TRUFROST & BUTLER

USER MANUAL

CONVEYORISED HOT AIR GAS PIZZA OVENS: Gusto 800G Max


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Where Innovation Begins

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Precautions:

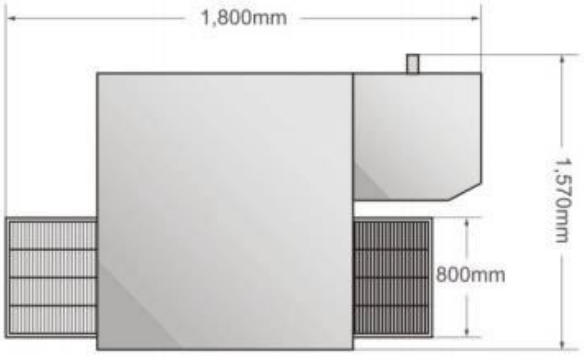
1. The operator of the oven should be familiar with the functions and operation of the oven. This manual must be kept in a prominent, easily reachable location near the oven.
2. For your safety, do not place inflammables and explosives adjacent to oven.
3. Improper installation, adjustment, alteration, 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 800G MAX model gas ovens may be used singly or stacked 2 units for use as double ovens. GUSTO 800G MAX single oven may be mounted on a table or optional stand with casters. When a double oven is stacked, lower oven may be mounted on a stand. On a double 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

- Lowest utility cost
- Available in PNG or LPG model, specify when ordering
- Maintaining consistent temp. Best pizza quality
- Safe in operation
- Can be durable for 8-10 years



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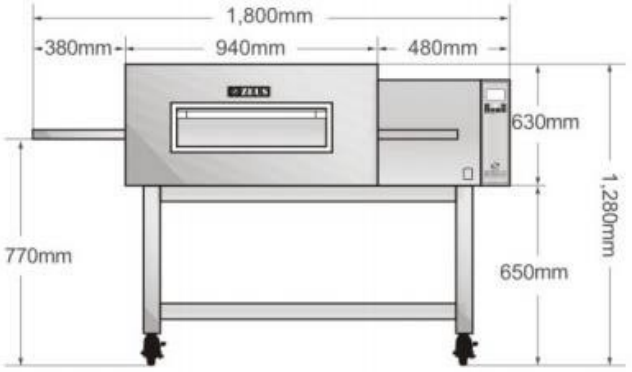

SINGLE

Specification:

Electricity: 220V, 50/60 HZ, 300 watts
Gas consumption: LPG 1.10 m3/h, PNG 2.60 m3/h
Conveyor belt width: 800 mm
Heating zone (heating chamber) length: 940 mm
Oven dimension: 1800 mm x 1570mm x 600mm
Packing dimension: # 1 box 1750 mm x 1480 mm x750 mm
2 box 1740 mm x 900mm x75mm
(single oven without stand)
Net weight of single oven:396 kg
Shipping weight: 436 kg
Maximum operating temperature: 300°C (230°C is recommended)
Warm up time: 6-8minutes
Baking time: 5 – 6 minutes at 230°C

Section 2: Installation

1. Unpacking
   Your GUSTO 800G MAX 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.
   # 1 box
   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.

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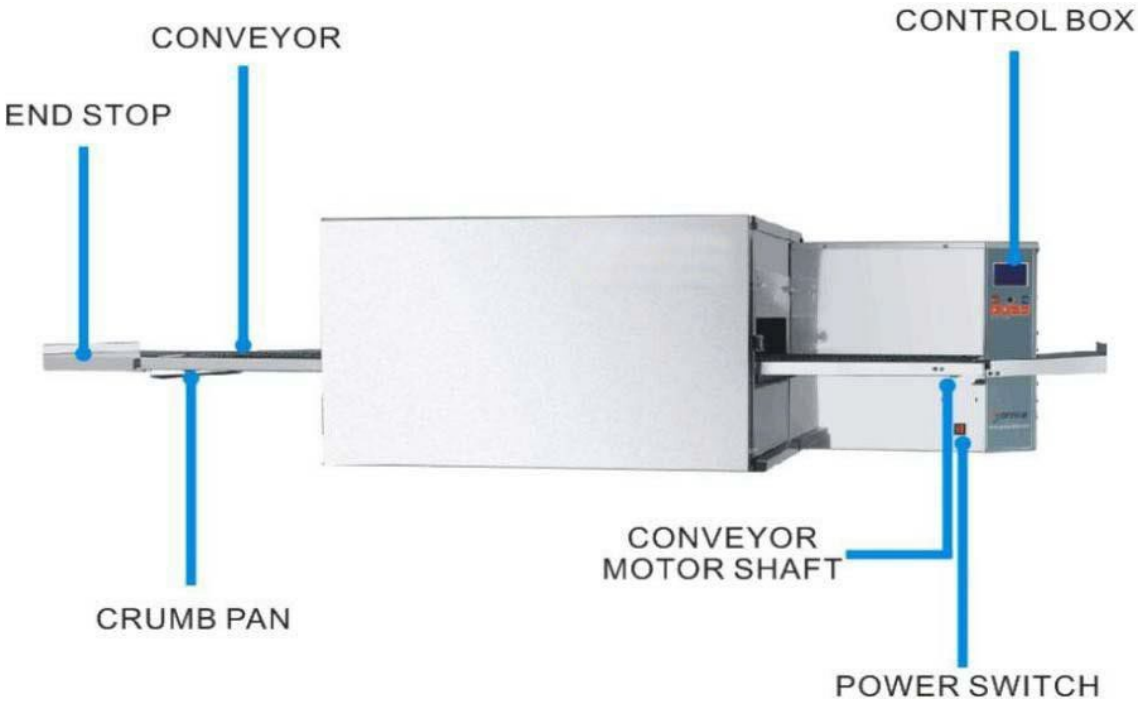
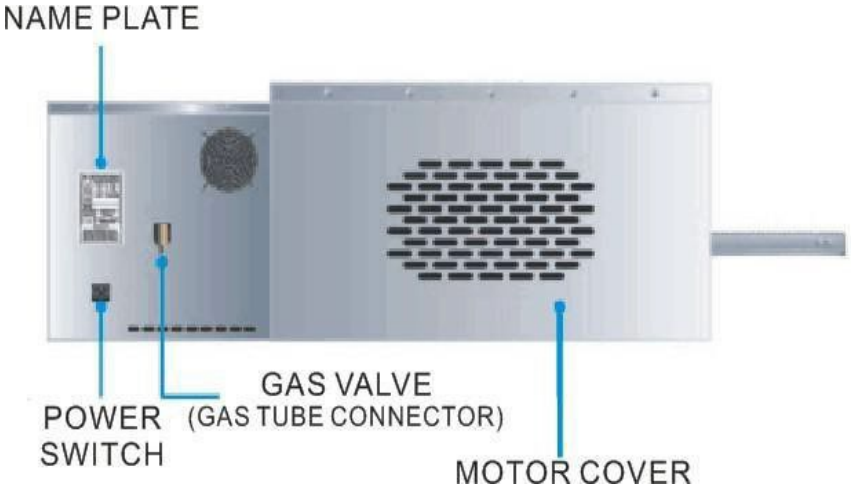
(Fig. 1)

(Fig. 2)

(Fig. 3)





(Fig. 4)

3. Electrical connection (Fig. 5 & 6)

220V: requires minimum 60A dedicated circuit

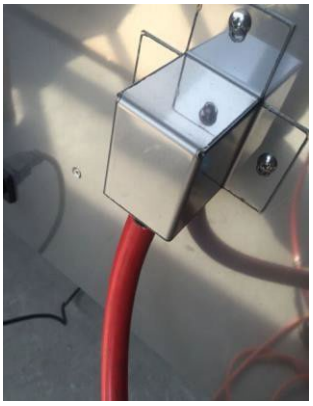
Connect supplied power cord to electric socket in the rear of the oven.

(Fig. 5)

(Fig. 6)

4. Gas line connection (Fig. 4, 7 & 8)
   a) LPG (Liquified propane gas)
      Connect LPG container line to gas tube connection in the rear of the oven. (Standard gas pressure 2.8 Kpa)
   b) PNG (Piped natural gas)
      Connect natural gas line directly to gas line connection in the rear of the oven. Do not need valve. (standard pressure 2.0 Kpa, range: 1.0-2.5 Kpa)

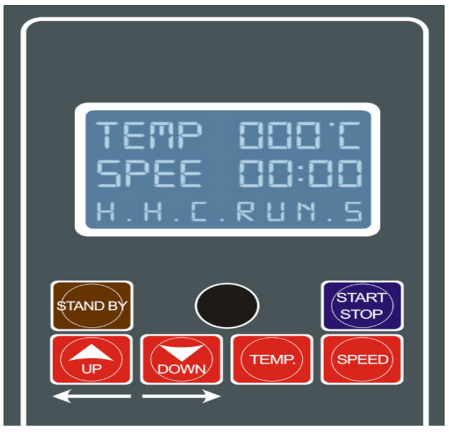
(Fig. 7)



(Fig. 8)

Section 3: Operation

1. Initial Startup (Fig. 9)
   a) Turn on the Power switch. The power switch will lit. The control panel will show TEMP 0°C, SPEED 05:00 and C. You do not need to turn off power switch during business hours.
   b) Starting the Oven/Control panel operation
      1. Press START/STOP button to start the oven. LCD will also show P,I,M,C,RUN. P signifies that pilot valve is ON, I: ignitor transformer is ON, M: main valve is ON and temperature is rising. C: conveyor is running, and 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°C. Minimum temperature is 50°C and maximum 300°C. (maximum temperature can be changed to 400°C upon request at time of order). When temperature reaches 230°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°C, to raise temperature, press UP button and to lower temperature, press DOWN button. The temperature will change by an increment of 1°C.
   d) After you set to desired temperature press TEMP button again.
   e) To confirm desired temperature press TEMP button again.



(Fig. 9)

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 frond edge of pizza pan is entering baking chamber 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. STAND BY mode: In STAND BY mode you can save 2/3 of energy.
   1.) Press STAND BY button while the oven is not used. Oven will be in STAND BY mode. The LCD will show P,S,T,I,C, RUN. P means that pilot valve is on, ST means that oven is in stand-by mode, I means that ignitor transformer is on and C means that conveyor is running. If you want to run the oven again, press STAND BY. **DO NOT press START.** Oven will not operate properly.

5. Adjusting Baking time and results
   Factory preset temperature is 230°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°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 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.10 & 11)
   1. One cooling fan grille at the rear of each oven control compartment must be cleaned daily. Clean grille with a stiff nylon type brush.

(Fig. 10)

(Fig.11)

   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 (air finger)
   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 slowly.

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
   Gas is not feeding or igniting system is not working properly.
   b. ERROR 2 not used
   c. ERROR 3
   Temperature sensor error.
   d. ERROR 4
   When set temperature does not reach 30°C below of actual temperature.
   e. ERROR 5
   When LCD temperature does not reach 50°C in 5 minutes, ERROR 5 message will appear.
   f. ERROR 6
   When pilot is not detected for more than 4 seconds while oven is running

2. Power switch does not lit
   a. Check if power cord is connected to electric socket in the rear of the oven. (Fig.12)
   b. Fuse is blown out. (if fuse is blown out, use spare fuse in the control box as Shown. (Fig. 13 & 14)

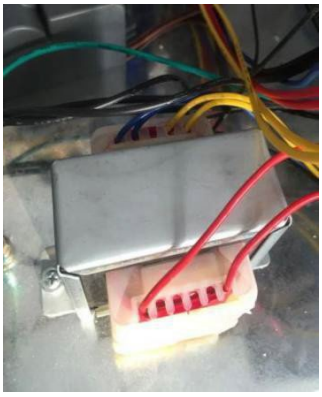
(Fig.12)

(Fig. 13)

(Fig. 14)

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. 15)
   - Main PCB failure
   - Transformer failure. (Fig. 16)

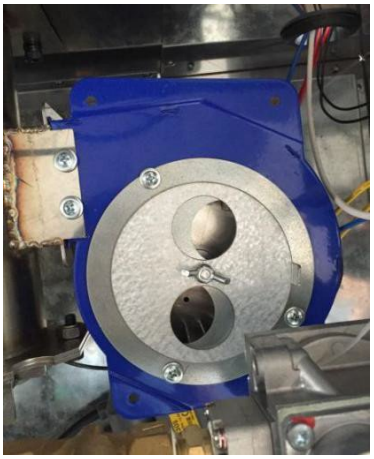
(Fig. 15)



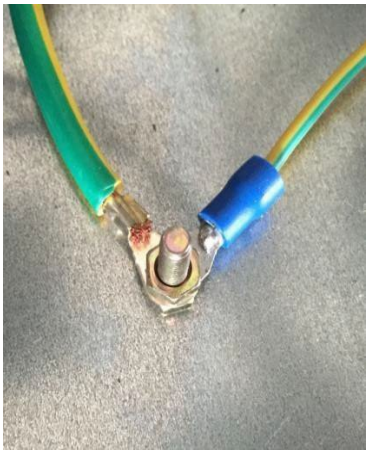
(Fig. 16)

6. Oven does not ignite.
   1) LPG or PNG valve is not open.
   2) No Gas is supplied to oven
   3) Either gas valve is broken down or Gas pressure is over standard pressure.
   4) Control box fan is broken down. (if it takes excessive time to ignite the oven, it can be control box fan problem. (Fig. 17)
      Press START to see whether the fan is running. While the oven is running, put your hand or a piece of paper at the fan to feel whether there is a little air coming out from the fan. If you do not feel air, the fan is broken down.
   5) Control box fan air vent opening is not wide enough.
      Increase temperature over 200°C and then press STAND BY, temperature will be reducing. Watch oval red light between STAND-BY and START/STOP button or another small red light on the main board in the control box.
      Adjust air vent opening until red light stays lit, not blinking.

6) Ground wire is not connected properly. Make sure ground wire is connected to grounding screw in the control box. (Fig. 18)



(Fig. 17)



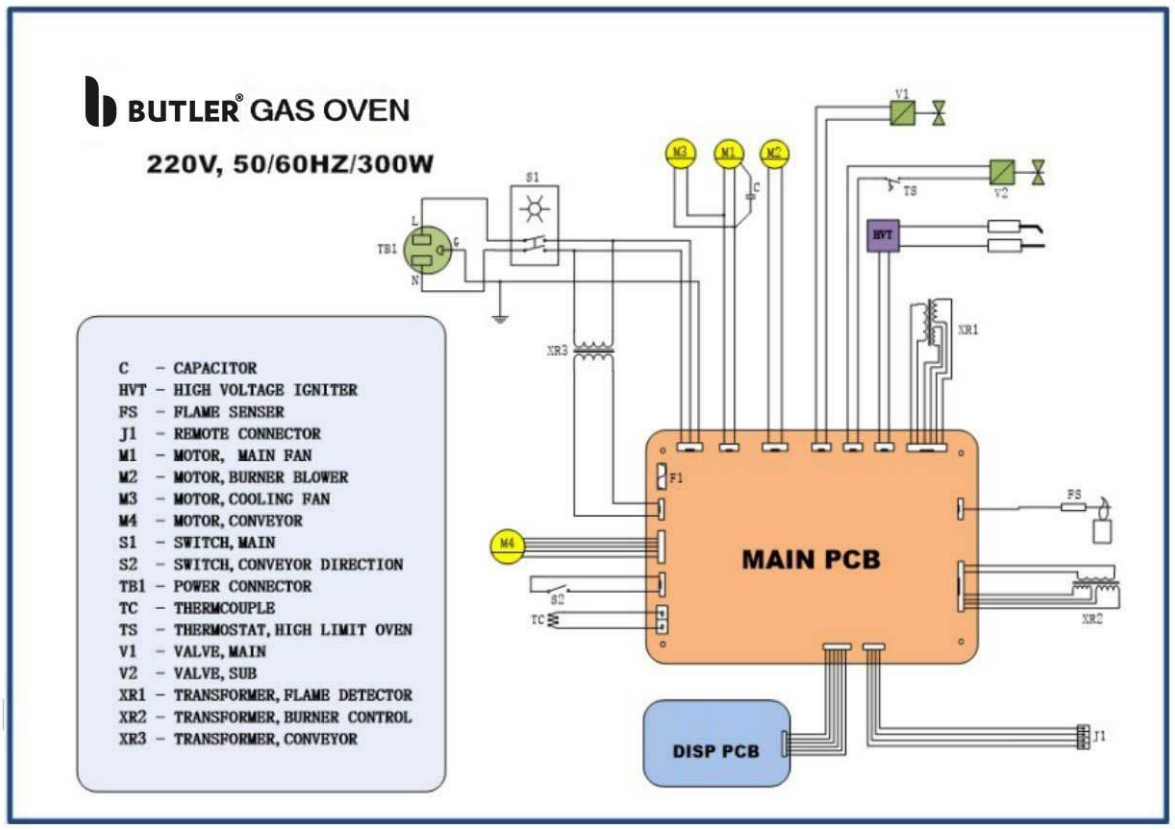
(Fig. 18)

Section 6: Major Spare Parts Listing

PART DESCRIPTION	PHOTO	PART NUMBER
CONTROL BOARD (PCB & PROGRAM)		800G-0101
GAS VALVE ASSEMBLY (SOLENOID VALVE+REGULATOR)		800G-0102
IGNITOR TRANSFORMER		800G-0103
BLUE FAN MOTOR		800G-0104
BLOWER MOTOR		800G-0105
BLOWER MOTOR CONDENSER		800G-0106
CONVEYOR DRIVE MOTOR		800G-0107
TEMPERATURE LIMIT SWITCH		800G-0108
TRANSFORMER		800G-0109

TEMPERATURE PROBE SENSOR		800G-0110
CONTROL BOX COOLING FAN		800G-0111A
CONTROL BOX COOLING FAN		800G-0111B
ON/OFF POWER SWITCH		800G-0112
CONTROL BOARD FACE PLATE		800G-0113
FRONT PANEL DOOR HINGE & LATCH SET		800G-0114
CONVEYOR		800G-0115
CONVEYOR BELT WIRE		800G-0116
MAIN FUSE		800G-0117
FIRE INDUCTION HOOK		800G-0118
METAL FAN		800G-0119
BLOWER MOTOR RETAINING CLIP		800G-0120
POWER CORD SOCKET		800G-0121
POWER CORD		800G-0122
CONVEYOR DRIVE SPROCKET (16/SET)		800G-0123
CONVEYOR TEFLON SPACER (4/SET)		800G-0124
CONVEYOR TENSION SCREW (2/SET)		800G-0125

Section 7: Electrical Wiring Diagram



For Service/Parts or Information: Contact your local Trufrost / Butler authorized distributor

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