

# **KOROK**

## **Hot Rocks oven Gen 2 and 3 installation procedure**

# TABLE OF CONTENTS

<b>1 PRE-INSTALLATION REQUIREMENTS .....</b>	<b>3</b>
<b>2 INSTALLATION PROCEDURE ONCE OVEN IS IN PLACE.....</b>	<b>4</b>
2.1 Powered on oven final installation.....	7
2.2 Stones installation.....	8
2.3 Reinstalls crumb trays and insulation panels .....	10
2.4 Install exit and entry conveyors .....	10
2.5 Internal components inspection before start up.....	12
2.5.1 Burner adjustment .....	13
2.6 Oven lubrication .....	16
2.7 Oven start up and heat up.....	18
<b>3 QUICK FORMATION .....</b>	<b>19</b>

This procedure purpose is to guide you through installation step check list and explain how to do them. This procedure excludes the installation lifting device operation you need to refer to operator manual **7-0086**.

# 1 PRE-INSTALLATION REQUIREMENTS

Be sure to have in hand the following documents:

- The installation check list
- The pre-installation requirements document signed
- The disclaimer for lifting device signed
- The installation lifting device operator manual

**\*\*\*See specs sheet 3-0026 for more detail for pre-installation space, electrical and gas supply requirements. \*\*\***

- Electrical Outlet 208-240V Single Phase with standard NEMA 6-15R female plug.
- Gas Line with Regulator.
- Gas connections are ready and installed on site. Gas hose with female quick connect as per specifications sheet requirements 3-0026-EA or equivalent is available.
- Ventilation hood as per local code and specifications sheet requirements.
- Verify the pressure switch if required and be sure it's plugged.

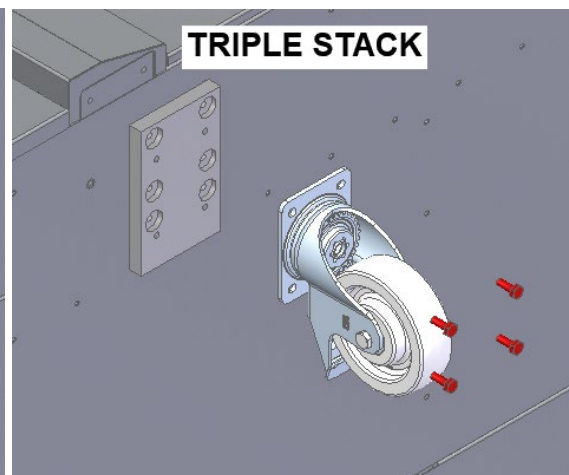
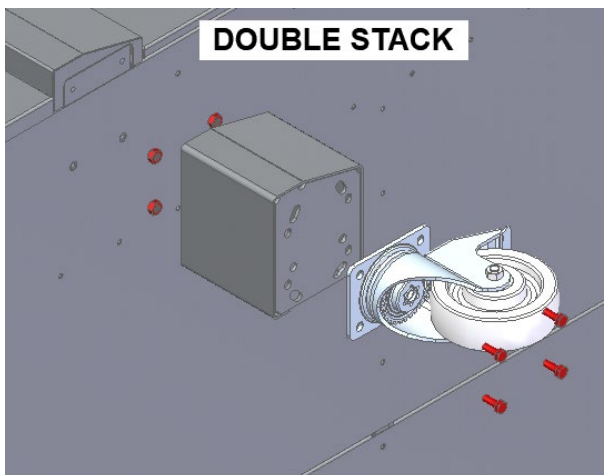
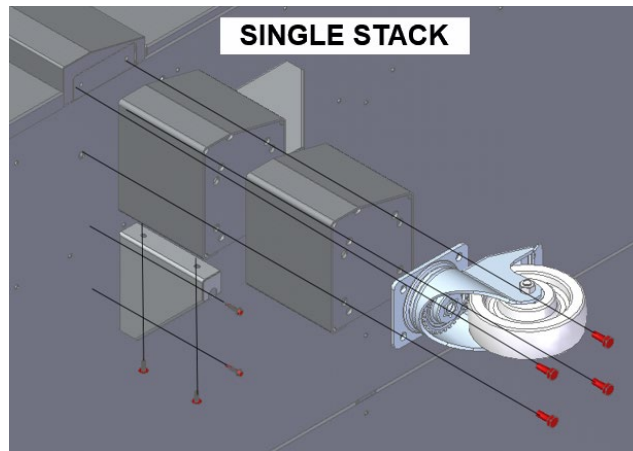
**Install the oven and plug the oven following specs sheet 3-0026 \*\*\*Gas technician and electrician is required\*\*\*. Follow guide 7-0086 if installation device tool use is required.**

**\*\*\*See installation videos available for more details. \*\*\***

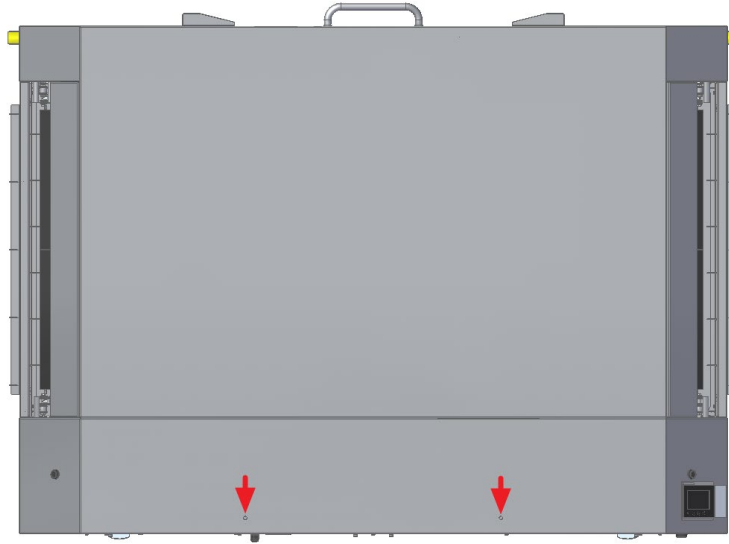
- <https://installation.korokgroup.com/>

## 2 INSTALLATION PROCEDURE ONCE OVEN IS IN PLACE

- If it is lower deck oven install leg and caster wheel before to rotate it. It is easier and safer when the oven is on the side.
  - Use only adaptor aluminium plate if it is a triple stack
  - Use only one bloc height if it is a double stack
  - Use 2 blocs height with triangle plates brace reinforcement if it is single stack



- For multiple decks, you will have to locate both knockout holes into the electrical cabinets. Using a Unibit tool or a drill bit, drill two 7/16" holes and insert bolts &nuts to lock both decks together.



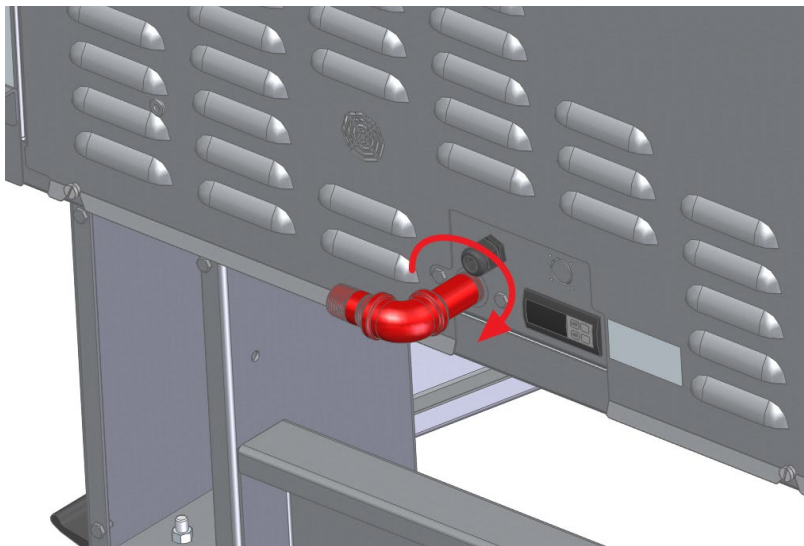
- For sanitary purposes, when installing multiple decks, a high temperature silicone sealant must be applied between each oven, refer to the image above to apply the silicone sealant. (Provided with the oven)



- Install the “U” bumpers behind the oven and assure that the oven is anchored to the floor or wall



- Install the gas inlet. Add PTFE paste to ensure a good seal.

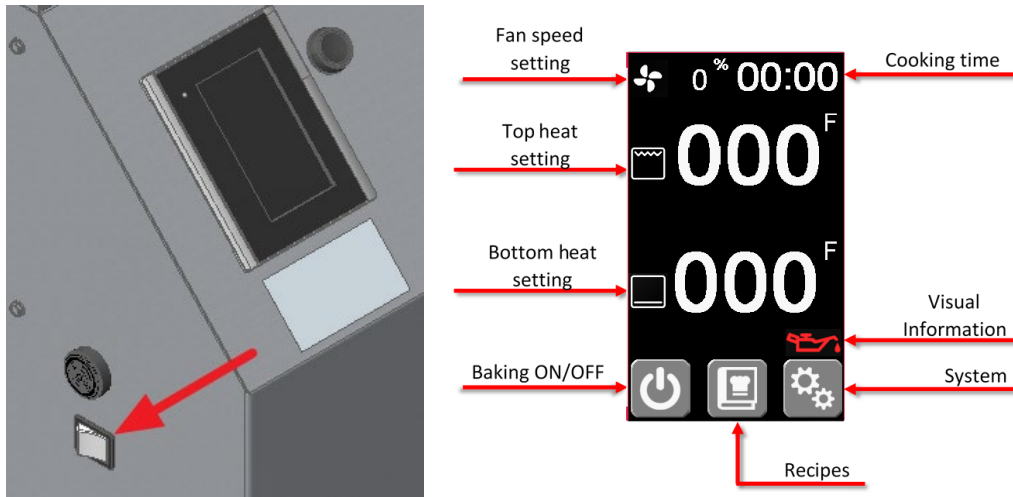


- Plug the electrical gas power source. Be sure it is natural or propane as indicated on the oven.  
\*\*\*A certified gas technician is required for this step\*\*\*

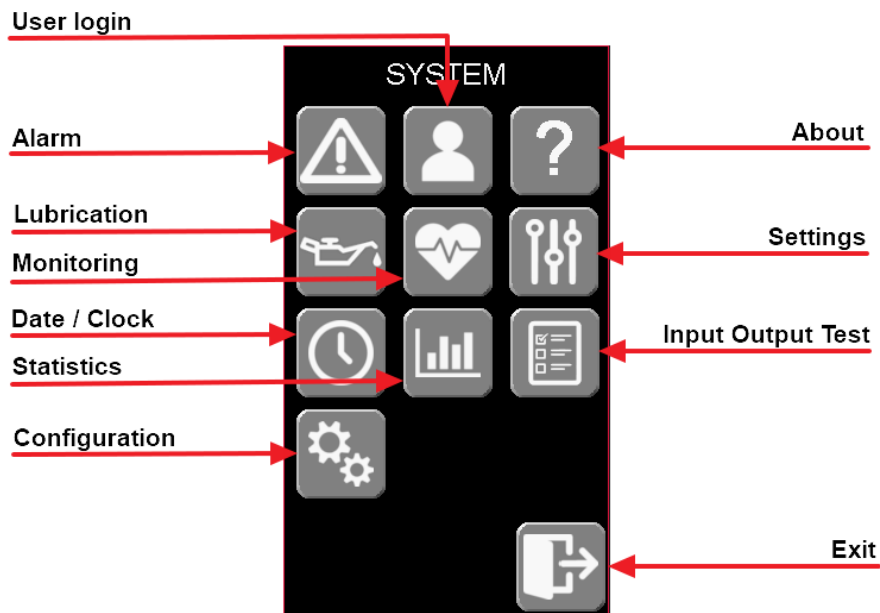


## 2.1 Powered on oven final installation

\*\*\*Be sure the oven is plugged and powered on. Power the oven with the side switch, clear alarms if needed (Check ESTOP release buttons). See following instructions to reach the conveyor JOG menu panel to install the stones onto the chain conveyor.



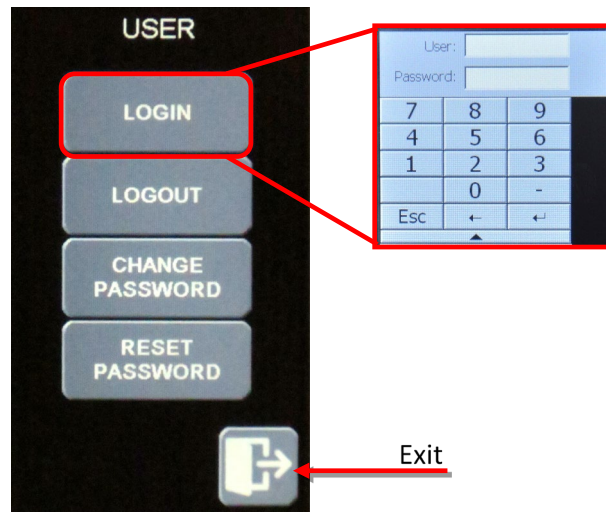
First click on the System icon on the main screen



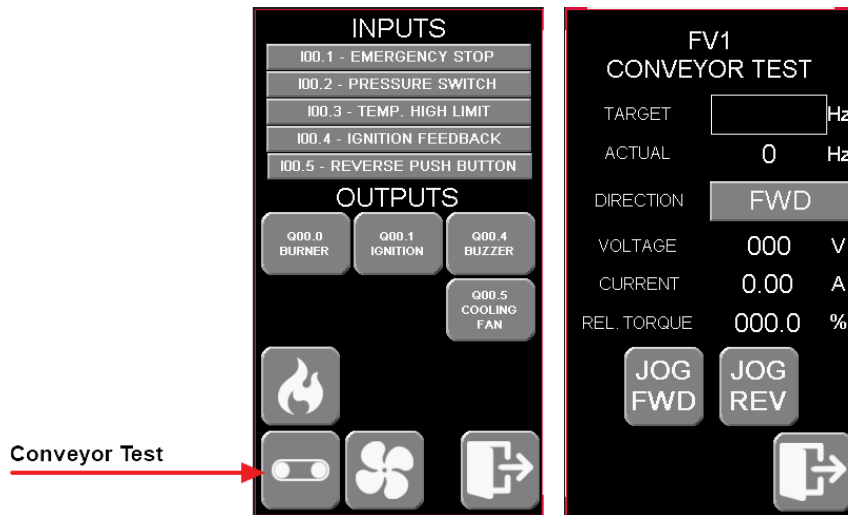
Then click on the User login Icon

Use these credentials to access the conveyor Jog panel

- User: 2
- Password: 911



After a successful login, this will bring you back to the "LOGIN" "LOGOUT " panel, press the exit button to go back to the System icon panel and hit the Input/Output icon which will bring you to the panel below. Again, click on the conveyor Icon, you will then get the conveyor Jog panel displayed below.



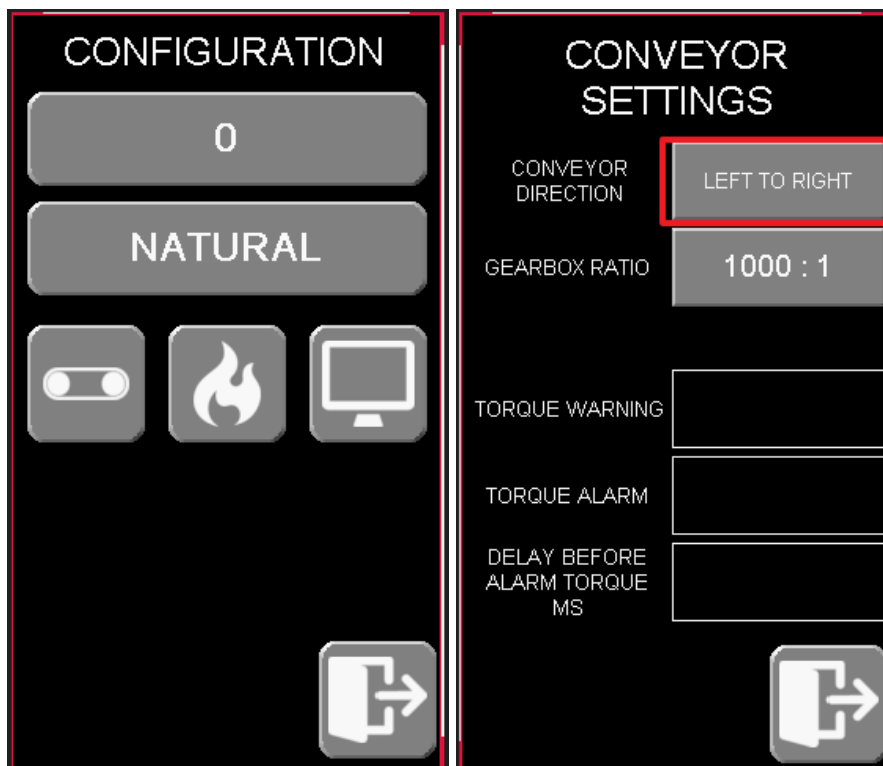
## 2.2 Stones installation

From there use this panel to jog the conveyor and install the stones onto the chain conveyor. As mentioned previously, the stone holder bolts must be torqued at **105 lb in.** Remember when using the JOG option, you need to hold the button to keep the conveyor moving.

- ❑ Install stones. **\*\*\*Be sure to torque stone screw at 105 lb\*in.\*\*\***
- ❑ Verify if there are any loose rollers. Tight any loose one on principal chain during stone installation



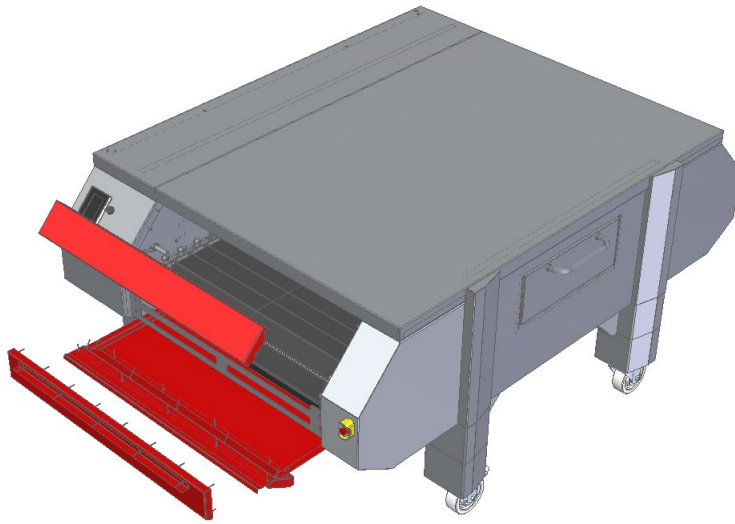
- Verify the conveyor motor rotation. Rotation can be reversed in the configuration menu on the conveyor icon left to right or right to left.



- Verify convection fan motor rotation, you must feel air blowing in the oven be sure the burner is off and be in the output testing menu.
- Verify the emergency stop buttons works.

## 2.3 Reinstalls crumb trays and insulation panels

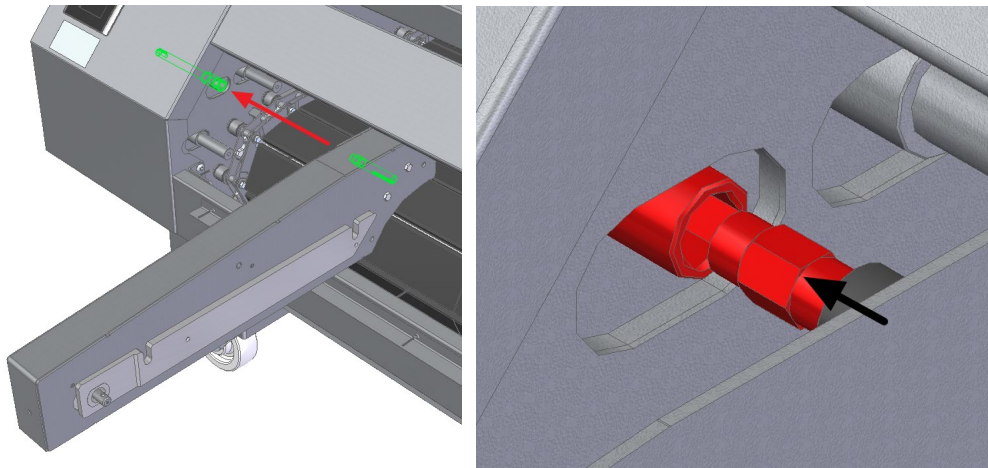
- Verify if the crumb trays under the main conveyor are placed correctly. Crumb trays not pushed in completely will result bad temperature reading and bad cooking consistency.
- Re-install left and right upper and lower capping panels. **\*\*\*Lower panels located under entry and exit conveyor need to be installed before conveyor arms\*\*\***



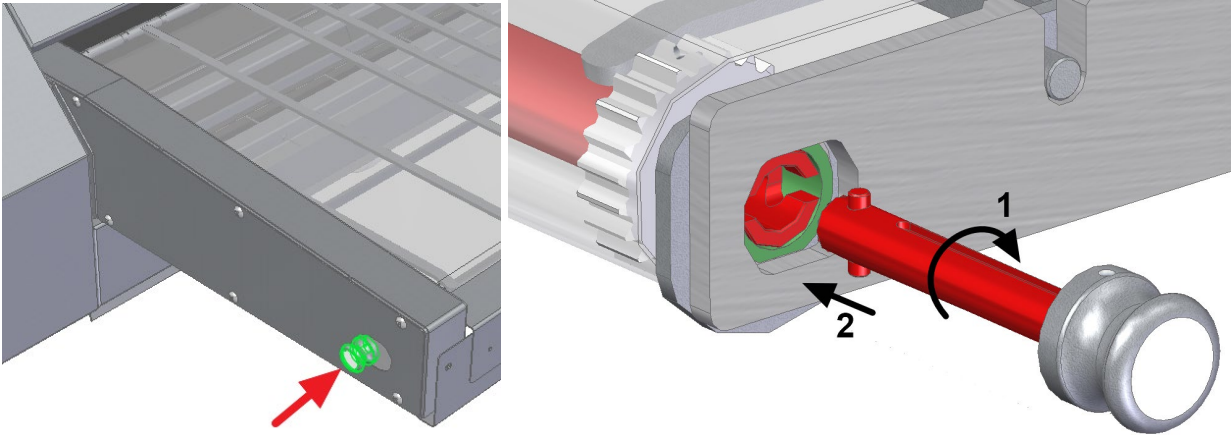
## 2.4 Install exit and entry conveyors

\*\*\*Note that the oven has identification markers with numbers on the entry and exit side to easily identify which component goes on which side. Do not remove those until everything is installed.

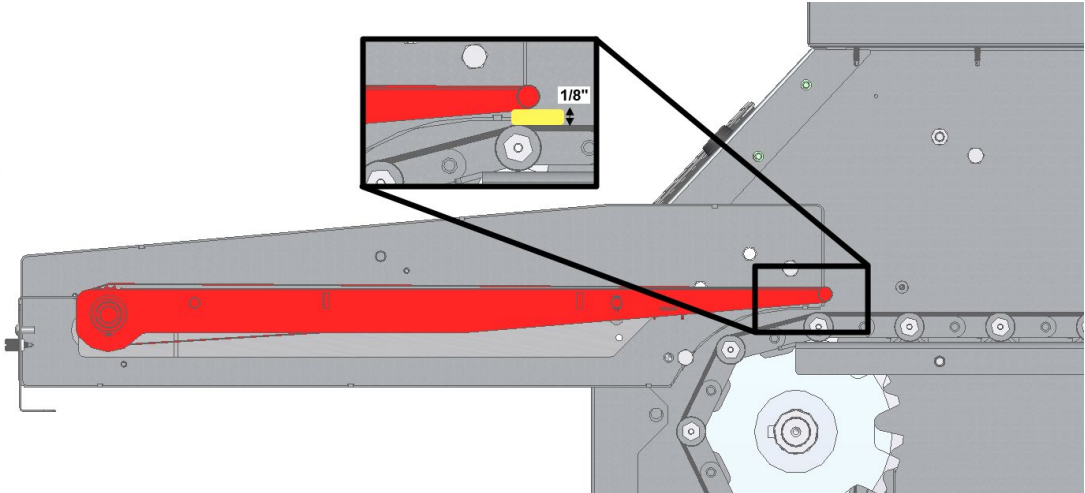
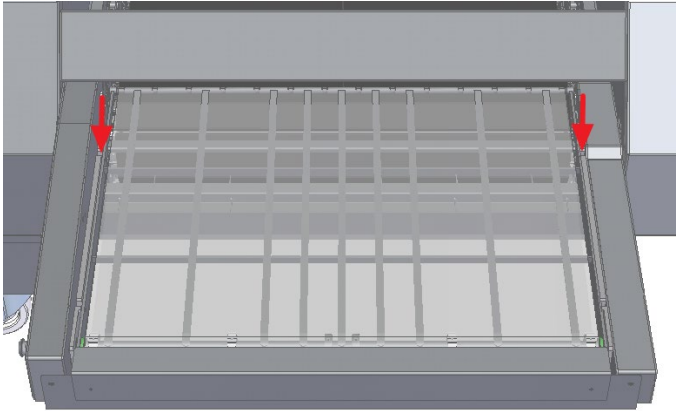
- First install the conveyor arms on both 'Front' and 'Back' of the Entry side. **\*\*\*Don't force the back motorised arm in place, be sure the hex drives male and female parts are aligned before bolt torquing.\*\*\***



Install the mesh belt onto the Entry side, make you sure engage the side clutch.



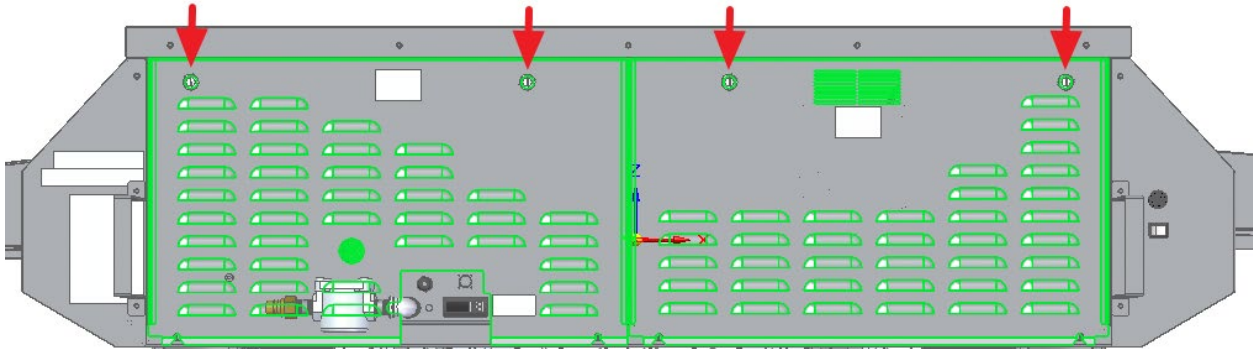
- Install the end covers with both screws.
- Install the crumb tray plates underneath the mesh belt.
- Adjust the height of the mesh conveyor with each side set screw. Use a 1/8-inch spacer, to have equal space between stone and mesh.



- Now repeat these steps for the exit conveyor side.

## 2.5 Internal components inspection before start up

\*\*\*Be sure the oven is powered off and gas closed for next steps and remove backside panels

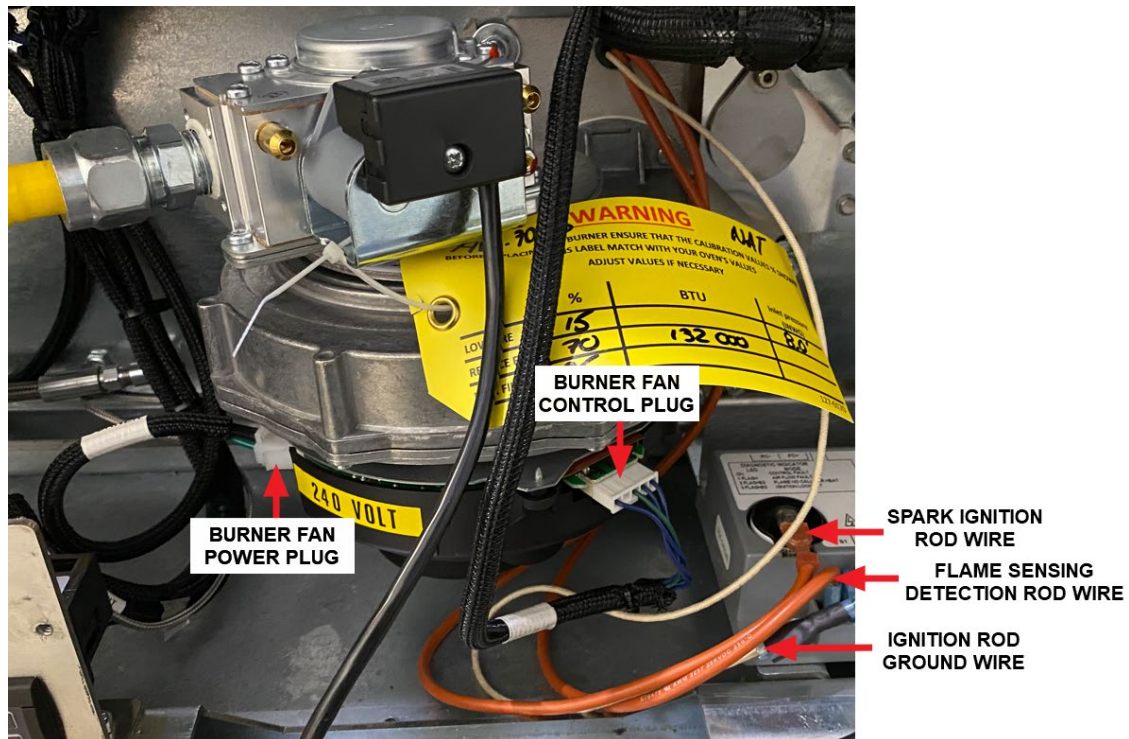
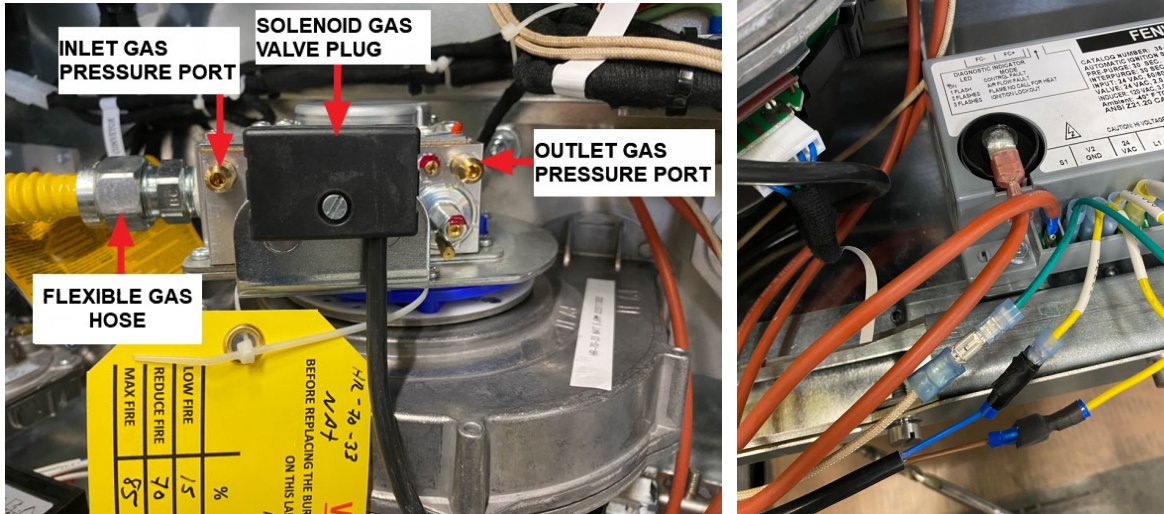


- Verify and visually inspect the wires connections, the terminal strips and contacts.



## 2.5.1 Burner adjustment

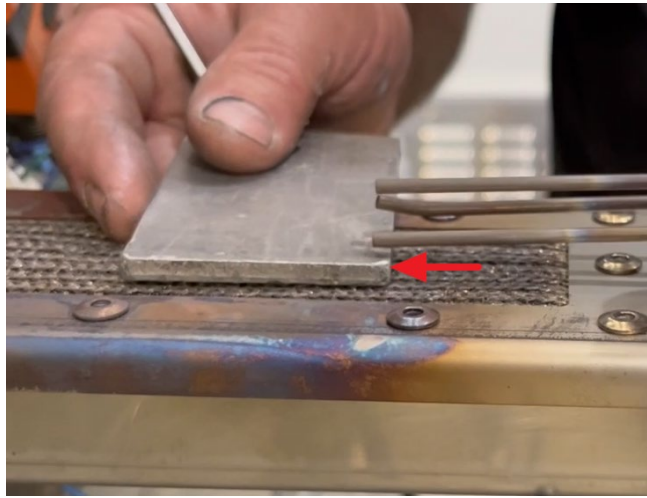
**\*\*\*Burner has been adjusted from factory before shipping. Re-adjust the burner and flame rod only if necessary\*\*\***



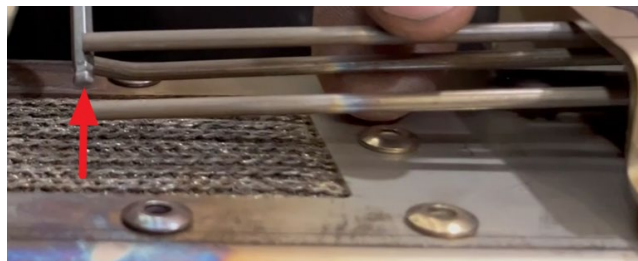
**Remove the burner, follow these steps;**

- Remove the gas hose from the burner valve
- Unscrew and pull off the control plug from the burner valve
- Pull off the power plug from the burner fan motor
- Pull off the control plug from the burner fan motor
- Remove the spark, ground and sensor wires from the ignition box, (Use Pliers)
- Remove both nuts holding the assembly to the back panel
- You can now safely pull off the burner assembly from the oven

- Verify that the Flame sensing rod is at 1/4 inch from the burner's membrane and no membrane fabric fiber touch it



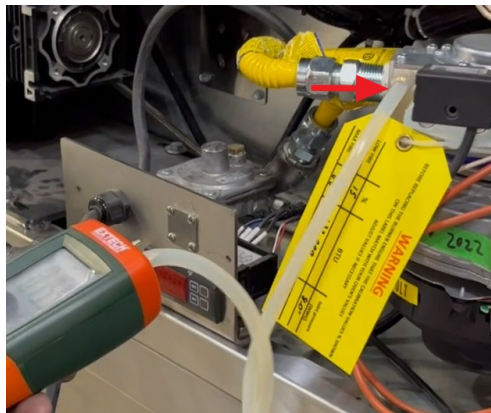
- Verify that the Spark rod is at 3/8 inch from the burner's membrane
- Verify that the Spark rod to ground rod gap is 1/8 inch



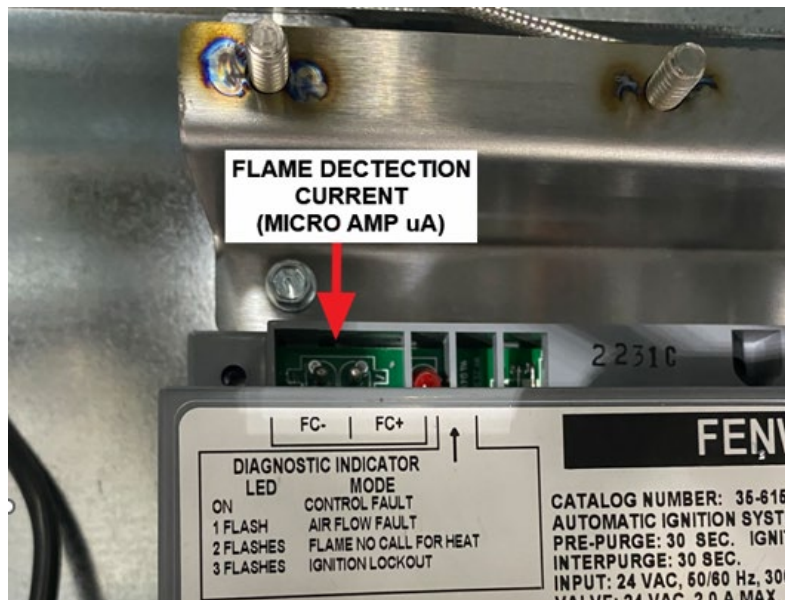
- Verify that the ground rod to V2 terminal (on Fenwal ignition box) resistance is less than 0.1 Ohms

Value : \_\_\_\_ Ohms

- Re-install burner in place
- Open the inlet gas port with a 3/32 flat screwdriver and plug a gas manometer reader in the inlet gas port, this port is on the left-hand side of control valve of the burner.



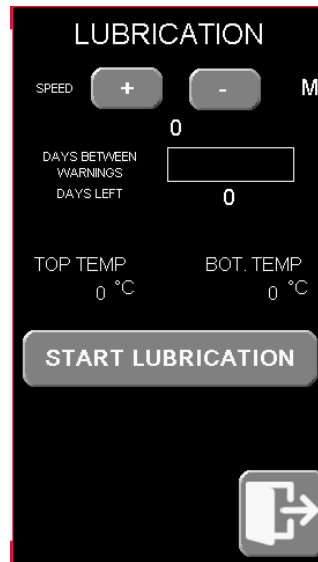
- Remove plexicover Fenwall protection plate
- Locate the test terminals (FC+) (FC-) in the back of the ignition box, then plug a DVM set on  $\mu$ Amps.



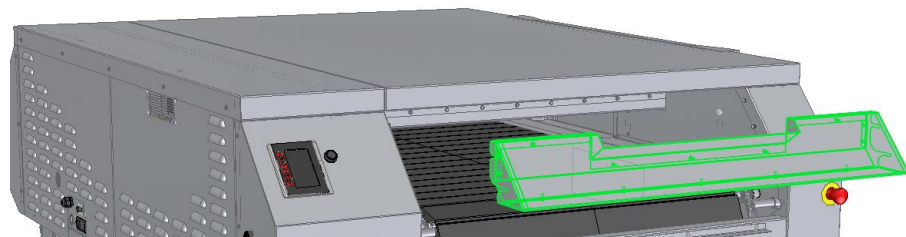
- Open line gas valve
- Verify the gas valve pressure inlet when the oven is off: Pressure must be between 6 and 12 inH<sub>2</sub>O (W.C.) and measure the static pressure with the oven still at the 'OFF' position. If the reading is above those figures, DO NOT TURN THE OVEN ON. The inlet pressure is too high and could damage the electric valve on the burner. The supply line regulator must be adjusted.  
Value: \_\_\_\_\_ inH<sub>2</sub>O (W.C.)
- Power up the oven
- On the main screen set the bottom temperature at 400 F and start the oven.
- Measure current on Fenwal ignition box test terminals, must be at least 3.0  $\mu$ A on low fire. You should measure a current above 3  $\mu$ Amps, 5.5  $\mu$ Amps and above being a typical reading. This reading is obtained when the burner is in Low fire mode or Infrared mode use the peeping tube to monitor the burner activity.  
Value : \_\_\_\_\_  $\mu$ A
- Verify the gas valve pressure inlet again when the oven is on high fire and all others equipment on the same pressure regulator are in operation. Pressure must be between 6 and 8 inH<sub>2</sub>O (W.C.). It can be adjusted with the inner regulator on the left-hand side of the burner.  
Value : \_\_\_\_\_ inH<sub>2</sub>O (W.C.)
- Verify the gas valve pressure outlet: -0.01 to 0.00 inH<sub>2</sub>O (W.C.) when the burner is lit on low fire. Brass port on the right hand side of control valve of the burner.  
Value : \_\_\_\_\_ inH<sub>2</sub>O (W.C.)
- Power off the oven
- Unplug measuring instruments
- \*\*\*Re-install panels. Verify that all the panels and covers are properly fastened Reassemble all the components and make sure everything is tight & tidy.

## 2.6 Oven lubrication

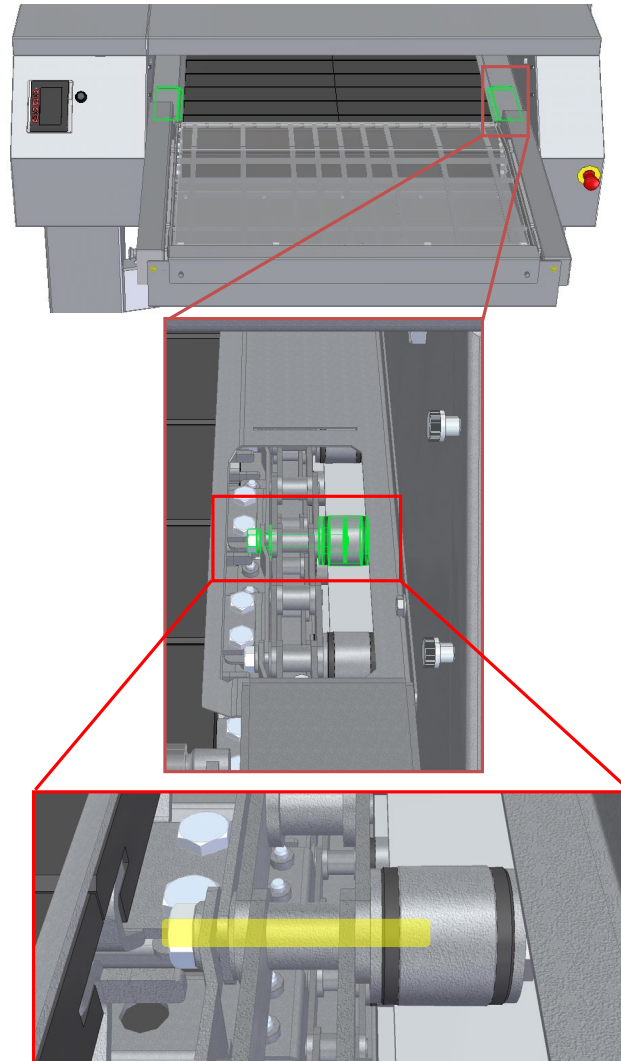
- Lubricate the main conveyor chain with the oven with lubrication mode. You can see steps in Owner's Manual to know how to access lubrication mode.
- Go to the "LUBRICATION" setup page and start the lubrication. The oven will adjust itself to the proper settings for the lubrication.



- For best results and avoid oil spillage in crumb tray wait about 30 minutes to let the oven reach these settings.
- Shake the lubricant bottle for 2 minutes. This food grade lubricant is designed for Hot Rocks application. No other lubricant will provide adequate lubrication. Using a different lubricant will remove the warranty on parts that require "EXTREME TEMPERATURE FOOD GRADE LUBRICANT".
- Remove the top end cover. The entry or exit conveyor can be removed too for easiest reach. Open the chain guard entry and exit cover to access chains.



- Apply lubricant (FO75-0050) to each link of the chain as shown by a yellow strip in the illustration below. Repeat the process for the other chain of the stone conveyor. There are 6 months worth of lubricant in each container. Use a meat injector syringe with needle for easiest oil application.

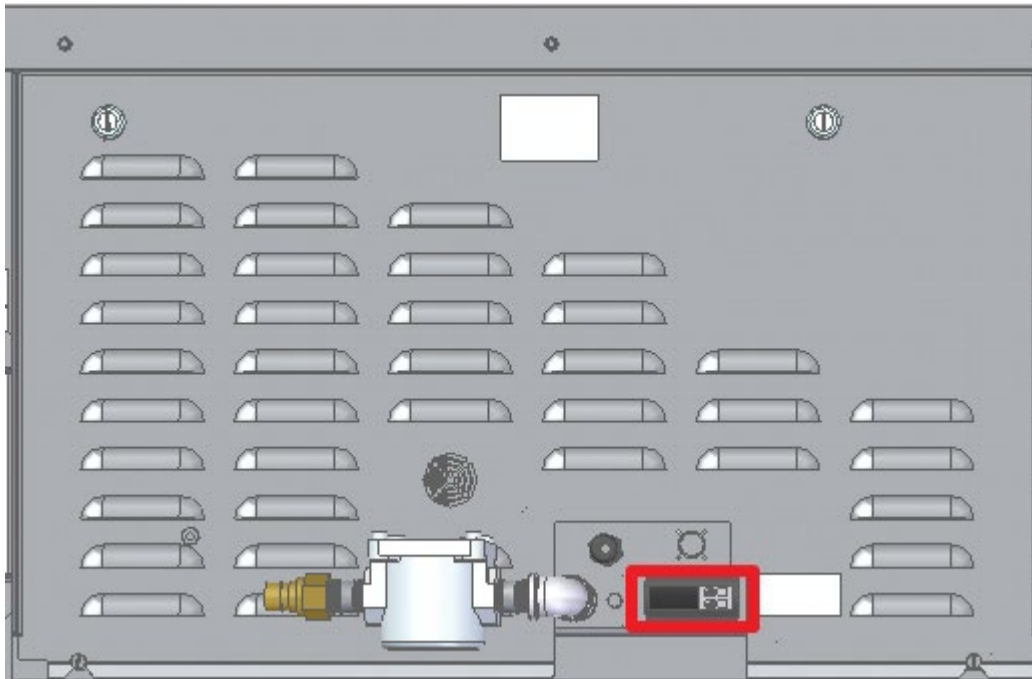


- After applying lubricate to both sides of the conveyor, leave the oven working 30 minutes to let the oil evaporate.
- Reinstall the removed panels and operate the oven as usual. Depending on the amount of lubricate applied the excess lubricant will evaporate. The evaporation will produce a temporary odorous non-toxic smell and vapor.

## 2.7 Oven start up and heat up

\*\*\*On the main screen set the bottom temperature at 400 F, top temperature at 500 F, 80% fan, and 2 min. conveyor speed, start the oven.

- Start the oven and wait for temperature ramp up at 400F
- Verify that the burner working well and maintain it during 1 hour. (Verify the burner modulate high and low fire)
- Verify that the oven reach and maintain temperature at the customer baking temperature
- Verify for cracked stone once the oven has reached 400°F
- Verify electrical current (Max 10A) with fan at 100% and time at 2 minutes.
- Verify that oven temperature is accurate, compare with high limit temperature probe behind the oven (max 90°F difference)



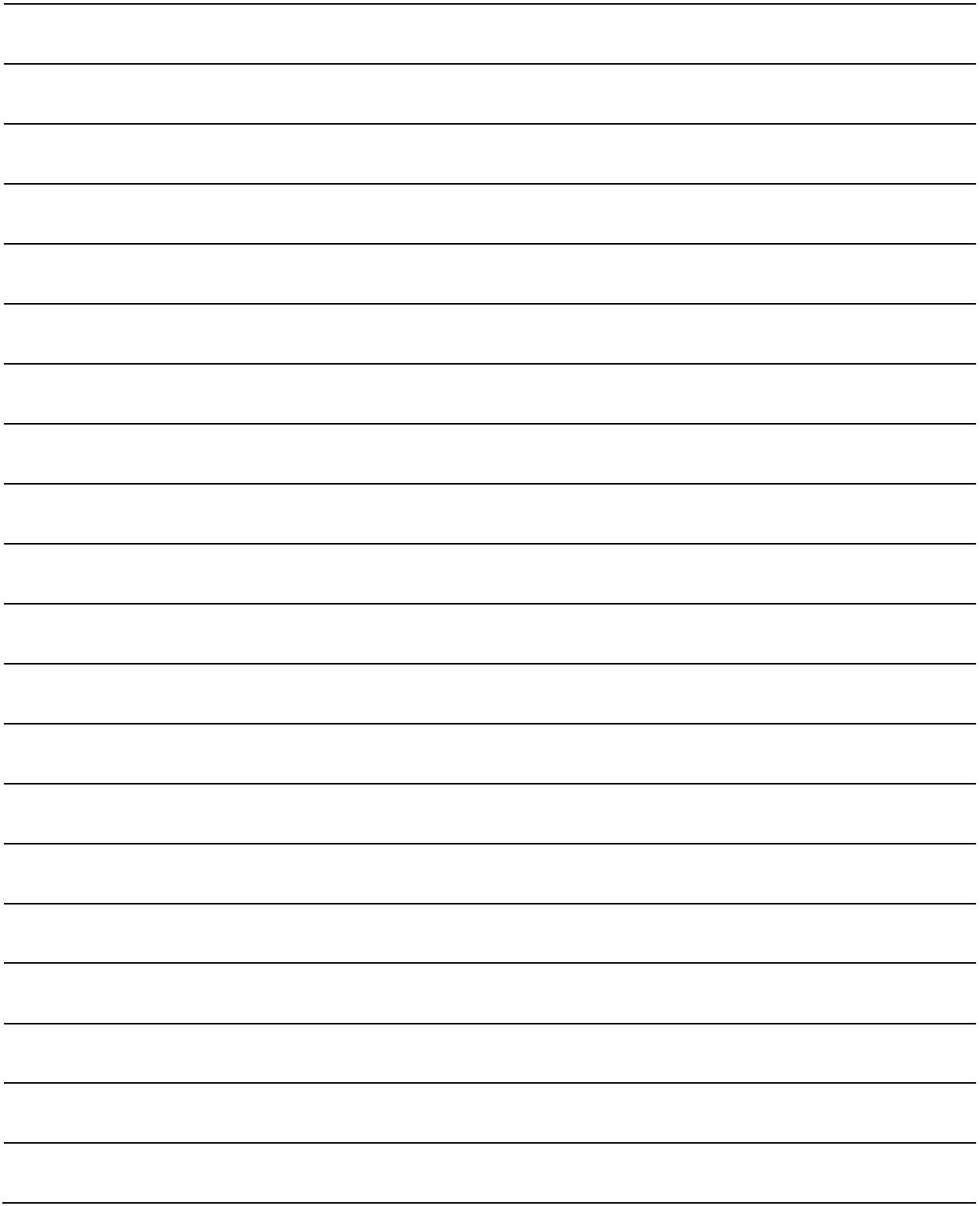
# 3 QUICK FORMATION

## FINAL INSPECTION

- Look for cracked stones
- Verify that all the panels and covers are properly fastened
- Clean up the ovens
- Clean your work space, remove all wooden crates or packaging material.

## Owner training

- Show the customer how to daily maintain the oven. Use the wall chart in the welcome kit
- Show the customer how to lube the main conveyor chain. The chain must be lubed every month.
- Go through the main screen user interface and make sure he customer can navigate and understands the different settings (Top temperature, bottom temperature, fan speed, cooking time..)
- Explain to the customer that, in case of an issue with the oven, he needs to contact our service department by visiting our support web page at: <https://installation.korokgroup.com/>
  
- Understand how to use the oven in a proper and secure fashion
- Understand how the digital control panel works.
- Understands maintenance, maintenance schedule, and schedule is displayed on the wall
- Understand who to contact for service



2555, Alfred Nobel, Drummondville  
(Québec) Canada J2A 0L5  
T : 819 395-5151 / 855 395-5252  
F : 819 395-5343

Follow-us

