



ELECTRIC ADJUSTABLE CONVEYOR OVEN

CP-105IR

CP-140IR

USER'S MANUAL

Adjust the speed of conveyor to control the color of toasting bread. The feed ramp can lead bread on to the conveyor. The toast crumb tray collect crumb easily. The front and rear discharge can be changed to use. To ensure proper operation, please read this manual carefully before using. After reading, keep this manual in a convenient place for further reference.

1. Technical Parameter

Model	CP-105IR	CP-140IR
Voltage(V)	220-240	220-240
Power(W)	2600	3600
Frequency(Hz)	50/60	50/60
Dimension(mm)	1029x447x495	1029x522x495
Conveyor belt width	10 ½”	14”

2. Electricity installation

2.1. Make sure the supplied voltage is coordinated with the using voltage.

2.2. The power wire should be connected the special socket which lead through the special air switch and the electric leakage protector. Make sure the ground wire connection is connected well. For convenient operation, ban to pile up the sundry goods near the switch.

3. Operation

3.1 . This conveyor oven has been designed to continuously produce toasted bread or buns. The desired toasted colour of the product can be adjusted by changing the belt speed of the conveyor and the individual heat controls for the top and bottom elements. Depending on installation position the toasted product can be discharged to the front or rear of the unit.

3.2. Before operating this unit thoroughly clean as described in the cleaning section of this leaflet.

3.3. As detailed in the diagrams below the unit can either be assembled with front or rear discharge depending on installation position and preference.

3.4. The unit has three controls.

i. Speed or colour control determines the length of time the toast or product is in the heating chamber. Obviously, the slower the speed the longer the exposure the darker the product.

ii. The top and bottom heater elements have individual heat control switches which have 7 settings :

a. “1” – Position is the lowest temperature setting

b. “1 - 7” – the heat will vary from low to high where “1” is the lowest setting and 7 is the highest setting.

3.5. When using the machine select switch positions according to requirements and allow approximately 5 minutes for operating temperature to be attained. As described above product appearance or colour is dependent on conveyor speed, heat settings and product. Please note that a number of factors can affect the toasting colour.

i. Moisture content of the product

ii. Sugar content of the product

iii. Initial product temperature

Generally for best results use day old bread stored at room temperature.

3.6. Turn on the main switch the conveyor will now run. Set the temperature to approx. 400F which equates to 5.7 on the scale. Any high-quality edible oil can be used with this conveyor oven. It is preferable to use oil specifically suited for use in toasters/ovens. The pilot cycle cycles with the heating element and indicates when the heater is on. It is preferable to wait until the unit has reached operating temperature and the light has cycled on and off twice. Try to toast two pieces of bread to see whether the color is good or not, and adjust the speed of the chain net. If want the color deepen, turn the color controller to right to go over “3” position. (Notice: the more graduation and lower chain net speed, the color of the bread will deepen. As the visa.) After adjusting the speed of the chain net, put the bread into the chain net follow the tray. The bread will go with the chain net into the inside of the unit and toasting in the inside of the unit.

3.7. After finished working, turn the main switch to “OFF” position and pull the plug out.

3.8 If the wire was damaged, replace it by the manufacturer or service agent and the qualified person only, in order to avoid dangerous.

4. Clean and maintenance

Note: THE UNIT MUST BE DISCONNECTED FROM THE POWER SOURCE AND ALLOWED TO COOL DOWN BEFORE CLEANING TAKES PLACE

4.1. After finished a day's work, pull out the tray and clean it. Use the soft wet towel that has not corrosive clean preparation to cleaning the unit. Do not wash the unit with water jets.

4.2. To prevent the unit to be polluted and effect the unit's function, do not use the unit to toast the food that content too much sugar in the surface or the food will flow and stick after heating.

Daily checking

Check the appliance before and after use. Before using, make sure the appliance dose not lean. Be certain that the power cord is not worn out or broken. When in use, make sure no unpleasant smell is present and there is no any unusual noise.

This manual must be read and understood by all persons using or installing this appliance. Contact your local dealer if you have any questions concerning installation, operation or maintenance of this equipment.

IMPORTANT: DO NOT DISCARD THIS MANUAL

This manual is considered to be part of the appliance and is to be given to the owner or manager of the hotel or restaurant, or to the person responsible for training operators of this appliance. It should be retained for future reference. Additional manuals are available from your local dealer.

ADEXA DIRECT LIMITED

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EC Declaration of Conformity

Adexa Direct Limited declares that:

Equipment Type: Electric conveyor oven

Model: CP-105IR, CP140IR

Imported By: ADEXA DIRECT LIMITED
GROUND FLOOR UNIT 1 214 PURLEY WAY CROYDON CR0 4XG
LONDON, UNITED KINGDOM

Brand: ADEXA

Application of Council Directive(s): EMC 2014/30/EU
LVD 2014/35/EU

Standards:

EN 55014-1:2017+A11:2020
EN IEC 61000-3-2:2019
EN IEC 61000-3-3:2013+A1:2019
EN 55014-2:2015
EN 60335-1:2012+A11:2014+A13:2017+A1:2019+A2:2019+A14:2019
EN 60335-2-48:2003+A1:2008+A11:2012+A2:2019
EN 62233:2008

I, the undersigned, hereby declare that the equipment specified above conforms to the above Directive(s) and Standard(s).

Date: 16.8.2022

Signature:

A handwritten signature in blue ink, appearing to read 'Hakan Baykal'.

Full Name: Hakan Baykal

Position: Purchase Manager

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Brand: ADEXA

Application of Council Directive(s): Electromagnetic Compatibility Regulations 2016 and Electrical Equipment(Safety) Regulations 2016 by UK legislation

Standards:

BS EN 55014-1:2017+A11:2020

BS EN IEC 61000-3-2:2019

BS EN IEC 61000-3-3:2013+A1:2019

BS EN 55014-2: 2015

BS EN 60335-1:2012+A11:2014+A13:2017+A1:2019+A2:2019+A14:2019

BS EN 60335-2-48:2003+A1:2008+A11:2012+A2:2019

BS EN 62233:2008

I, the undersigned, hereby declare that the equipment specified above conforms to the above Directive(s) and Standard(s).

Date: 25.10.2022

Signature:

A handwritten signature in black ink, appearing to read 'Hakan Baykal', is written over a light blue horizontal line.

Full Name: Hakan Baykal

Position: Purchase Manager