



Operation Instructions

Conveyor Baker

Model GERRIT

Order no. 175-4001

1. General notes

1. Carefully read these operating instructions through as they contain important information.
2. It is advisable to keep the operating instructions in a place where you have them always ready to hand. Should you pass the conveyor baker on to a third party, this instruction manual must be handed on.
3. As soon as you have unpacked the oven, check whether everything is in a faultless condition. Should anything be damaged, do not connect the appliance as such, but inform your dealer.
4. The oven must only be used for the intended purpose. Improper use can cause damages and lead to the loss of the warranty.
5. Before you connect the conveyor baker, make sure that the type of current stated on the identification plate corresponds with your mains supply.
6. In the case of fault and/or malfunction, pull the plug out of the socket and inform your dealer. He will carry out the repair with original spare parts.
7. Please observe the local regulations concerning accident prevention and disposal.
8. The manufacturer/dealer cannot be made responsible for damages which arise through not observing these operating instructions. Apart from this, if these instructions are not observed, oven safety is no longer guaranteed.

2. Technical specifications

Description	Conveyor Baker
Model	GERRIT
Power connection	230 V / 50 Hz / 1 Ph / 3,6 kW
Dimensions	W 470 x D 1.050 x H 400 mm
Weight	24 kg net

3. Safety notes

1. Exterior surfaces of the oven can be hot. Therefore do not touch the oven during operation.
2. Do not touch the plug with wet hands.
3. Do not pull the plug out of the socket by the cable.
4. The cable must not hang over table edges and/or sharp edges. It also must not come into contact with the hot appliance surface or with water.
5. Check regularly the cable. If it is damaged, it must be exchanged by a qualified specialist.
6. Do not leave the oven unattended while it is in use. Children are not able to realise dangers when handling electronic appliances.
7. Before each cleaning session, allow the oven to cool down and pull the plug out of the socket.
8. Do not use the oven outdoors.
9. Do not put the oven near to gas or electric ovens and/or other sources of warmth. Take care that no curtains or other flammable materials come into contact with the oven when it is in use.
10. Do not place anything on the oven.
11. Switch the oven off before you pull the plug out of the socket.
12. Repairs may only be undertaken by a qualified specialist using original spare parts.

4. Characteristics / outfit

- Quartz infrared heaters provide faster, more consistent heating than traditional heating elements.
- Variable speed and top/bottom heat control for perfect colour and texture of bread, bagels, English muffins and more.
- Extended stainless steel conveyor belt for easy loading and large warming area for higher production.
- Heated holding area to keep the oven at the perfect temperature.
- Smart crumb tray keeps the bread crumbs from falling under the oven.
- Hi-limit switch prevents oven from overheating protecting critical component parts.

5. Switching on / operating

1. Put the oven on a stable, flat, heat resistant surface.
2. Clean the exterior surfaces with a damp, warm cloth and/or a sponge and a mild cleaning agent. Dry everything carefully. The cleaning cloth and/or sponge must not be wet, but only damp.
3. Before connecting to the mains check whether the type of current stated and the voltage corresponds with information on the identification plate. Afterwards, plug the plug into the socket.
4. Turn the power to FULL POWER.
5. Try to set the conveyor speed on 4.
6. Allow warm-up time of 5 to 10 minutes.
7. Place a sample product on the conveyor belt to test the settings.
 - a) If toasting is too light, turn conveyor speed control counter clockwise to a slower speed.
 - b) If toasting is too dark, turn conveyor speed control clockwise to a faster speed.

7. Cleaning

1. **WARNING:** Before each cleaning session, the oven has to be switched off and the plug has to be pulled out of the socket.
2. Allow the oven to cool down completely and clean it, as is described in point 5 no. 2 „Switching on / operating”.
3. Do not use abrasive cleaning agents and under no circumstances steel wool or abrasive sponges.

Enclosure
Electric Scheme

10LA

SARO Gastro-Products GmbH - Sandbahn 6 - D-46446 Emmerich - Germany