Please keep this manual in a safe place for future use!

eurodib

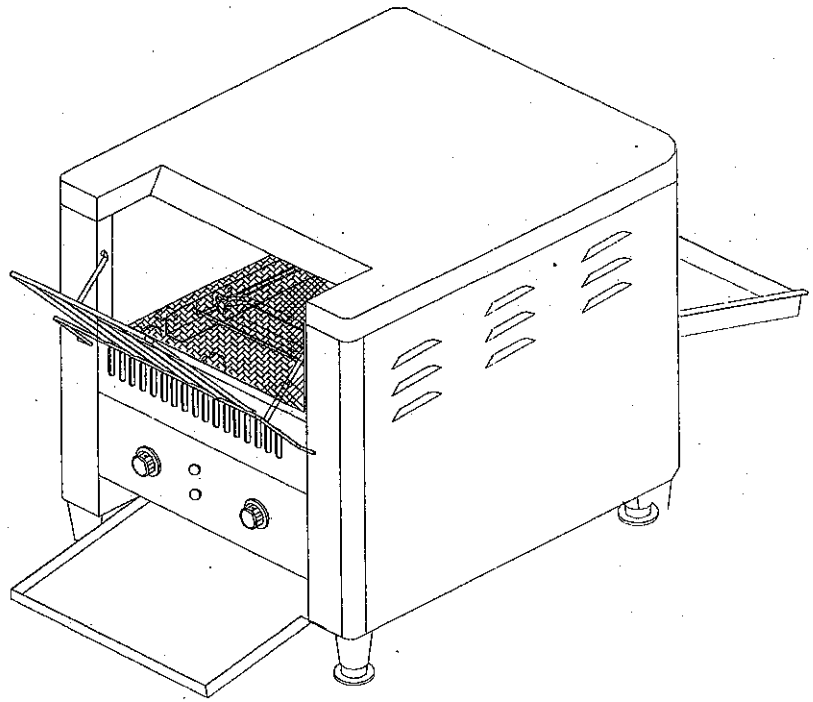
For service or Inquiry, please call Eurodib (Toll free) at: 1 888 956 6866

www.eurodib.com

V1.0

eurodib

ELECTRIC COUNTER TOP CONVEYOR TOASTER



OPERATION MANUAL

Contents

Introduction	1
Packaging	1
Installation	2
Operation	2- 3
Cleaning, Care and Maintenance	4
Safety	4
Explosion View	5
Circuit Diagram	5
Spare Part List	6- 8
Trouble Shooting	9-10
Compliance	11
Specification	11

Introduction

Congratulations on the purchase of your EURODIB machine. Please take time to carefully read through this manual to ensure the machine is operated and maintained properly, to ensure the best possible performance from the product for many years.

EURODIB will not accept liability for the following if:

*The instructions in this manual have not been followed correctly.
*Non-authorized personnel have tampered with the machine.
*Non-original spare parts are used.
*The machine has not been handled and cleaned correctly.
*There is any use damage to the unit.

Packaging

EURODIB prides itself on quality and service, ensuring that at the time of packing, all products are supplied fully functional and free of damage.

Provided in this package are the following:

*Conveyor Toaster
*Crumb Tray
*Return Chute
*Pass Through Chute
*Feeder Rack
*Manual

Should you find any damage as a result of freight, please contact your EURODIB dealer immediately.

Installation

Remove the EURODIB Conveyor Toaster from the packaging. Be certain that all protective plastics and residues are thoroughly cleaned from its surface. Place the EURODIB Conveyor Toaster on a firm level surface.

Local standards and regulations should be consulted in order to abide by standards set in relation to positioning, spacing, and ventilation.

Caution:
Do not position and operate near combustible materials/flammable objects. Once the Conveyor Toaster has been placed in position, ensure the upper and lower stainless steel trays are positioned correctly.

Supply the appropriate power and connect to source. The Conveyor Toaster is now ready to turn on and operate. (For power supply, please see technical specification sheet, page 10).

Your Conveyor Toaster can operate as a pass through operation or return operation. Please see diagrams below and follow the instruction for the appropriate/required method.

Operation

This Conveyor Toaster quality of heat is controlled by a switch and a timing machine; you can bake bread under different speed.

How to fix back tray, back drip plate and down drip tray.

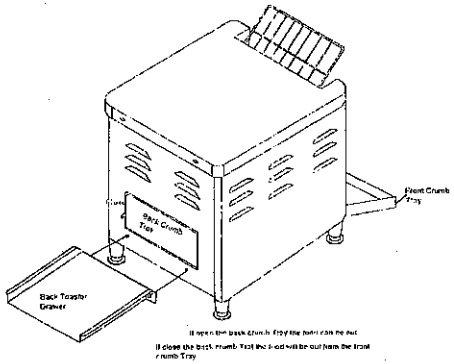
- Use back drip tray: fix the back drip tray and back drip plate on Conveyor Toaster, when food pass the stove, then should place the back drip slant, it will go to back drip tray when the food leaves the chain, but it will come back again.
- Use down drip tray: fix the down drip tray on Conveyor Toaster, when food pass the stove, then should stand the back drip plate, it will go to down drip tray when food leaves the carry chain.
-

Turn the switch clockwise, then the light will be on, it means the equipment is going to heat; the carry chain is going to run fast, about thirty minutes later, can heat food when the temperature is 250℃

Operation

The EURODIB Conveyor Toaster has upper and lower elements which can be used together or alternatively; the top element can be used on its own. This can provide flexibility when toasting and grilling.

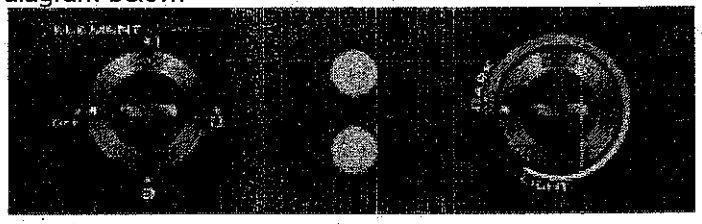
The Toaster has 3 functions which are controlled by the function dial on the left of the unit. See below for the listed functions



Settings:

0. Off
1. Provide Full power to both Upper and Lower elements
2. Provide full power to the upper element only
3. Energy Saver – reduce power to unit to save power whilst not in use, whilst keep the unit warmer for fast heat when required.

Please see diagram below.



Additionally you are able to control the speed of the conveyor rotations which in turn determine the darkness/lightness of you toasted products.

- Adjusting the speed control in a clockwise direction will increase the speed in turn resulting in lighter toasted products.

- Adjusting the speed control in a anti-clockwise direction will slow the conveyor speed in turn resulting in darker toasted products

Please see diagram above.

*Note: When in operation, the Conveyor Toaster will be hot; at the entrance to the conveyor cavity. Please take extreme caution.

Cleaning, Care and Maintenance

Switch off the power and disconnect from the power source.
The Conveyor Toaster should be cleaned after each day's operation; however, the unit may require more frequent cleaning, depending on the volume of production.

Allow the Conveyor Toaster to cool before cleaning. Remove the return chutes, feeder and crumb trays and wipe clean with a damp cloth; be sure to dry before returning them to the unit. For details cleaning these non electrical parts can be submerged and wash thoroughly if needed.

The remainder of the Conveyor Toaster can be cleaned with a damp cloth using hot, soapy water.
Do not immerse completely in water or use hose to clean.

Warm soapy water is recommended for cleaning; prolonged use of cleaning agents may cause damage to stainless steel.

Safety

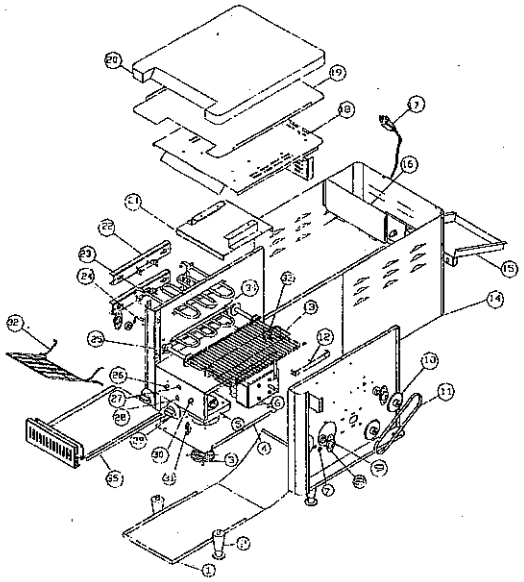
EURODIB Qualified Service Technician should carry out repairs if necessary.
Do not remove any components or service panels on this product

When cleaning, switch power off and disconnect from the outlet. If the power cord is damaged, it must be replaced by a EURODIB Recommended Qualified Service Technician in order to avoid a hazard.

Allow the Conveyor Toaster to cool down after use before dismantling for cleaning; the unit will still be too hot to handle immediately after use.

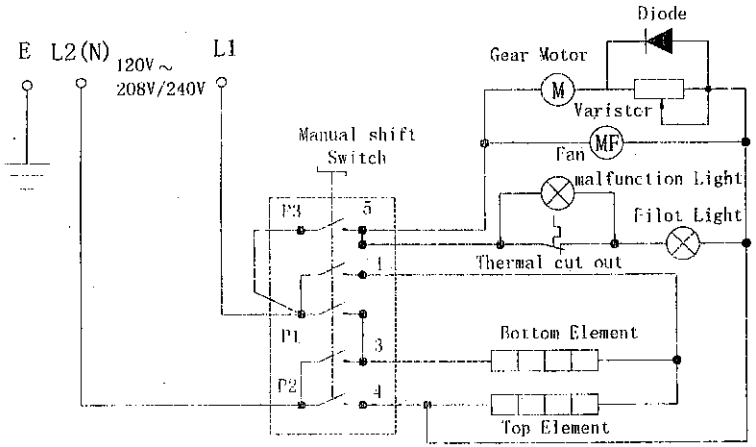
Exploded view

Model: SFE02700, SFE02710, SFE02720



Circuit Diagram

Model: SFE02700, SFE02710, SFE02720



The above circuit diagram has been provided to assist qualified technicians. Only EURODIB agents or Recommended Qualified Technicians should carry out repairs if needed. Do not remove any components or service panels on this product.

Spare Parts List

Model : SFE02700

No	DESCRIPTION	QTY	CODE
1	Return Chute	1	L02700001
2	feet	4	P02130009
3	Fan cover	1	P03270001
4	Base plate of electrical	1	L02700003
5	fan	1	P01280002
6	motor	1	P01310002
7	nosing	2	P02060002
8	Shaft bracket	4	L02700008
9	Shaft cover	4	L02700007
10	Wheel	2	P03200012
11	Chain	1	P03210001
12	Fix plate of element	4	L02700031
13	Conveyor belt	1	P03220001
14	Body	1	L02700E13
15	Pass through chute	1	L02700012
16	Back door chute	1	L02700014
17	Plug & lead	1	P01110620
18	Top panel	1	L02700018
19	Inner insulation baffle	1	L02700017
20	Top cover	1	L02700016
21	Element cover	1	L02700026
22	Element assembly plate	2	L02700010
23	Up element	1	P01020054
24	Low element	1	P01020053
25	Conveyor drive shaft	2	L02700006
26	Multi function control	1	P01160501
27	Red Indicator light	1	P01130107
28	Green indicator light	1	P01130109
29	Dial	2	P02010001
30	Variable speed controller	1	P01300003
31	Thermal cut out	1	P01050237
32	Feeder	1	L02700023
33	Bushing	1	P02080003
34	Conveyor support runner	2	L02700009
35	Crumb tray	1	L02700024

Model: SFE02710

No	DESCRIPTION	QTY	CODE
1	Return Chute	1	L02710001
2	feet	4	P02130009
3	Fan cover	1	L03270002
4	Base plate of electrical	1	L02710003
5	fan	1	P01280003
6	motor	1	P01310001
7	nosing	2	P02060002
8	Shaft bracket	4	L02700008
9	Shaft cover	4	L02700007
10	Wheel	2	P03200012
11	Chain	1	P03210001
12	Fix plate of element	4	L02700031
13	Conveyor belt	1	P03220002
14	Body	1	L02710E13
15	Pass through chute	1	L02710012
16	Back door chute	1	L02710014
17	Plug & lead	1	P01110415
18	Top panel	1	L02710018
19	Inner insulation baffle	1	L02710017
20	Top cover	1	L02710016
21	Element cover	1	L02710026
22	Element assembly plate	2	L02700010
23	Up element	1	P01020056
24	Low element	1	P01020055
25	Conveyor drive shaft	2	L02710006
26	Multi function control	1	P01160501
27	Red indicator light	1	P01130106
28	Green indicator light		P01130108
29	Dial	2	P02010001
30	Variable speed controller	1	P01300002
31	Thermal cut out	1	P01050237
32	Feeder	1	L02710023
33	Bushing	1	P02080002
34	Conveyor support runner	2	L02700009
35	Crumb tray	1	L02710024

Model: SFE02720

No	DESCRIPTION	QTY	CODE
1	Return Chute	1	L02720001
2	feet	4	P02130009
3	Fan cover	1	P03270002
4	Base plate of electrical	1	L02720003
5	fan	1	P01280003
6	motor	1	P01310001
7	nosing	2	P02060002
8	Shaft bracket	4	L02700008
9	Shaft cover	4	L02700007
10	Wheel	2	P03200012
11	Chain	1	P03210001
12	Fix plate of element	4	L02700031
13	Conveyor belt	1	P03220003
14	Body	1	L02720E13
15	Pass through chute	1	L02720012
16	Back door chute	1	L02710014
17	Plug & lead	1	P01110415
18	Top panel	1	L02720018
19	Inner insulation baffle	1	L02720017
20	Top cover	1	L02720016
21	Element cover	1	L02700026
22	Element assembly plate	2	L02700010
23	Up element	1	P01020058
24	Low element	1	P01020057
25	Conveyor drive shaft	2	L02720006
26	Multi function control	1	P01160501
27	Red indicator light	1	P01130106
28	Green indicator light		P01130108
29	Dial	2	P02010001
30	Variable speed controller	1	P01300002
31	Thermal cut out	1	P01050237
32	Feeder	1	L02720023
33	Bushing	1	P02080003
34	Conveyor support runner	2	L02700009
35	Crumb tray	1	L02720024

Trouble Shooting

If your EURODIB Conveyor Toaster does not operate, please check the following before placing a service call.

Problem	Cause	Remedy
The unit is not working; the indicator light is not on	a. main power supply	a. check main power supply
	b. unit is not switched on	b. check that the unit is correctly plugged in and turned on; ensure you have read the manual for both for the operations functions
	c. dial control or timer are faulty	c. call service agent or qualified technician
	d. Plug and lead are damaged	d. call service agent or qualified technician
	e. internal wiring fault	e. call service agent or qualified technician
The unit is heating but the indicator lights are not on	a. the indicator light is faulty	a. call service agent or qualified technician
Slow heat up or no heat up, power is on	a. incorrect operation	a. ensure that you have clearly read the manual, to understand the operating functions
	b. warm up	b. allow 5 minutes warm up period
	c. element are faulty	c. call service agent or qualified technician
	d. power dial is faulty	d. call service agent or qualified technician

Trouble Shooting Continued...

The carry chain does not work	a. the unit is not on or the function control is not activated	a. turn the unit on and adjust function control to required setting
	b. speed control fault	b. call service agent or qualified technician
	c. motor fault	c. call service agent or qualified technician
	d. gear/chain fault	d. call service agent or qualified technician

Please ensure:

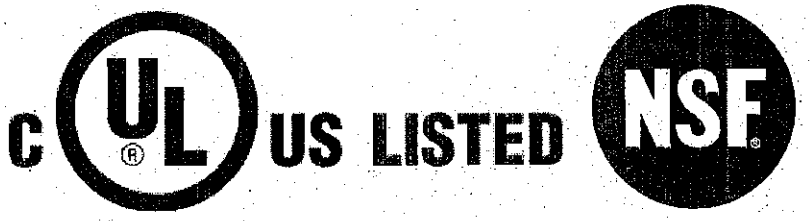
* There is correct power supply.
* The machine is plugged in correctly and power is switched on.
* The timer and thermostat are in the correct position.
* The elements are clear of any food waste.

Note: All EURODIB products are tested prior to packing.

Compliance

EURODIB products have undergone strict product testing in order to comply with regulatory standards and specifications set by international independent, commonwealth and federal authorities.

As testimony to such compliance EURODIB products carry the following marks/symbols:



Specifications

MODEL	VOLTAGE	POWER(W)	Amps	DIMENSIONS(in)		
				WIDTH	DEPTH	HEIGHT
SFE02700	120V	1500	12.5	11.4	16.5	16.1
SFE02710	208V 240V	2000/2600	9.6/10.8	14.5	16.5	16.1
SFE02720		2400/3200	11.5/13.3	18.5	16.5	16.1

Babak Food Equipment

Authorized Eurodib dealer · Vancouver, BC

View the full Eurodib range, request a quote or call (604) 566-9747

babakfoodequipment.com/brand/eurodib