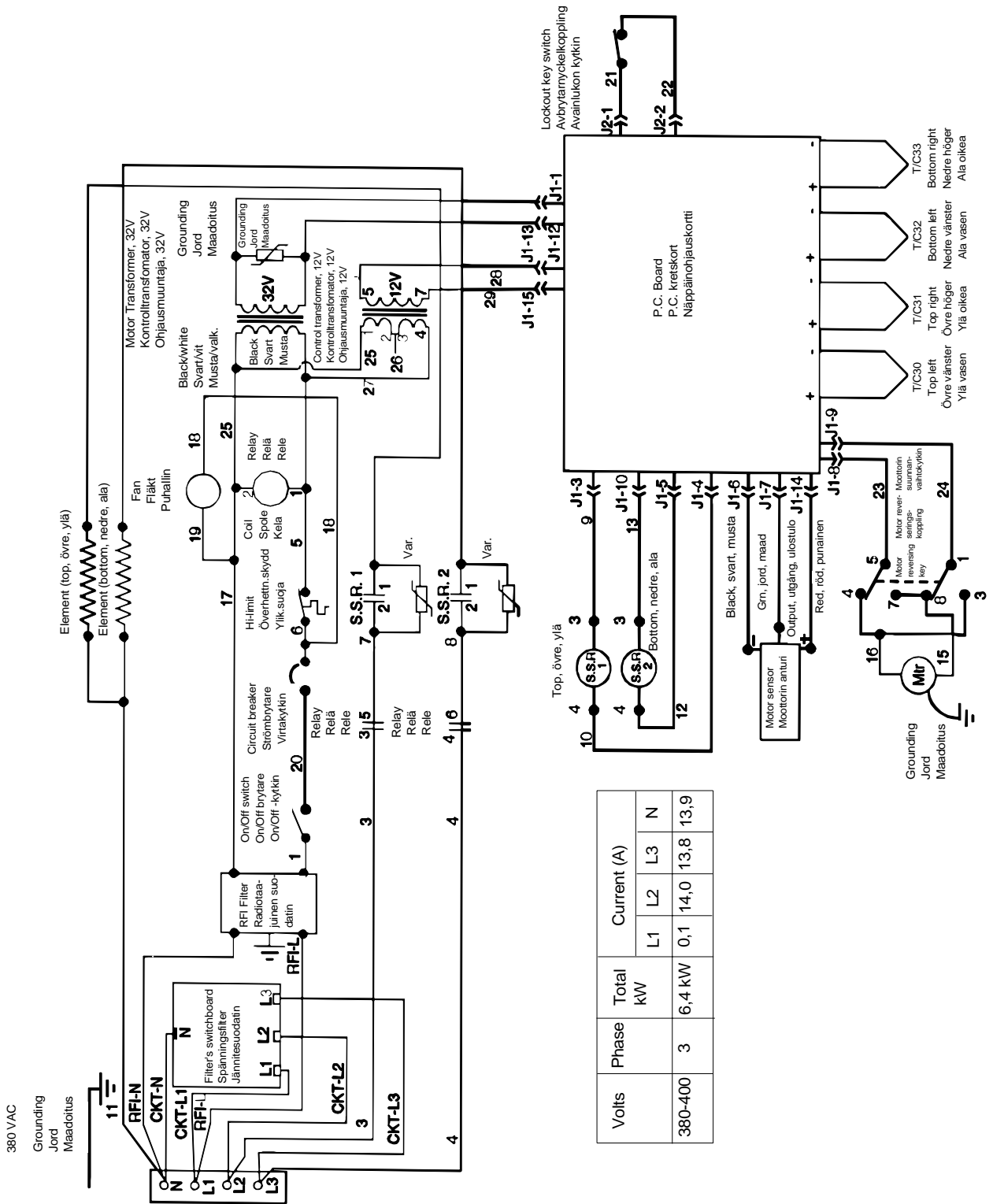


8. Technical specifications

Wiring diagram

Installation drawing

Technical specifications table

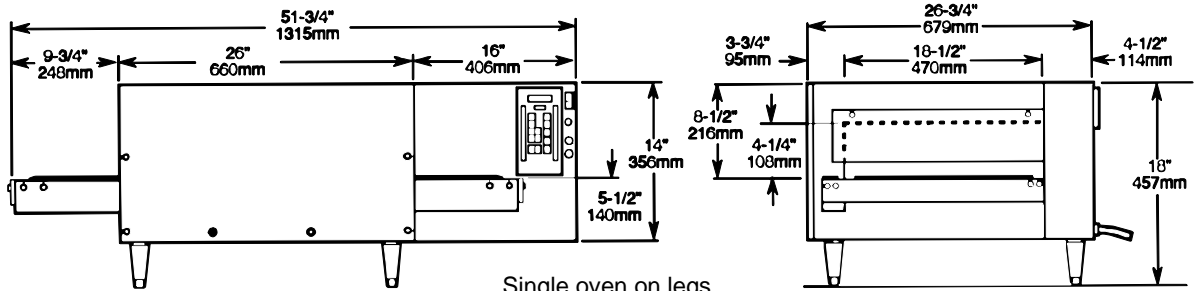


Volts	Phase	Total kW	Current (A)		
			L1	L2	L3
380-400	3	6,4 kW	0,1	14,0	13,8
					13,9

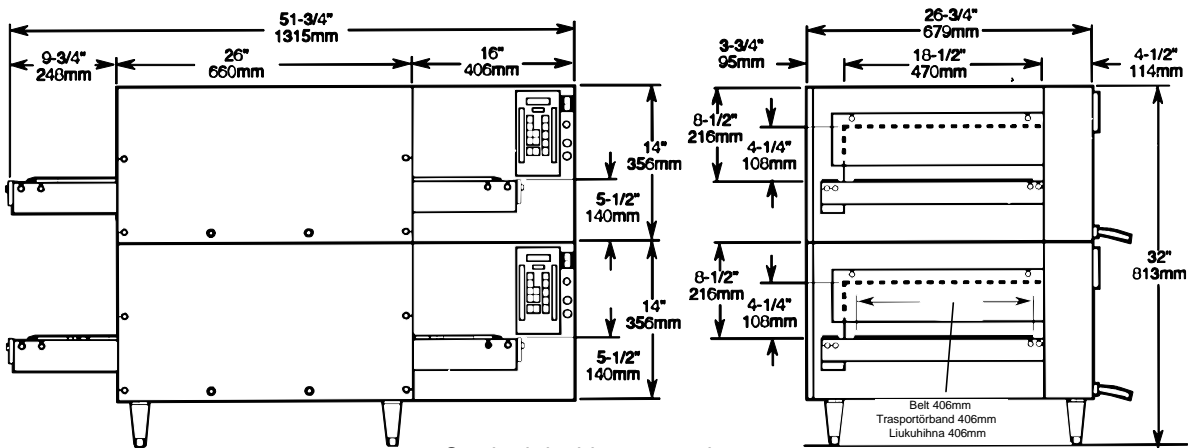
MODEL G-26 ELECTRICAL SCHEMATIC, 380-400 V, 3 Ph, 50 Hz
 MODEL G-26 KOPPLINGSSCHEMA, 380-400 V, 3 Ph, 50 Hz
 MALLIN G-26 KYTKENTÄKAAVIO, 380-400 V, 3 vaihetta, 50 Hz

Wiring diagram

Installation drawing



Single oven on legs
Enkel ugn med fötter
Yksikerroksinen uuni jaloilla



Stacked double oven on legs
Dubbelugn med fötter
Kaksikerroksinen uuni jaloilla

Technical specifications

Item	Specification
Conveyor belt width	406 mm
Heating zone dimensions	470mm x 660mm x 108mm
Conveyor baking area	0,27 m ²
Overall dimensions - single oven on legs	1156mm x 679mm x 457mm
Overall dimensions - Two ovens stacked using the G26STACK kit and mounted on legs	1156mm x 679mm x 813mm
Net weight of single unit	94 kg
Shipping weight of single unit	118 kg
Shipping dimensions	1270mm x 787mm x 559mm
Average operating kW	8,1 kW
Allowable temperature ranges	93°C-482°C
Cook time	Adjustable 1-30 min
Insulation	51 mm on all sides
Heat source	2 emitters/oven
Oven chamber steel	Welded and reinforced 16 gauge aluminized steel
Outer body steel	18 gauge stainless steel