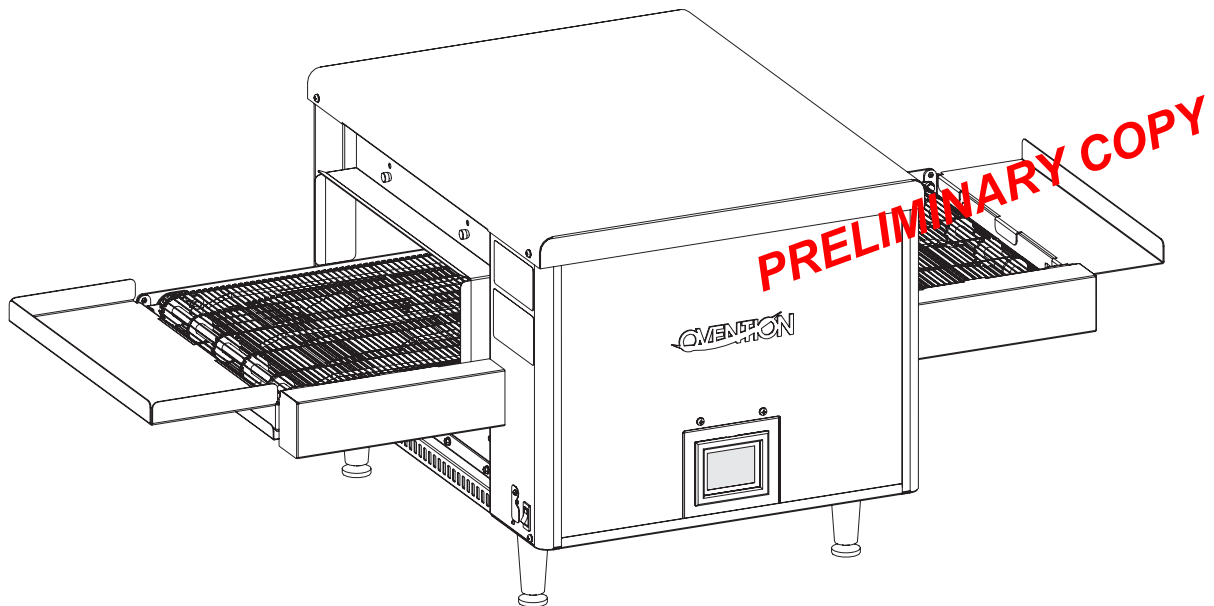




# Finishing Oven

## Model F1400



## Installation and Operating Manual

### ⚠ WARNING

Do not operate this equipment unless you have read and understood the contents of this manual! Failure to follow the instructions contained in this manual may result in serious injury or death. This manual contains important safety information concerning the maintenance, use, and operation of this product. If you're unable to understand the contents of this manual, please bring it to the attention of your supervisor. Keep this manual in a safe location for future reference.

### ⚠ ADVERTENCIA

No opere este equipo al menos que haya leído y comprendido el contenido de este manual! Cualquier falla en el seguimiento de las instrucciones contenidas en este manual puede resultar en un serio lesión o muerte. Este manual contiene importante información sobre seguridad concerniente al mantenimiento, uso y operación de este producto. Si usted no puede entender el contenido de este manual por favor pregunte a su supervisor. Almacenar este manual en una localización segura para la referencia futura.

### ⚠ AVERTISSEMENT

Ne pas utiliser cet équipement sans avoir lu et compris le contenu de ce manuel ! Le non-respect des instructions contenues dans ce manuel peut entraîner de graves blessures ou la mort. Ce manuel contient des informations importantes concernant l'entretien, l'utilisation et le fonctionnement de ce produit. Si vous ne comprenez pas le contenu de ce manuel, veuillez le signaler à votre supérieur. Conservez ce manuel dans un endroit sûr pour pouvoir vous y référer plus tard.

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## IMPORTANT OWNER INFORMATION

Record the model number, serial number, voltage, and purchase date of the unit in the spaces below (specification label located on the left side of the unit). Please have this information available when calling Ovention for service assistance.

Model No. \_\_\_\_\_

Serial No. \_\_\_\_\_

Voltage \_\_\_\_\_

Date of Purchase \_\_\_\_\_

### Business

Hours: 7:00 AM to 5:00 PM

Central Time (CT)

(Summer Hours: June to September –

7:00 AM to 5:00 PM Monday through Thursday

7:00 AM to 4:00 PM Friday)

Telephone: 855-298-6836 (Ovention Hotline)

E-mail: [partsandservice@oventionovens.com](mailto:partsandservice@oventionovens.com)

Additional information can be found by visiting our web site at [www.oventionovens.com](http://www.oventionovens.com).



**Need help?**  
Call our toll-free  
**Ovention Hotline**  
**855-298-OVEN(6836)**

## INTRODUCTION

Ovention® Finishing Ovens set a new standard in quality, speed, flexibility, and efficiency. Using an icon-driven touchscreen controller, operators can choose, edit, and develop custom menu items easily. These settings can be developed to include varying heat profiles and timing. Ovention Finishing Ovens are designed specifically for ease of operation and high throughput.

Ovention Finishing Ovens are products of extensive research and field testing. The materials used were selected for maximum durability, attractive appearance, and optimum performance. Every unit is inspected and tested thoroughly prior to shipment.

This manual provides the installation, safety, and operating instructions for Ovention Finishing Ovens. Ovention recommends all installation, operating, and safety instructions appearing in this manual be read prior to installation or operation of the oven.

Safety information that appears in this manual is identified by the following signal word panels:

### **WARNING**

**WARNING** indicates a hazardous situation which, if not avoided, could result in death or serious injury.

### **CAUTION**

**CAUTION** indicates a hazardous situation which, if not avoided, could result in minor or moderate injury.

### **NOTICE**

**NOTICE** is used to address practices not related to personal injury.



**Read the following important safety information before using this equipment to avoid serious injury or death and to avoid damage to equipment or property.**

**⚠ WARNING**

**ELECTRIC SHOCK HAZARD:**

- Plug unit into a properly grounded electrical receptacle of the correct voltage, size, and plug configuration. If plug and receptacle do not match, contact a qualified electrician to determine and install proper voltage and size electrical receptacle.
- Unit must be grounded properly. Failure to ground unit properly could result in serious personal injury or death.
- Turn off Power switch, allow unit to cool, and unplug unit before performing any cleaning, adjustments, or maintenance/service.
- **DO NOT** submerge or saturate with water. Unit is not waterproof. Do not operate if unit has been submerged or saturated with water.
- Unit is not weatherproof. Locate unit indoors where ambient air temperature is a minimum of 70°F (21°C) and a maximum of 100°F (38°C).
- Do not steam clean or use excessive water on unit.
- This unit is not “jet-proof” construction. Do not use jet-clean spray to clean this unit.
- Do not clean unit when it is energized or hot.
- Do not clean unit with metal scouring pads. Metal pieces can break off pad and touch electrical components, creating risk of electric shock.
- Do not pull unit by power cord.
- Keep power cord away from heated surfaces.
- Do not allow power cord to hang over edge of counter.
- Discontinue use if power cord is frayed or worn.
- Do not attempt to repair or replace a damaged power cord. Cord must be replaced by an Authorized Ovention Service Agent.
- This unit must be serviced by qualified personnel only. Service by unqualified personnel may lead to electric shock or burn.
- Use only Genuine Ovention Replacement Parts when service is required. Failure to use Genuine Ovention Replacement Parts will void all warranties and may subject operators of the equipment to hazardous electrical voltage, resulting in electrical shock or burn. Genuine Ovention Replacement Parts are specified to operate safely in the environments in which they are used. Some aftermarket or generic replacement parts do not have the characteristics that will allow them to operate safely in Ovention equipment.

**FIRE HAZARD:**

- Install unit with a minimum of 3” (76 mm) of space from rear of unit and 23” (584 mm) of space from sides of unit to all combustible surfaces. If safe distances are not maintained, discoloration or combustion could occur.
- Do not use an extension cord. If power cord is too short, contact a qualified electrician to determine and install proper voltage and size electrical receptacle near unit.

**⚠ WARNING**

**EXPLOSION HAZARD:** Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

This oven is designed specifically to heat or cook—**NOT** for industrial or laboratory use.

In the event of emergency, unplug unit.

Make sure all operators have been instructed on the safe and proper use of the unit.

This unit is not intended for use by children or persons with reduced physical, sensory, or mental capabilities. Ensure proper supervision of children and keep them away from the unit.

This unit has no “user-serviceable” parts. If service is required on this unit, contact an Authorized Ovention Service Agent or contact the Ovention Hotline at 855-298-6836.

**⚠ CAUTION**

**BURN HAZARD:**

- Some exterior surfaces on unit will get hot. Avoid unnecessary contact with unit.
- Pan/tray will be very hot upon removal—use oven mitt, pan gripper, or other utensil to remove.

Do not unplug unit immediately after use. Internal fans must cool oven to avoid damage to electrical components.

Locate unit at proper counter height in an area that is convenient for use. Location should be level to prevent unit or its contents from falling accidentally and strong enough to support the weight of the unit and contents.

**DO NOT** lift unit by conveyor frame on each side of oven chamber. Conveyor is not designed to support weight of unit. Lift from underneath oven chamber only.

Do not move or relocate unit for cleaning. Unit is bulky and heavy.

Do not place anything on top of unit or stand on unit; doing so may subject personnel to injury or could damage unit.

Do not remove legs from bottom of unit in single stack installations.

Do not heat sealed containers or products such as whole eggs in oven. These items may explode.

Do not store any materials or items inside oven chamber when not in use.

**NOTICE**

Do not install unit in locations with ambient air temperature that exceeds 100°F (38°C). Improper installation will damage unit and void unit warranty.

Do not cover racks or any other part of oven with metal foil. Airflow restriction will cause oven to overheat.

## IMPORTANT SAFETY INFORMATION

**PRELIMINARY COPY**

### NOTICE

Use non-abrasive cleaners and cloths only. Abrasive cleaners and cloths could scratch finish of unit, marring its appearance and making it susceptible to soil accumulation.

### NOTICE

Do not lay unit on front or back side. Damage to unit could occur.

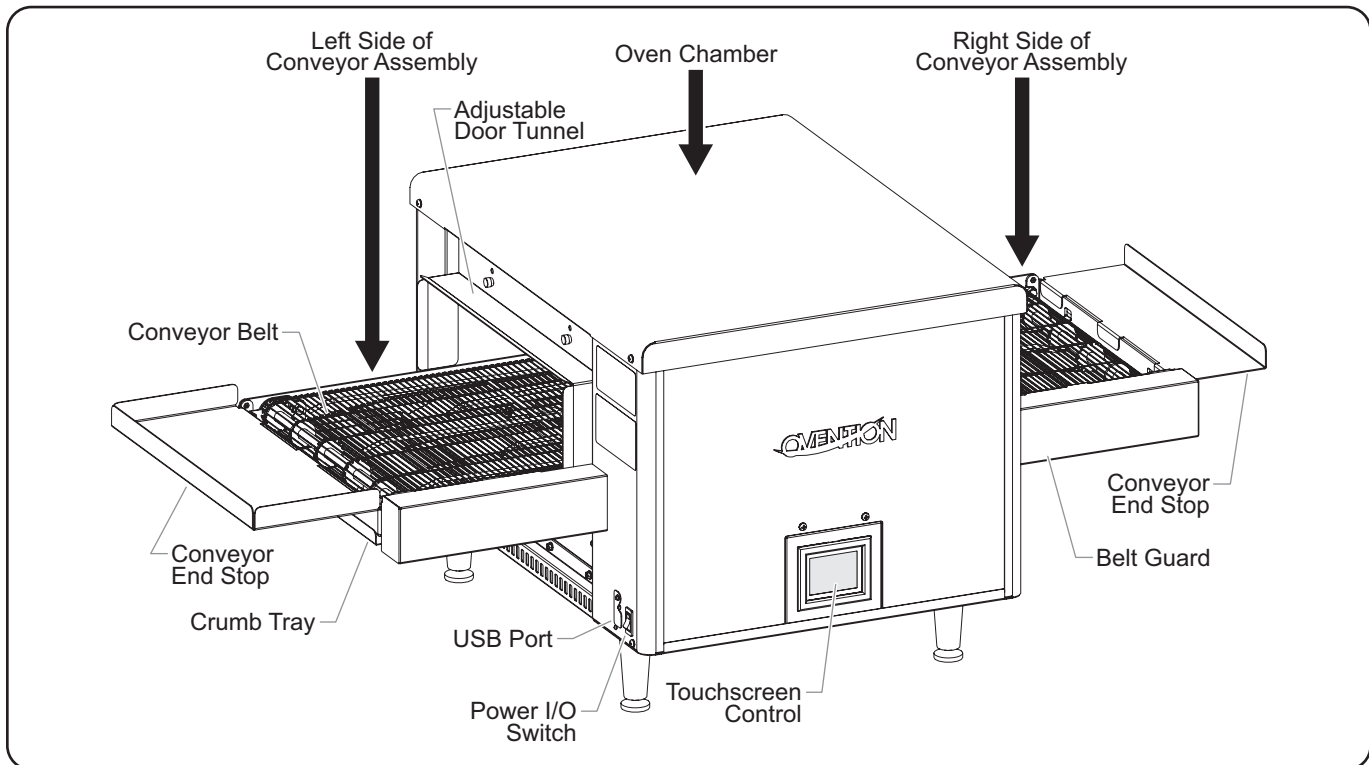
Clean unit daily to avoid malfunctions and maintain sanitary operation.

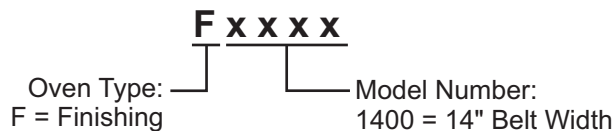
## MODEL DESCRIPTION

Ovention® F1400 Finishing Ovens are designed to provide unequalled flexibility in both kitchen and front-of-the-house installations.

The F1400 Finishing Oven is a standard, single belt finishing conveyor oven. It has a 14" (356 mm) conveyor belt that can be set to move from left-to-right or right-to-left. The conveyor belt moves product continuously from one side of the conveyor, through the oven chamber, to the opposite side of the conveyor. The oven is equipped with dedicated upper and lower infrared heating elements to provide complete and flexible finishing of food product.

Operator controls consist of a Touchscreen Control and a Power I/O (on/off) switch. Adjustable door tunnels on each side of the oven chamber can be used to customize the chamber opening height. Four removable crumb trays/drawers allow for easy cleanup; one below each side of the conveyor, and one below each oven chamber opening. A USB port allows the uploading of pre-programmed menu items and installation of software updates. A 6' (1829 mm) cord and plug set is standard.





SPECIFICATIONS

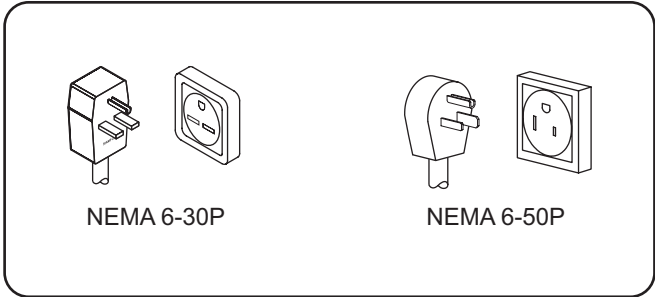
Plug Configurations

Units are equipped with an electrical cord and plug appropriate for the electrical rating of the unit. Unit must be connected to a dedicated circuit.



**ELECTRIC SHOCK HAZARD:** Plug unit into a properly grounded electrical receptacle of the correct voltage, size, and plug configuration. If plug and receptacle do not match, contact a qualified electrician to determine and install proper voltage and size electrical receptacle.

NOTE: Receptacle not supplied by Ovention.



Plug Configurations

Electrical Rating Chart

Model	Voltage	Kilowatts	Amps	Phase	Hertz	Plug Configuration	Unit Weight
F1400	208/240	5.76	24	1	60	NEMA 6-30P	110 lbs. (50 kg)
		6.96	29			NEMA 6-50P	

NOTE: Ovention Conveyor Ovens are designed to accept either 208 VAC or 240 VAC.

NOTE: The specification label is located on the left side of the unit. See the label for the serial number and verification of unit electrical information.

Temperature Range

The maximum cavity temperature range of the Finishing Oven is as follows:

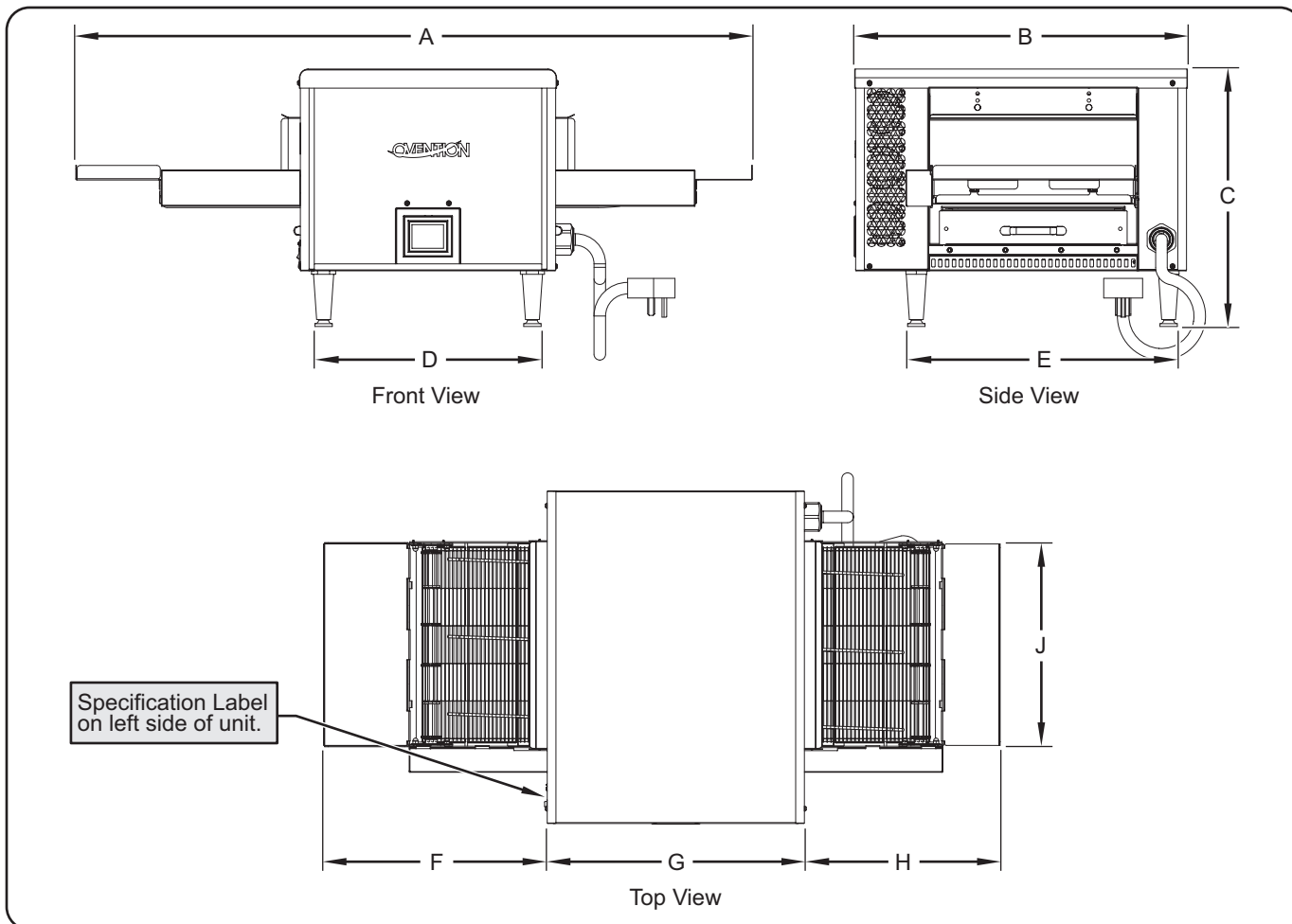
F1400 = 675°– 825°F (357°– 441°C)

# SPECIFICATIONS

**PRELIMINARY COPY**

## Dimensions

Model	Overall Width (A)	Depth (B)	Height (C)	Footprint Width (D)	Footprint Depth (E)	Left Platform Width (F)	Body Width (G)	Right Platform Width (H)	Platform Depth (J)
F1400	48-5/8" (1234 mm)	23-15/16" (607 mm)	18-1/2" (470 mm)	16-1/4" (413 mm)	19-1/2" (495 mm)	16-1/16" (408 mm)	18-1/2" (469 mm)	14-1/16" (357 mm)	14-5/8" (371 mm)



## Oven Cavity Dimensions

### Model F1400

14" W x 17" D x 4" H  
(356 x 434 x 101 mm)

## General

Ovention® Finishing Ovens are shipped with most components pre-assembled. Care should be taken when unpacking shipping carton to avoid damage to the unit and components enclosed.

### **⚠ WARNING**

**ELECTRIC SHOCK HAZARD:** Unit is not weatherproof. Locate unit indoors where ambient air temperature is a minimum of 70°F (21°C) and a maximum of 100°F (38°C).

**FIRE HAZARD:** Install unit with a minimum of 3" (76 mm) of space from rear of unit and 23" (584 mm) of space from sides of unit to all combustible surfaces. If safe distances are not maintained, discoloration or combustion could occur.

### **⚠ CAUTION**

Locate unit at proper counter height in an area that is convenient for use. Location should be level to prevent unit or its contents from falling accidentally and strong enough to support the weight of the unit and contents.

### **NOTICE**

Do not install unit in locations with ambient air temperature that exceeds 100°F (38°C). Improper installation will damage unit and void unit warranty.

Do not lay unit on front or back side. Damage to unit could occur.

*NOTE: Due to the size and weight of the Finishing Oven, use the proper number of people for installation based on the weight of the oven.*

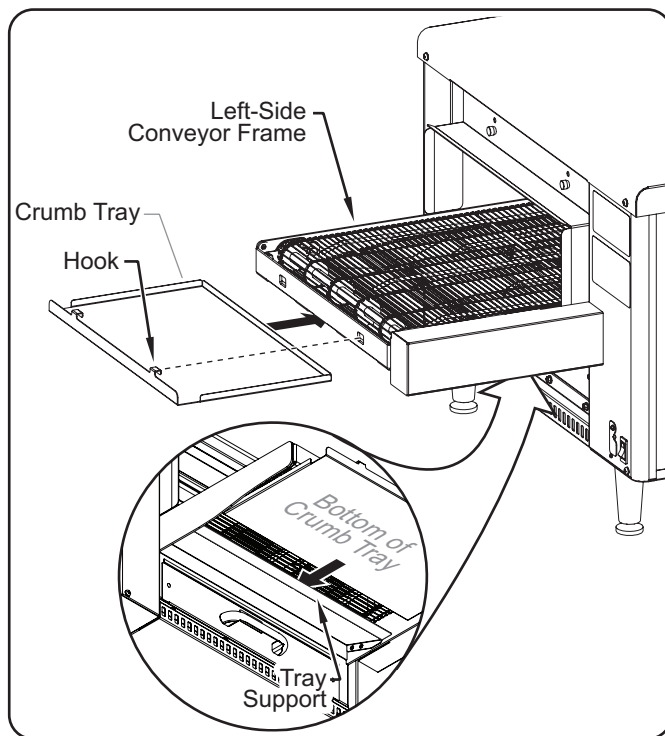
1. Inspect the shipping container for obvious signs of transit damage. If damaged, inform the freight company immediately. **CAUTION! Stop! Do not attempt to use oven if damaged. Contact Ovention for assistance.**
2. Cut and remove the shipping bands from around the oven packaging.
3. Remove tape and protective packaging from all surfaces of the unit.
4. Remove the conveyor crumb trays and conveyor end stops from packaging.
5. Inspect the oven for freight damage such as dents in the end caps or inside the oven chamber. If damaged, inform the freight company immediately.

### **⚠ CAUTION**

**DO NOT lift unit by conveyor frame on each side of oven chamber. Conveyor is not designed to support weight of unit. Lift from underneath oven chamber only.**

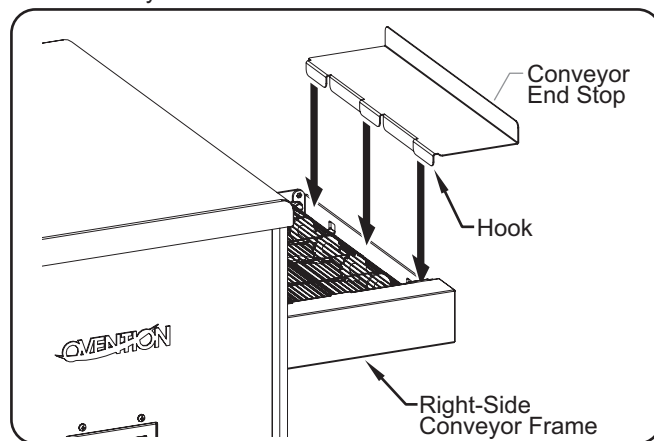
6. Place the unit in the desired location. Make sure to lift from underneath the front and rear of the oven chamber only.
  - Locate the unit in an area where the ambient air temperature is constant, a minimum of 70°F (21°C), and a maximum of 100°F (38°C).
  - Make sure the unit is at the proper counter height in an area convenient for use.
  - Make sure the countertop/table is level and strong enough to support the weight of the unit and food product.
  - Make sure all the feet on the bottom of the unit are positioned securely on the countertop/table.

7. Install a crumb tray underneath each side of the conveyor.
  - Slide the tray underneath the conveyor and above the tray support located below the conveyor frame.
  - Position the two hooks on the tray into the holes at the end of the conveyor frame.



Installing a Crumb Tray

8. Install a conveyor end stop at each end of the conveyor frame.
  - Position the three hooks on the end stop over the conveyor frame.



Installing a Conveyor End Stop

9. Plug the unit into a properly grounded electrical receptacle of the correct voltage, size, and plug configuration. See the SPECIFICATIONS section for details.

*NOTE: The oven is suitable for either 208 VAC or 240 VAC.*



## General

Use the following information and procedures to operate an Ovention® Finishing Oven.



### WARNING

Read all safety messages in the IMPORTANT SAFETY INFORMATION section before operating this equipment.

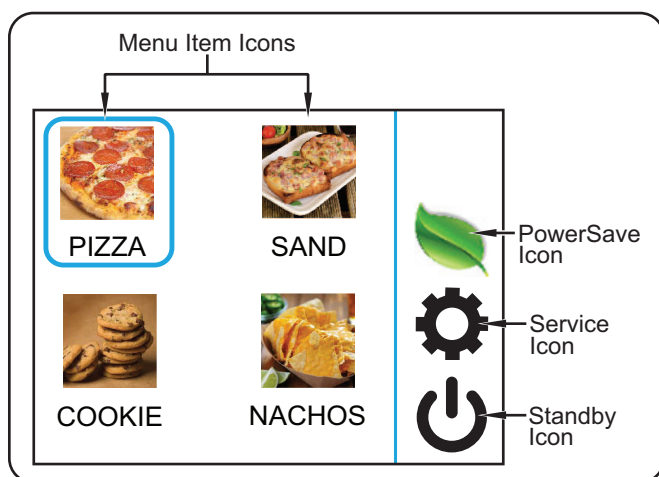


### CAUTION

**BURN HAZARD:** Some exterior surfaces on unit will get hot. Avoid unnecessary contact with unit.

## Touchscreen Control

The following are descriptions of the controls used to operate a Finishing Oven. All controls are located on the Touchscreen Control at the front of the unit.



Touchscreen Control (showing the Menu screen)

### Menu Item Icons

Each menu item icon stores the oven settings for a custom menu item. Touching one of the menu item icons will adjust the element and conveyor belt settings to the selected menu item. There are four customizable menu item icons available on the touchscreen control. Refer to “Programming a Menu Item” in this section to change or create custom menu items.

### PowerSave Icon

Touching the PowerSave (🌿) icon puts the oven into PowerSave mode. In PowerSave mode, the oven remains activated but the conveyor stops and the heat level drops to a reduced percentage of the current heat settings.

**NOTE:** During recovery from PowerSave mode, full heat output level of the elements will be achieved in approximately 10 minutes, depending on how much the heat output level was reduced during PowerSave mode.

### Service Icon

The Service (⚙️) icon provides access to the password-protected Service screen. The Service screen allows management and service technicians to access specific oven settings, diagnostic/service information, and software update functions.

## Standby Icon

The Standby (🔌) icon toggles the oven between operation and standby. In standby, the conveyor and elements are off, but the oven remains energized. The display either will show the Standby screen or will be dark.

- From standby, touch and hold the 🔌 icon for three seconds to activate the oven. The oven will be ready for operation in approximately ten minutes.
- From operation, touch and hold the 🔌 icon for three seconds to shut down operation and put the oven into standby.

## Operating the Oven

### Startup

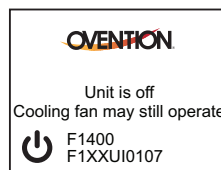
**NOTE:** The Finishing Oven can be set up to move from left-to-right or right-to-left. This manual is written to reflect an oven set to move from left-to-right.

1. Move the Power I/O (on/off) switch to the I (on) position.
  - The Standby Screen will appear on the touchscreen showing logo and software version information.

**NOTE:** If the touchscreen goes dark after turning on the power, touch anywhere on the touchscreen to “wake up” the display.

2. Touch and hold the 🔌 icon on the touchscreen for three seconds to activate the oven.

- The preheating cycle will begin and last approximately 10 minutes. When preheating is complete, the conveyor belt will start moving, and the Menu screen will appear showing the available menu items.



3. Touch the desired menu item icon on the touchscreen.

- A blue square will outline the selected menu item.
- The elements and conveyor belt will adjust settings to the selected menu item.



4. Using a paddle, pan gripper, or other utensil, place food product onto the conveyor belt on the left side of the conveyor assembly.

- Continue loading food product as needed.

5. Using a paddle, pan gripper, or other utensil, remove cooked food product from the right side of the conveyor assembly.



### CAUTION

**BURN HAZARD:** Pan/tray will be very hot upon removal—use oven mitt, pan gripper, or other utensil to remove.


6. Change the selected menu item at any time by touching the desired menu item icon on the touchscreen.

**NOTE:** If the new temperature is different than the original temperature, the oven will need a few minutes to adjust to the new temperature.

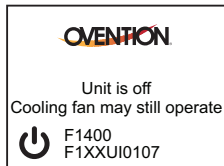


## Standby Shutdown


Use standby shutdown to put the oven in standby during extended periods of non-use.

1. Touch and hold the  icon on the touchscreen for one second to shut down operation and put the oven into standby.

- The heating elements and conveyor will shut down.
- The cooling fans will run until the unit is cool.



## Shutdown

1. Touch and hold the  icon on the touchscreen for one second to shut down operation and put the oven into standby.
2. Move the Power I/O switch to the **O** (off) position to turn off the oven.
  - The cooling fans will run until the unit is cool. **NOTICE:** Do not unplug unit while cooling fans are running. Damage to unit may occur.

## Programming Menu Items

Use the following procedure to change or create custom menu item settings.

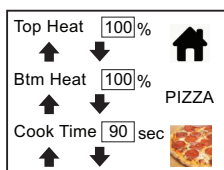
1. Touch and hold the desired menu item on the Menu Screen for three seconds.






- The Programming screen will appear showing a list of programmable settings.

**Top Heat:** Heat output level from top elements. Setting range is 0–100%. 1 = no heat/lightest cook. 100 = highest heat/darkest cook.

**Btm Heat:** Heat output level from bottom elements. Setting range is 0–100%. 0 = no heat/lightest cook. 100 = highest heat/darkest cook.

**Time:** Total time product is in oven chamber. Increasing belt time will slow down conveyor and create darker product. Decreasing belt time will speed up conveyor and create lighter product.




2. Touch the  or  arrow next to the desired setting to change the setting.
3. To change the menu item picture, touch the picture. A screen will appear with the available pictures
  - a. Touch the desired picture. The touchscreen will return to the Programming screen and show the new picture.
4. To change or edit the menu item name, touch the name. A keypad screen will appear.
  - a. Touch the  key to delete the current name.
  - b. Use the keypad to change or update the menu item name.
  - c. Touch the  key to save the name and return to the Programming screen.
5. When all programming is done, touch the  icon to return to the Menu screen.

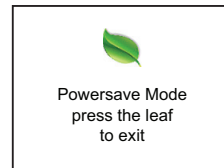
## PowerSave Mode

Ovention® Finishing Ovens have a built-in PowerSave mode. This feature significantly reduces heat levels and energy consumption when the oven has not been used for a specified period of time or when activated by the operator.

To start PowerSave mode manually during operation:

1. Touch the  icon on the Menu screen.

- The conveyor belt will speed up temporarily to clear product from the oven, and then stop.
- The PowerSave screen will show on the touchscreen.



To exit PowerSave mode:


1. Touch the  icon on the PowerSave screen. The unit will be ready to cook immediately

**NOTE:** During recovery from PowerSave mode, full heat output level of the elements will be achieved in approximately 10 minutes, depending on how much the heat output level was reduced during PowerSave mode.

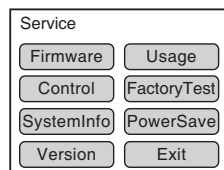
## Adjusting Automatic PowerSave

Use the following procedure to enable/disable the automatic PowerSave feature as well as make adjustments to its settings.





**NOTE:** The default setting for the automatic PowerSave feature is OFF.

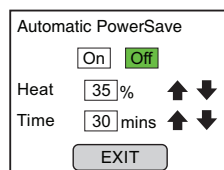
1. Touch the  icon on the Menu Screen. A password screen will appear.

- Enter the 3-digit password “248”. The Service screen will appear.



2. Touch POWERSAVE on the Service screen. The Automatic PowerSave screen will appear.
3. Make the desired adjustments on the Automatic PowerSave screen.


- Touch ON to enable automatic PowerSave. Touch OFF to disable automatic PowerSave.
- **Heat:** Touch the  or  arrow next to the Heat percentage to change the heat output level of the elements during PowerSave mode.
- **Time:** Touch the  or  arrow next to the Time value to change the number of minutes of inactivity required before automatic PowerSave is activated.



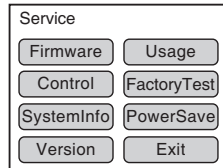
4. When all adjustments are done, touch EXIT to return to the Service screen, then EXIT again to return to the Menu Screen.

## Changing Control Settings

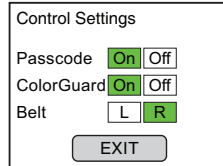
Use the following procedure to make changes to control access privileges and oven operation.

1. Touch the  icon on the Menu Screen. A password screen will appear.

- Enter the 3-digit password "248". The Service screen will appear.



2. Touch CONTROL on the Service screen. The Control Settings screen will appear.



3. Make the desired adjustments on the Control Settings screen.


- **Passcode:** Touch ON to require a password to make changes to oven settings. Touch OFF to disable this setting.
- **ColorGuard:** Touch ON to use the ColorGuard System. Touch OFF to disable the ColorGuard System.
- **Belt:** Touch L to have the conveyor belt direction move from left-to-right. Touch R to have the conveyor belt direction move from right-to-left.

4. When all changes are done, touch EXIT to return to the Service screen, then EXIT again to return to the Menu Screen.

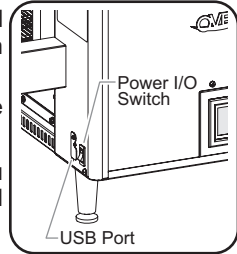
## Updating Firmware

Use the following procedure to upload firmware updates to the toaster from an external USB drive.

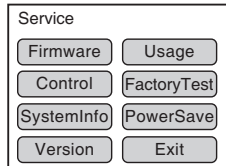
1. Follow the "Startup" procedure listed previously in this section.

2. Touch the  icon on the Menu Screen. A password screen will appear.

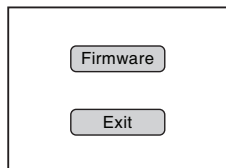
- Enter the 3-digit password "248". The Service screen will appear.



3. Touch FIRMWARE on the Service screen. The Update Select screen will appear.



4. Touch FIRMWARE on the Update Select screen. The Firmware Update screen will appear.

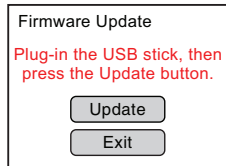


5. Slide the cover to the side, and insert the USB drive into the USB port.

- The USB port is on the side of the unit, next to the Power I/O switch.

6. Touch UPDATE.

- The firmware update will begin and last approximately 30 seconds (a progress bar will appear). **NOTICE: Do not remove the USB drive or turn off the unit during a software update.**



- When the update is complete, the unit will restart and the Logo screen will appear for a few seconds showing the new firmware version.

7. Remove the USB drive from the USB port, and slide the cover back to cover the port.

## General

Ovention® Finishing Ovens are designed for maximum durability and performance with minimum maintenance.

### ⚠ WARNING

#### ELECTRIC SHOCK HAZARD:

- Turn off Power switch, allow unit to cool, and unplug unit before performing any cleaning, adjustments, or maintenance/service.
- DO NOT submerge or saturate with water. Unit is not waterproof. Do not operate if unit has been submerged or saturated with water.
- Do not steam clean or use excessive water on unit.
- This unit is not “jet-proof” construction. Do not use jet-clean spray to clean this unit.
- Do not clean unit when it is energized or hot.
- Do not clean unit with metal scouring pads. Metal pieces can break off pad and touch electrical components, creating risk of electric shock.
- This unit must be serviced by qualified personnel only. Service by unqualified personnel may lead to electric shock or burn.
- Use only Genuine Ovention Replacement Parts when service is required. Failure to use Genuine Ovention Replacement Parts will void all warranties and may subject operators of the equipment to hazardous electrical voltage, resulting in electrical shock or burn. Genuine Ovention Replacement Parts are specified to operate safely in the environments in which they are used. Some aftermarket or generic replacement parts do not have the characteristics that will allow them to operate safely in Ovention equipment.

This unit has no “user-serviceable” parts. If service is required on this unit, contact an Authorized Ovention Service Agent or contact the Ovention Hotline at 855-298-6836.

### ⚠ CAUTION

Do not move or relocate unit for cleaning. Unit is bulky and heavy.

Never use steel pads, wire brushes, or scrapers to clean unit.

Wear protective rubber gloves and protective eyewear when cleaning unit.

## Daily Cleaning


To maintain performance and preserve the finish of the Ovention Finishing Oven, clean the unit daily.

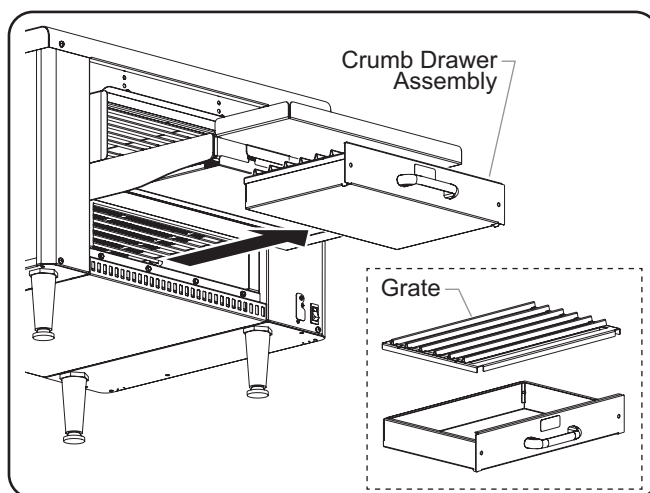
### ⚠ CAUTION

Do not unplug unit immediately after use. Internal fans must cool oven to avoid damage to electrical components.

### NOTICE

Use non-abrasive cleaners and cloths only. Abrasive cleaners and cloths could scratch finish of unit, marring its appearance and making it susceptible to soil accumulation.

1. With the oven on and conveyor belt moving, carefully use a damp scrub brush to clean the conveyor belt.
  - Scrub back-and-forth on the exit side of the conveyor belt as it moves until the whole belt is clean.
  - Do not too much water on the conveyor belt or splash the oven chamber, fans, or controls.
2. Touch and hold the  icon on the touchscreen for one second to shut down operation and put the oven into standby.
3. Move the Power I/O switch to the **O** (off) position to turn off the oven. **NOTICE: Do not unplug unit while cooling fans are running. Damage to unit may occur.**
4. Unplug the oven.
5. Remove and discard any remaining food product.
6. Remove any spillages using damp paper towel or a non-abrasive cloth.
7. Remove and clean each conveyor end stop using a damp paper towel.
8. Remove and clean each conveyor crumb tray.
  - Brush crumbs into a waste container.
  - Clean the tray using damp paper towel.
9. Reinstall the crumb trays and conveyor end stops (see INSTALLATION section for details).
10. Remove and clean each crumb drawer assembly.
  - a. Slide the crumb drawer assembly out of the oven chamber.
  - b. Lift the grate off of the top of the crumb drawer.
  - c. Dump crumbs from the drawer into a waste container.
  - d. Clean the crumb drawer and the grate.
    - The crumb drawer and grate can be scrubbed, soaked in a sink, and run through a dish machine as necessary.



Removing the Crumb Drawer Assembly

11. Reinstall the crumb drawer assemblies.
12. Wipe down all exterior surfaces using a non-abrasive, damp cloth (a non-abrasive cleaner may be used for difficult stains).
13. Wipe dry all surfaces using a non-abrasive, dry cloth.
14. Polish the exterior surfaces of the oven using a good quality stainless steel cleaner.

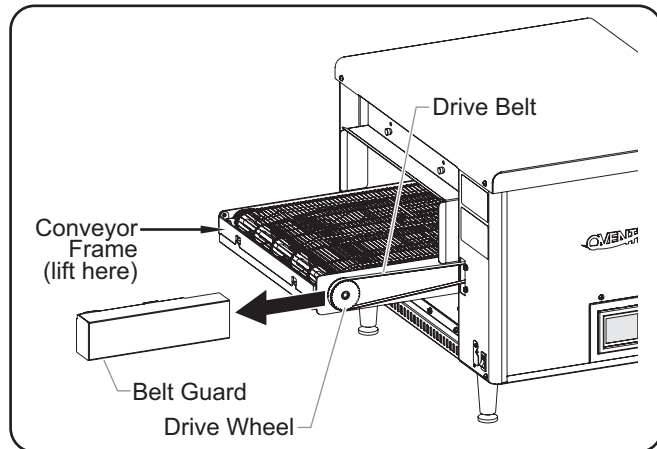
## Cleaning the Touchscreen Control

Dirt and grease will build up on the touchscreen control over an extended period of use. Use the following procedure to clean the touchscreen control and maintain performance.

1. Perform the "Shutdown" procedure in the OPERATION section, and unplug the power cord.
2. Spray a mild degreaser onto a soft, damp non-abrasive cloth, and wipe the entire touchscreen until clean. Repeat, if necessary.
3. Allow the touchscreen to dry completely.
4. Wipe away any hazy residue that remains on the touchscreen using a clean, dry non-abrasive cloth.

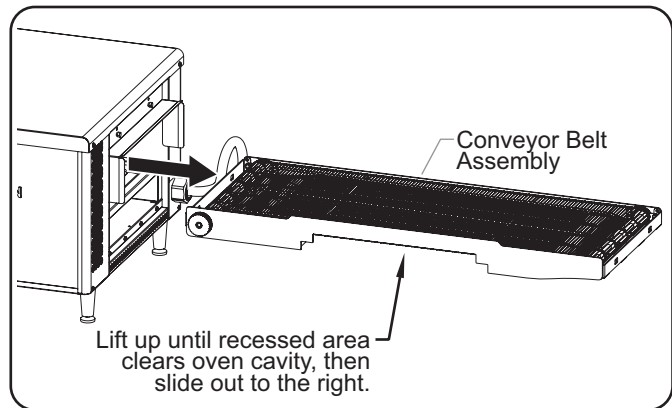
## Monthly Cleaning

1. Move the Power I/O switch to the **O** (off) position to turn off the oven. **NOTICE: Do not unplug unit while cooling fans are running. Damage to unit may occur.**
2. Unplug the oven.
3. Remove and clean the conveyor end stops, conveyor crumb trays, and crumb drawer assemblies as described in the "Daily Cleaning" procedure.
4. Remove both belt guards and disengage the drive belt.
  - a. Slide the belt guard off the drive belt located in front of the conveyor frame.
  - b. Remove the drive belt from the drive wheel by slightly lifting the conveyor frame.



Removing the Belt Guard and Drive Belt

5. Clean the belt guard using mild soap and water. Rinse clean and dry using a non-abrasive cloth.
6. Remove the conveyor belt assembly. This step requires two people.
  - a. With one person on each side of the oven cavity, lift up the conveyor belt assembly and slide the entire assembly to the right.
  - b. When most of the conveyor belt assembly is through the oven cavity, the person on the left should move to the right side of the oven cavity and continue sliding the assembly out of the cavity.



Removing the Conveyor Belt Assembly

7. Clean the conveyor belt assembly.
  - a. Spray Ovention Oven Cleaner onto both sides of the conveyor belt assembly. Allow the cleaner to sit for 3–5 minutes.
  - b. Using a non-abrasive nylon scouring pad, apply pressure to wipe away grease residue on the conveyor belt and frame.
  - c. Spray clean with water and dry using a non-abrasive cloth. Additional air dry time may be necessary before reinstallation.
8. Clean the oven cavity.
9. Reinstall the conveyor belt assembly, belt guard, crumb drawer assemblies, conveyor crumb trays, and conveyor end stops by reversing the above procedure.




**WARNING**

This unit must be serviced by qualified personnel only. Service by unqualified personnel may lead to electric shock or burn.



**WARNING**

**ELECTRIC SHOCK HAZARD:** Turn off Power switch, allow unit to cool, and unplug unit before performing any cleaning, adjustments, or maintenance/service.

Symptom	Probable Cause	Corrective Action
Oven does not operate (blank touchscreen).	Unit in Standby, Power I/O switch in <b>O</b> (off) position, or unit unplugged.	Make sure unit is plugged in, Power I/O switch is in <b>I</b> (on) position, and oven is activated (touch and hold the  icon on the touchscreen for three seconds to activate the oven).
	Unit connected to incorrect power supply.	Refer to SPECIFICATIONS section for unit electrical specifications. Contact a qualified electrician to determine and install proper voltage and size electrical receptacle.
Irregular belt movement.	Loose screw and/or bracket.	Check all screws on conveyor belt assembly. Tighten screws, if necessary.
	Malfunction of gear and/or drive belt.	Contact Authorized Service Agent or Ovention® Hotline for assistance.
	Incorrect software installed on oven operating system.	
Improper cooking of food.	Wrong menu item selected on touchscreen control.	Select the correct menu item for desired toasting results (refer to OPERATION section).
	Heating element defective.	Visually check the heating elements inside the oven during operation. The heating element should glow red. If the element does not glow, contact Authorized Service Agent or Ovention® Hotline for assistance.

## Error Message Guide

Error Message	Troubleshooting	Corrective Action (if Troubleshooting fails to fix)
Temperature Probe Error	Verify wire connections on RTD temperature probe. Check resistance across probe.	Replace temperature probe.
Control Board Overtemp	Check fan for physical blockage that would prevent fan from turning. Verify voltage to fan. Make sure vent area is clear.	Replace cooling fan.
Heating Error	Verify all wire connections on relay and element. Check resistance across failing heating element.	Replace heating element.
Touch Panel Error	Check touchpad for grease and dirt buildup. Perform "Cleaning the Touchscreen Control" procedure in MAINTENANCE section on manual.	Replace electronic control.

*NOTE: To locate an Authorized Ovention Service Agent, access the Ovention website at [www.ovationovens.com](http://www.ovationovens.com) and select the Service & Support tab, or call the Ovention Hotline at 855-298-OVEN(6836).*

## OPTIONS AND ACCESSORIES

### Miscellaneous

**OVNTN-CLNR....** Oven Cleaner, case of six bottles

*NOTE: Use Oven Cleaner to clean cooking grease and residue safely from the oven chamber and conveyor belt assembly.*

#### IMPORTANT NOTE

Additional accessories are available for Ovention Ovens. Contact the Ovention Hotline at 855-298-OVEN(6836) for information.

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# LIMITED WARRANTY

## WARRANTY, EXCLUSIVE REMEDY:

Ovention, Inc. (Seller) warrants that the products it manufactures (Products) will be free from defects in materials and workmanship under normal use and service and when stored, maintained, and installed in strict accordance with factory recommendations. Seller's sole obligation to the person or entity buying the Products directly from Seller (Customer) under this warranty is the repair or replacement by Seller or a Seller-authorized service agency, at Seller's option, of any Product or any part thereof deemed defective upon Seller's examination, for a period of: (i) the Warranty Duration from the date of purchase by Seller or (ii) the Warranty Duration from the date of Product registration in accordance with Seller's written instructions, whichever is later. The "Warranty Duration" shall mean a period of one (1) year or the periods set forth below for specific Product components. Credit for Products or parts returned with the prior written permission of Seller will be subject to the terms shown on Seller's material return authorization form. PRODUCTS OR PARTS RETURNED WITHOUT PRIOR WRITTEN PERMISSION OF SELLER WILL NOT BE ACCEPTED FOR CREDIT. Expenses incurred by Customer in returning, replacing or removing the Products will not be reimbursed by Seller. If the defect comes under the terms of the limited warranty, the Products will be repaired or replaced and returned to the Customer and the cost of return freight will be paid by Seller. The remedy of repair or replacement provided for herein is Customer's exclusive remedy. Any improper use, alteration, repairs, tampering, misapplication, improper installation, application of improper voltage or any other action or inaction by Customer or others (including the use of any unauthorized service agency) that in Seller's sole judgment adversely affects the Product shall void this warranty. The warranty expressly provided herein may only be asserted by Customer and may not be asserted by Customer's customers or other users of the Products; provided, however, that if Customer is an authorized equipment dealer of Seller, Customer may assign the warranty herein to Customer's customers, subject to all of the limitations of these Terms, and in such case, the warranty shall be exclusively controlled by Seller in accordance with these Terms. THIS LIMITED WARRANTY IS EXCLUSIVE AND IS IN LIEU OF ANY OTHER WARRANTY, EXPRESSED OR IMPLIED, INCLUDING BUT NOT LIMITED TO ANY IMPLIED WARRANTY OF NONINFRINGEMENT, MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, WHICH ARE EXPRESSLY DISCLAIMED.

## Ninety (90) Day Parts-Only Warranty:

Replacement Parts

Notwithstanding anything herein to the contrary, the limited warranty herein will not cover components in Seller's sole discretion such as, but not limited to, the following: damage to touchscreens from abuse or impact; wear items such as air filters and conveyor belts; damage to catalyst from use of non-approved cleaning products; product misuse, tampering, or misapplication; improper installation; lack of or improper cleaning; or application of improper voltage.

## LIMITATION OF LIABILITY:

SELLER WILL NOT BE LIABLE FOR ANY INDIRECT, INCIDENTAL, CONSEQUENTIAL, PUNITIVE, EXEMPLARY, OR SPECIAL DAMAGES, INCLUDING WITHOUT LIMITATION ANY LOST PROFITS, COSTS OF SUBSTITUTE PRODUCTS, OR LABOR COSTS, ARISING FROM THE SALE, USE, OR INSTALLATION OF THE PRODUCTS, FROM THE PRODUCTS BEING INCORPORATED INTO OR BECOMING A COMPONENT OF ANOTHER PRODUCT, OR FROM ANY OTHER CAUSE WHATSOEVER, WHETHER BASED ON WARRANTY (EXPRESSED OR IMPLIED) OR OTHERWISE BASED ON CONTRACT, TORT, OR ANY OTHER THEORY OF LIABILITY, AND REGARDLESS OF ANY ADVICE OR REPRESENTATIONS THAT MAY HAVE BEEN RENDERED BY SELLER CONCERNING THE SALE, USE, OR INSTALLATION OF THE PRODUCTS, EVEN IF SELLER IS AWARE OF THE POSSIBILITY OF SUCH DAMAGES. IN NO EVENT WILL SELLER'S AGGREGATE LIABILITY ARISING OUT OF OR RELATED TO THIS AGREEMENT EXCEED THE TOTAL AMOUNTS PAID TO SELLER BY CUSTOMER FOR THE PRODUCTS WITHIN THE THREE (3) MONTH PERIOD IMMEDIATELY PRECEDING THE EVENT GIVING RISE TO CUSTOMER'S CLAIM. THE LIMITATIONS SET FORTH HEREIN REGARDING SELLER'S LIABILITY SHALL BE VALID AND ENFORCEABLE NOTWITHSTANDING A FAILURE OF ESSENTIAL PURPOSE OF THE LIMITED REMEDY SPECIFIED IN THESE TERMS.

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