



# **USER MANUAL**

**Butler Conveyorised Impingement Ovens  
Gusto 520E Premia**

## Conveyor electric oven Gusto 520E Premia

**The maximum temperature : 350 •**



# Contents

**Section 1: Description and Specifications**

**Section 2: Installation**

**Section 3: Operation**

**Section 4: Cleaning and Maintenance**

**Section 5: Troubleshooting**

**Section 6: List of Main Components**

## Preventive measures

1. Oven operators should be familiar with the oven's functions and operating procedures. This manual must be placed in a prominent and easily accessible location near the oven.
2. For safety reasons, do not place flammable or explosive materials near the oven.
3. Improper installation, adjustment, alteration, repair, or maintenance may result in property damage, personal injury, or death . Please carefully read the installation, operation, and maintenance instructions before installing, operating, or repairing this equipment.
4. Users are advised against disassembling the oven themselves, as this may cause product malfunction. If you find that the oven is not working properly, please contact your local dealer for assistance.
5. If you hear abnormal noises or the oven vibrates, please stop the machine from running.
6. Keep your hands dry before unplugging the power cord.
7. To connect or disconnect the power plug, turn off the main power supply and the main switch.
8. Electrical connections must be made by a qualified and certified electrician.
9. People under the age of 18 are not allowed to operate the oven.
10. Oven operators are not allowed to open the control box privately or carry out self-repairs. Please contact your local authorized dealer for service

## Section 1: Description and Specifications

Electric ovens can be used individually or in pairs or in triplicate. When two or three ovens are stacked, the lower oven can be mounted on a movable support. Each oven in a two- or three-layer oven can operate completely independently, using the same controls and components. While one oven is running, the other can be maintained .

### Function

- High-efficiency heat conduction
- Maintain constant temperature and speed for optimal pizza quality .
- Operational safety
- Durable for 8-10 years

### Specification:

Electricity: 380V 50Hz 11.5kW

Conveyor belt (heated zone) specifications: Width 20 (520mm) \* Length 28 (710mm)

Oven dimensions: 1450mm x 1030mm x 480mm

Maximum operating temperature: 350°C (recommended to use below 230°C)

Preheating time: 3-7 minutes

Baking time: Bake at 230°C for 5-6 minutes

## Section 2: Installation

### I. Installation Space

1. Leave at least 50mm of space between the back of the oven and the wall for oven heat dissipation.
2. If the baked products produce a lot of oil fumes, a range hood needs to be installed above the oven.
3. The oven should be placed away from the air conditioner vent.
4. Do not enclose the oven with a decorative partition wall, leave space for maintenance.

### II. Power Connection

1. The power is 11.5KW. It is recommended to use **380V** three-phase electricity. An air circuit breaker should be reserved behind the oven during the renovation.
2. **Each oven has its own dedicated circuit breaker.**
3. The distribution box must be equipped with a ground wire, and the ground wire must be reliably grounded.
4. The oven's neutral wire must be connected correctly, while there are no phase sequence requirements for the phase wires.
5. Measure the voltage before powering on, and only power on after confirming that the voltage is normal.

### III. Precautions

1. Do not install a sink • rice steamer or other steam equipment next to the oven to prevent water from entering the oven and damaging the internal electronic components.
2. No electric fryer or mixer shall be installed next to the control box on the right side of the oven to prevent oil fumes and dust from entering the control box and damaging electronic components.
3. Please contact sales promptly if you have any other questions or special requirements.

## Section 3: Operation

### I. Power on

1. Turn on the power switch (Turn on one time in each morning; does not need to be closed during business hours)(Figure 1) (Figure 2)
2. Press **the start** button
3. After a 5-second test run, the oven's LCD screen displays normal operating status.

### II. Power off

1. Press **the stop** button (During business hours, simply use this button to turn the oven on and off.)
  2. The oven stops heating. LCD temperature display shows cooling
  3. When the temperature drops to 99 degrees Celsius, wait 20 seconds for the oven motor and fan to stop working.
  4. After the oven stops working at the end of the day, turn off the power switch.
- \*It is strictly forbidden to turn off the oven by pressing the main power switch while it is in operation.
- \*It is strictly forbidden to press the power switch to stop the oven from working while it is cooling down (the oven motor and fan are still running, and the oven is still making roaring).

### III. Usage method of energy-saving function

1. Press the **ECO** button to activate the energy-saving function, which will lower the temperature to the set temperature minus 70 degrees Celsius for low-temperature operation.
2. Press the **ECO** button again to turn off the energy-saving function and raise the oven to the set temperature .

### IV. Temperature Adjustment and Setting

Press **the temperature** button once.

Use **•** key or **•** Key to adjust temperature

After adjusting the temperature, press **the temperature** button again to confirm the temperature.

### V. Speed Adjustment and Setting

Press **the speed** button once.

Use **•** key or **•** Key to adjust speed

After adjusting the speed, press **the speed** button again to confirm the speed.

### VI. Conveyor belt Direction Setting

Press conveyor belt direction button  once.

Press **•** means running to the left ( **•** • )

Press **•** means running to the right ( **•** • )

### VII. Speed Adjustment and Setting

Press **the menu** button once.

Enter menu settings; a maximum of eight menu items can be saved.

Click on **the menu name / temperature / speed** to set the dish. Once finished, return to save.

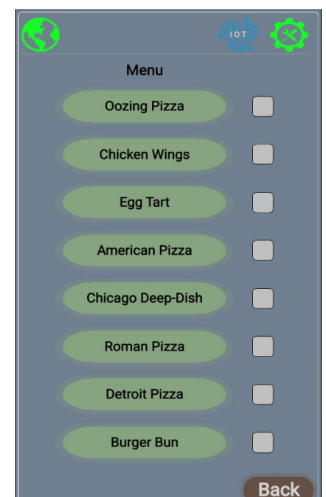
Clicking on the already set dish on the menu page will directly replace the baking data on the homepage.



(Figure 1)



(Figure 2)



## Section 4 Cleaning and Maintenance

### I. Daily maintenance

#### a) Oven exterior

Clean the exterior of the oven daily with a soft cloth and mild detergent.

#### b) Cooling fan (Figures 8 and 9)

1. The cooling fan grille at the back of the oven must be cleaned monthly. Use a stiff nylon brush to clean the grille.
2. Check the cooling fan intake daily. The best time to check is after opening the oven.

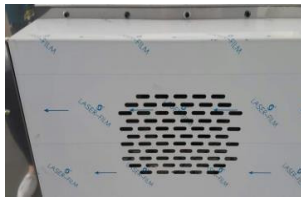
#### c) Conveyor belt

Every day, stand at the product output end of the conveyor belt, using a brush to simply brush away excess breadcrumbs, letting them fall into the sanitary tray.

### II. Monthly maintenance

a) Depending on the amount of baking, the oven interior may need to be cleaned more than once a week/month. To clean the interior, you must disassemble some components of the oven.

b) Do not wash the entire machine with water, and never use corrosive cleaning agents. When cleaning the oven, use a damp cloth for a light cleaning. For grease and carbon deposits, use a non-corrosive cleaning agent.



• Figure 8)



(Figure 9)

Cleaning instructions are as follows ( **Note: Power must be turned off before operation! Do not rinse the entire machine with water !** )

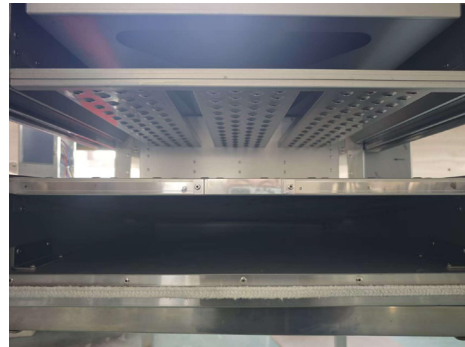
1. Prepare a suitable container for soaking the parts.



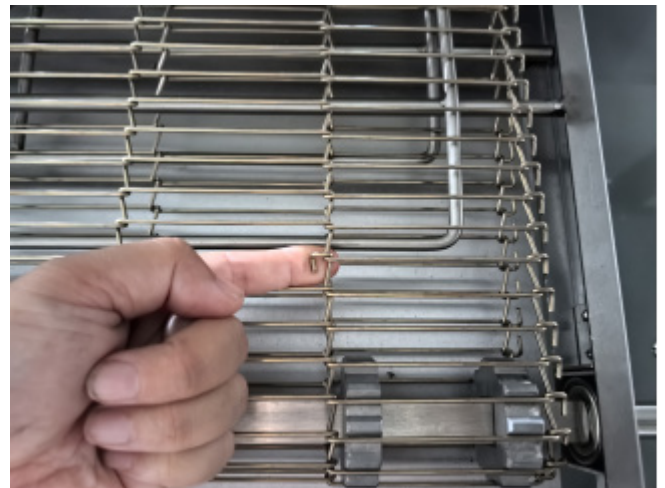
2. Remove the sanitary tray from the conveyor belt, then open the oven door. At this point, you can directly remove the conveyor belt.



3. Remove the upper and lower heating plates.



4. There are 4 connecting hooks in the middle of the conveyor belt net. Remove the 4 hooks, take the belt net off the track frame, and soak and clean it.



## Section 5 Troubleshooting

1. Communication failure between mainboard and stepper motor driver board  
Cause: Communication between the mainboard and the stepper motor driver board is lost.  
Repair: Check the communication lines . Or replace the stepper motor board or mainboard.
2. Communication failure between mainboard and step I/O driver board  
Cause: Communication between the mainboard and the step I/O driver board is lost.  
Repair: Check the communication lines . Or replace the mainboard or step I/O driver board.
3. Communication failure between mainboard and temperature acquisition board  
Cause: Communication between the mainboard and the temperature acquisition board is lost.  
Repair: Check the communication lines . Or replace the mainboard or temperature acquisition board.
4. Thermocouple disconnected  
Cause: Communication between the mainboard and the thermocouple is lost.  
Repair: Check the communication lines . Or replace the mainboard or thermocouple.
5. Exceeding the set heating temperature  
Cause: A fault alarm will occur when the temperature exceeds the set temperature by 30°C due to the heating device failing to shut off.  
Repair: Check whether the heating control valve or drive part are damaged.
6. Heating too slowly  
Cause: There is an abnormality in the heating element itself or in the connection between the heating element and the mainboard.  
Repair: Check the connection between the heating element and the mainboard. Or replace the heating element.

## Section 6 Main Components List

DISPLAY	NE-0201	
HEATING ELEMENT	E-0102	
GROUND FAULT CIRCUIT INTERRUPTER	E-0103	
SOLID STATE RELAY	NE-0204	
BLOWER MOTOR	T-0105	
BLOWER MOTOR CONDENSER	T-0106	
CONVEYOR DRIVE MOTOR	T-0107	
TEMPERATURE LIMIT SWITCH	T-0108	
TEMPERATURE PROBE SENSOR	T-0110	
CONTROL BOX COOLING FAN	T-0111	

ON/OFF POWER SWITCH	NT-0212	
CONTROL BOARD FACE PLATE	NT-0213	
FRONT PANEL DOOR HINGE & LATCH SET	T-0114	
CONVEYOR FRAME	T-0115	
CONVEYOR BELT WIRE	T-0116	
MAIN FUSE	NT-0217	
METAL FAN	T-0119	
STEPPER MOTOR DRIVER	NT-0220	
24V POWER SUPPLY	NT-0221	
TEMPERATURE ACQUISITION MODULE	NT-0222	
1-6 TERMINAL BLOCK	NT-0223	
IO RELAY	NT-0224	

*Marketed by:*

**TRUFROST AND BUTLER PRIVATE LIMITED**

1215, 12th Floor, Tower B, Emaar Digital Greens, Golf Course Extn. Road,  
Sector 61, Gurugram – 122011 (India)

T.+91-7303166766 info@trufrost.com

**[www.trufrost.com](http://www.trufrost.com)**