PIZZA CONVEYOR OVEN MANUAL

Model: C3240E-SB

Before installation and use please read this manual and keep it carefully.

Product performance standards：GB4706.1-2005
GB4706.34-2008

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1 Safety Instructions

1.1 Safety instructions

1. The shell of the oven is stainless steel, and the heat insulation cotton is between the heat layer and the shell, the shell temperature is extremely low and will not cause a fire.
2. The temperature controller measures the heating tube temperature by K type thermocouple to make heating adjustments to maintain a constant temperature, so that the food is heated evenly.
3. The oven is fitted with current overload protection, that will automatically shut the oven down when the current is too high, to protect the oven components from being damaged.

1.2 Safety signs



1. The outside surface of the oven's electric box with "There is a risk of electrical shock" warning labels.



2. Above the oven, chain conveyor belt with " Caution Hot" warning labels.





3. The inside of the electric box has a grounding logo.

4. The outside surface of the oven electric box with a production license mark.

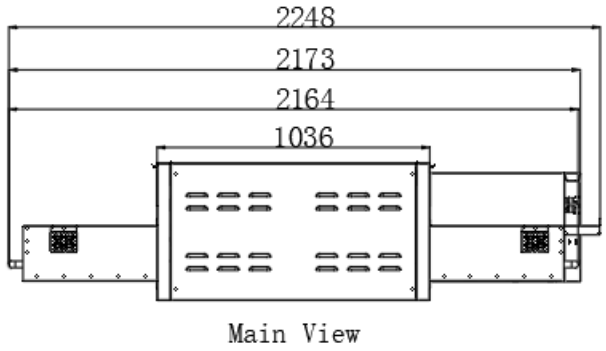


2 Specifications

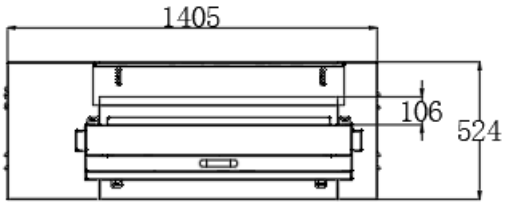
2.1 Basic Specification

Type	Specification
Heating area length	32 inches (815 mm)
Conveyor belt width	40inches (1036 mm)
Weight	838 lbs (380 KG)
Oven exterior	Stainless steel 304-16GA
Noise Level	≤72dB
Overall dimension	85.55” X 55.31” X 20.63” (2173*1405*524mm)

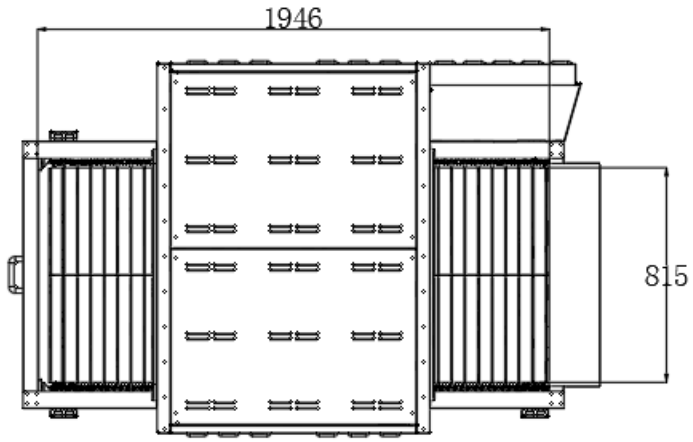
2.2 Overall Dimension



Main View

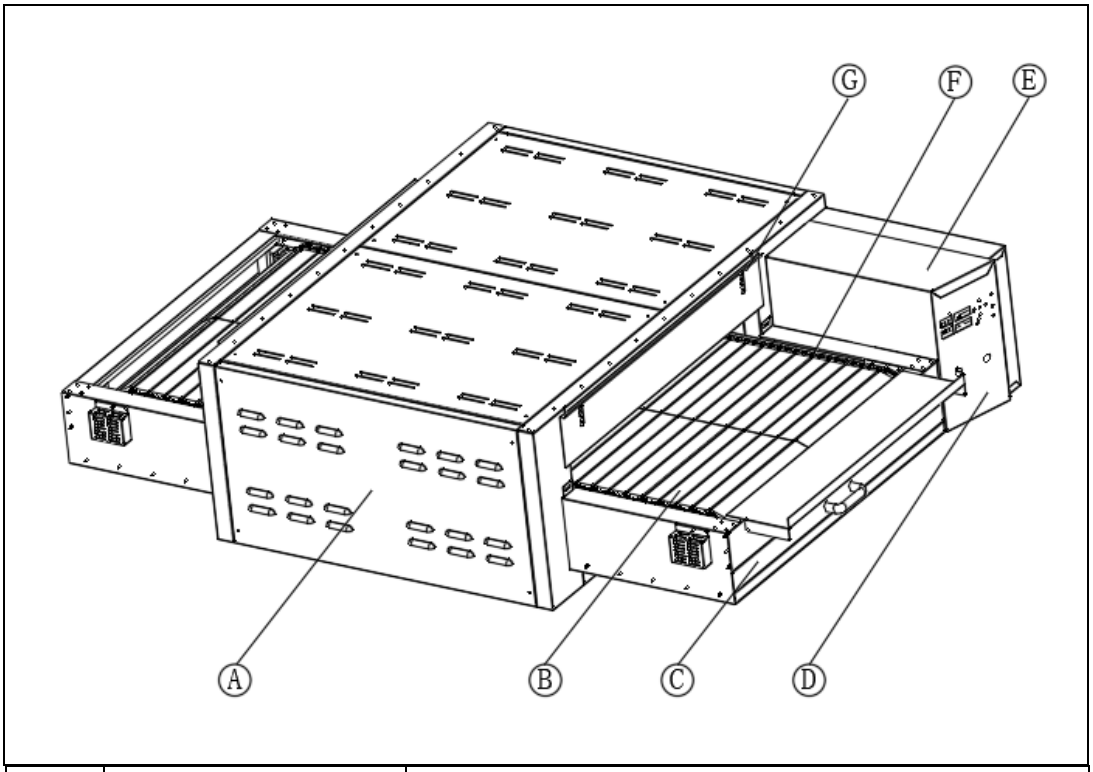


Left View



Top View

2.3 Main Part Pictures



Code	Name	Function
A	Heat dissipation shell	Isolate the danger of direct contact with operators in the oven
B	Heated slate	Bake and carry food
C	Chip tray	Collect food residues
D	Control panel	Setting button and control switch
E	Electric box	Installation box of electrical components
F	Conveyor chain	Drive the slate to circulate
G	Anti scalding board	Preventing scalding and adjusting heating effect

3 Installation Instructions

3.1 Installation Environment Requirements and Proper Clearances

The left and right sides of the oven should have at least 3 in. or 75 mm, the back of the oven at least 4 in. or 100 mm space, the oven temperature environment around cannot exceed 125*F or 50*C, otherwise it might damage the equipment.



Warnings

1. After any changes, adjustments, or maintenance of the oven: verify that the ventilation system functions as designed. Nothing should interfere with the airflow around the oven.
2. Make sure the area around the oven is clean and free from flammable items.
3. The oven should be placed on a horizontal and nonflammable ground surface, and nothing flammable should be near the oven.
4. Do not block the oven surrounding air circulation and ventilation. Never place items under the oven. Oven surroundings should not interfere with air flow.
5. To reduce the risk of fire, the ground, surface, and material the oven is placed on must not be flammable, and other equipment spacing must be greater than 12 in. (300 mm)

3.2 Location of the installation instructions

Single oven assembly: Place the oven directly to the support stand (height about 24inches –(600 mm);

Double or triple stack assemblies: Choose the appropriate support stand (upper most oven chain entry not to be higher than 55 in. (1400 mm).

3.3 The power supply wiring requirements

Type	Specification
Power	29 Kw
Voltage	208-220V – 60 Hz
Current	80A
Phase	**Three phase electricity**
Wiring requirements	**Three phase five wires**
Wire Type	International 6mm²

3.4 Power supply installation

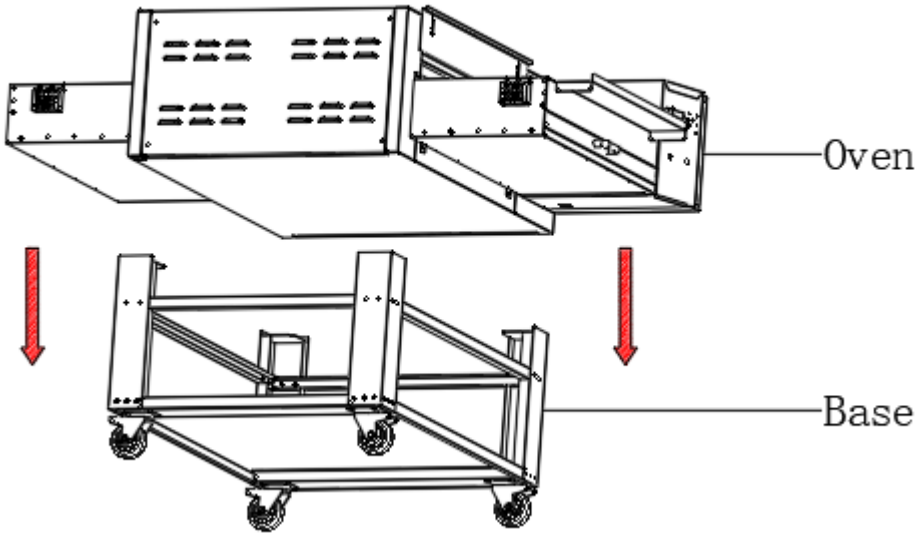


Warnings

1. The ventilation system and power supply of the oven should be specified by the customer's authorized professional personnel and the incoming power verified by a factory authorized installer.
2. The connection of power system should always conform to the State and Local power agencies.
3. Check the oven nameplate carefully before connecting the power supply. Power supply should be in line with the requirements of nameplate.

4. For safety and proper oven operation, the power line to the oven's power supply should include a fused disconnect switch or main circuit breaker (client-installed) with a "jumped" or lockout/tagout function to isolate power quickly.
5. All wiring should conform to (specify the brand of the IEC 60245 57 and 66), selected YCW cable. Please see the oven circuitry within the chassis. Electrical specifications are marked on the oven nameplate.
6. The oven screw terminal should be connected to ground line ground screw inside the electrical box. The oven should be wired and verified by a local electrical company prior to startup. Do not use any other wiring or cables except for the ones approved by your State and Local authorities.

3.5 Installation of oven and base



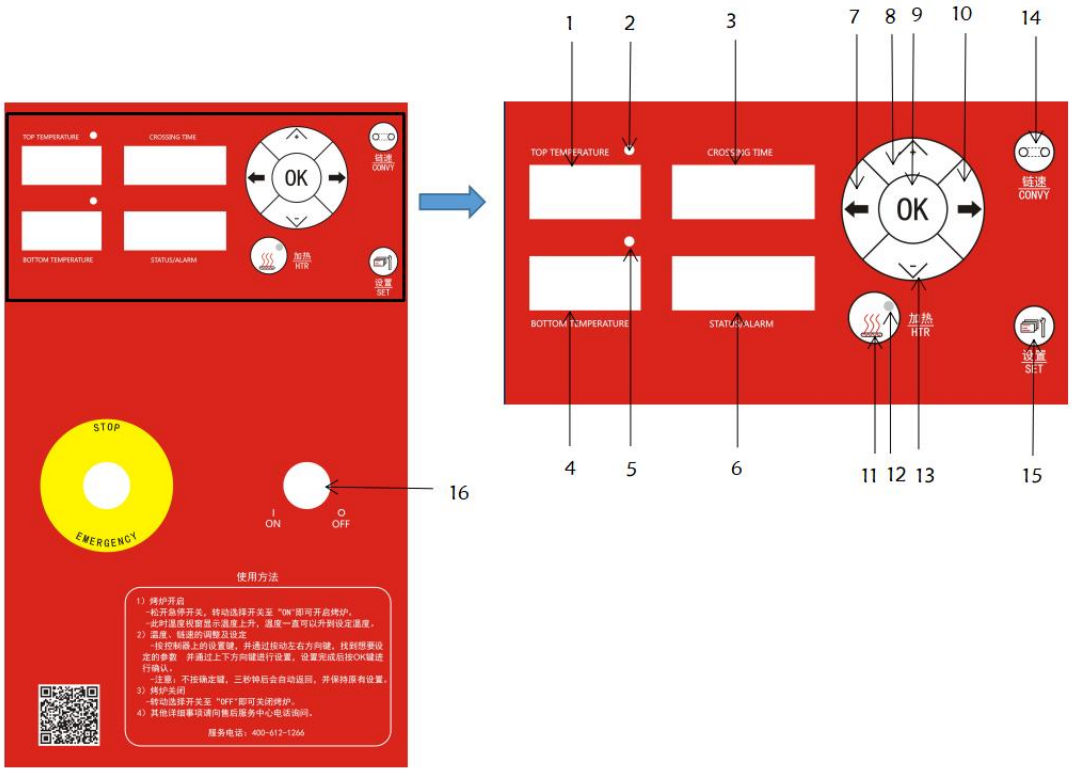
3.5.1 First assemble the base as shown in the figure.

3.5.2 Then place the oven on the base.

3.5.3 Attach the base and oven together with screws.

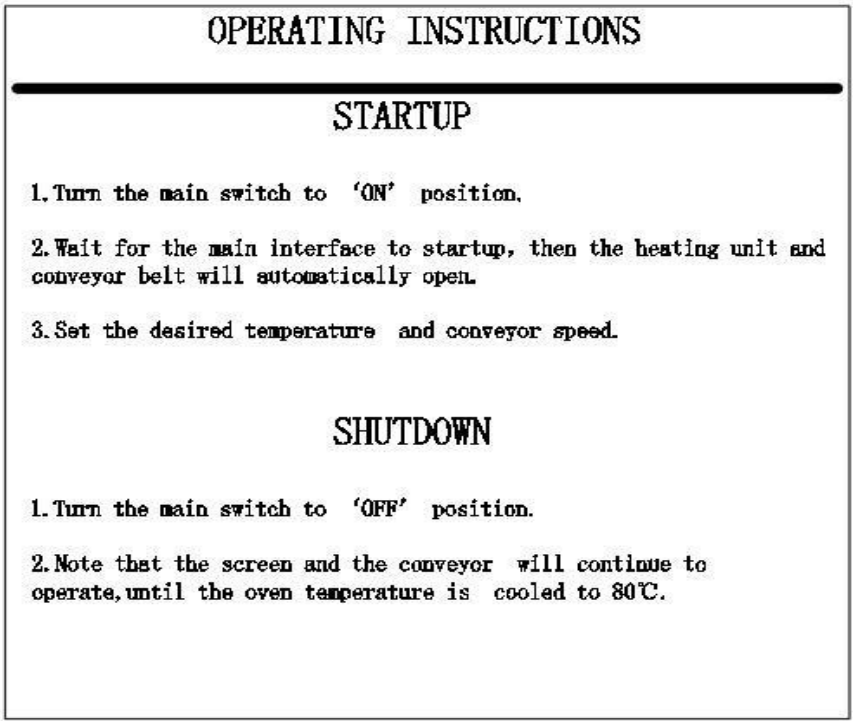
4. Operating instructions

4.1 Panel Operating Instructions



1	Upper temp display	10	Right button
2	Upper heating indicator	11	Heating button
3	Chain speed time	12	Heating indication
4	Lower temp display	13	Down button
5	Lower heating indicator	14	Chain button
6	Working status indicator	15	SET button
7	Left button	16	Power button
8	UP button		
9	OK button		

4.2 Operating Identification



OPERATING INSTRUCTIONS

STARTUP

1. Turn the main switch to 'ON' position.

2. Wait for the main interface to startup, then the heating unit and conveyor belt will automatically open.

3. Set the desired temperature and conveyor speed.

SHUTDOWN

1. Turn the main switch to 'OFF' position.

2. Note that the screen and the conveyor will continue to operate, until the oven temperature is cooled to 80℃.

4.3 Operation Sequence

A). Daily startup steps:

1. Check whether the fused disconnect or main breaker is in the “ON” position, and check whether the oven door is closed.

2. Turn on the power switch to the "ON" position and power on the system. The oven will begin to heat, and the conveyor belt begins to turn.

3. Check whether the upper and lower heating indicator lights (2) (5) are on and whether the conveyor belt operates normally.

4. To set the temperature and chain speed, you can press the setting key (16) on the controller, find the parameters you want to set by pressing the left and right direction keys, and set them by pressing the up and down direction keys. After setting, press the “OK” key (9) to confirm.

Note: If you do not press the “OK” key, it will automatically return in a few seconds and keep the original settings.

5. Wait for the oven to heat to the set temperature. The higher the set temperature, the longer it takes to reach the desired temperature.

Note: It takes about 60 minutes for the oven to rise from normal room temperature to 690*F (350 ℃). Depending on the ambient temperature at the location and during winter it can be slightly longer.

6. When the oven reaches the set temperature, we recommend waiting for an additional 10-15 minutes to allow the chamber temperature to become uniform and stable before baking food.

B). Daily shutdown steps:

1. Turn the power switch to the "OFF" position, until the oven temperature cools.
2. Check that there is no product on the conveyor belt in the oven.
3. When the oven has completely cooled, turn off the main disconnect or main breaker of the power supply.



CAUTION

If the unit loses power, follow the steps below:

1. **When the power is off:**

- Turn all switches to the "OFF" position (denoted by "0").
- Remove all the food from the oven.

2. **After the power has been restored:**

- Wait at least 5 minutes if the oven has recently turned off (less than 5 minutes) before restarting the oven.
- Follow the normal boot up process to turn the oven back on.

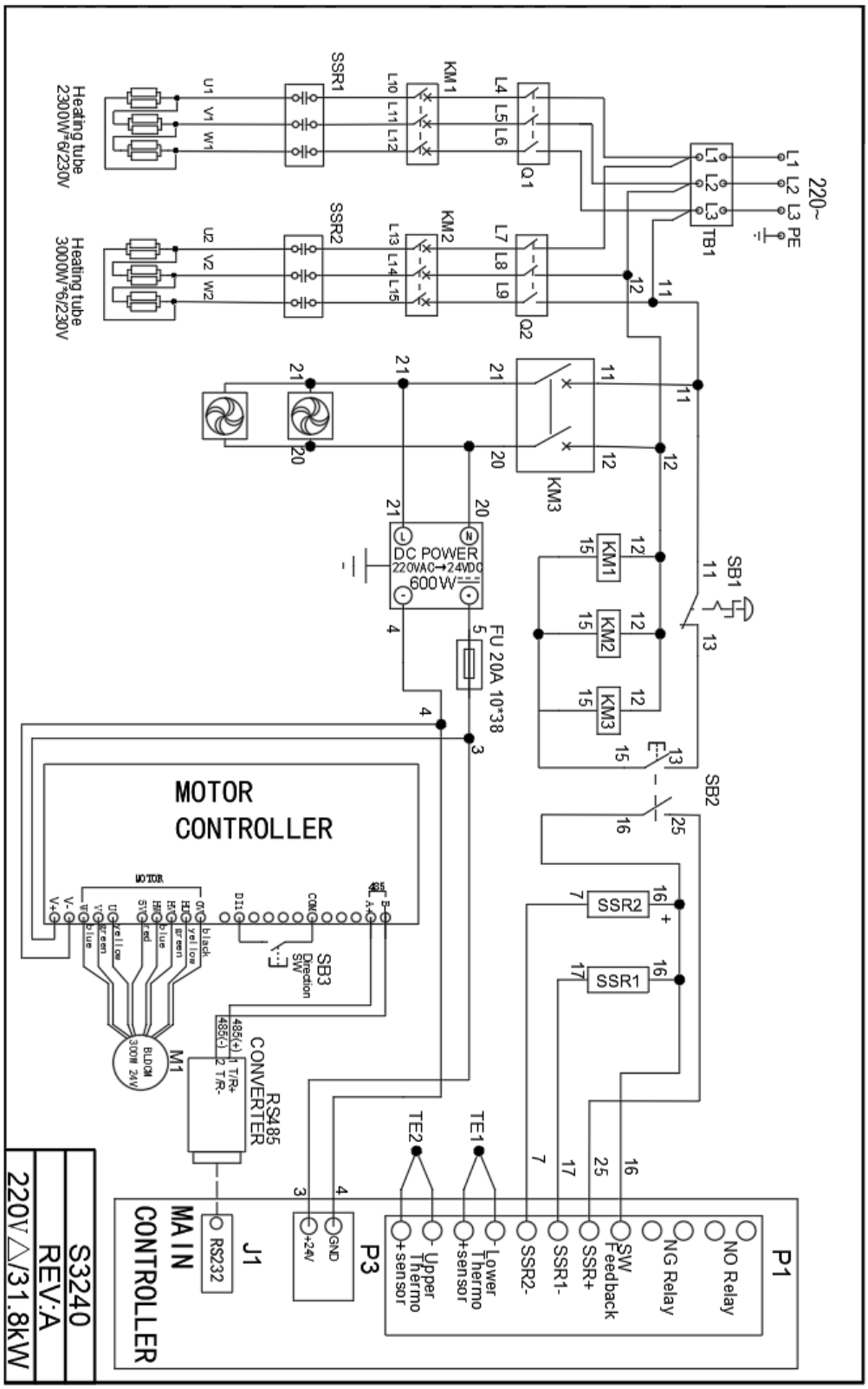
3. **Important Safety Note:**

- Do not use the oven if there is any issue with the power supply.

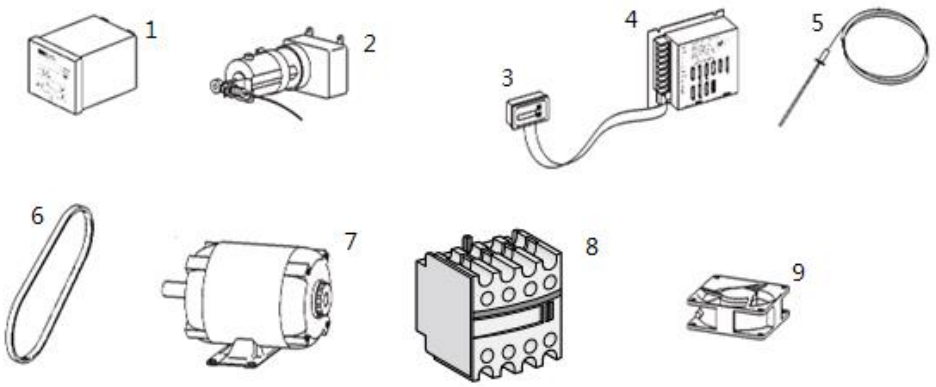
These steps ensure safe operation and avoid any potential damage to the oven or electrical components.

5 Electric Connection

5.1 Electrical Schematic Diagram.



5.2 Basic Component Descriptions



No	Quantity(piece)	instruction
1	1	LCD and intelligent control
2	1	Conveyor belt drive motor
3	1	Chain speed adjustment module
4	1	Dc power supply and motor drives
5	1	K type thermocouple
6	1	Multi-groove belt
7	1	Blower motor
8	1	Contactor
9	1	Axial flow fan

6. Cleaning and Maintenance Instructions

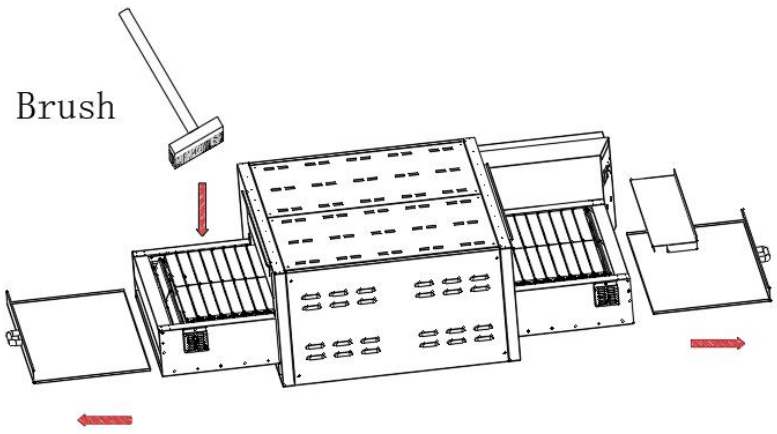
- Before any cleaning or maintenance of the oven, please first follow the steps:
  1. Turn off the oven and allow it to cool down, please do not repair the unit before the oven cools down.
  2. Turn off the fused disconnect or the main breaker on the power supply and disconnect the power to the oven.
- After completion of cleaning and maintenance
  1. If the oven was moved for any maintenance, please put it back in place.
  2. Restore the power to the oven.
  3. Turn on the fused disconnect or main breaker on the power supply.
  4. Follow the normal operation steps to turn the oven on.
- Do not wash the oven using steam pressure or a lot of water when cleaning the unit. To avoid damage of the oven insulation, do not use corrosive oven cleaner, otherwise it will damage the surface of the oven.
- Authorized service companies must perform any maintenance of oven inner parts, we also strongly recommend the maintenance be coordinated once every three months and every six months.

Warning

Moving parts or electrical components inside the oven may harm personnel, before the cleaning, or maintenance, please shut off the power and disconnect the power supply.

1). DAILY

1. **Safety Check:**
   - Before proceeding, ensure the oven has completely cooled down.
   - Verify that the power supply has been turned off.
2. **Exterior Cleaning:**
   - Use a soft cloth and a neutral detergent to clean the exterior surface of the oven.
3. **Cooling Fan Cleaning:**
   - Use a soft brush to clean the cooling fan.
   - *Note:* Do not use water to clean the cooling fan.
4. **Blower Motor and Net Cover Cleaning:**
   - Use a hard nylon brush to clean the blower motor cover and the net cover.
5. **Cooling Fan Function Check:**
   - Ensure that all cooling fans are working properly.
     a) **If any cooling fan fails to function properly, replace it immediately.**
     b) **If the oven operates without adequate cooling, the internal components may be damaged.**
6. **Conveyor Belt Cleaning:**
   - Use a copper brush to clean the conveyor belt.
   - For convenience, perform this cleaning when the conveyor belt reaches the end of the exit.
7. **Dust Pan Cleaning:**
   - Remove the dust pans and clean them.



2). WEEKLY

1). Safety Check:

- Before starting, ensure that the oven has completely cooled down.
- Confirm that the power supply has been turned off.

2.) Remove Dust Pans and Covers:

- Remove the dust pans from the oven.
- Remove the covers from the drive motors.

3). Stone Inspection and Replacement:

- Inspect all stone slabs.
- If any stones are damaged, use an electric drill to remove the rivets at both ends of the stone.
- Remove the damaged stone and replace it with a new one.
- Secure the new stone with rivets and carefully take out the conveyor belt outward.

4). Conveyor Chain Lubrication:

- **It is recommended that a food-grade high-temperature lubricating oil be added to the conveyor chain every week.**

3). MONTHLY

1). **Safety Check:**

- Before starting, ensure the oven has completely cooled down.
- Confirm that the power supply has been turned off.

2). **Blower Motor Cleaning:**

- Clean the two blower motors and their surrounding components.

3). **Terminal Controller Check:**

- Inspect and tighten the terminal controller connections.

4). **Conveyor Shaft Maintenance:**

- Dismantle, clean, and lubricate the shaft components of the conveyor oven.

4). EVERY THREE MONTHS

1). **Safety Check:**

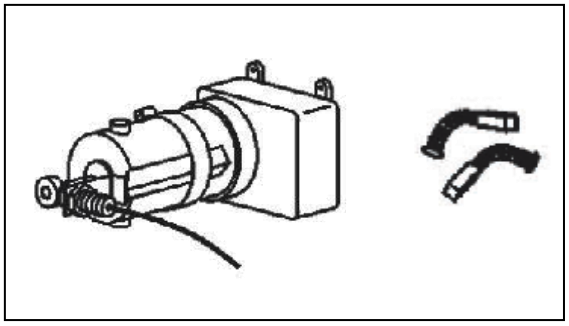
- Before beginning, ensure the oven has completely cooled down.
- Confirm that the power supply has been turned off.

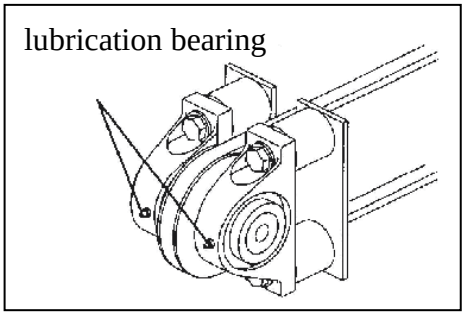
2). **Conveyor Belt Drive Motor Brush Inspection:**

- Check the conveyor belt drive motor brush for wear.
- If the brush wear exceeds 1/4" (6.4 mm) in length, it must be replaced.
- **Note: Ensure the new brush is placed back in its original location.**

3). **Shaft Bushings and Bearings Inspection:**

- Inspect the shaft bushings and bearings of the conveyor belt for wear.
- If any of the parts are worn, they must be replaced immediately.





7 Basic Troubleshooting

Failure	Classification of failure causes	Troubleshooting methods	Trouble shooting
Oven not working, no display.	External power cables, or disconnect failure	Check the external wiring. Measure the voltage between "L"&"N" or "L"&"L"	Replace fuses or wiring.
	Contactors have worn contacts or damage. (KM3)	Verify the state of contactor. Contactors should be engaged. Measure the voltage (between #21&#20) it should be 220V-AC.	If not-Replace or check the wire.
	The "ON/OFF" switch or stop switch contacts are damaged.	Measure the voltage (between #12&#15), It should be 220V-AC	If not-Replace or check the wire.
	No output of DC 24V	Measure the voltage, it should be DC 24V. (Between #3&#4)	If not-Replace DC power supply, fuse or check the wire.
The oven is not heating, or the temperature rises slowly.	Power Switch	Make sure the switch is in the “ON” position.	If not-Replace or check the wire.
	Contactor (KM1 KM2)	Verify the state of contactor, they should be in suction state, measure the voltage at L10& L11, L10& L12, L12& L11; at L13& L14, L14& L15, L13& L15; they should be 208V-AC.	If not-Replace or check the wire.
	SSR relay	Observe the state of the lamp. If ON, check the wire. If lamp OFF, then check for 24V - DC at terminals A1 and A2 of the solid-state relay (SSR).If voltage is OK. Replace the SSR relay. If no 24V-DC, please check the circuit or replace the main control panel.	If lamp off & 24V voltage is present at A1 & A2. Replace the SSR relay.

	The main control panel is broken	Measuring input (between#3&#4) and output voltages(between#25&#7、#25&#17) they should be DC 12V.	If there is no output voltage, replace the main control panel.
	Heating Element	Check for 208V-AC at heating elements. Check Current at each heating element. If voltage is present but no current, replace heating elements.	Replace the heating elements
	Missing phase	Check current of each phase.	If any phase current is abnormal, check the circuit.
The oven keeps heating and scorching.	The main control panel is broken	When the temperature reaches the set value, the lights should be flashing instead of always on.	If always on, replace the main control panel.
ERR1/---	Temperature probe in poor contact or probe damaged.	Make sure the connection is secure. If the connection is secure, measure open or short between K1+ and K1- .	If it is open, please replace the thermocouple or connection.
ERR2/Conveyor not run	RS485 converter	Loose wire or poor contact.	Replace or check the wire.
	Motor controller	Loose wire or poor contact.	Replace or check the wire.
	Motor failure	Loose wire or poor contact..	Replace or check the wire.

8 The Oven Additional Accessories

IKON Model	Name	Quantity
C3240E-SB	Crash column	2
	Dust Pan	1
	Baffle	2
	Instruction	1

9 Transportation

Each IKON heavy duty stone belt conveyor pizza oven is packed in its wood case.

1. Inspection Before Opening: Prevention and Precaution

- Prior to opening the packaging, conduct a thorough inspection to ensure the equipment is intact and undamaged.
- Any visible damage should be reported immediately, and damaged items must not be used.

2. Short Distance Applications (e.g., outlets, freight yard)

- Ensure the equipment is suitable for the specific tasks and environment in which it is being used.
- Before starting any loading or unloading process, ensure all personnel wear appropriate safety gear, including gloves.
- Take extra care when lifting and handling equipment to avoid accidents.



10 Warranty

MANUFACTURER'S LIMITED PARTS and LABOR WARRANTY

MVP Group (hereinafter referred to as 'MVP') warrants to the **original purchaser**-user only, that the **IKON C3240E-SB** conveyor oven series manufacture bearing the brand name IKON, will be free from defects in material and/or workmanship. MVP further warrants that these ovens will perform adequately under normal use if properly installed and maintained in accordance with the manual furnished with the product.

Proper warranty registration must be completed within fifteen (15) days of the original installation date to validate the product warranty. If proper registration has not been completed, the warranty shall begin at the factory ship date; or the end user purchase date, whichever is available. The owner/user is responsible for providing valid proof of installation if the unit is installed more than 180 days from the current registration start date. Regardless of the actual installation date, the warranty start date shall not exceed eighteen (18) months from the factory ship date.

WHAT IS COVERED

- Parts for a period of two (2) years.
- Labor for a period of one (1) year.

MVP's Obligation*:* The obligation of MVP under this warranty is limited to the repair or replacement of parts, components, or assemblies that in the sole opinion of MVP are defective. This warranty is further limited to the cost of parts, components or assemblies and standard straight time labor charges at the user location. Additional expenses including without limitation, travel time, overtime premium, material cost, accessing or removal of the oven, or shipping are the responsibility of the purchaser, along with all maintenance, adjustments, and/or any cleaning.

The labor warranty shall include standard straight time labor charges at the user location only and shall exclude charges for travel time, mileage or other premium charges. Any labor service required to fulfill the warranty obligation must be performed by a factory trained and qualified technician and accepted by MVP Warranty department.

Warranty is valid only in United States, Puerto Rico and Canada.

EXCLUSIONS FROM COVERAGE • Repair or replacement of parts required caused by misuse, improper care or storage, negligence, alteration, use of incompatible supplies or lack of specified maintenance shall be excluded. • Normal maintenance items – such as replacement stone slabs. • Failures caused by improper or erratic voltages, adverse interruption in electrical supply • Improper or unauthorized repair. • Parts subject to damage beyond the control of MVP which have been subject to accidents, damage in shipment, fire, floods, other hazards or acts of God that are beyond the control •



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