

User Manual



Ventless Countertop Impingement Conveyor Ovens



REVISED 09/2026



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Critical Information

- **Proteins:** Cooking fatty foods like proteins will affect the longevity of this conveyor oven.
- **Crumb Tray Cleaning:** Frequently clean the crumb tray to stop excess buildup that can affect the taste of the food. Follow the instructions in the Cleaning section to properly complete cleaning.



Intertek
5013357



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5013357

Conforms to UL STD 197
Conforms to NSF/ANSI 4
Conforms to EPA 202 Test Method for Ventless Installation
NSF Tested by ETL

Hazard Statements

KEY SAFETY WARNINGS

SYMBOLS



WARNING – To prevent personal injury.



CAUTION – Hot surface, burn risk.



CAUTION – Hot.



CAUTION – Shock.



GROUNDING

ELECTRICAL HAZARDS

WARNING – Electric Shock (Liquid Entry)

- Water and other liquids entering the inside of the equipment can create electrical hazards.
- Keep water and other liquids from entering the inside of the equipment.
- Do not allow any liquid to penetrate the equipment's exterior.
- Liquid inside the equipment could cause an electrical shock.

WARNING – Electric Shock (Spray Cleaning)

- Direct application of liquids to the unit can damage electrical components.
- Do not spray water or cleaning products directly onto the unit.
- Avoid using spray bottles or pressurized cleaning systems on the equipment.
- Liquid could contact the electrical components and cause a short circuit or electrical shock.

WARNING – Electrical Hazard / Fire Hazard (Power Cord)

- Damaged or modified power cords create significant electrical risks.
- Do not use equipment if the power cord is damaged or has been modified.
- Avoid using equipment with frayed, cracked, or otherwise compromised power cords.
- Using equipment with a damaged or modified cord could result in electric shock, fire, or injury.

WARNING – Electrical Hazard / Fire Hazard (Hot Surfaces)

- Power cords contacting hot surfaces may have their insulation compromised.
- Ensure that the power supply cord does not come into contact with hot surface.
- Avoid routing power cords near or across heating elements or hot component.
- Contact with hot surfaces could damage the cord and result in fire or electric shock.

WARNING – Electrical Hazard (Cleaning with Water)

- Improper cleaning methods can introduce water to electrical components.
- This appliance should not be cleaned with a water jet or immersed in water.
- Avoid using pressure washers, sink immersion, or direct water application for cleaning.
- Cleaning with a water jet or immersing the appliance could cause damage or an electrical hazard.

WARNING – Electric Shock (Cleaning)

- Cleaning the unit while it is connected to power creates shock hazards.
- Ensure that the unit is disconnected from the power supply before cleaning.
- Avoid cleaning the appliance while it is plugged in or still connected to power.
- Failure to disconnect power before cleaning could result in electric shock.

CAUTION – Fire and Electric Shock (Cord Replacement)

- Non-original replacement cords may not meet safety specifications.
- Replace only with manufacturer's cord set.
- Avoid using generic or non-approved replacement power cords.
- Increased risk of fire or electric shock may result from using incorrect cord sets.

BURN HAZARDS

WARNING – Hot Surfaces (Operation)

- The oven contains surfaces that reach high temperatures during normal operation.
- Take care when operating the unit, as there will be hot surfaces.
- Avoid touching the exterior of the unit during and immediately after operation.
- Contact with hot surfaces can cause serious burns.

WARNING – Residual Heat

- Equipment may remain hot after power indicators are off.
- Be aware that the equipment may be hot, even though the pilot light is not on.
- Avoid assuming the unit is cool simply because indicators are off.
- Touching the equipment when it is hot could result in burns.

WARNING – Hot Surfaces (Maintenance)

- Immediate cleaning or maintenance can lead to contact with hot surfaces.
- Allow the unit to cool for 30 minutes before cleaning or performing maintenance.
- Avoid cleaning the unit immediately after operation.
- Failing to allow the unit to cool could result in burns from hot surface

GENERAL SAFETY

WARNING – Injury Risk (Children)

- Children may not understand equipment hazards and may be injured.
- Supervision is necessary when the appliance is used near children.
- Do not allow children near operational equipment without close supervision.
- Failure to supervise children near the appliance could result in injury.

WARNING – Unattended Operation

- Unattended equipment may develop hazards without timely intervention.
- Do not operate unattended.
- Avoid leaving the unit running without someone present to monitor it.
- Operating the unit unattended could lead to hazards occurring without timely intervention.

WARNING – Malfunction Risk

- Damaged or malfunctioning equipment presents multiple hazards.
- Do not operate if the equipment has been damaged or is malfunctioning in any way.
- Avoid attempting to use equipment that shows signs of damage or improper operation.
- Operating damaged or malfunctioning equipment could result in injury, fire, or further damage.

WARNING – Injury Risk (Instructions)

- Lack of proper understanding increases risk of injury.
- Read all instructions before use.
- Avoid operating the equipment without first reviewing all safety information.
- Failure to follow these precautions could result in injury to yourself and others.

Specifications

	351ICOEVB	351ICOEVD
Dimensions	18.4" H x 31.7" W x 32.5" D	18.4" H x 31.7" W x 32.5" D
Voltage	208V	240V
Amps	32.2	27.9
Wattage Consumption	6,700W	6,700W
Wattage Output	6,600W	6,600W
Phase	1	1
Operational Clearances	3" side, 1" back, 36" front	3" side, 1" back, 36" front
Max Temperature	570°F	570°F
Plug Type	Hardwired	Hardwired

For items **351ICOEV50B & 351ICOEV32B** reference column **351ICOEVB**.

For items **351ICOEV50D & 351ICOEV32D** reference column **351ICOEVD**.

NOTE: If there are other pieces of cooking equipment on either side of the oven, there should be at least 24" of space between units.

NOTE: Each oven requires its own electrical connection.

NOTE: You cannot convert voltages with these units. If you have the wrong voltage, you will need to purchase a unit with the correct voltage.

NOTE: Unit comes wired with 1-Phase configuration, but can be converted to 3-Phase. When converted to 3-Phase, the amperage drops to 15A.

Initial Setup

Inspect the Packaging: Examine the appliance's packaging for any signs of damage that may have occurred during shipping.

Unboxing: Open the packaging with care.

- Do not press a box cutter or knife through the box, as it may damage the unit or electrical components.
- Ensure you do not damage the unit or its components when removing it from the box.
- If any damage is present, contact customer service immediately.

Remove All Components: Remove the appliance and all parts from the box.

Placement:

- Place the unit on a stable surface near an electrical outlet.
- Level placement is crucial for the unit to work effectively.
- **CAUTION** - To reduce the risk of fire, the appliance is to be mounted on surfaces of noncombustible construction with noncombustible flooring and surface finish and with no combustible material against the underside thereof, or on noncombustible slabs or arches having no combustible material against the underside. Such construction shall in all cases extend not less than 4" beyond the equipment on all sides.
- **Environmental Conditions:** Operate in a conditioned space that is heated and cooled throughout the year. Do not use in extreme conditions such as high or low temperature environments, or high humidity.
- **Avoid Flammables:** Do not store or use flammable liquids near the unit.
- **Do Not Use if Damaged:** If the power cable is damaged or a malfunction occurs, switch off the appliance and contact an authorized service center.

Installation Instructions

NOTE: Installation must be performed by a licensed service technician.

1. When installing a ventless model, choose a countertop location and ensure there is adequate clearance left on all sides of the unit (see specification table for minimum operational clearances).
Note: Proper ventilation is crucial to safe and optimum performance. Although these units do not need to be placed under a hood, it is imperative to maintain adequate clearance and airflow around the oven.
2. Connect impingement plates to the air outlet within the chamber. Ensure the top impingement finger assemblies are facing down and the bottom impingement finger assemblies are facing up. Move the top impingement finger assembly to the left and make sure it is fixed by the hook. **(Fig. 1)**
3. Put the conveyor belt in place by sliding it through the chamber (from right to left). Ensure the belt is locked in place by securing the drive shaft into the groove by pressing the spring by hand. **(Fig. 2)**
4. Before beginning operation, ensure the left and right side crumb trays are pushed in and the extension plates are attached on both ends of the conveyor belt. **(Fig. 3)**

Fig. 1

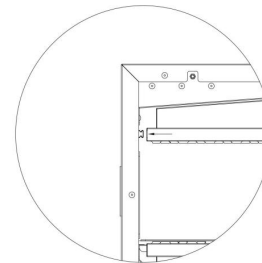
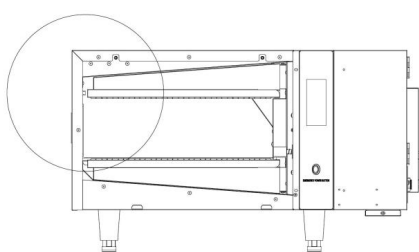
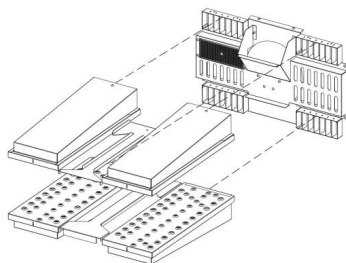


Fig. 2

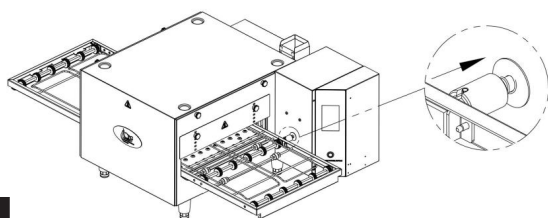
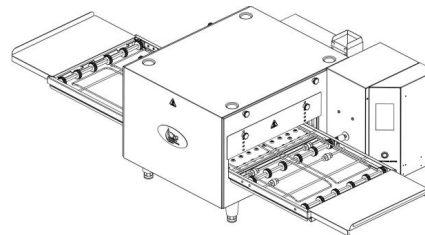


Fig. 3



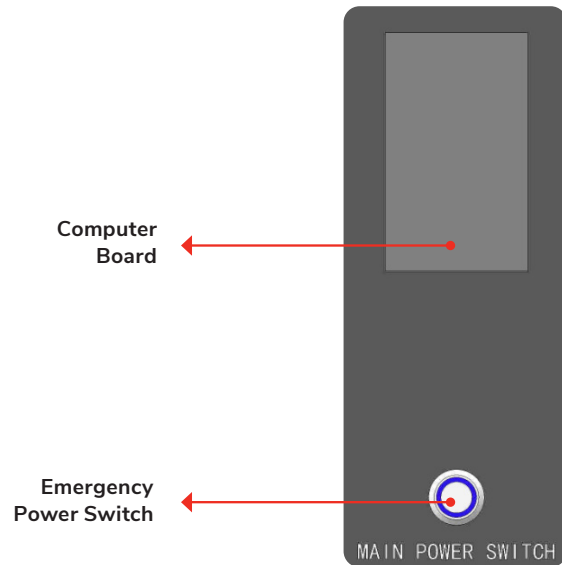
Electrical Connection

1. This equipment requires a dedicated circuit and wiring that meets the requirements found on the data plate.
2. The manufacturer requires the installation to be performed according to national and local codes and must be performed by a licensed technician.
3. The unit must be electrically grounded in accordance with all local and national codes (in the USA, the National Electrical code ANSI/NFPA no. 70 is applicable).
4. Do not power this equipment using an extension cord.
5. Do not attempt to remove or repair any component of the unit; consult an authorized service technician for servicing or repair.

Operating Instructions

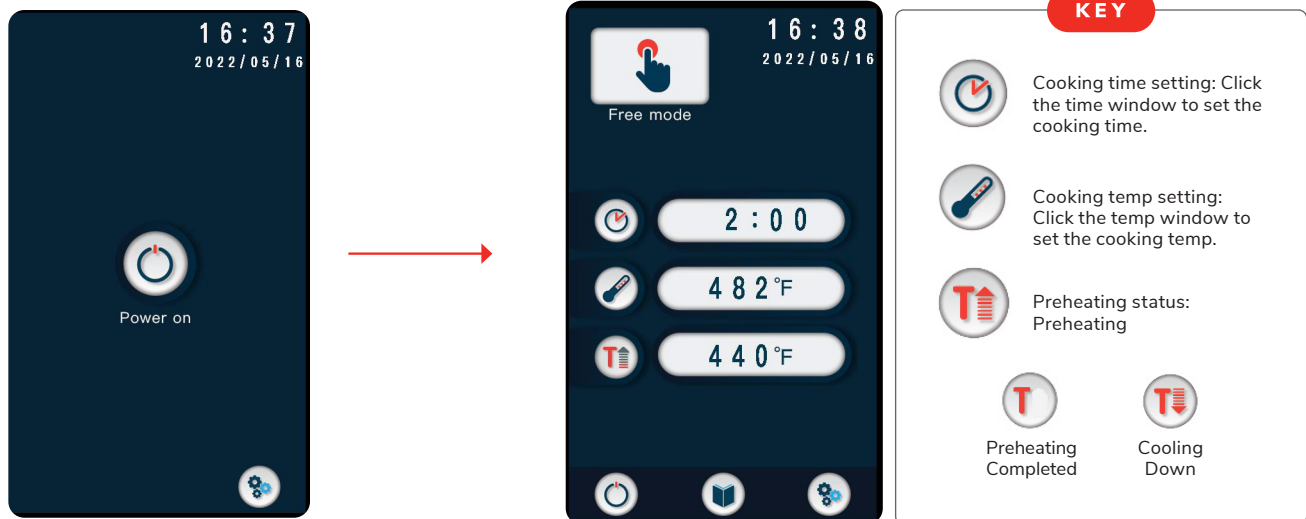
Controller Location and Function

WARNING: When the oven is operating normally, do not turn off the unit using the emergency power switch without progressing through the standard cool down process. Doing this could potentially overheat components, causing internal damage to the unit.



Power On

1. When powering on the unit, press the “Emergency Power Switch,” causing the touchscreen to light up and enter the boot interface shown below.
2. Next, press the “Power On” button, which will lead you into the “Free Mode” interface shown below.



NOTE: When the temperature on the right side of the temperature icon is not displayed, press “Preheating Status” and the live temperature reading will be displayed on the right side for 5 seconds.

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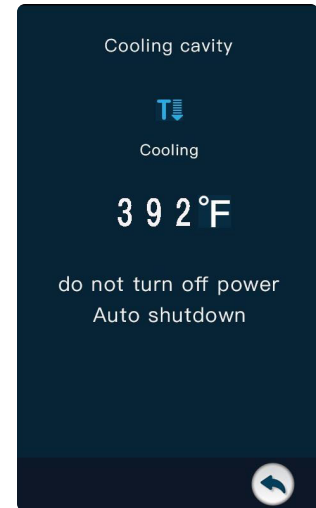
Shut Down



To shut down the oven, long press “Shut Down” for 3 seconds to shut down the unit. If the temperature is higher than 195°F, it will automatically enter cool down mode and shut down once the cool down has been completed.

WARNING:

During the automatic cool down process, do not turn off using the emergency power switch. Doing so could cause high temperature damage to the unit!



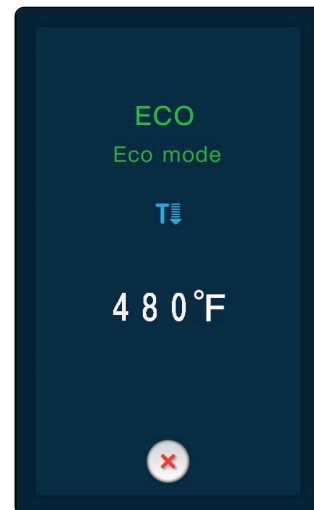
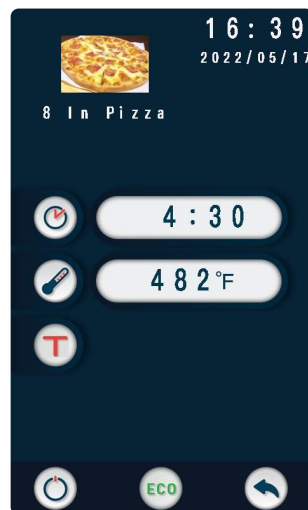
Menu Mode



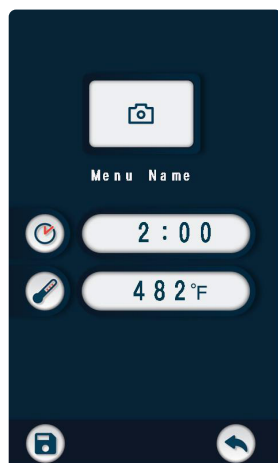
Click “Menu Mode” icon to enter menu list as shown below.



Press the “ECO Mode” button to enter ECO mode as shown below. This maintains the cavity temperature at 250°F, stops the conveyor belt from moving, and darkens the touchscreen to save power during downtime.



Choose a recipe to enter the cooking interface as shown above.



New Menu Setting

1. On the menu list interface, click the “New Recipe” button to enter the new recipe interface shown to the left.
2. Select the picture, set the recipe name, and set the cooking time and temperature.
3. Once complete, click the save button to save the menu.

Delete Menu

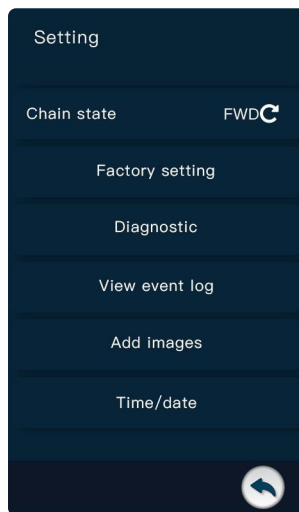
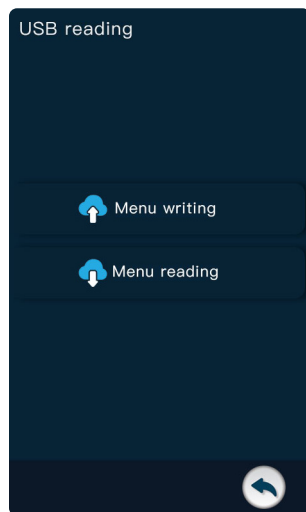
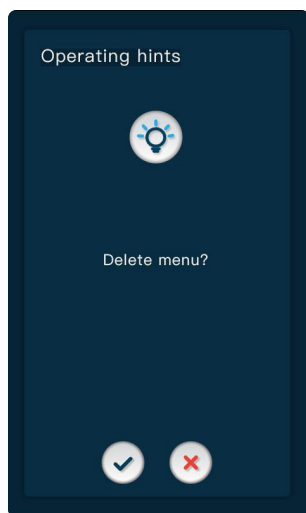
To delete an existing recipe, long press the recipe on the menu list interface. This will prompt the delete window to pop up as shown below.

USB Read/Write Menu

On the menu list interface, click “USB Read & Write Menu” to enter the USB read and write menu interface as shown below.

Settings

Click the “Settings” button to enter the settings interface screen as shown below.



Chain State: Conveyor belt direction can be changed to forward (right to left) or reverse (left to right).

Factory Setting & Diagnostic: A password is required to gain access (contact the manufacturer to obtain password).

View Event Log: View past event information.

Add Images: Upload custom images.

Time/Date: Set the time and date on your unit.

Menu Writing: Input USB to the computer board to upload a recipe.

Menu Reading: Input USB to the computer board to download existing recipe.

Cleaning & Maintenance

WARNING: Use only non-abrasive cleaners. Abrasive cleaners could scratch the finish of your unit, marring its appearance and making it susceptible to dirt accumulation. Do not use steel wool, other abrasive cleaners, or cleaners/sanitizers containing chlorine, iodine, ammonia, or bromine chemicals, as these will deteriorate the stainless steel and glass material and shorten the life of the unit.

Daily Cleaning

Step	Operation
1	Check that the oven is cooled and the power is completely turned off according to the warnings previously mentioned.
2	Clean the outside of the oven with a soft cloth and mild detergent.
3	Use a hard nylon brush to clean the cooling fan and the cooling air outlet.
4	Check that all cooling fans are operating properly (there is air flowing in and out of the electrical box).
5	Use a hard nylon brush to clean the conveyor belt.
6	Remove crumb pan, clean, and reinstall.

CAUTION: If the cooling fan does not work properly, replace it immediately. If the oven runs without sufficient cooling, the parts inside the oven will be damaged.

Monthly Cleaning

Step	Operation
1	Caution: Make sure oven is totally powered off and unplugged. Do not clean the oven until it's cooled down.
2	Remove the following components from the oven: crumb trays, extension plates, left and right baffles, and conveyor assembly.
3	When taking out each impingement finger assembly and shutter, take note of the installation position on each assembly to confirm that they are reinstalled in the proper position.
4	Write a number on the three components of each impingement finger assembly that you disassembled to help you reassemble them correctly.
5	Clean the components of the air guide box and clean the inside of the oven with a wet cloth.
6	Assemble the impingement finger assembly, and then install the impingement finger assembly back into the oven according to the position number written on it.
7	Reinstall the left and right baffles.
8	Reinstall conveyor chain assembly.
9	Check the tightness of the conveyor belt, which should be able to pull up 2"-3" (50-70 mm). If necessary, adjust the belt tightness by turning the belt tightness adjusting screws at one end (right side) of the belt retaining shaft.
10	Reinstall the crumb trays.