



Model MV74 Electric Owner's Manual



WARNING:

Improper installation, adjustment, alteration, maintenance can cause property damage, injury, or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

Broiler must be kept free of combustible materials, and the flow of ventilation air must not be obstructed. Operating personnel must not perform any maintenance or repair functions. Contact your Nieco Authorized Service Agent for service or repair.

Fill in the information bellow and have it handy when calling your authorized service agency for assistance. The serial number is on the broiler rating plate on the back of the unit.

Purchased from: _____

Date of Purchase: _____

Model No.: _____

Serial No.: _____

IMPORTANT: RETAIN THIS MANUAL IN A SAFE PLACE FOR FUTURE REFERENCE



Warnings & Safety Guidelines

1. Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.
2. Broiler area must be kept free of combustible materials, and the flow of combustion and ventilation air must not be obstructed.
3. Operating personnel must not perform any maintenance or repair functions. Contact your Nieco Authorized Service Agent.
3. Do not use this appliance in an area where a water jet could be used.
4. Do not clean the appliance with a water jet.
5. If the power supply cord is damaged, it should only be replaced by a certified electrician.
6. A switch with an all-pole disconnection and a contact separation must be included in the fixed wiring.
7. It is recommended that walls, et cetera, in the proximity of the appliance be made of non-combustible material, if not, they must be clad with a suitable non-combustible heat-insulating material and that the closest attention be paid to fire-prevention regulations.
8. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.

IMPORTANT

**Keep these instructions for future reference.
If the unit changes ownership, be sure this manual accompanies the equipment.**

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General Information

A. Description

The Nieco® Model MV74E automatic broiler features high-release convection burners, BroilVection™ air system that uses waste heat to greatly reduce energy needs, simplify cleaning and a streamlined touchscreen control package to help eliminate broiling problems and provide the operator with even greater control over the broiling environment.

This manual provides the safety, installation and operating procedures for the Nieco Automatic Broiler Model MV74E.

We recommend that all information contained in this manual be read prior to installing and operating the broiler.

B. Warranty Information

Please read the full text of the Limited Warranty that was included with the broiler.

If the unit arrives damaged, contact the carrier immediately and file a damage claim with them. Save all packing materials when filing a claim. Freight damage claims are the responsibility of the purchaser and **ARE NOT** covered under warranty.

The warranty **does not** extend to:

- Damages caused in shipment or damage as a result of improper use.
- Installation of electrical service.
- Normal maintenance as outlined in this manual.
- Malfunction resulting from improper maintenance not in accordance with the steps contained in this manual and any applicable training.
- Damage caused by abuse or careless handling outside of the normal operating procedures contained in this manual.
- Damage from moisture into electrical components.
- Damage from tampering with or removal of any safety device.

Keep these instructions for future reference.

If the unit changes ownership, be sure this manual accompanies the equipment.

IMPORTANT

Nieco, LLC reserves the right to change specifications and product design. Such revisions do not entitle the buyer to corresponding changes, improvements, additions, or replacements for previously purchased equipment.

General Information

C. Service/Technical Assistance

If you experience any problems with the installation or operation of your broiler, contact your local Nieco Authorized Service Agent.

You may contact the factory direct at +1-707-284-7100 if you have trouble locating your local Authorized Nieco Service.



Use only genuine Nieco replacement parts in your broiler.



Use of replacement parts other than those supplied by Authorized Nieco Service Agencies will void the warranty and may significantly alter the performance of your broiler.



The use of non-Nieco parts is capable of affecting these criteria, and may affect broiler performance, parts longevity and food safety.



D. Important Safety Information

Throughout this manual, you will find the following safety words and symbols that signify important safety issues with regards to operating or maintaining the equipment:

 WARNING 
GENERAL WARNING
Indicates information important to the proper operation of the equipment. Failure to observe may result in damage to the equipment and/or severe bodily injury or death.

 WARNING 
ELECTRICAL WARNING
Indicates information relating to possible shock hazard. Failure to observe may result in damage to the equipment and/or severe bodily injury or death.

 CAUTION 
GENERAL CAUTION
Indicates information important to the proper operation of the equipment. Failure to observe may result in damage to the equipment.

 WARNING 
HOT SURFACE WARNING
Indicates information important to the handling of equipment and parts. Failure to observe caution could result in personal injury.



MV74E

General Information



D. Important Safety Information, continued

In addition to the warnings and cautions in this manual, use the following guidelines for safe operation of your Nieco Automatic Broiler:

- Read and follow all instructions before using this equipment.
- Install or locate broiler only for its intended use as described in this manual. Installation must be in accordance to the codes within the country in which the appliance is installed
- Do not operate this equipment if it has a damaged cord or plug, if it is not working properly or if it has been otherwise damaged.
- This equipment should only be serviced by authorized personnel. Contact your local Nieco Service Agent for adjustment or repair.
- Use only genuine Nieco replacement parts for your broiler. Failure to do so will void the warranty and may significantly alter the performance of your broiler. The use of non-Nieco parts is capable of affecting these criteria, and may affect broiler performance, parts longevity and food safety.

The following warnings and cautions appear throughout the manual and should be carefully observed:

- Turn the broiler off, close the main gas valve, and disconnect the plug before performing any service, maintenance or cleaning on the broiler.
- Always allow the broiler to fully cool before performing any service, maintenance or cleaning. Failure to wait for the broiler to cool fully may result in personal injury.
- The procedures in this manual may include reference to the use of chemical products. The Nieco Corporation does not endorse the use of any particular cleaning/degreasing agent. Use only those chemicals that are approved for use in your kitchen.
- The broiler should be grounded according to local electrical codes to prevent the possibility of electrical shock. It requires a grounded receptacle with separate electrical lines, protected by fuses or circuit breakers of the proper rating.
- All electrical connections must be in accordance with local electrical codes and any other applicable codes.
- The use of adequate ventilation with this broiler is mandatory and must be in accordance with the regulations in force.. Failure to adequately ventilate this unit and provide safe operating distances (as specified in this manual) is a fire safety hazard. Follow the instructions for emergency broiler shutdown in the event of an emergency.
- No attempt should be made to operate this appliance in the event of a power failure.

WARNING ELECTRICAL SHOCK HAZARD. FAILURE TO FOLLOW THESE INSTRUCTIONS COULD RESULT IN SERIOUS INJURY OR DEATH:

- Electrical ground is required on this appliance.
- Check with a qualified electrician if you are in doubt as to whether the appliance is properly grounded.
- Do not use water on or near the control box for risk of serious injury or death due to electrical shock.

WARNING, HIGH TEMPERATURES WITH HOT SURFACES. FAILURE TO FOLLOW THESE PROCEDURES COULD RESULT IN SERIOUS INJURY:

- Do not attempt to clean, disassemble or perform maintenance on this broiler until it is fully cooled as per the instructions contained in this manual.



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Installation



A. Pre-Installation

Uncrate the broiler and inspect for shipping damage. Remove all packaging securing the machine parts, and install the parts in their proper location. If there are obvious or concealed damages to any part of the broiler, please contact your freight carrier. The factory warranty does not cover freight damage.

B. Mounting

Follow the mounting instructions if this function is not performed by the installer.

C. Leveling

The grease drain system is based on a gravity-flow design. Therefore, it is extremely important that the broiler be placed on a level surface.

D. Hood Requirements

This appliance must be installed under a ventilation hood of adequate size. Do not obstruct the flow of combustion and ventilation air. An adequate air supply must be available for safe and proper operation.

E. Clearance

Keep appliance area free from combustibles.

To facilitate disassembly and service of the unit a minimum of 24" (610 mm) should be allowed on all three sides of the broiler

REQUIRED CLEARANCES		
	Installation near combustible walls and construction	Installation near non-combustible walls and construction
Back of broiler	12" (305 mm)	0" (0 mm)
Sides of broiler	12" (305 mm)	0" (0 mm)
Front (Feed End)	12" (305 mm)	0" (0 mm)



MV74E

Installation



F. Electrical Connection

Power requirements are stated on the unit rating label. This appliance, when installed must be must be connected in accordance with the regulations in force. Before starting broiler, tighten all electrical connections in control box. An electrical wiring diagram can be found inside the control box.

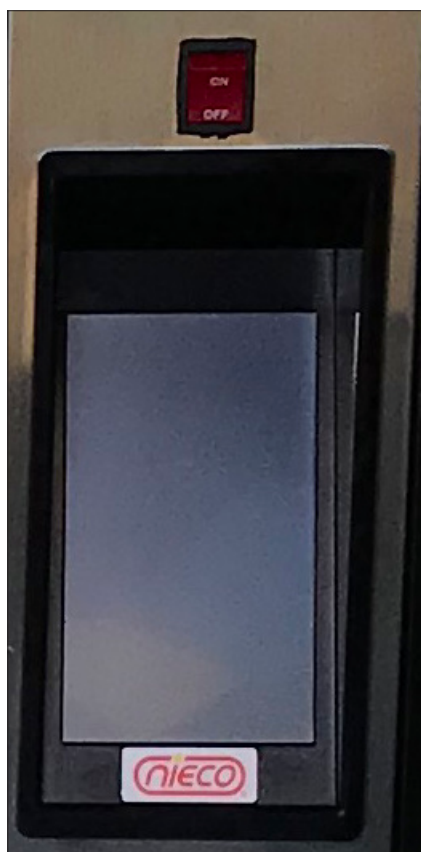
Note: Disconnect power before servicing.

G. Pre-Operation Check

Be sure that all parts are installed in the proper location:

- Ventilation is turned on
- Broiler is plugged in

Operation: Power Switch & Controls



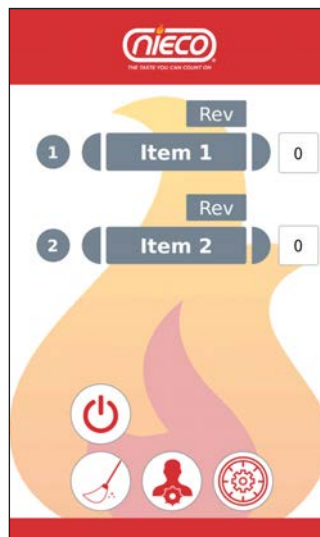
Main On/Off Switch

is used to power the broiler on or off

Touch Screen Control Panel:

- Controls all operation of the broiler
- Turns on/off cook chamber

The Touch Screen Control Panel takes approximately 30-45 seconds to power on after main power switch has been turned on.





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Operation: Touch Screen Controls

The touch screen control home screen contains the majority of settings required for general operation, as well as access for advanced controls, like Manager settings. You can also access a visual guide to the cleaning process from this screen.

Lane Number

corresponds to Left or Right Belt.

- 1 Lane 1 is the Left Belt
- 2 Lane 2 is the Right Belt

Recipe Name ITEM 1

Select Recipe

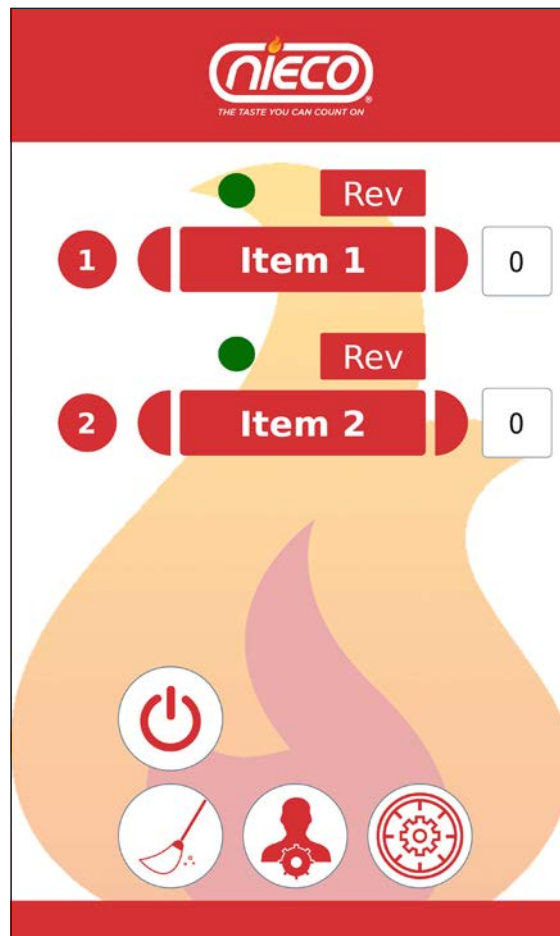
Tap Semi-circles to select recipe for each lane

Power

Tap to access on/off for cook chamber

Cleaning

Tap to access cleaning sequence visual guide.



Temp Bubble ●

Green light indicates ready to cook

REV Rev

hold down to reverse belt

Note: Recipe name and controls are in grey if chamber is not on.

Manager Settings

Access controls for Temperature, Editing Recipes, and Calibration

Default Password: 123

Factory Settings

Not accessed for general operation purposes.

Operation: Powering the Broiler

PREPARATION

1. Broiler is centered under hood and plugged in.
2. The Incendalyst™ must be installed.
3. Turn ventilation system on.

⚠ WARNING ⚠

THE VENTILATION SYSTEM MUST BE ON AT ALL TIMES DURING BROILER OPERATION.

OPERATING BROILER WITHOUT PROPER VENTILATION IS A SEVERE FIRE HAZARD.

POWERING THE BROILER

1



1. Turn the MAIN POWER SWITCH on.
Note: The Touch Screen Control Panel takes approximately 30-45 seconds to power on after main power switch has been turned on.
2. Use Touch Screen Control to turn on the LEFT/RIGHT cooking chambers.
3. Allow broiler to heat for 45 minutes before cooking.

2



Shutdown Procedures



PLANNED SHUTDOWN

1. Allow the broiler to run free of any product for 10 minutes. This will burn the chain clean
2. Use Touch Screen Control to turn LEFT/RIGHT Chambers to Off.
3. Turn off the **MAIN POWER SWITCH**.
4. Wait for the broiler to cool to begin Daily Cleaning.



EMERGENCY SHUTDOWN

No attempt to operate this appliance should be made in the event of a power failure.

Turn off the **MAIN POWER SWITCH**



 **CAUTION** 

FOR YOUR SAFETY: Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

 **CAUTION** 

FOR YOUR SAFETY: In the event of a prolonged power failure, no attempt should be made to operate this appliance.

Basic Operation: Power On/Off

1

Flip Broiler ON/OFF Switch to Power Broiler



POWER TIPS:

Main On/Off Switch is used to power the broiler on or off

Touch Screen Control Panel:

- Controls all operation of the broiler
- Turns on/off cook chamber

2

Wait 30–45 Seconds for Touch Screen Control to Power On

3

Touch Power to Turn Cooking Chambers On

4

Touch Toggle Switch To Turn On or Off





MV74E

Selecting a Recipe

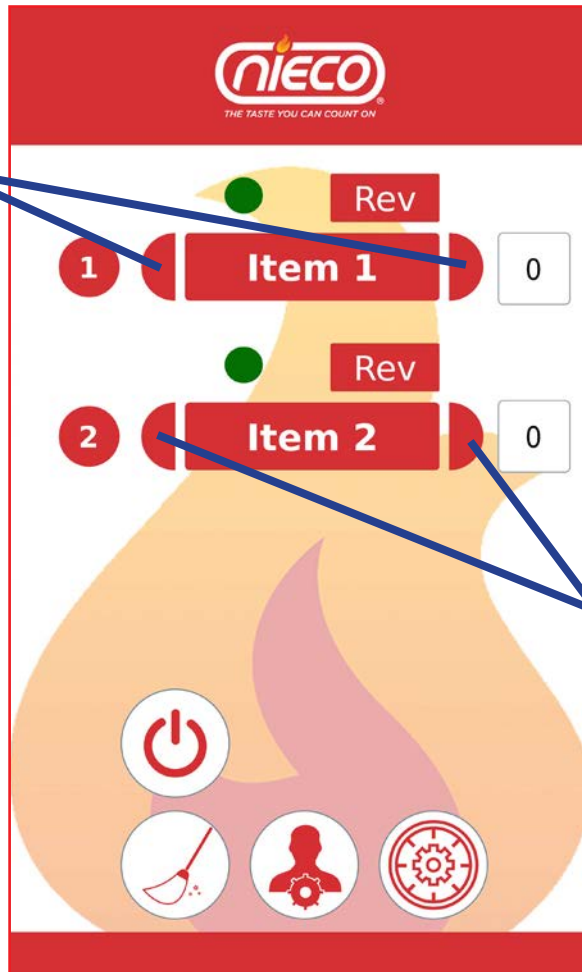
Click next recipe (semi-circle) to toggle and select the recipe for each Belt Lane.

Lane 1 is the Left Belt

Lane 2 is the Right Belt

1

**Touch to Toggle
Recipe Selection
For Left Belt**

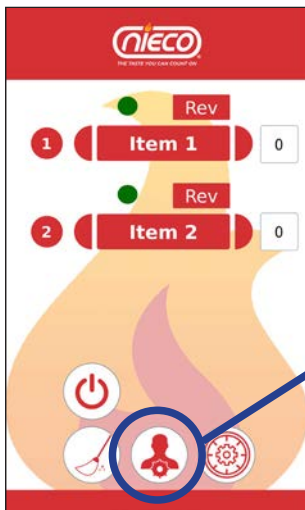


2

**Touch to Toggle
Recipe Selection
For Right Belt**

Manager Settings Control Screen

Use the Manager Settings Control Screen to access, monitor and set broiler temperature settings, and add or adjust recipe settings.



Touch to access
Manager Settings
Screen



Password: 123

Temperature Settings

- 1 Touch to Adjust the temperature setting. The actual temperature is displayed above.

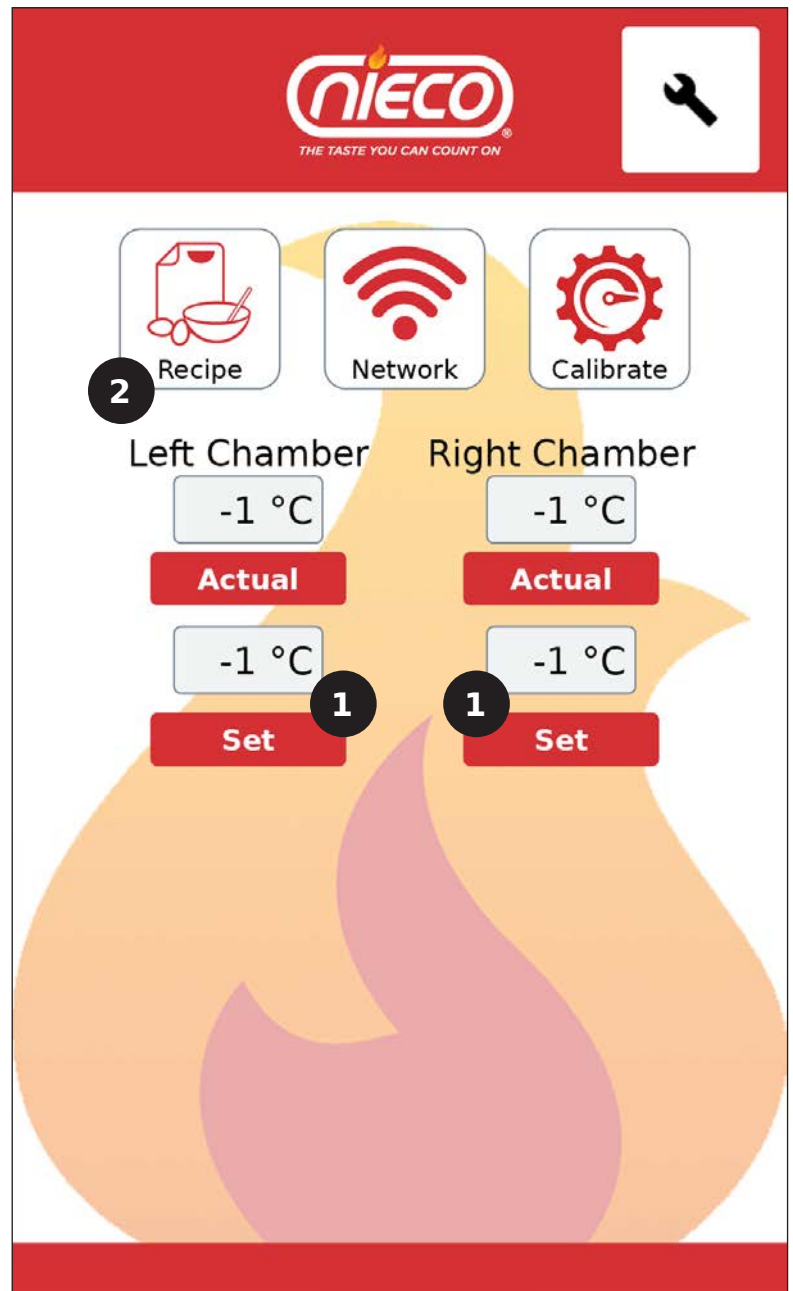
Broiler Calibration

1. Set L/R chambers to 240°C (465° F).
2. Allow broiler to heat for 45 minutes.
3. Perform Cookout.
4. Adjust Recipe cook time as necessary to achieve Cookout Specifications.

Note: Calibration button is not currently used for the Calibration process.

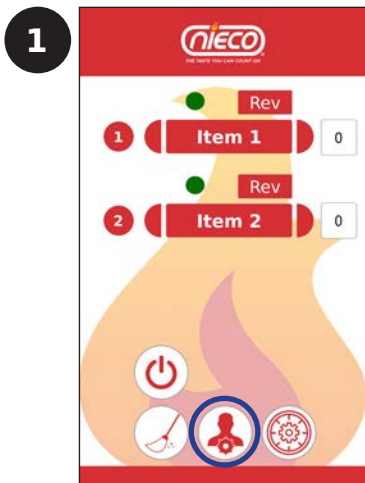
Recipe Settings

- 2 Touch to enter the Recipe Screen

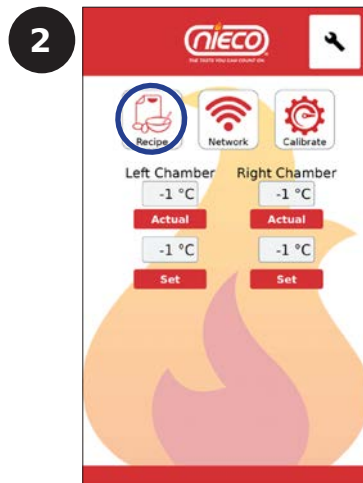


How to Adjust Recipe Cook Time

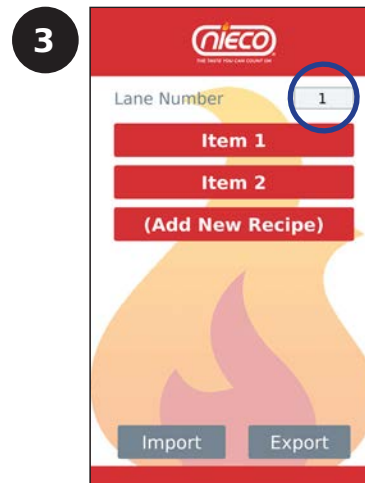
If temperature tests indicate that additional cook time is needed to reach proper temperature, best practice is to adjust the specific product Recipe setting for your MV74E.



Access Manager Settings Screen
Password: 123



Access Recipe Settings Screen



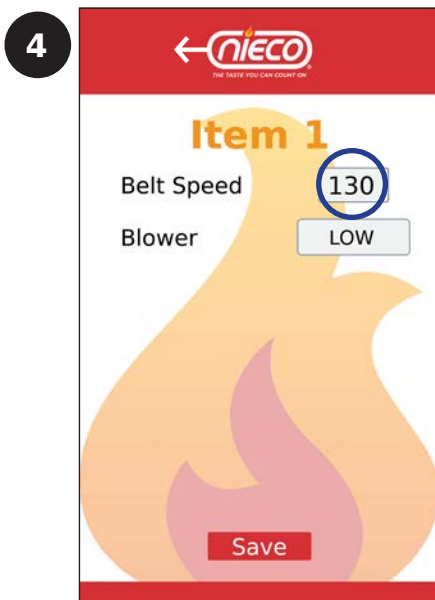
Select Lane

- 1 Left
- 2 Right

Select Recipe

Select Product Recipe to adjust.

eg. **ITEM 1**



Adjust Recipe

Increase or decrease belt speed time in **5** second increments as required.

Select **Save** to confirm new recipe setting, then touch ← to return to the Manager Settings Screen.

Edit Name

Touch Recipe Name to edit

Belt Speed

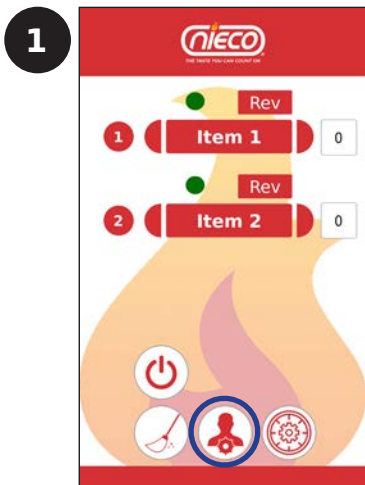
Time is displayed in seconds

- Lower time = faster cooking
- Higher time = slower cooking

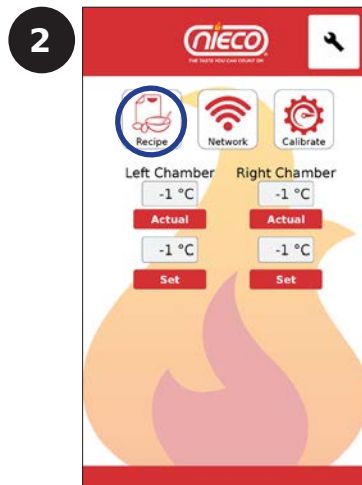
Tip: As a general guide, adjust time/speed in 5 second increments to achieve desired product temperature.

How to Add a New Recipe

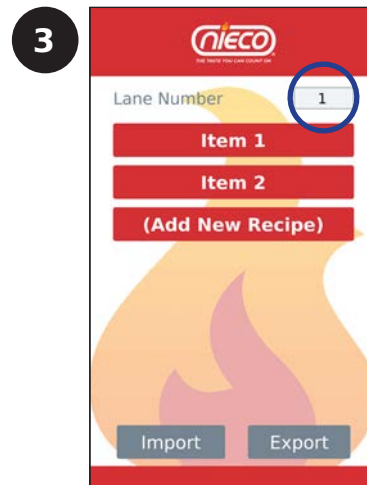
The Recipe Screen is accessed through the Manager Controls Screen.



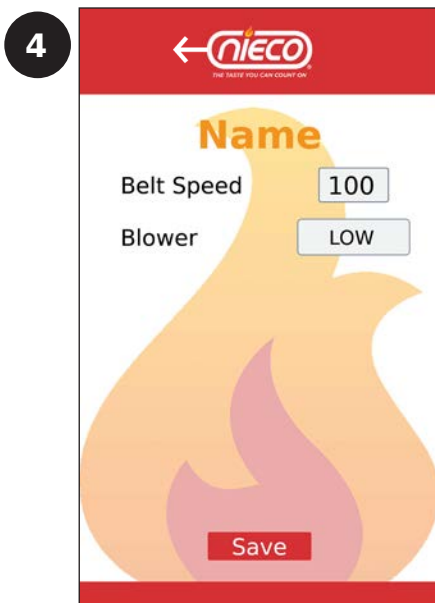
Access Manager Settings Screen
Password: 123



Access Recipe Settings Screen



Select Lane
1 Left
2 Right
Select Recipe
Touch
(Add New Recipe)



Edit Name
Touch Name to edit

Adjust Recipe
Increase or decrease belt speed time in **5** second increments as required.

Select **Save** to confirm new recipe setting, then touch ← to return to the Manager Settings Screen.

Belt Speed
Time is displayed in seconds

- Lower time = faster cooking
- Higher time = slower cooking

Tip: As a general guide, adjust time/speed in 5 second increments to achieve desired product temperature.

Deleting a Recipe
Touch and hold Recipe Name, then touch Yes to Delete selected Recipe.



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Cleaning & Disassembly



ALL PARTS ARE CLEANED ON A DAILY BASIS UNLESS OTHERWISE NOTED

Follow the steps for proper disassembly. Reverse the order for reassembly.

- Turn broiler off.
- Disconnect the power supply to the broiler before cleaning or servicing.
- Allow to cool for 30 minutes prior to cleaning/disassembly.
- Leave the ventilation system on during cooling.
- Use only approved cleaning, degreasing and sanitizing solutions.
- If this broiler is connected using a restraint, and disconnection of the restraint is necessary for cleaning or moving the broiler, the restraint must be reconnected after the broiler has been returned to its originally installed position.



WARNING

BROILER PARTS ARE HOT.
 DON'T ATTEMPT TO DISASSEMBLE THE BROILER UNTIL IT IS FULLY COOL. FAILURE TO FOLLOW THIS INSTRUCTION MAY RESULT IN SEVERE INJURY.



WARNING

LEAVE THE VENTILATION HOOD ON DURING COOLING.
 FAILURE TO DO SO COULD POSE A FIRE SAFETY HAZARD.



CAUTION

FOLLOW THE DISASSEMBLY AND REASSEMBLY STEPS TO ENSURE PROPER OPERATION OF THE BROILER.
 FAILURE TO DO SO MAY RESULT IN OPERATIONAL PROBLEMS.

Cleaning Process Visual Guide

You can access a visual guide to the cleaning process from the touch screen control home screen. The images reflect the same process contained in this manual and in the MV74E cleaning chart poster.

Cleaning

Touch to access cleaning sequence visual guide.



Cleaning & Disassembly Guide



How To Read The Cleaning Section

The name of the part to be cleaned The location of the part When to clean the part

Meat Guides **Clean: Every 4 hours**

Tools

The tools needed to clean the part

3-Compartment Sink Scrub Pad

Instructions

Picture of the part to be removed and cleaned

How to remove and clean the parts

1. Lift the meat guides up and off the feeder.
2. Wash with scrub pad, rinse, and sanitize in the 3-compartment sink.

Feed End

1 Frequency Color Code

Step in Cleaning Chart

Every 4 Hours

Daily

Weekly

Monthly

Cleaning & Disassembly Guide



Tools Needed



3-Compartment Sink



Degreaser



Heat-Resistant
Gloves



No-Scratch Pad



Scrub Pad



Soft Bristle
Brush



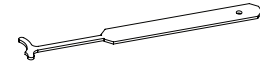
Towel



Cleaning Brush



Airbox Wrench/
Belt Scraper Tool



Shaft Cleaning Tool



Instructions

1. Allow the broiler to run free of product for 10 minutes before turning it off. This allows any residue to burn off the chains.
2. Shut the broiler off and let it cool for 30 minutes before disassembly and cleaning.
3. Unplug the broiler before cleaning.
4. Always leave the ventilation hood on during the 30 minute cool down period.
5. Use only approved cleaning solutions.
6. Allow all parts to air dry after cleaning.

KEY

Important Symbols



This "Stop" sign shows a step in the procedure that must be followed exactly or personal safety could be affected.



This warning symbol shows a step in the procedure that must be followed exactly or broiler performance could be affected.



This "puzzle" symbol shows an important step in the reassembly procedure to follow carefully.

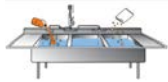
Cleaning & Disassembly Guide

Meat Guides

Clean: Every 4 hours



Tools



3-Compartment Sink



Scrub Pad



Instructions

1. Lift the meat guides up and off the feeder.
2. Wash with scrub pad, rinse, and sanitize in the 3-compartment sink.

Feed End



Feeder Cover

Clean: Every 4 hours



Tools



3-Compartment Sink



Scrub Pad



Instructions

1. Slide the feeder cover towards you until it comes off.
2. Wash with scrub pad, rinse, and sanitize in the 3-compartment sink.

Feed End



Cleaning & Disassembly Guide

Clean: Every 4 hours

Push Bar Feeder Drive



Tools



3-Compartment Sink



Scrub Pad



Instructions

1. Pull the release pin.
2. Lift push bar feeder bases up and off.
3. Wash with scrub pad, rinse, and sanitize in the 3-compartment sink.

! DO NOT lift the feeder base by the feeder bar or the chains. This will damage the feeder base.

+ REASSEMBLY: Pull the release pin and place feeder base in position.

Feed End



3

Feeder Housing Enclosure

Clean: Every 4 hours



Tools



3-Compartment Sink



Scrub Pad



Instructions

1. Lift and remove.
2. Wash with scrub pad, rinse, and sanitize in the 3-compartment sink.

+ REASSEMBLY: Hang feeder housings on brackets.

Feed End



4

Cleaning & Disassembly Guide

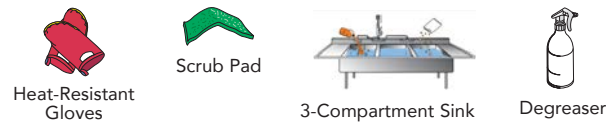


Grease Pan


Clean: DAILY



Tools



Instructions

- Slide grease pan out.
 **Make sure grease pan is cool before putting in water or it may warp the pans.**
- Take to sink area and spray with degreaser.
- Wash with scrub pad, rinse, and sanitize in the 3-compartment sink.

Feed End



D1

Lower Heat Reflector


Clean: DAILY



Tools



Instructions

- Slide lower heat reflector out.
 **Make sure lower heat reflector is cool before putting in water or it may warp the pans.**
- Take to sink area and spray with degreaser.
- Wash with scrub pad, rinse, and sanitize in the 3-compartment sink.

Feed End



D2

Cleaning & Disassembly Guide

Holding Pan Bracket

Clean: DAILY



Tools



Heat-Resistant
Gloves



Scrub Pad



3-Compartment Sink



Degreaser



Instructions

1. Slide holding pan bracket up and out.
2. Take to sink area and spray with degreaser.
3. Wash with scrub pad, rinse, and sanitize in the 3-compartment sink.

Feed End



Lower Drip Tray

Clean: DAILY



Tools



Heat-Resistant
Gloves



Scrub Pad



3-Compartment Sink



Degreaser



Instructions

1. Slide tray out.
2. Take to sink area and spray with degreaser.
3. Wash with scrub pad, rinse, and sanitize in the 3-compartment sink.

Feed End



Cleaning & Disassembly Guide



Hotel Pan

Clean: DAILY



Tools



Scrub Pad



3-Compartment Sink



Degreaser



Instructions

1. Slide out and empty.
2. Take to sink area and spray with degreaser.
3. Wash with scrub pad, rinse, and sanitize in the 3-compartment sink.

Discharge End



Sludge Tray

Clean: DAILY



Tools



Scrub Pad



3-Compartment Sink



Degreaser



Instructions

1. Slide out.
2. Take to sink area and spray with degreaser.
3. Wash with scrub pad, rinse, and sanitize in the 3-compartment sink.

Discharge End



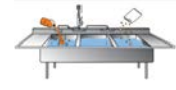
Cleaning & Disassembly Guide

Cover and Awning

Clean: DAILY



Scrub Pad



3-Compartment Sink



Degreaser



1. Remove Cover
2. Swing and lift up Awning to remove.
3. Wash with scrub pad, rinse, and sanitize in the 3-compartment sink.

Discharge End



Return Slide

Clean: DAILY



Scrub Pad



3-Compartment Sink



Degreaser



1. Lift up and out of broiler.
2. Take to sink area and spray with degreaser.
3. Wash with scrub pad, rinse, and sanitize in the 3-compartment sink.

Discharge End



Cleaning & Disassembly Guide

Stripper Grease Tray

Clean: DAILY



Tools



Scrub Pad



3-Compartment Sink



Degreaser



Instructions

1. Lift tray up and out.
2. Take to sink area and spray with degreaser.
3. Wash with scrub pad, rinse, and sanitize in the 3-compartment sink.

Discharge end



Stripper Blade

Clean: DAILY



Tools



Scrub Pad




3-Compartment Sink



Degreaser



Instructions

1.  Lift stripper blade up and swing out.
2. Take to sink area and spray with degreaser.
3. Wash with scrub pad, rinse, and sanitize in the 3-compartment sink.

Discharge End



Cleaning & Disassembly Guide



Remove Daily Carbon Build-up: Shaft & Belts

Clean: DAILY



Tools



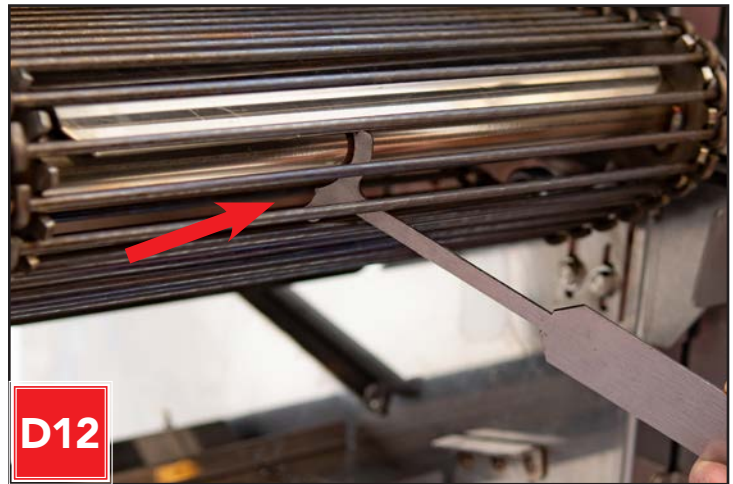
Instructions



CAUTION: EXTREMELY HOT.
Allow to cool before handling.

1. Remove Carbon Build-up from shafts and belts with supplied cleaning tools and brushes, or equivalent.

Discharge End

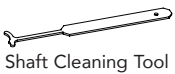


Remove Daily Carbon Build-up: Belts & Plates

Clean: DAILY



Tools



Instructions



CAUTION: EXTREMELY HOT.
Allow to cool before handling.

1. Remove carbon build-up from belts and plates by scraping with supplied cleaning tools and brushes, or equivalent.

Discharge End



Cleaning & Disassembly Guide



Incendalyst™

Clean: DAILY



Tools



3-Compartment Sink



Instructions



CAUTION: EXTREMELY HOT.
Allow to cool before handling.

1. Lift Incendalyst™ up and off.
2. Rinse clean with water only. The Incendalyst™ may be soaked, then rinsed if needed.
3. Shake out excess water thoroughly.

! CLEAN WITH WATER ONLY!

Top



Cleaning & Disassembly Guide



Hood

Clean: WEEKLY



Tools



Scrub Pad



3-Compartment Sink



Degreaser



Instructions



CAUTION: EXTREMELY HOT.
Allow to cool before handling.

1. Lift Hood up and off.
2. Take to sink area and spray with degreaser.
3. Wash with scrub pad, rinse, and sanitize in the 3-compartment sink.

Top



Upper Element Reflector

Clean: WEEKLY



Tools



Heat-Resistant
Gloves



Scrub Pad




3-Compartment Sink



Degreaser



Instructions

1. Slide upper element reflector out.
 **Make sure upper element reflector is cool before putting in water or it may warp.**
2. Take to sink area and spray with degreaser.
3. Wash with scrub pad, rinse, and sanitize in the 3-compartment sink.

Feed End



Cleaning & Disassembly Guide



Disconnect Upper Airbox

Clean: MONTHLY



Tools



Heat-Resistant
Gloves



Airbox Wrench/
Belt Scraper Tool



Instructions

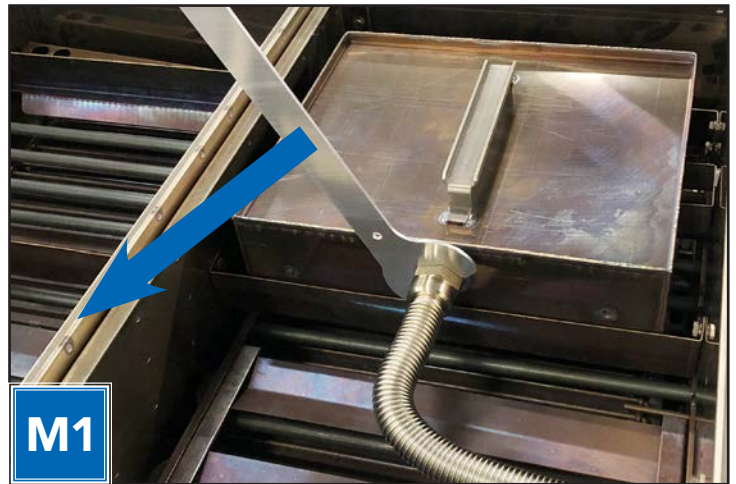


CAUTION: EXTREMELY HOT.
Allow to cool before handling.

1. Remove air hose with supplied wrench or equivalent.

REASSEMBLY: Reinstall air hose, hand-tighten only

Top



M1

Remove Upper Airbox

Clean: MONTHLY



Tools



Heat-Resistant
Gloves



Instructions



CAUTION: EXTREMELY HOT.
Allow to cool before handling.

1. Lift out airbox by handle.

Top



M2

Cleaning & Disassembly Guide

Clean Upper Airbox

Clean: MONTHLY



Tools



Cleaning Brush



Instructions



CAUTION: EXTREMELY HOT.
Allow to cool before handling.

1. Clean with supplied wire brush or equivalent, making sure holes are clear.



REASSEMBLY: Reinstall air hose, hand-tighten only

Top



Clean Upper Burner

Clean: MONTHLY



Tools



Cleaning Brush



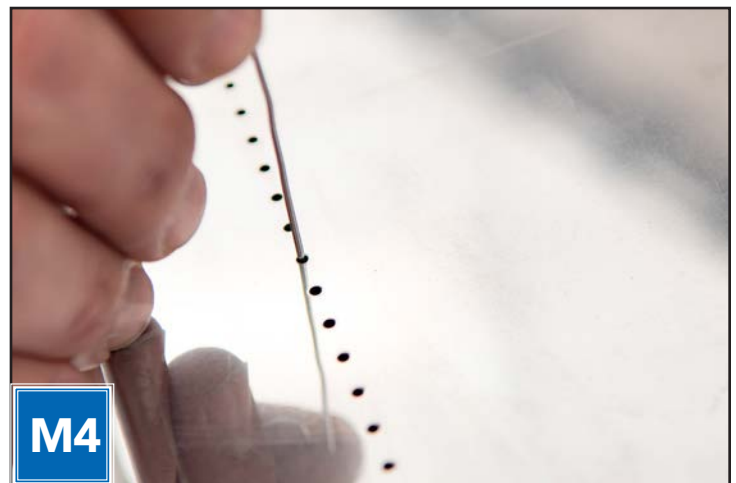
Instructions



CAUTION: EXTREMELY HOT.
Allow to cool before handling.

1. Clean with supplied wire brush or equivalent, making sure holes are clear.

Top





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Parts Listing



Air System

28496	AIR BOX (LH & RH SIDE ARE THE SAME)
22626	AIR TUBE MANIFOLD (LEFT)
23333	AIR TUBE MANIFOLD (RIGHT)
25977	FLEXIBLE CONNECTOR (3/4 X 11") LH & RH SIDE ARE THE SAME
26606	BLOWER (LH & RH SIDE ARE THE SAME)
22995	RESTRICTOR 3/16" (LH & RH SIDE ARE THE SAME)

Electrical Elements & Controls

28531	ELEMENT, 380V, 1000W
15650	WARMER ELEMENT - 220V - 900W
26673	CONTACTOR
19161	CIRCUIT BREAKER, 3POLE, 25A
11965	CIRCUIT BREAKER, 20A
15329	SOLID STATE RELAY, 50A
27319	POWER SUPPLY, DC
27305	MAIN ON/OFF SWITCH
26600	RELAY, 250VAC, 24VDC COIL, 8A, 8 PIN
18092	RELAY BASE, 8 PIN
27774	TOUCH SCREEN, DISPLAY
26524	MOTHER BOARD
26522	MOTOR BOARD
27006	CAT 5 CABLE
15576	TEMPERATURE PROBE 4" (QTY 2)
16313	TEMPERATURE PROBE 8.5" (QTY 2)
27302	PROBE CLIP / CONNECTOR
25851	TERMINAL BLOCK - MAIN POWER & ELEMENTS
25852	END COVER - TERMINAL BLOCK
4405-18	TERMINAL BLOCK - GROUND - MAIN POWER
18686	TERMINAL BLOCK-GRAY
18687	END COVER - TERMINAL BLOCK

Belt Drive System & Bearings

29387	BELT REFLECTOR V3 PLATE (QTY 2 - LH & RH SIDE ARE THE SAME)
6027	# 35 DRIVE CHAIN (SOLD PER/FT)
6048	MASTER LINK
6035	13" ROD BELT (5FT EACH SIDE)
6046	PTFE BEARING (DISCHARGE OUTER DRIVE SHAFT)
6047	PTFE BEARING (DISCHARGE INNER DRIVE SHAFT)
6049	PTFE BEARING (FEED END - QTY 2)
19610	BEARING BLOCK, CENTER, ALUM/BRZ
26490	GEAR MOTOR,DC,BRUSHLESS (QTY 2)
26846	MOTOR CONTROL CABLE
17899	MOTOR SPROCKET - 10T
13699	DRIVE SPROCKET -32T
6037	IDLER SHAFT SPROCKET, 35B15, 5/8" BORE
18997	OUTER DRIVE SHAFT
35900	FLANGED BUSHING - INSIDE OUTER DRIVE SHAFT
19862	INNER DRIVE SHAFT
15565	IDLER SHAFT - 13"
25847	STRIPPER BLADE 13" & 13"
16402	MOUNTING BRACKET - STRIPPER BLADE - LH
16403	MOUNTING BRACKET - STRIPPER BLADE - RH
27324	CROSS ROD - TENSION SHAFT
6028	SET COLLAR - 5/8"
19912	BRACKET - U - TENSION SHAFT

Miscellaneous

25806	INCENDALYST, 8" X 15"
25333	SHAFT CLEANING TOOL
25332	TOLL, COMBINATION WRENCH
23307	CLEANING BRUSH
9133	ROD BELT PLIERS



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Parts Listing



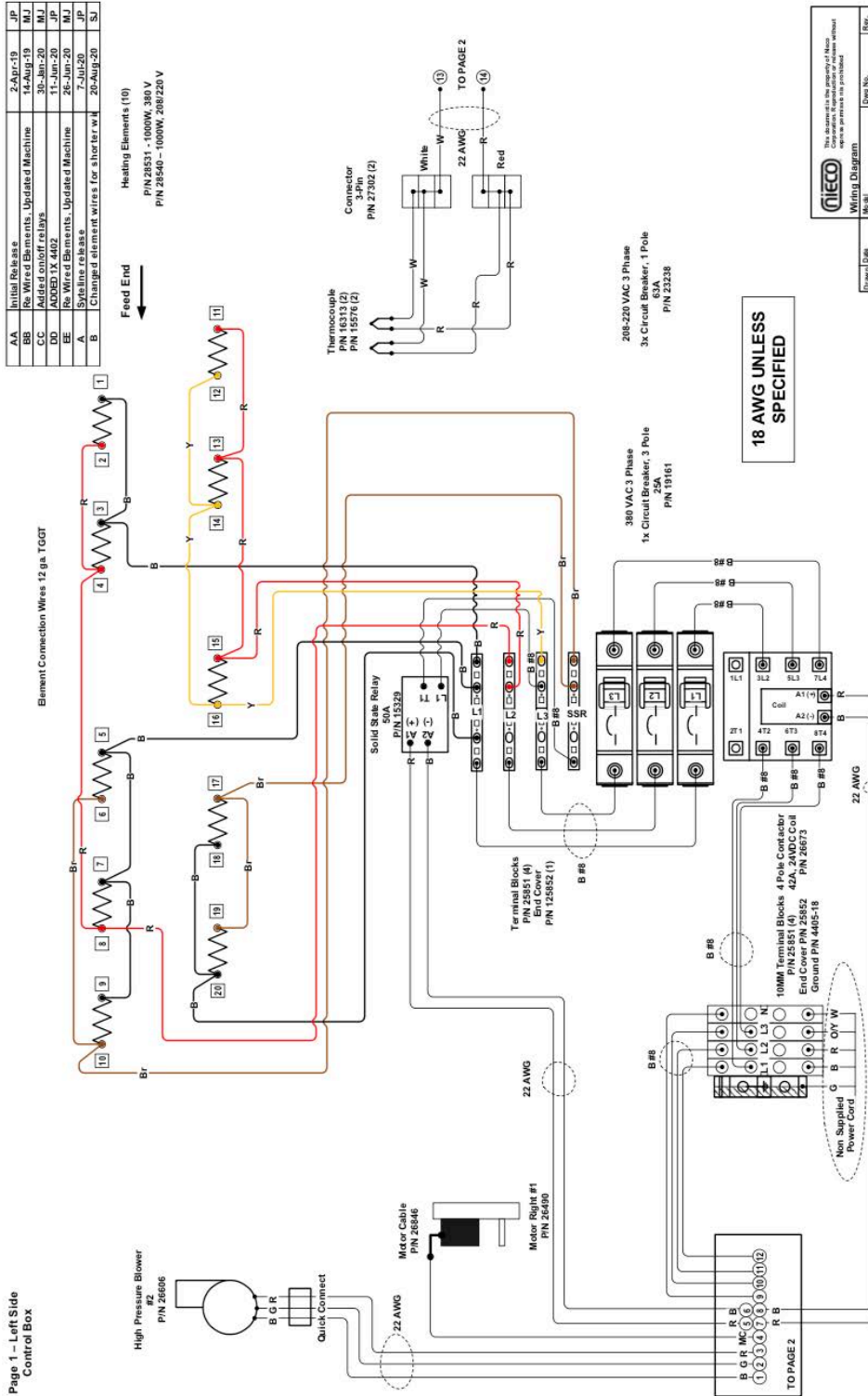
Sheet Metal Parts

27881	FEED END HEAT SHIELD
28521	FEED END GREASE PAN
27932	HEAT SHIELD - REAR
28547	DISCHARGE AWNING, PERF
27982	SLIDE - 4 LANE
27985	PTFE SHEET, FOR SLIDE
27984	CLAMP, PTFE BRACKET
17347	WING NUT (QTY 3)
27994	TRAY, GREASE, STRIPPER TO SLUDGE TRAY TRANSITION
27949	SLUDGE TRAY
22898	HOTEL PAN (1/9" X 4")
28898	FRAME SUPPORT - HOLDING PAN - 4 LANE
27882	GREASE DRIP TRAY - BOTTOM
28525	HOOD / CHIMNEY
28478	TOP COVER, BOH (QTY 2 - LH & RH SIDE ARE THE SAME)
29261	BL LOGO, BOH (QTY 2)
28479	COVER, BOTTOM RH SIDE, BOH
28480	COVER, BOTTOM LH SIDE, BOH
27922	COVER, CENTER, LH & RH SIDE, BOH
27822	LOWER SHELF, SQUARE STAND
28470	BRACKET, STACKING PHU PAN, FOR SQUARE STAND

Feeder

29026	FEEDER COVER
22295	ENCLOSURE
22348	DRIVE UNIT PUSH BAR - LH
22354	DRIVE UNIT PUSH BAR - RH
15617	FEEDER BAR - 13"
11381-6	FEEDER CHAIN, CUT TO LENGTH (QTY 6 PER ASSEMBLY)
11478	FLANGE BUSHING - PUSHBAR FEEDER
22296	TENSIONER BRACKET - PUSHBAR FEEDER LH
22297	TENSIONER BRACKET - PUSHBAR FEEDER RH
28542	PATTY GUIDE, (LH & RH ARE THE SAME)
20504	CLUTCH COVER
17494	CLUTCH RESTRAINT BRACKET
15882	COMPLETE CLUTCH ASSEMBLY
14900	COMBO CLUTCH - ONLY -
14896	BEARING / SHOULDER WASHER-WHITE- (CLUTCH ASSEMBLY)
10275	THRUST WASHER
10627	BEARING CLIP
11608	BLACK KNOB - CLUTCH ASSEMBLY
27940	FEEDER MOUNTING BRACKET - RH
27941	FEEDER MOUNTING BRACKET - LH
27898	BRACKET, CLUTCH MOUNTING

Wiring Diagram



Page 1 - Left Side
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Wiring Diagram

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Revision History:

Date	Notes	Revision
04.2022	Initial Version	A



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