

TRUFROST & BUTLER

USER MANUAL

**CONVEYORISED HOT AIR
ELECTRIC PIZZA OVENS:**

Gusto 400E

**OWNER'S OPERATING
AND INSTALLATION MANUAL**
GUSTO 400E
ELECTRIC CONVEYOR PIZZA OVENS



where Innovation Begins

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Precautions:

1. The operator of the oven should be familiar with the functions and operation of the oven. This manual must be kept in a prominent, easily reachable location near the oven.
2. For your safety, do not place inflammables and explosives adjacent to oven.
3. Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance Instructions thoroughly before installing, operating or servicing this equipment.
4. User is not recommended to disassemble oven arbitrarily. It may cause product malfunction. If you find oven is not operating normally, please consult local distributor for assistance.
5. Please stop operating machine if you hear abnormal noise or oven is shaking.
6. Please keep your hand dry before pull off power plug.
7. Please shut off main power switch if you want to connect or remove power plug.
8. Electrical connection must be done by a qualified and licensed electrician.
9. Under age person cannot operate the oven.
10. Do not attempt to open the Control Box and repair components by oven operator. Contact authorized local distributor for a service.

Section 1 Description and Specifications

GUSTO 400E model electric ovens may be used singly or stacked 2 or 3 units for use as double or triple ovens. GUSTO 400E ovens may be mounted on a table or optional stand with casters. When a double or triple oven is stacked, lower oven may be mounted on a stand. On a double or triple oven the ovens operate completely independent of one another. They use identical controls and components. One can be serviced while the other is operating.



Features

- Short ready time (10-12 mins to set temp. 230 deg. C)
under preheat condition, only 5-7 mins
- Baking time: 4-5 mins
- Run oven upon order, When no order, turn power off
- Power consumption 50-60% of others
- Low Noise
- Best model with high quality among 15" size
- Can cook pizza, grilled vegetables, fast food, pastries and bagels

Specification:

Input: 220V, 50/60 HZ, 380V, 50/60 HZ, 3 phase

Power consumption: 7 KW

Conveyor belt width: 400 mm

Heating zone (heating chamber) length: 460 mm

Oven dimension: 1070mm x 850mm x 450mm

Packing dimension: # 1 box 970 mm x 860 mm x 590 mm

2 box 1100 mm x 480mm x 70mm

(single oven without stand)

Net weight of single oven: 100kg

Shipping weight: 141 kg

Maximum operating temperature: 300 degree C (230 degree C is recommended)

Warm up time: 10-12 minutes

Baking time: 4-5 minutes at 230 degree C

Section 2 Installation

1. Unpacking

Your GUSTO 400E oven is shipped partially unassembled and will arrive in a plywood box on a pallet.

The box contains the following components. Check contents thoroughly before assembly.

- a) Oven body
- b) 2 conveyor end stops
- c) Spare parts
- d) Operational Manual
- e) Conveyor assembly with conveyor belt wire
- f) 2 crumb pans

2. Conveyor assembly Installation: must place oven on a flat surface

- a) Insert conveyor assembly from the right side (control box side) while tilting conveyor slightly to the left. (Fig. 1)
- b) Push conveyor all the way to the end in a flat position and insert conveyor side shaft to motor shaft while pressing motor shaft with finger or screwdriver. (Fig. 2 & 3) Open the front panel and make sure that conveyor and heating panel is in place.
- c) Once conveyor is completely installed, insert crumb pans under both sides of conveyors.
- d) Install 2 conveyor end stops to both ends of conveyor.



(Fig. 1)



(Fig. 2)



(Fig. 3)

3. Electrical connection

GUSTO 400E has two types of input power options. 220V and 380V, However, we strongly recommend 380V.

Section 3 Operation

1. Initial Startup (Fig. 7)
 - a) Turn on the Power switch. The power switch will lit. The control panel will show TEMP 0 degree C and SPEED 05:00 and C. You do not need to turn off power switch during business hours. Starting the Oven/Control panel operation
 - b) Starting the Oven/Control panel operation
 1. Press START/STOP button to start the oven. LCD will show H,H,C,RUN. H,H signifies that heaters are working and C: conveyor is running. RUN: oven is running.
 2. To stop the oven, press START/STOP button again.
2. Temperature setting: Be sure that oven is not running.
 - a) Press red TEMP button. TEMP on the LCD window will blink.
 - b) Factory preset temperature is 230 degree C. Minimum temperature is 50 degree C and maximum 300 degree C. When temperature reaches 230 degree C, you will hear beep sound and red light will blink. The red light will remain lit while the oven is running.
 - c) After temperature reaches factory set 230 degree C, to raise temperature, press UP button and to lower temperature, press DOWN button. The temperature will change by an increment of 1 degree C.
 - d) After you set desired temperature press TEMP button again.
 - e) To confirm desired temperature press TEMP button again.



(Fig. 7)

3. Speed setting: Be sure that oven is not running.
 - a) Press red SPEED button. SPEED will blink on the LCD window.
 - b) Factory preset speed is 5 minutes (05:00). The speed represents pizza baking time. (from when front edge of pizza pan is entering baking chamber and to when pizza pan front edge is out of baking chamber) Minimum speed is 1 minute and maximum 20 minutes. (Factory recommended speed is 4.5-5 minutes)
 - c) To raise speed, press UP button and to lower speed, press DOWN button. The speed will change by an increment of 2 seconds.
 - d) After you set desired speed press SPEED button again.
 - e) To confirm desired speed, press SPEED button again.
4. ECO mode: In ECO mode you can save 2/3 of energy.
 - a.) Press ECO button while the oven is not used. Oven will be in ECO mode. The LCD will show ECO,
 - b.) ECO means that oven is in ECO mode, C means that conveyor is running. If you want to run the oven again, press ECO or **START**.
5. Change of conveyor belt moving direction

The conveyor belt moving direction preset is from right to left.

To change conveyor belt moving direction, press Up(<=)/Down(=>) button and hold for 5 seconds.

6. Adjusting Baking time and results

Factory preset temperature is 230 degree C and speed of 5 minutes.

For the best baking results, you may adjust temperature and speed depending on pizza dough thickness and other conditions. Test results at various temperature and speed for the best pizza taste. We recommend that:

- a) At factory preset speed of 5 minutes, raise or lower temperature by 10 degree C. If you do not obtain satisfactory results by adjusting temperature only, you may adjust speed at the same time. You choose right speed and temperature for your pizza.
- b) You may adjust speed higher than 5 if you'd like to bake quicker at busy hours.

Section 4 Maintenance

1. Daily Maintenance

a) Oven exterior

Everyday you should clean the outside of the oven with soft cloth and mild detergent.

b) Cooling Fan (Fig. 8 & 9)

1. One cooling fan grille at the rear oven must be cleaned daily. Clean

grille with a stiff nylon type brush.



(Fig. 8)



(Fig. 9)

2. Check air intake of the cooling fan daily. The best time to check is right after starting the oven.

c) Conveyor Belts

Everyday stand at the unloading end of the conveyor, and with a brush, simply brush off any excess crumbs so they fall down into crumb pans.

d) Crumb Pans

Remove and clean crumb pans at both ends of the oven. Crumb pans can be removed by sliding out to your direction.

2. Monthly Maintenance

- a) The oven interior may require cleaning more than once a month depending on the volume of baking. To clean interior, you have to disassemble some parts of the oven.

- b) Do not use excessive water or saturation of oven insulation will occur. Do not use caustic oven cleaner.

When cleaning your oven, first remove all heavy debris with a vacuum cleaner. Use a damp cloth for light cleaning. For heavier cleaning of baked on grease carbon deposits use a non-caustic cleaner.

- c) Cleaning Conveyor Belts

Removing Conveyor from Oven for cleaning

1. Remove crumb pans on both ends first
2. Remove Conveyor end stops on both ends of Conveyor
3. Remove Conveyor out of the oven in the opposite way of Installation as instructed in Section 2 -2 Conveyor assembly installation.
4. Remove wire belts and clean with a caustic cleaner.

- d) Cleaning heat plate assembly

First, open front panel by unlocking latch on the right side of front panel.

There are two (2) heat plates inside the oven. One below conveyor and another one above conveyor.

- a. Removing upper plate

Using both hands with one hand supporting the plate bottom and another hand pulling out. Do not use excessive power when pulling out.

- b. Removing lower plate

Grab the handle and pull out gently.

- c. Cleaning heat plates

Plates can be cleaned by either soaking in a hot, strong detergent solution or using a caustic cleaner.

- d. Replacing the heat plates

Lower plate: In a flat position, push in all the way to the end using the handle . Make sure the front end must align left corner.

Upper plate: While supporting plate bottom with one hand, push in with another hand all the way to the end. Push down the plate in place.

3. Maintenance every 3 months

Major electrical and mechanical components may be cleaned or serviced by an authorized local distributor when necessary.

Section 5 Troubleshooting

1. Control box LCD ERROR message

a. ERROR 1

Temperature probe sensor is not working properly.

Check connection of sensor and Control Board. Tighten connecting screw first.

If ERROR 1 message still appears, replace temperature probe sensor.

b. ERROR 2

When LCD temperature does not reach 50 degree C in 5 minutes, ERROR 2

message will appear. The cause of the error may be that either heater or contactor is not working properly. Replace either parts.

c. ERROR 3

Control Box LCD temperature reaches exceeding 30 degree C of setting temperature. It may be caused by rapid change of temperature setting or Control Board malfunction. Turn off main power for 3 seconds and turn on again. If ERROR 3 message still appears, replace Control Board.

2. Power switch does not lit

a. Check if main power is turned ON.

b. Check if fuse is blown out. (Fig. 10)

In case fuse is blown out replace with spare fuse provided inside the control box. (Fig. 11)



(Fig. 10)



(Fig. 11)

3. Temperature is going up slowly.

Temperature probe sensor is not working properly. Need replacement.

4. Power switch is tripped to OFF.

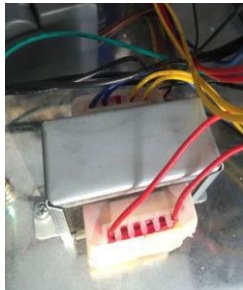
- Input electricity amperage is not big enough
- Neutral line is not feeding from main breaker but shares with other appliances, or may be damaged
- Heating Element is affected with moisture.

5. Power switch is lit but LCD is off

- Fuse on Main PCB is blown out (Fig. 12)
- Main PCB failure
- Transformer failure. (Fig. 13)














(Fig. 12)



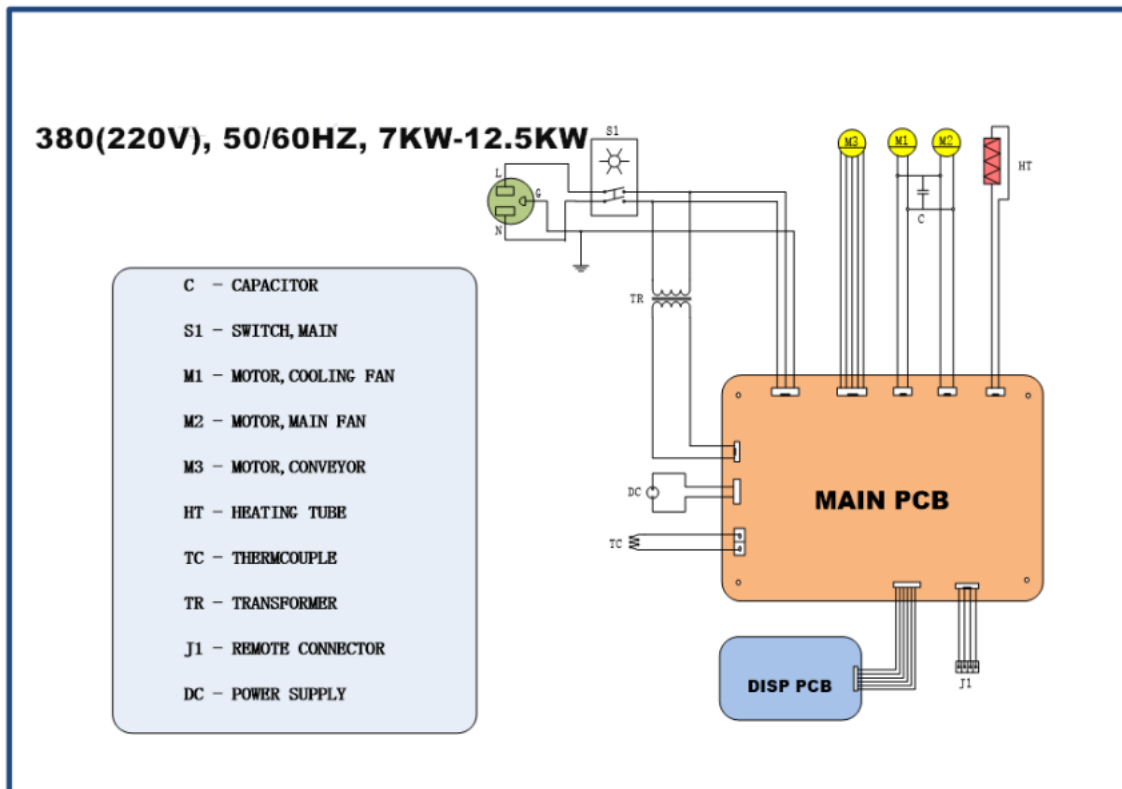
(Fig. 13)

Section 6 Major Spare Parts Listing

PART DESCRIPTION	PHOTO	PART NUMBER
CONTROL BOARD (PCB & Program board)		400E-0101
HEATING ELEMENT		400E-0102
GROUND FAULT CIRCUIT INTERRUPTER		400E-0103
SET OF RELAY		400E-0104
BLOWER MOTOR		400E-0105
BLOWER MOTOR CONDENSER		400E-0106
CONVEYOR DRIVE MOTOR		400E-0107
TEMPERATURE LIMIT SWITCH		400E-0108
TRANSFORMER		400E-0109
TEMPERATURE PROBE SENSOR		400E-0110
CONTROL BOX COOLING FAN		400E-0111-A

OVEN COOLING FAN		400E-0111-B
ON/OFF POWER SWITCH		400E-0112
CONTROL BOARD FACE PLATE		400E-0113
FRONT PANEL DOOR HINGE & LATCH SET		400E-0114
CONVEYOR		400E-0115
CONVEYOR BELT WIRE		400E-0116
MAIN FUSE		400E-0117
METAL FAN		400E-0119

Section 7 Electric Wiring Diagram



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