

USER MANUAL



Adjustable Speed Conveyor Toasters

CNVYOV14B - 208V 3500W (14"wide belt)

CNVYOV14D - 240V3600W (14"wide belt)

CNVYOV10A - 120V 1700W (10.5"wide belt)

CNVYOV10B - 208V 2800W (10.5"wide belt)

CNVYOV10D - 240V 2800W (10.5"wide belt)

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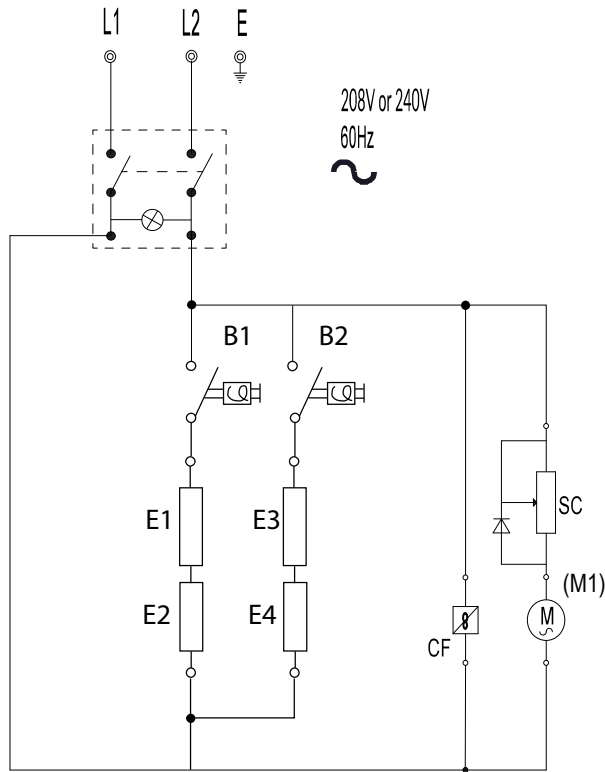
SAFETY

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions carefully and completely.
2. For commercial use only.
3. DO NOT touch hot surfaces.
4. Protect against electrical shock by keeping all cords, plugs, and other electrical components away from water or other liquids.
5. Unplug this unit when not in use and before cleaning.
6. Allow the unit to cool before putting on or taking off parts.
7. DO NOT operate this or any appliance with a damaged electrical cord or plug.
8. DO NOT operate this or any appliance after it has malfunctioned or has been damaged in any way.
9. DO NOT use outdoors.
10. DO NOT place on or near a hot gas or electric burner.
11. Attach plug to appliance first, then plug electrical cord into the wall outlet.
12. Disconnect the unit by removing the electrical plug from the wall outlet.
13. DO NOT use appliance for any application other than intended use.
14. DO NOT insert metal utensils or oversized foods into this unit, as they may cause a fire and heighten the risk of electrical shock.
15. DO NOT store any item on top of this unit when in operation.
16. DO NOT allow this oven to touch or to be covered by flammable material, such as curtains, draperies, walls, etc., when in operation.
17. DO NOT clean with metal scouring pads, as pieces can break off and touch electrical components, heightening the risk of electrical shock
18. Never place materials such as paper, cardboard, plastic, etc. in this oven.
19. DO NOT cover interior of this unit with metal foil, as it may cause the oven to overheat.
20. Avoid scratching the surface or nicking the edges of this unit. If the oven is damaged or broken, contact customer service before use.
21. Turn off the appliance by removing the plug from the wall outlet.
22. Note that the use of accessories not recommended by the manufacturer may result in injury.
23. Children should be supervised to ensure that they DO NOT play with the oven.
24. This appliance is not intended for use by persons (including children) with reduced physical sensory or mental capabilities, or lack of experience and knowledge, unless a person responsible for their safety has given them supervision or instruction concerning use of the appliance.
25. When using the appliance in shops, snack bars, hotels etc., check the voltage and outlet to make sure the appliance is correctly connected with power.
26. Place unit on a flat surface that is well ventilated. The appliance must be supervised during operation. DO NOT leave appliance without powering off.

NOTE: Save these instructions for future reference.

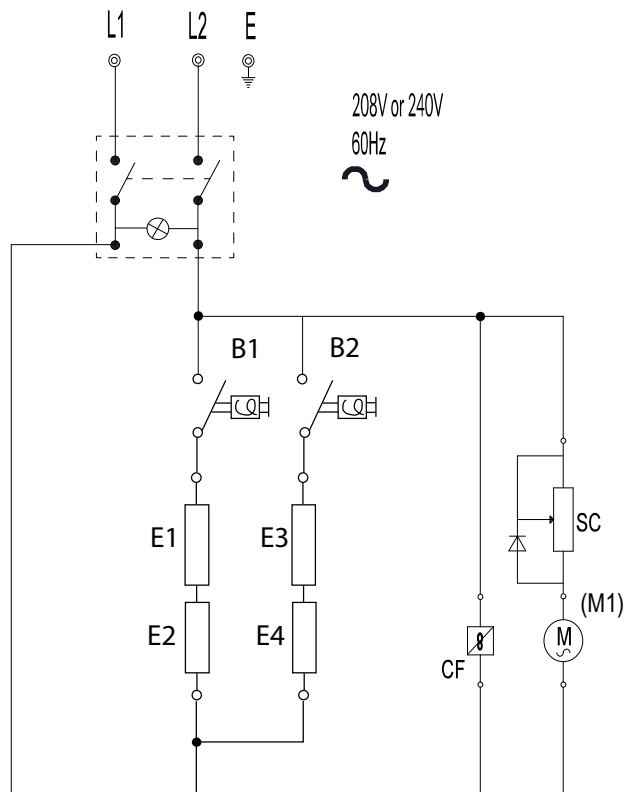
CIRCUIT DIAGRAM



CIRCUIT DIAGRAM

CONVEYOR OVEN
CNVYOV10B-208V
CNVYOV10D-240V

| LEGEND | DESCRIPTION |
|--------|---|
| SW | MAIN SWITCH |
| E1/E2 | TOP ELEMENT - 700W / 120V OR 700W / 100V |
| E3/E4 | BOTTOM ELEMENT 700W / 120V OR 700W / 100V |
| M1 | CONVEYOR MOTOR 240V |
| CF | COOLING FAN 240V |
| SC | CONVEYOR SPEED CONTROL |
| B1 | ADJUSTABLE THERMOSTAT TOP ELEMENTS |
| B2 | ADJUSTABLE THERMOSTAT BOTTOM ELEMENTS |

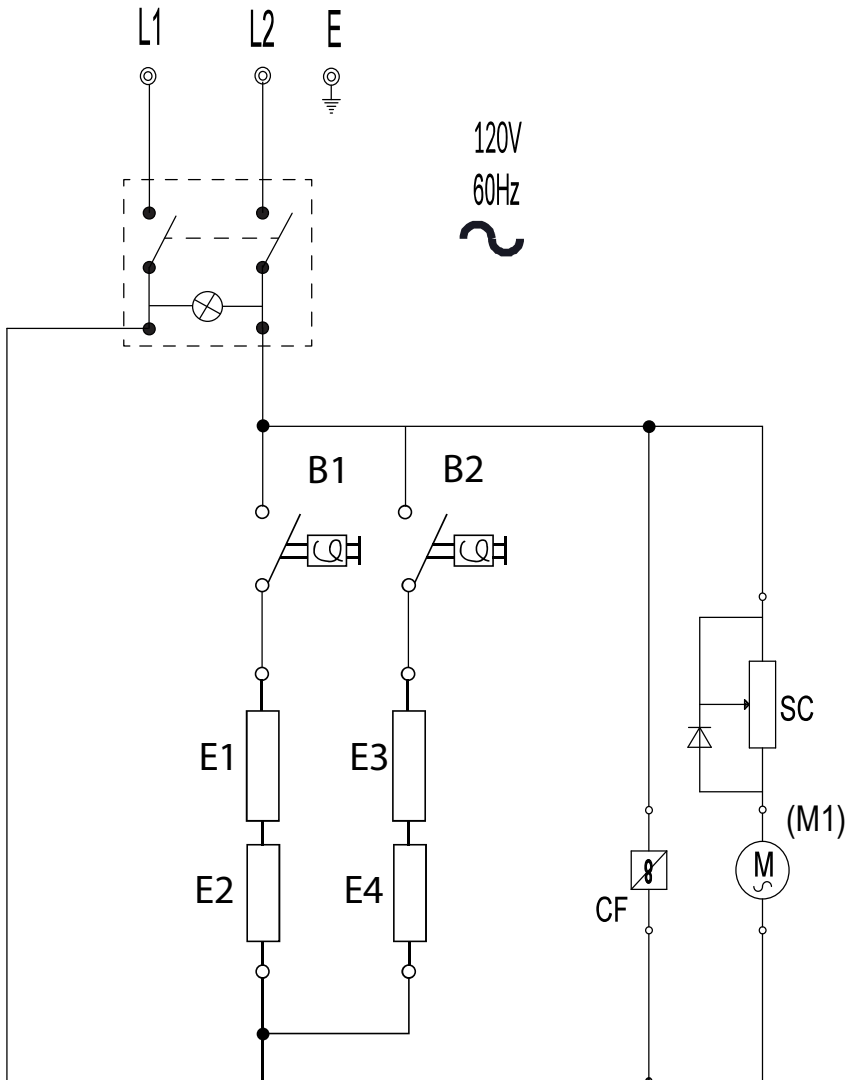


CIRCUIT DIAGRAM

CONVEYOR OVEN
CNVYOV14B-208V
CNVYOV14D-240V

| LEGEND | DESCRIPTION |
|--------|---|
| SW | MAIN SWITCH |
| E1/E2 | TOP ELEMENT - 900W / 120V OR 875W / 100V |
| E3/E4 | BOTTOM ELEMENT 900W / 120V OR 875W / 100V |
| M1 | CONVEYOR MOTOR 240V |
| CF | COOLING FAN 240V |
| SC | CONVEYOR SPEED CONTROL |
| B1 | ADJUSTABLE THERMOSTAT TOP ELEMENTS |
| B2 | ADJUSTABLE THERMOSTAT BOTTOM ELEMENTS |

CIRCUIT DIAGRAM



CIRCUIT DIAGRAM

CONVEYOR OVEN
CNVYO10A-120V

| LEGEND | DESCRIPTION |
|---------|---------------------------------------|
| SW | MAIN SWITCH |
| E1 / E2 | TOP ELEMENT - 420W / 60V |
| E3 / E4 | BOTTOM ELEMENT - 420W / 60V |
| M1 | CONVEYOR MOTOR 120V |
| CF | COOLING FAN 120V |
| SC | CONVEYOR SPEED CONTROL |
| B1 | ADJUSTABLE THERMOSTAT TOP ELEMENTS |
| B2 | ADJUSTABLE THERMOSTAT BOTTOM ELEMENTS |

Installation

CAUTION – To reduce the risk of fire, the appliance is to be installed in non-combustible surroundings only, with no combustible material within 18 inches of the sides, front, or rear of the appliance or within 40 inches above the appliance. The appliance is to be mounted on floors of noncombustible construction with noncombustible flooring and surface finish and with no combustible material against the underside, or on noncombustible slabs or arches have no combustible material against the underside. Such construction shall in all cases extend not less than 12 inches beyond the equipment on all sides.

Note: Model CNVYOV14B is for use on an individual branch circuit only.

BEFORE USING YOUR CONVEYOR OVEN

Before cooking anything in your oven for the first time, please follow these simple instructions:

1. This conveyor oven has been designed to toast sandwiches, melt cheese, and finish pizza and flat breads. It is intended for use in low to medium volume commercial establishments.
2. Ensure the support feet are assembled to the unit before commencing operation.
3. Thoroughly clean as described in the cleaning section of this manual (page 7).
4. For best results, allow the unit to preheat for 20-25 minutes before use so that the correct operating temperature can be reached.

USING YOUR CONVEYOR OVEN

MODELS :

CNVYOV10A - 120V 1700W (10.5" wide belt)

CNVYOV14B -208V 3500W (14" wide belt) CNVYOV10B - 208V 2800W (10.5" wide belt)

CNVYOV14D -240V 3600W (14" wide belt) CNVYOV10D - 240V 2800W (10.5" wide belt)

These units have three controls.

1. Conveyor Speed

Determines the length of time the product is in the heating chamber. The slower the speed, the longer the exposure and the darker the product.

2. Top Heating Element Control

"7" is the hottest setting, "1" is the lowest setting.

3. Bottom Heating Element Control

"7" is the hottest setting, "1" is the lowest setting.

The top and bottom heating elements are independently controlled and infinitely adjustable.

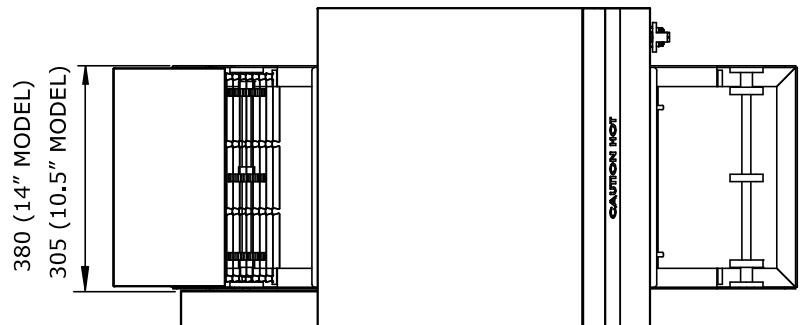
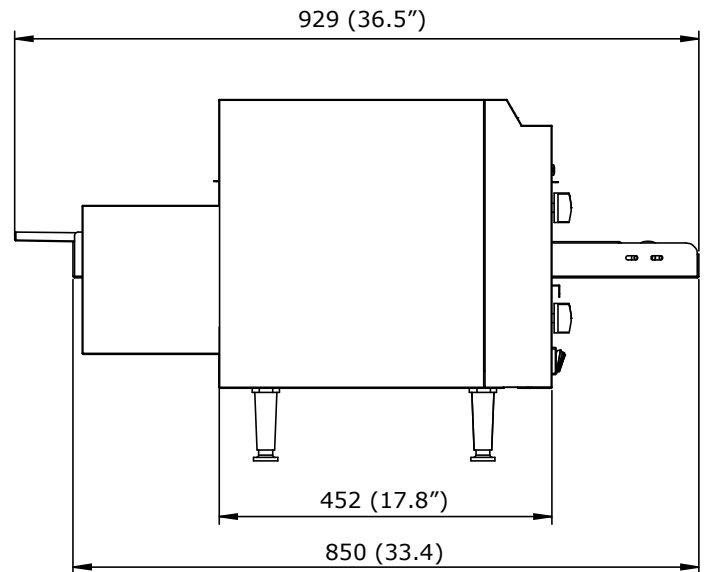
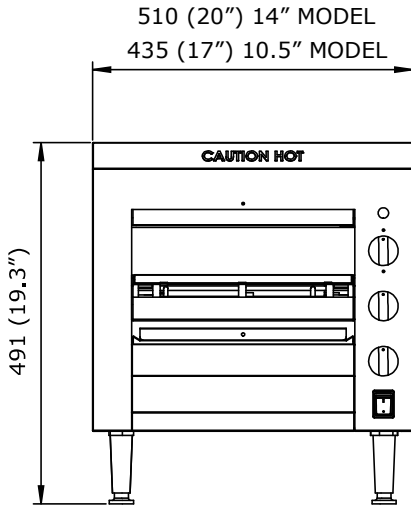
Testing the unit:

1. Test the control settings by placing a slice of bread in the oven. It can be placed directly onto the conveyor belt.
2. Observe the results and adjust settings to the desired temperature and conveyor speed. Product appearance or color will vary dependent on conveyor speed and temperature setting. Other factors may also affect the toasting colour:
 - i. The moisture content of the product
 - ii. The sugar content of the product
 - iii. Initial product temperature

DIMENSIONS

MODEL : CONVEYOR OVEN

CNVYOV10A-120V
 CNVYOV10B-208V
 CNVYOV10D-240V
 CNVYOV14B-208V
 CNVYOV14D-240V



| Model | Height | Width | Depth | Belt width |
|----------------|--------|-------|-------|------------|
| CNVYOV10A-120V | 19.3" | 17" | 36.5" | 10.5" |
| CNVYOV10B-208V | 19.3" | 17" | 36.5" | 10.5" |
| CNVYOV10D-240V | 19.3" | 17" | 36.5" | 10.5" |
| CNVYOV14B-208V | 19.3" | 20" | 36.5" | 14" |
| CNVYOV14D-240V | 19.3" | 20" | 36.5" | 14" |

CLEANING & MAINTENANCE

**CAUTION: THIS APPLIANCE SHOULD NOT BE IMMERSSED IN WATER.
USE ONLY A DAMP CLOTH OR SPONGE DIPPED IN SOAPY WATER.
DO NOT USE STEEL WOOL AS IT WILL DAMAGE THE BRIGHT STAINLESS
STEEL FINISH.**

EXTERIOR & CRUMB TRAY

1. Unplug the power cord from the wall outlet.
2. Wait for the oven to cool.
3. Wipe off the unit with a dry cloth and wait at least half an hour before reconnecting to the power outlet.
4. Remove the crumb tray from the unit by pulling forward. Dispose of the crumbs and clean the tray with a damp cloth or sponge dipped in soapy water. Refit the tray before reusing the unit.

CONVEYOR BELT

1. Turn off the toaster and allow the unit to cool down.
2. Turn the unit on and adjust the belt to slow speed with no heat
3. Using an abrasive pad, wipe the conveyor belt in a back and forth motion (ie: side to side) to remove baked-on product.
4. Finally, clean the belt with a damp cloth in the same manner described in number 3.

EQUIPMENT LIMITED WARRANTY

We warrants its equipment to be free from defects in material and workmanship for a period of 1 year. This is the sole and exclusive warranty made by us covering your brand equipment. A claim under this warranty must be made within **1 year** from the **date of purchase** of the equipment. Only the equipment's original purchaser may make a claim under this warranty. We reserves the right to approve or deny the repair or replacement of any part or repair request. The warranty is not transferable. Equipment installed in/on a food truck or trailer will be limited to a period of **30 days** from the original date of purchase.

To Make a Warranty Claim:

For Warranty Inquiries contact the location where you purchased the product.

Failure to contact the designated location prior to obtaining equipment service may void your warranty.

We makes no other warranties, express or implied, statutory or otherwise, and **HEREBY DISCLAIMS ALL IMPLIED WARRANTIES, INCLUDING THE IMPLIED WARRANTIES OF MERCHANTABILITY AND OF FITNESS FOR A PARTICULAR PURPOSE.**

This Limited Warranty does not cover:

- Equipment sold or used outside the Continental United States
- Use of unfiltered water (if applicable)
- Avantco has the sole discretion on wearable parts not covered under warranty
- Equipment not purchased directly from an authorized dealer
- Equipment used for residential or other non-commercial purposes
- Equipment that has been altered, modified, or repaired by anyone other than an authorized service agency
- Equipment where the serial number plate has been removed or altered.
- Damage or failure due to improper installation, improper utility connection or supply, and issues resulting from improper ventilation or airflow.
- Defects and damage due to improper maintenance, wear and tear, misuse, abuse, vandalism, or Act of God.

Any action for breach of this warranty must be commenced within 1 year of the date on which the breach occurred. No modification of this warranty, or waiver of its terms, shall be effective unless approved in a writing signed by the parties. The laws of the Commonwealth of Pennsylvania shall govern this warranty and the parties' rights and duties under it, We shall not under any circumstances be liable for incidental or consequential damages of any kind. including but not limited to loss of profits.