

POWER BAKE®

By Randell

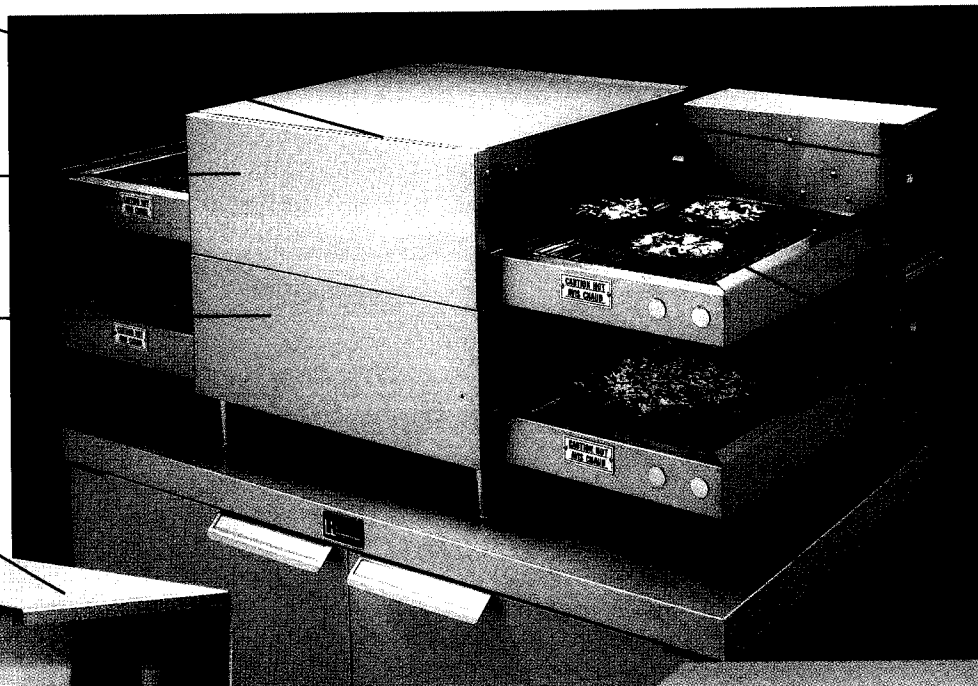
Radiant bake from top and bottom elements offer the quality finish on the product normally found only in a deck oven with the production rates of a conveyor oven

No blowers!

Offers extremely quiet operation, a must for non-traditional installations

Sealed elements make clean up easy and extends the life of the oven

Heavy Duty D.C. motor with direct gear drive offers reliability and smooth operation



Electric Conveyor Oven



No blowers to maintain or fail

Large 19 1/8" x 5" (adjustable) tunnel allows cooking of 18" pies or (3) 6" pies side by side

Direct drive stainless steel link type conveyor offers field reversible belt rotation.

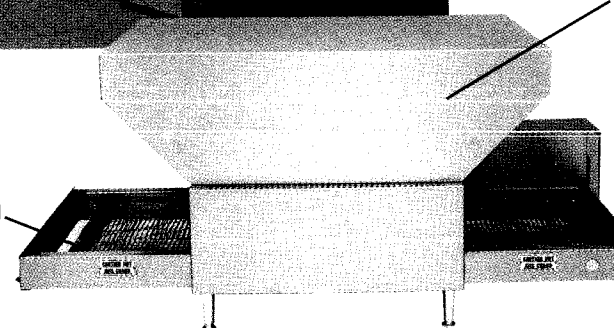
Full size loading and landing areas offers the features most ovens require options to obtain.

Available Randell Air Systems® matching exhaust hood, duct, and fan for the most complete package in the industry.

Simple to set temperature controls offer the reliability of 17 years of field experience.

Heavy duty bearings and sprockets offer years of trouble-free and quiet operation.

Easy to operate digital speed control offers precise cooking times.



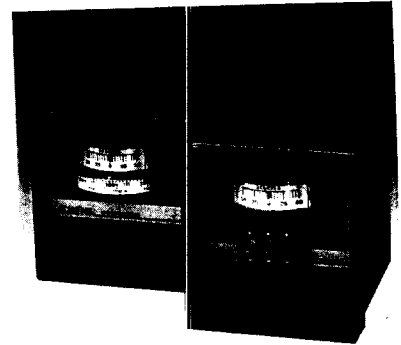
Oven is offered in single, two, and three deck versions.
2 years parts and labor guarantee - standard!

Pan stop is standard.

Packaging - Processing
Bid on Equipment
 1-847-683-7720
www.bid-on-equipment.com

SERIES 2000/3020 ANALOG TEMPERATURE CONTROLLERS

Instruction Manual



ATHENA

Warranty Limitations

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GENERAL INTRODUCTION

Series 2000 and 3020 units are (J.L. listed temperature controllers for use with a variety of temperature controlled applications. They are available with relay, triacs, or mAdc outputs, and with numerous options. Standard features include time proportioning with auto adjusting cycle time, adjustable bandwidth (from on-off to wide band proportioning), and offset (manual reset).

NOTE: Model identification is found on Serial Number Tag at top of instrument case.

OUTPUT CONFIGURATIONS

- Type "B" Relay with 7 A at 120 V and 5 A at 240 V contacts, on-off and time proportioning.
- Type "F" Signal current, 4 - 20 mAdc.
- Type "L" Relay with 7 A at 120 V and 5 A at 240 V contacts, on off, reset switch.
- Type "T" Solid state relay 1 A, 120/240 V resistive load; 1 A, 120/240 V, 10 A inrush, inductive load (not U.L. rated).
- Type "S" Pulsed 20 Vdc, for driving solid state relays.

PRELIMINARY INSTRUCTIONS

Unpacking

Carefully unpack the instrument. Inspect for shipping damage. Report any damage to the carrier immediately.

Locating

Select a location for the controller where it will not be subjected to excessive shock, vibration, dirt, moisture or oil. The ambient temperature of the area should be between 30° and 130°F. (Dust, oil, water resistant cover is available to protect from harsh environments. Contact factory for details.)

STEPS TO SET DART DIGITAL SPEED CONTROL
PROGRAMMING

1. START WITH ALL DIP SWITCHES OFF
 2. TURN SWITCH #7 ON
 3. TURN SWITCH #1 ON
 4. DETERMINE SPEED SETTING FOR OVEN AND MOTOR
 5. ENTER SPEED SETTING BY USING ARROW BUTTONS
 6. TURN SWITCH #1 OFF
 7. TURN SWITCH #7 OFF
 8. RESET CONTROL TO 8 MINUTES
- SPEED CONTROL IS NOW SET, RECHECK ACTUAL BELT TIME BY STARTING CLOCK WHEN LEADING EDGE OF PIZZA PAN IS ENTERING OVEN TUNNEL AND STOP CLOCKING WHEN TRAILING EDGE OF PIZZA PAN IS EXITING OVEN TUNNEL. IF SPEED NEEDS TO BE INCREASED (PAN TAKES MORE THAN 8 MINUTES +/- 15 SECONDS) REPROGRAM USING A HIGHER SETTING. IF SPEED NEEDS TO BE DECREASED (PAN TAKES LESS THAN 8 MINUTES +/- 15 SECONDS) REPROGRAM USING A LOWER NUMBER SETTING.

HOW TO DETERMINE SPEED SETTING

301 OVEN 96" WITH 16 TOOTH SPROCKET ON MESH BELT DRIVE

BALDOR	300
DAYTON	306
MOTRONICS	306
BONFIGLIOLI	223

301 OVEN 96" WITH 17 TOOTH SPROCKET ON MESH BELT DRIVE

BALDOR	250
DAYTON	255
MOTRONICS	255
LESSON	255
BONFIGLIOLI	215

201 OVEN 64" WITH 16 TOOTH SPROCKET ON MESH BELT DRIVE

BALDOR	159
DAYTON	205

101 OVEN 30" WITH 11 TOOTH SPROCKET ON MESH BELT DRIVE

BALDOR	833
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401 OVEN 24" WITH 11 TOOTH SPROCKET ON MESH BELT DRIVE

BALDOR	258
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101M OVEN SPEED CONTROL PROGRAMMING

1. MAKE SURE ALL DIP SWITCHES ARE OFF.
2. FLIP DIP SWITCH #7 ON. (PRO:G) SHOULD BE DISPLAYED.
3. LEAVE DIP SWITCH #7 ON. AND GO TO STEP 4.
4. FLIP DIP SWITCH #4 ON. (:05) SHOULD BE DISPLAYED IF NOT CHANGE.
5. FLIP DIP SWITCH #4 OFF.
6. FLIP DIP SWITCH #2 ON. (2:00) SHOULD BE DISPLAYED, IF NOT CHANGE.
7. FLIP DIP SWITCH #2 OFF.
8. FLIP DIP SWITCH #3 ON. (20:00) SHOULD BE DISPLAYED, IF NOT CHANGE.
9. FLIP DIP SWITCH #3 OFF.
10. FLIP DIP SWITCH #1 ON. (8:33) SHOULD BE DISPLAYED IF NOT CHANGE.
11. FLIP DIP SWITCH #1 OFF.
12. FLIP DIP SWITCH #7 OFF.
13. SET COTROL FOR 8 MINUTES.