



CP-12S

CP-18S

Electric Conveyor Pizza Oven

Thank you for purchasing this range of appliance of our company. Proper attention to preventative maintenance and scheduled maintenance procedures will prolong the life of the appliance.

Warning:

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

For your safety

Do not store gasoline or other flammable liquids in the vicinity of this or any other appliance.

WARNING: FIRE HAZARD

The area where the appliance is installed must be kept clear of combustibles and flammables. This includes mops, rags, grease, wrapping paper and electrical cords.

Warning

Electrical Grounding Instructions

This appliance should be grounded well. Connect the wire to a suitable air switch.

Notice

This appliance is designed for use in non-combustible locations only. Install the appliance on a firm, level, and non-combustible surface. For servicing, a clearance of 6 inches (15cm) from rear of the appliance to wall should be kept.

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1. General information

1.1 Information about the instruction manual

This instruction manual contains information about the installation, operation and maintenance of the appliance and should be consulted as an important source of information and reference guide. Awareness of the safety instructions and instructions for use in this manual will ensure the safe and correct use of the appliance. In addition to the information given here, you should comply with any local Health and Safety Controls and generally applicable safety regulations. The instruction manual forms part of the product and should be kept near the appliance and easily accessible for anyone carrying out the installation, servicing, and maintenance or cleaning.

1.2 Other regulations

In addition to the information given here, you should comply with any local Health and Safety Controls and generally applicable safety regulations. The instruction manual forms part of the product and should be kept near the appliance and easily accessible for anyone carrying out the installation, servicing, and maintenance or cleaning.

1.3 Note

NOTE! Read the instruction manual carefully before using the appliance. The user's manual should be kept near the appliance, easily accessible for anyone to operate the unit. We reserve the right to make technical changes for purposes of developing and improving the useful properties.

2. Safety

This section provides an overview of all important safety aspects. Attention should be paid to all symbols, markers and labels on the device, which must be kept in a permanent state of legibility. By following all the important safety advice you gain an optimal protection against all hazards as well as the assurance of a safe and trouble-free operation.

2.1 General Information

This device is designed in accordance with the presently applicable technological standards. However, the device can pose a danger if handled or operated improperly and inappropriately. Knowing the contents of the user's manual as well as avoiding mistakes and thus operating this device safely and in a fault-free manner is very essential to protect yourselves from the hazards. To prevent hazards and to ensure optimum efficiency, no modifications or alterations to the device that are not explicitly approved by the manufacturer can be undertaken. This device may only be operated in safe condition following the user's manual.

2.2 Safety instructions for the commercial use of the device

The appliance is intended for commercial use only, and should never be used for purposes other than stated above. The regional territorial provisions must be complied with. Besides the industrial safety instructions in the instruction manual, the general safety and accident prevention regulations as well as environment protection regulations applicable for area of

application of the device must be followed and complied with. The device should be never left unattended during operation. Special attention should be paid to when the unit is in use, if the children are near the appliance. This manual is considered to be a permanent part of the appliance. Preserve this manual safely for the reference of operators. When passing on/selling the device to a third party, the manual must be handed over along with the device. Every person using the unit must act in accordance to the manuals and under consideration of the safety advice. Never use the unit outdoors.

2.3 Intended use

CAUTION! Any use other than intended purpose is forbidden and is not considered as conventional.

3. Packaging and storage

3.1 Packaging

Please do not throw away the packing materials as they might be useful for storage purposes, when moving or, in case of damages, when the unit must be sent back for repair. The outer and inner packing material should be removed completely from the device before installation. NOTE! Some of the packing materials are re-usable.

3.2 Storage

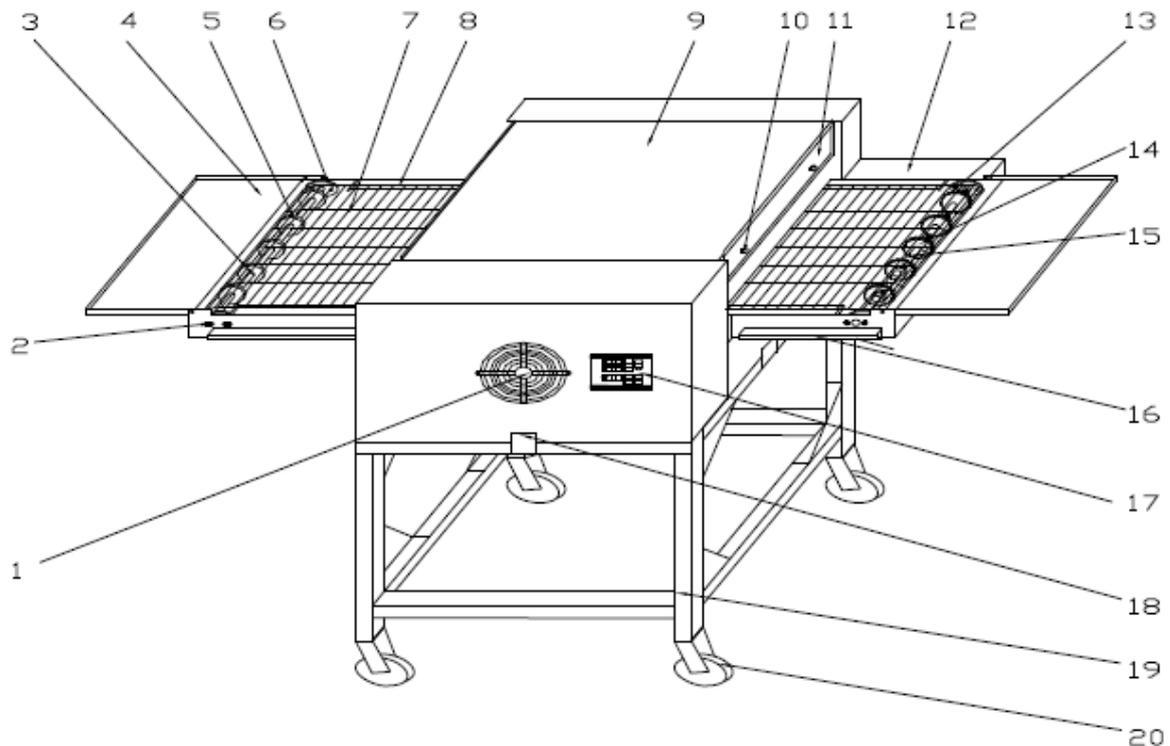
Do not open the packages until installation. Pay attention to the markings on the carton surface. Do as the markings indicate. Do not put the whole appliance with the carton upside down. Care should be taken when moving the appliance. Do not store outdoors. Keep it dry and dust-free and had better be put in a well-ventilated area. Do not expose it to aggressive media. Do not expose it to direct sunlight. Avoid mechanical shocks and vibration. In case of **longer storage (> 3 months), make sure you check the state of the packaging regularly.**

4. Technical data

Model	CP-12S	CP-18S
Working Voltage	220-240V	380-415V
Power Input	6.7KW	10.3KW
Qty of Heating Elements	18	24
Motor	60W	60W
Speed Control	4-75	4-75
Belt Dimension	1020 X 355 (Depth)	1460X505(Depth)
Measurements (mm)	1120X575X480	1560X810X1130
Production Ratio	16 pizza / hr.(300-mm-diamtered)	20 pizza / hr.(300-mm-diamtered)

5.1 Installation and connection

S/N	Description	S/N	Description
1	Fan net	11	Warming plate
2	Fix screw	12	Chain case
3	Driven shaft bushing	13	Driving wheel
4	Pizza pan plate	14	Driving shaft& bushing
5	Driven wheel	15	Fix screw
6	Fix holder	16	Oil collector
7	Mesh net	17	Controlling panel
8	Fix case for mesh net	18	Connecting board
9	Housing	19	Oven holder
10	Fix screw of warming plate	20	Castor



This holder is optional. Clients can buy this additionally, based on his own needs.

5.2 Safety instructions

WARNING! Electrical hazard!

The appliance should be connected to a suitable power receptacle. The outside body should be earthed properly. Never yank or pull the power cord violently to disconnect from outlet. Touch of power cord with any hot parts is absolutely forbidden.

WARNING! Danger of burning!

During operation, some parts of the appliance may be very hot. Try to avoid getting burnt and never touch any hot parts without gloves on.

Warning!
This product is intended for commercial use only! It should be operated by professional cook. No leaning is allowed when the unit is in use.
No modifications and dismantlement are allowed. Any modifications would lead to product damage and property loss.
Cut power supply off when the unit stays idle. Do not open the housing of the unit. Inside the unit, there is high-voltage circuit. It might be dangerous if dismantlement occurs.
Do not place heavy objects on the unit. Do not touch the outside surface when it is in use. Otherwise you may get burnt.

Warning!

When lighting is approaching, shut off power supply. Do not touch the unit with objects with sharp edges or points. Please check power cord periodically. If it is broken, please contact the qualified technician for repair and replacement. There is danger potential if the power cord does not reach the requirement of circuit.

- Note that the power cord should never touch any heat sources or sharp edges. Never let the power cord dangle over the counter edge.
- Stop using the appliance immediately if malfunctions of the unit occurs. Shut power supply off.
- Do not use any accessory or spare parts that have not been recommended or designated by the manufacturer. This can pose a danger for the user or lead to damages of the appliance or personal injury.
- Do not lay the power cord over carpets or heat insulations. Do not cover it with any other objects. Keep away the power cord from operating range and do not immerse it into water.
- Never touch the power cord, plug or the switch when your hands are wet.
- Do not leave the unit unattended during operation.
- **WARNING! Hazard via electrical current!** Make sure that the voltage of local power supply matches that of the naming plate.

5.2 Installation and connection

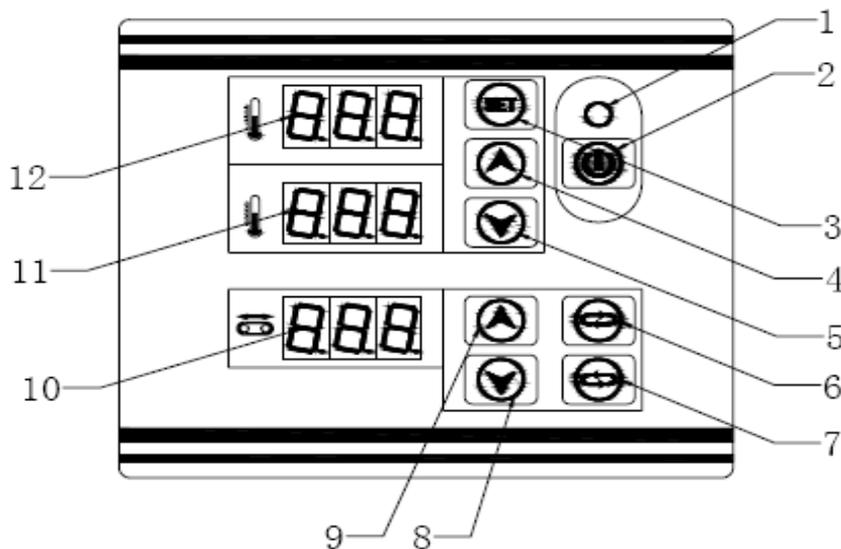
ATTENTION! The installation of the unit must be performed by a qualified technician only. Place the device on top of a solid, even, safe and stable surface that tolerates the weight.

Level it back and forth. Then level it side to side. Not at any time should you place the appliance on top of an inflammable surface (such as: table cloth, carpet, etc.). You must not locate the appliance near open fireplaces, electric ovens, electric heaters or other heat sources. Position the device appropriately so that the plug is always accessible. Make sure liquids enter neither the electrical system nor the switch. Dry off the device thoroughly! If the oven holder is selected by clients, when installation proceeds, each part should be fixed firmly. The available voltage and frequency should be the same as that indicated on naming plate. A fuse breaker and main switch should be fixed upstream of the power connection. The equip-potential grounding screw should be grounded safely with copper wire whose cross section area is larger than 2.5 mm²

The working temperature should range from 0°C to 35°C. The humidity should be lower than 85%

5.3 Operating

This product has heating elements both at the top and the bottom parts. Heating elements will give off heat when pizza is passed from one end to the other. This would assure the best baking result of pizzas.



S/N	Description	S/N	Description
1	LED indicator	7	Anti-clockwise rotation
2	Power on/off	8	Decrease of speed
3	Temperature/voltage setting	9	Increase of speed
4	Increase of value	10	Display of speed value
5	Decrease of value	11	Bottom power input
6	Clockwise rotation	12	Top power input

Note: Top& bottom power input is adjusted by adjusting the value of voltage input. The higher of input power value, the higher the inside temperature, vice

versa. Please adjust the voltage input if baked food is different. After memory is done, the digital display shows the temperature of interior chamber. The display has no function of temperature adjusting

ATTENTION! The operation of the device may only be carried out by personnel that have been instructed in operation of the device. Make sure the power cord connection is not loose. Start operating the unit after checking and confirming every detail is all right. Unfold the pizza pan plate before operating. After finishing, fold it as before to cover mesh net. After a period of using, check the fix screw. Fasten it when necessary. Adjust the gap by fixing the warming plate to suitable height to minimize the heat loss. Adjust the screw which fixes the fix holder to adjust tightness of mesh net. (It has been pre-set well when it leaves factory.) Start working when everything is ready. When power is supplied to unit, the unit is ready to be operated. The unit is in the Waiting state. Press the Power on/off switch to start the unit. The indicator is red. When it is operating, press Power on/off switch, the indicator becomes green and returns to waiting state.

Setting of top and bottom heating elements

When it is operating, press setting key of top and bottom heating. #13 begins to flash. Press #4 or #5 to increase or decrease the temperature. When #13 is flashing, it is ready for re-setting. The maximum value displayed is 300, minimum 0. In 8 seconds, the set value will be memorized. **After memory is done, the digital display shows the temperature of interior chamber. The display has no function of temperature adjusting**

Setting of rotating speed

When it is ready, press #9 or #8 to increase or decrease rotating speed of motor. The value ranges from 4 to 75. The setting value would be memorized in 8 seconds.

Rotating direction of motor

It can be changed by pressing #6 or #7. The setting would be memorized in 8 seconds. Put pizzas at one end. The ready pizzas come out at the other end. The rotating speed would affect the baking result. Generally, we use the clockwise rotation. If the baking result is not very satisfactory, press the anti-clockwise key to bake it again. Cut power supply off. When something wrong occurs, please stop using it right away. Call for a qualified technician for repair. Cooling fan would continue to work for another 20 minutes to cool down the IC board when heating function is switched off. If whole machine is cut off power supply before 20 minutes is out, hot air might damage the IC board

6. Transportation, Cleaning and maintenance

6.1 Transportation

In the process of transportation, the appliance should be handled carefully, preventing the intense shaking. The packaged appliance should be stored in a well-ventilated area free of caustic air. It cannot be placed in the outside area and should never be put upside down.

Keep it dry and dust-free. Do not expose it to direct sunlight. Avoid mechanical shocks and vibrations. If it is for temporary storage, the weather-proof method should be taken.

6.2 Safety advice

Before starting repair or cleaning works, make sure the unit has been disconnected from power socket (pull off the power plug!!!) and has cooled down completely. Do not use any acid or abrasive detergents and make sure no water runs into the internal part of the unit.

To protect yourself from electric shock, never immerse the unit, the power cord and the plug in water or other liquids.

CAUTION! The appliance is not jet-proofed. Therefore, you must not use any kind of pressure water jet for cleaning it! Try to oil the driving and driven wheels to avoid noises due to lack of oil and grease.

6.3 Cleaning

The device should be cleaned regularly. Pull the power plug before cleaning. Make sure it does not touch any hot or wet areas. Damage will be done to the power cord. Let the unit cool down completely.

CAUTION! Do not use any water to clean the switching unit (control panel). Thereby, ensure no water egresses inside the unit. Thoroughly dry off the unit before operating the unit again! Control panel, surface of the device and power cord should only be wiped off with a piece of soft cloth dipping a mild cleaning detergent solution. You must not let water enter the switching unit. This may lead to dangerous creepage current and malfunctions of the appliance. Do not use any aggressive cleaning agents or abrasive materials as these could damage the protecting film of the stainless steel and leave the iron particles on the surface of the unit, which can cause rust. All parts must be dried thoroughly and reassemble the parts of unit, which have been dismantled for cleaning. Store the device in a dry and ventilated place if the unit stays idle for a long time. Keep it away from acid steams and caustic gases.

6.4 Safety instructions for maintenance

Check the power cord for damage periodically. Never operate the unit when the power cord has been damaged or broken. If the power cord shows the above signs, call a qualified electrician for replacement. It is highly recommended that the replaced power cord should be the special type designated by the manufacturer. Damage may be done to the whole unit and its internal wire if the wrong type of power cord has been used for replacement.

Only qualified electrician or personnel may perform the repair of the unit. All the necessary replaced parts have to be the types designated by the manufacturer. Never attempt to repair the unit on your own. Danger may occur if failed to do so.

7. Waste disposal

Discarding old devices at the end of its service life the discarded device has to be disposed in accordance to the national regulations. It is advisable to contact a company which is

specialized in waste disposal, or just contact the local disposal service in your community. **WARNING!** To exclude any abuse and the dangers involved make the waste device unfit for use before disposal. For that purpose disconnect device from mains supply and remove mains connection cable from the device. **NOTE!**

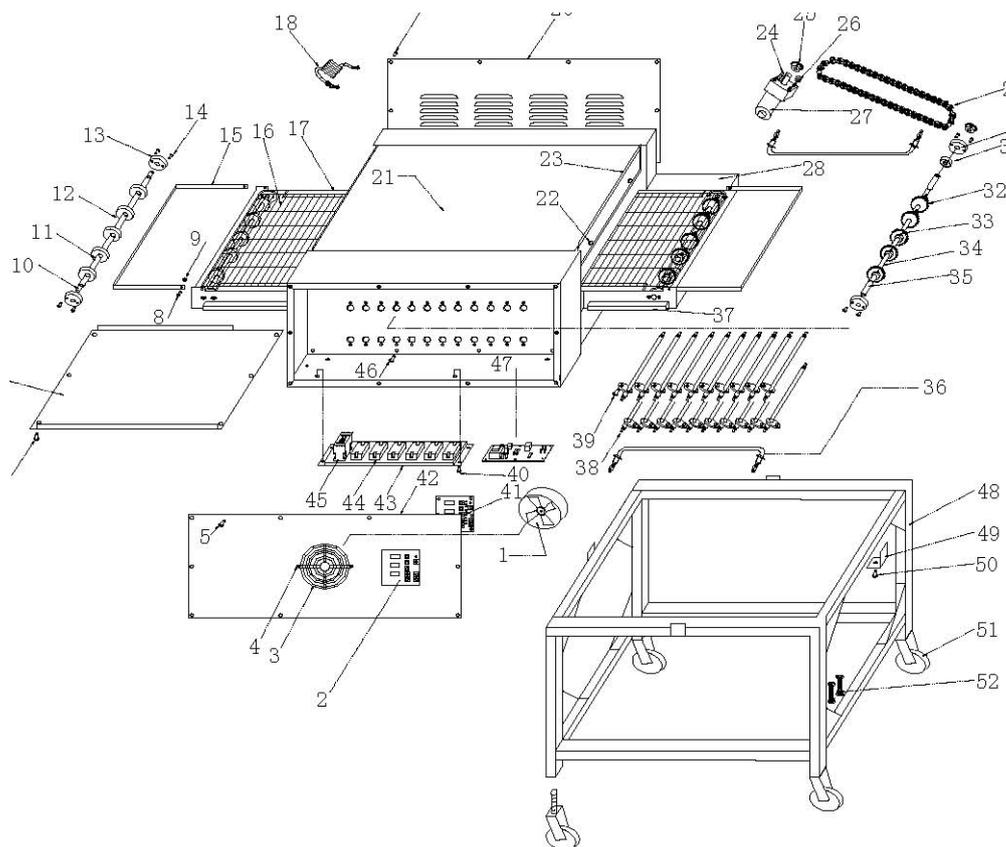
For the disposal of the device please consider and act according to the national and local rules and regulations.

8. Daily checking

Check the appliance before and after use. Before using, make sure the appliance dose not lean. Be certain that the power cord is not worn out or broken. When in use, make sure no unpleasant smell is present and there is no any unusual noise.

This manual must be read and understood by all persons using or installing this appliance. Contact your local dealer if you have any questions concerning installation, operation or maintenance of this equipment.

9. Parts list

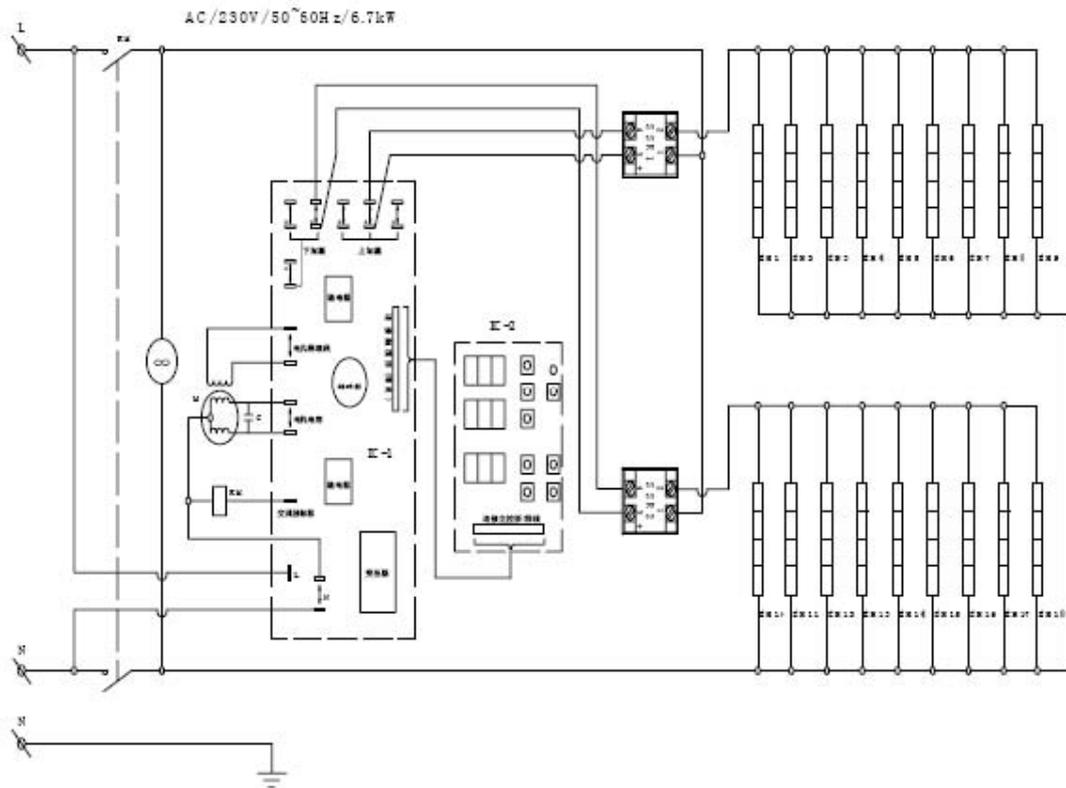


1. Fan
2. Controlling panel
3. Cover of fan
4. Fix screw of fan cover
5. Fix screw
6. Fix screw of bottom board
7. Bottom board
8. Connecting screw
9. Connecting nut of pan plate
10. Driven shaft
11. Bushing of driven shaft
12. Driven wheel
13. Fix holder
14. Fix screw
15. Pizza collecting plate
16. Mesh net
17. Fix case of mesh net
18. Power cord
19. Fix screw
20. Rear cover
21. Body
22. Fix screw
23. Warming plate
24. Flat key of motor
25. Motor sprocket
26. Fix screw
27. Motor
28. Sprocket case
29. Chain
30. Driving wheel
31. Bearing
32. Driving shaft
33. Fix screw
34. Driving shaft
35. Bushing of driving shaft
36. Heating elements
37. Oil collector
38. Heating elements
39. Fix screw
40. Fix screw
41. Fix screw
42. Fix screw
43. Fix screw
44. Fix screw
45. Fix screw
46. Fix screw
47. Fix screw
48. Frame
49. Frame
50. Frame
51. Wheel
52. Caster

41.Motherboard of controlling panel 42.PVC panel 43.Fix board 44.Voltage regulator 45.AC contactor
 46.Fix screw 47.Main controlling board 48.Oven holder 49.Connecting board 50.Fix screw 51.Cators
 52..Connecting screw

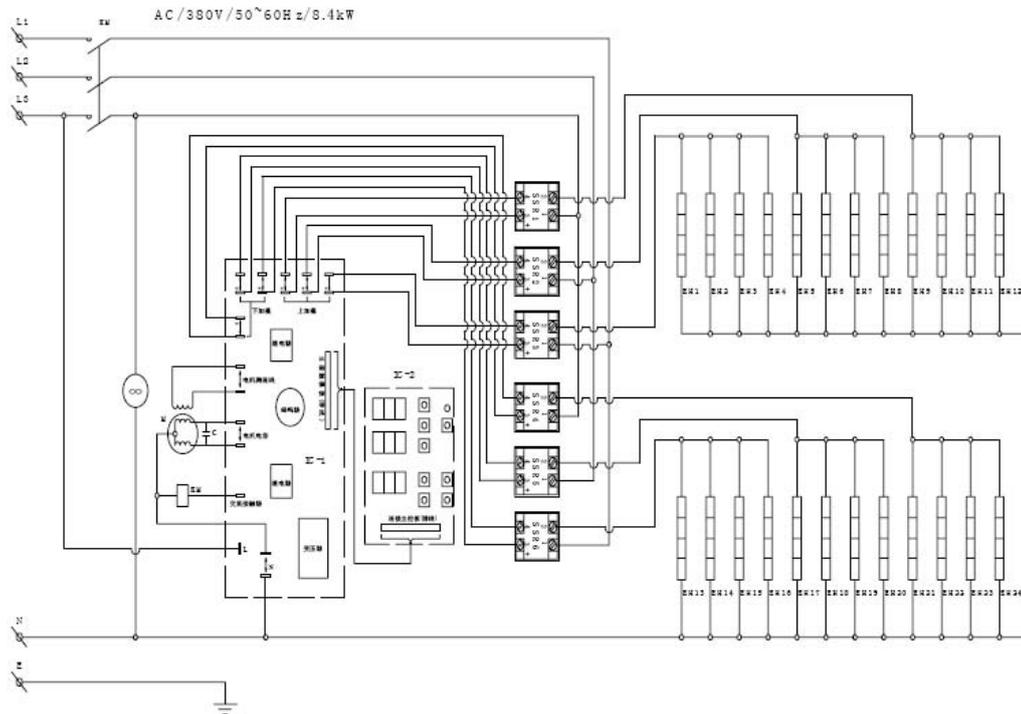
10. Circuit diagram

CP-12S



Code	Description	Code	Description
IC 1	Digital motherboard	IC 2	Touching panel
KM	AC contactor	SSR1/SSR2	Solid relay
M	Fan motor	M	Rotating motor
C	Capacitor	EH1-EH9	Top heating elements
EH10-EH18	Bottom heating elements		

CP-18S



Code	Description	Code	Description
IC 1	Digital motherboard	IC 2	Touching panel
KM	AC contactor	SSR1/SSR6	Solid relay
	Fan motor	M	Rotating motor
C	Capacitor	EH1-EH12	Top heating elements
EH13-EH24	Bottom heating elements		

IMPORTANT: DO NOT DISCARD THIS MANUAL This manual is considered to be part of the appliance and is to be given to the owner or manager of the hotel or restaurant, or to the person responsible for training operators of this appliance. It should be retained for future reference. Additional manuals are available from your local dealer.

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EC Declaration of Conformity

Adexa Direct Limited declares that:

Equipment Type: Electric Conveyor Pizza Oven

Model: CP-12S, CP-18S

Imported By: ADEXA DIRECT LIMITED
GROUND FLOOR UNIT 1 214 PURLEY WAY CROYDON CR0 4XG
LONDON, UNITED KINGDOM

Serial Number:

Year of Manufacture:

Brand: ADEXA

Application of Council Directive(s): EMC 2014/30/EU
LVD 2014/35/EU

Standards:

EN 55014-1: 2017
EN 61000-3-2: 2014
EN 61000-3-3: 2013
EN 55014-2: 2015
EN 60335-1:2012+A11:2014+A13:2017
EN 60335-2-48:2003+A1:2008+A11:2012
EN 62233:2008

I, the undersigned, hereby declare that the equipment specified above conforms to the above Directive(s) and Standard(s).

Date: 01.09.2017

Signature:

Full Name: Hakan Baykal

Position: Purchase Manager