# SENOVEN®

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EKM-40 (T9) EKM-40 (T20)



EKM-40 (T9-40)



EKM-42 (T20)

VERTICAL CONVEYOR TOASTERS
USER & MAINTEANCE MANUAL

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#### **SECTION 1 | WARRANTY CERTIFICATE**

#### MODEL:

#### **SERIAL NUMBER:**

#### **SALE DATE:**

Sold at the date above EKM-40 (T20) MODEL VERTICAL CONVEYOR TOASTER, EKM-40 (T9) MODEL VERTICAL CONVEYOR TOASTER, EKM-40 (T9-40) MODEL VERTICAL CONVEYOR TOASTER and EKM-42 (T20) MODEL VERTICAL CONVEYOR TOASTER are guaranteed against production failures for 1 Year by \$ENGÜN MAKİNA İNŞAAT ve KIRTASİYE SAN. TİC. LTD. ŞTİ..

#### Warranty Terms;

- Warranty terms start after the product delivery for 1 year.
- Recommended daily working time is 10 hours. The extend of warranty is evaluated by year or by working hours.
- If the documents don't have purchasing date or confirmation from the seller on it, they are invalid. You have to show the warranty certificate to benefit from the warranty.
- The warranty is valid if the setup progresses and maintenance processes are done according to the user manual and maintenance manual.
- Detection the location of defects, and elimination of the problems are responsibilities of the **ŞENGÜN MAKİNA**.
- Warranty terms are valid for only the device that bought with this warranty certificate. You can't claim any rights or compensation for the other devices.
- If the information which includes type, model and serial numbers of the machine is changed or deleted, the warranty eliminates.
- If material, worker or assembly defects appear, the defects will be repaired free by **ŞENGÜN MAKİNA** in the product warranty period (Transportation costs are not included).
- Failures should be only repaired by **ŞENGÜN MAKİNA's** personal. The intervention of unauthorized person, will cause the cancellation the appliance of warranty.
- Installation has to be done by **ŞENGÜN MAKİNA's** personal. If usage place changes, customer must give information to **ŞENGÜN MAKİNA**.
- In the event of failure service must be informed.
- The failures and damages given by external factors are not covered by the warranty terms.
- During the warranty period, if any problem or defect occurs, the repairing time will be added to warranty period. The repair time is up to 20 working days.
- Istanbul courts are competent in case of dispute.

#### **AUTHORIZED PERSON**

#### STAMP-SIGNATURE

#### **SECTION 2 | INTRODUCTION AND NOTIFYING**

Dear User,

As Şengün Makina we have been producing the best products for more than 30 years with our experience. We proudly serve our products to over 80 countries. The best materials and international standards meet in the same production line for our customers. To get the best experience with your machine, please read this manual very carefully, and please make sure you read all the warnings, cautions, and suggestions before calling our technical services. Thank you for choosing us.

#### **NOTIFYING**

- Please read the manual carefully before installing the machine.
- The machine will be out of warranty if you operate the machine without reading the manual.
- Please read the manual carefully that gives you information of the installation. Please provide
  proper electric wiring according to legal regulations before our authorized service team arrive
  to set your machine up. For information that you cannot understand, please reach to your
  nearest authorized service.
- Please note that if the technical service personnel, who is arrived for installation or repair, is being kept, the hourly rate and expenses will be billed to you.

# SECTION 3 | TOASTER DESCRIPTION

# **3.1 Description of Vertical Conveyor Toaster**

Vertical Conveyor Toaster provides excellent caramelisation with contact frying. Unique two level heat plate design allows operators to fry thicker and thinner bread at the same time.

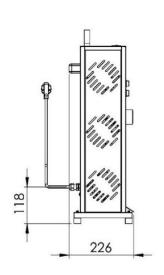
#### **3.2 Technical Specifications Table**

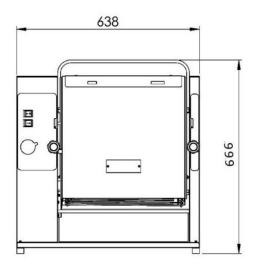
Technical Details	EKM-40 (T20)	EKM-40 (T9)	EKM-40 (T9-40)	EKM-42 (T20)
Toaster Width:	638 mm	638 mm	688 mm	552 mm
Toaster Depth:	226 mm	226 mm	226 mm	353 mm
Toaster Height:	666 mm	666 mm	666 mm	615 mm
Net Toaster Weight:	34 Kg	34 Kg	39 Kg	48,5 Kg
Gross Weight:	41 Kg	41 Kg	46 Kg	55,5 Kg
Warm-up Time:	30 min	30 min	30 min	30 min
Adjustable Temperature Range:	50°C-320°C	50°C-320°C	50°C-320°C	50°C-320°C
Electrical Current:	7,5A	8,7A	9A	21A
Watts:	1700 Watts	2000 Watts	2000 Watts	4600 Watts
Electrical Requirements:	230V, 50/60 Hz	230V, 50/60 Hz	230V, 50/60 Hz	230V, 50/60 Hz
Adjustable Cooking Time:	20 sec	9 sec	9 sec-40 sec	20 sec
Outer Body Steel Material:	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel
Power Supply:	Electricity	Electricity	Electricity	Electricity
Output:	1400 Pieces	2200 Pieces	720 Pieces- 2200 Pieces	2400 Pieces
Crown Max. Bread Height:	4 cm	4 cm	4 cm	4 cm
Heel Max. Bread Height:	3 cm	3 cm	3 cm	3 cm
Max. Bread Diameter:	Ø20 cm	Ø20 cm	Ø20 cm	Ø20 cm

# **SECTION 3 | TOASTER DESCRIPTION**

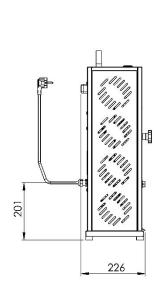
#### 3.3 Dimensions

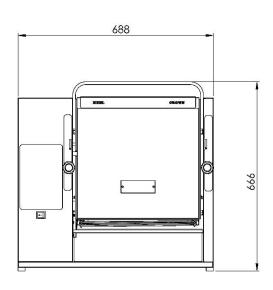
# EKM-40 (T20), EKM-40 (T9):





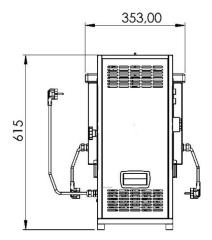
# EKM-40 (T9-40):

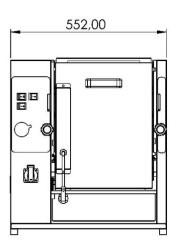




# SECTION 4 | ASSEMBLY

# EKM-42 (T20):

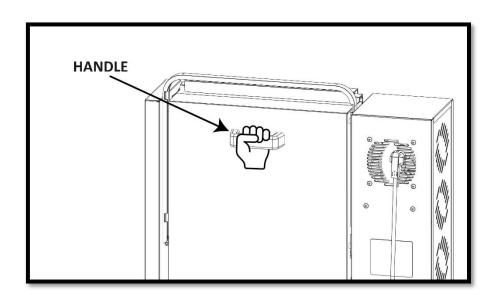




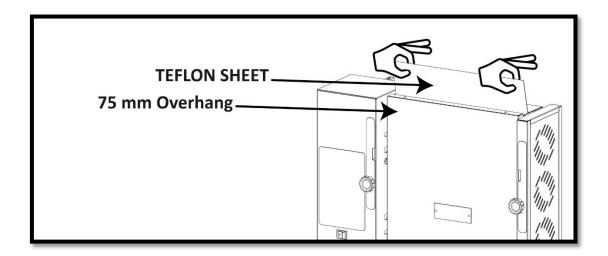
#### **SECTION 4 | ASSEMBLY**

#### **4.1 Assembly Instructions**

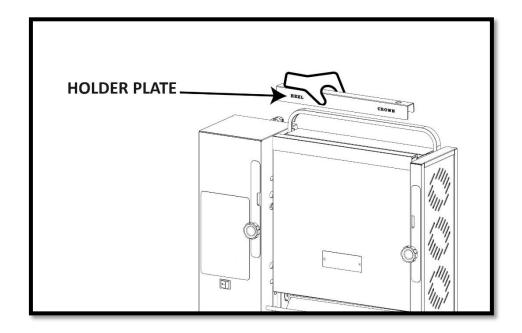
- **1.** After removing the Vertical Conveyor Toaster from its packaging, inspect the unit for signs of damage. If there is a damage:
  - Keep the packaging materials.
  - Contact the manufacturer or the company directly that you purchased the machine.
  - Make sure that you received all the parts.
- 2. Vertical Conveyor Toaster conveyor assembly:
  - Crumb tray must be connected to the front side of the conveyor.
  - Place Vertical Conveyor Toaster on a flat surface. Remove the protective covering.
  - Assemble the teflon layer on the heat plate.
- **3.** Lift conveyor off conveyor the guide rails and set aside.



4. Place the Teflon sheet on the heater plate, make sure there is a 75 mm overhang.



**5.** Place the holder plate and the Teflon sheet together on the heat plate.



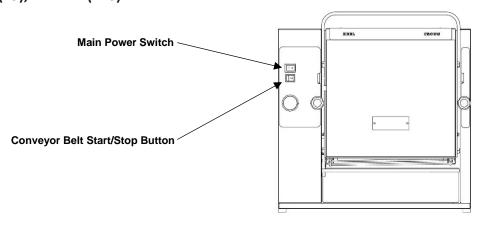
- **6.** Attach the conveyor by passing through the guide rails. Ensure that the conveyor sockets are firmly seated.
- 7. Hang the back end of the crumb tray on the bar under the conveyor group.
- **8.** Plug unit into a grounded plug.

#### **SECTION 4 | ASSEMBLY**

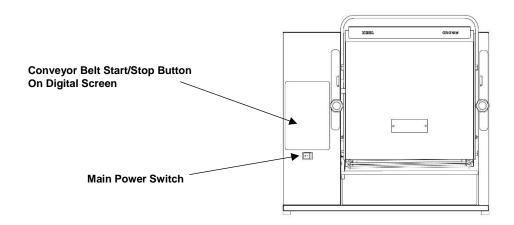
#### 4.2 Operating

- **1.** Turn the main power switch to the "On" position. Wait around 30 min. To let the toaster reach its desirable temperature.
- 2. Press the conveyor start/stop button under the main power switch to move conveyor belt.

#### EKM-40 (T20), EKM-40 (T9), EKM-42 (T20):

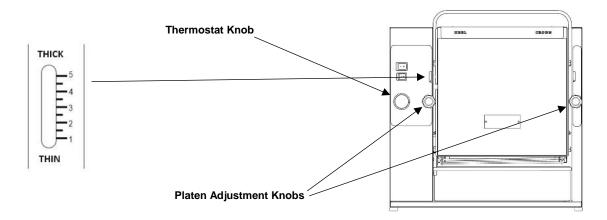


#### EKM-40 (T9-40):

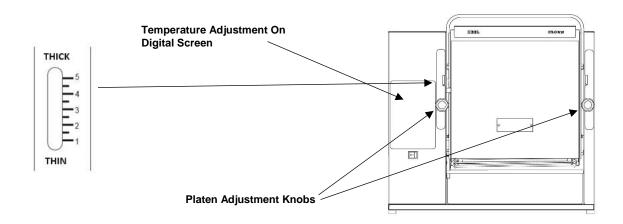


- **3.** Place a sample product on the top of the conveyor. The desired side which is going to be toasted should face to the heating plate. (the plate which has the teflon sheet)
- **4.** The toasted product will be conveyed automatically from the bottom of the conveyor.
- **5.** Confirm that product meets acceptable standards. If not, check the adjustment section.
- **6.** The Vertical Conveyor Toaster can be adjusted to provide the necessary compression for various products.
- **7.** Turn the two roller adjustment buttons clockwise for thicker products. Turn the two roller adjustment knob counterclockwise for thinner products.
- **8.** 1 for thinnest product, 5 for thickest.

#### EKM-40 (T20), EKM-40 (T9), EKM-42 (T20):



# EKM-40 (T9-40):



**9.** The temperature of the platen can be adjusted for darker or lighter frying requirements. Turn the thermostat adjustment knob clockwise for more frying. Turn the thermostat adjustment knob counterclockwise for lighter frying.



toaster.

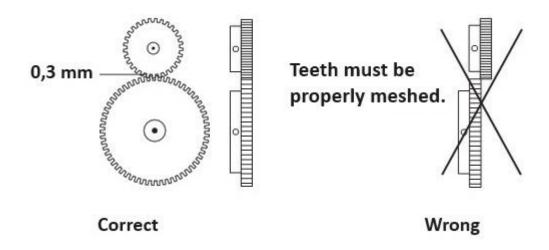
**CAUTION:** After adjusting the thermostat, wait for 15 minutes to stabilize the level of the

#### 4.3 Optional

The gear on the machine is designed to rotate the conveyor band up to 2 round/min. If you want to increase the speed of the belt, please contact with the supplier.

#### 4.3.1 Conveyor and Engine Gears

There will be a 0.3 mm clearance between the conveyor and the motor gear when properly aligned. Incorrect alignment could cause the conveyor jam.



Tools Needed: 2.5 Allen Wrench

- 1. To make the adjustment of the conveyor, on the backside of the machine you will see 2 screws under the conveyor guider. Loose or tighten the two screws to make the adjustment.
- **2.** Attach the set screw to the conveyor belt, and use a hexagonal wrench to tighten them.
- **3.** Tighten the set screw until the top of the conveyor housing is parallel to the base of the machine.
- **4.** Carefully tighten the set screw one-half at a time until parallelism is achieved.
- **5.** Remove the conveyor assembly.
- **6.** Apply a drop of lubrication to both set screws.
- **7.** Replace the conveyor assembly.

#### **SECTION 5 | MAINTENANCE INSTRUCTIONS**

#### **5.1 Cleaning Instructions**



**CAUTION:** Do not clean the surface by spraying water.



**CAUTION**: Do not immerse in water.

- **1.**Turn off the main power switch and remove the conveyor.
- **2.** Allow the conveyor to cool for 60 minutes before cleaning.
- **3.**Remove the conveyor assembly.
- **4.** Wipe the conveyor with a cloth. Use a soft brush for the chain.
- **5.**Remove the inner sheet from the conveyor and place it on a flat surface. Clean all residues. Clean both sides of the sheet with a cloth and allow to dry.

**CAUTION:** Turn the teflon sheet twice in a day for longer life. The Teflon sheet should be changed according to daily usage in a period of 4-6 months on average.



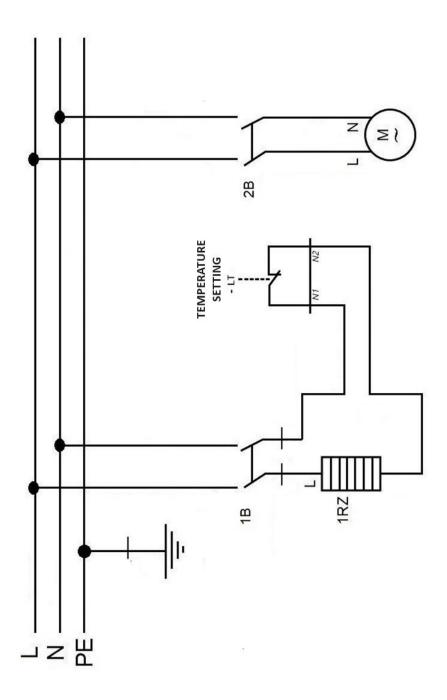
**CAUTION:** Use a damp cloth to remove residues on the conveyor.

**CAUTION:** Do not use sharp objects, hard wire brushes, dishwashing wires or abrasive cleaners on the plate. Otherwise, irreparable damage can be done.

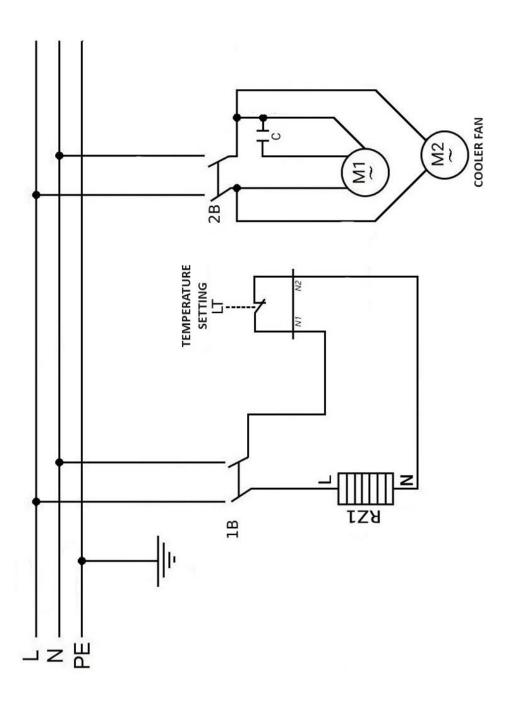
# **SECTION 6 | SOLVING PROBLEMS**

PROBLEMS	CAUSES	SOLUTIONS	
Unit is not heating.  Main power switch is on  The light is not on.	No power in the unit. The main power cord is damaged. There is loose connection in the main power switch.	Make sure the power cord is connected to the appropriate slot and power input. Replace the power cord. Tighten the main power switch connections. Change the main power switch.	
Unit doesn't warm up.  Main power switch on.  The light is on.	The thermostat is malfunctioning. Conveyor rotation shaft is not working. The power switch is faulty.	Change the thermostat. Replace the conveyor rotation spindle.	
The unit is warming up, but the conveyor is not running.	The engine key is loosely connected. Faulty motor. Driven gears are worn out. The chain gear are loose. Engine key.	Tighten the engine key connection. Replace the engine. Replace the drive gear. Adjust and tighten gears. Set conveyor detecting screws squeeze (see conveyor and engine gears on page 12). Change the key.	
The unit overheats more or less (Thermostat does not function).	Thermostat malfunction.	Change the thermostat.	
Bread does not fry.	Check the plate temperature. (see section 4.2)	Adjust the print plate for proper compression. Adjust the thermostat at the appropriate temperature.	

# EKM-40 (T20)

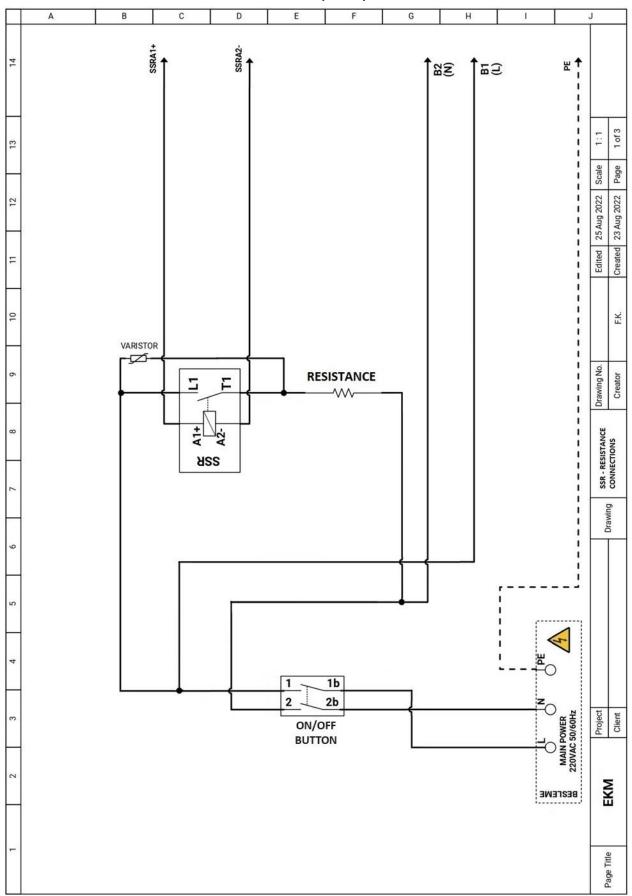


# EKM-40 (T9)



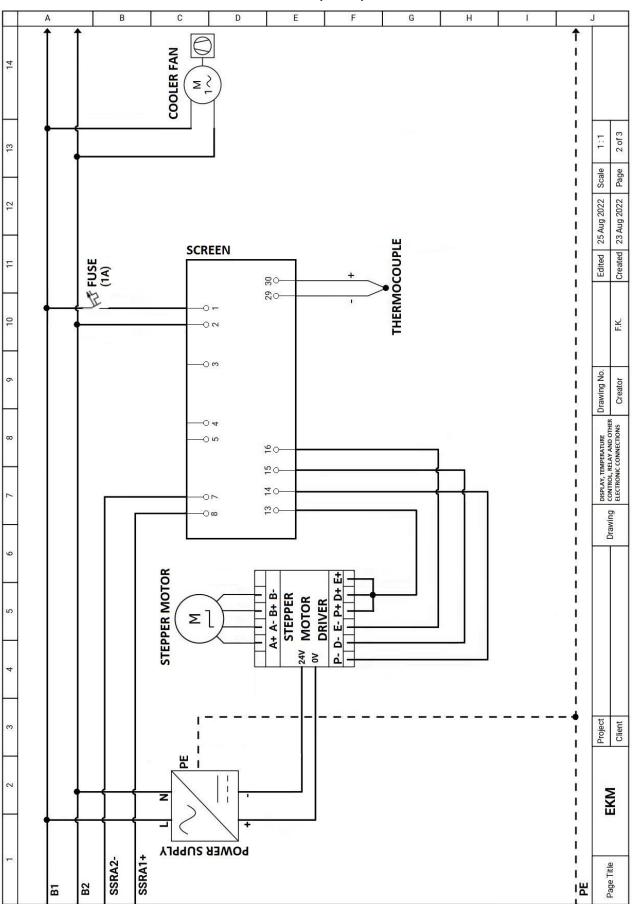
# **SECTION 7 | ELECTRICAL DIAGRAM**

# EKM-40 (T9-40)

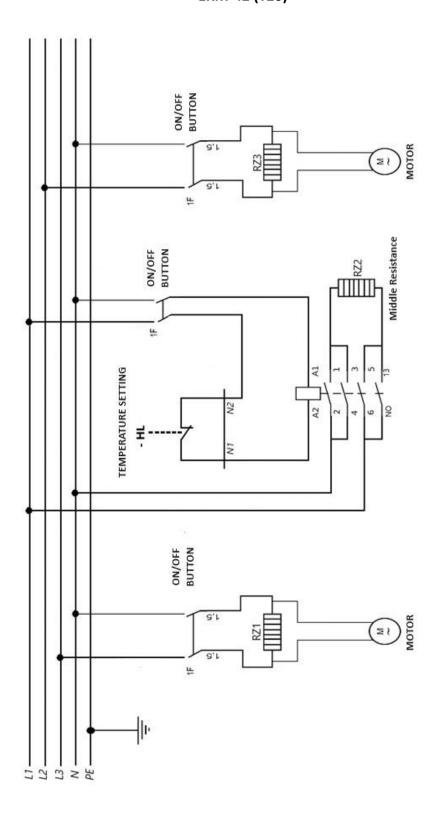


# **SECTION 7 | ELECTRICAL DIAGRAM**

# EKM-40 (T9-40)



# EKM-42 (T20)



# **NOTES** NOTES:

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