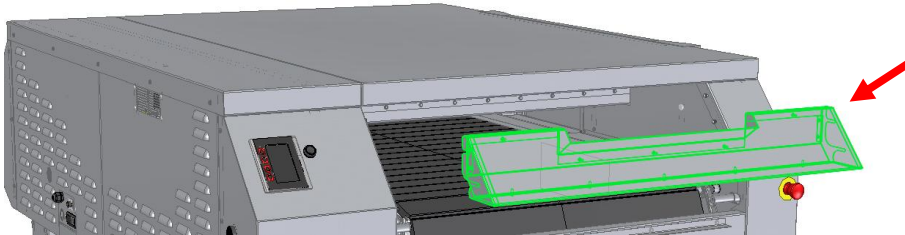
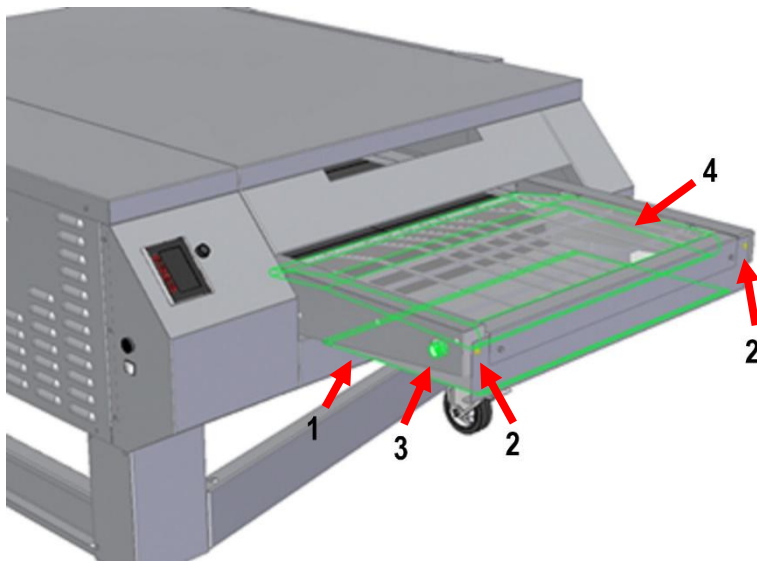


## Main Conveyor Lubrication

Make sure the oven is cold before starting this procedure.



Remove the end cover.



For access to the chain, remove the conveyor.

- 1- Remove the crumb tray.
- 2- Remove the finishing plate by removing the 2 screws.
- 3- Be sure the mesh is cold. Place your hand on the mesh to move it forward and backward by pulling the handle to remove the wire belt.
- 4- Pull the wire belt up.

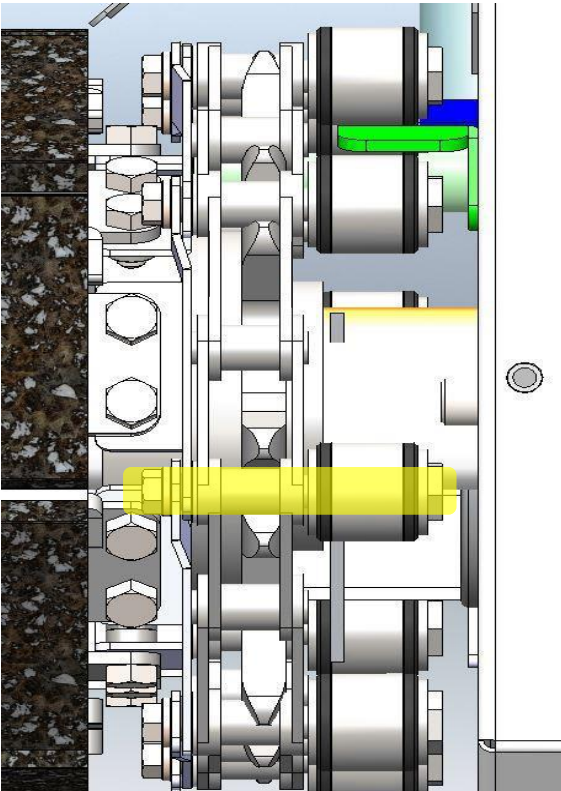
Take note of the oven settings to restore them after lubrication. Adjust the bottom temperature to 190°F and the top temperature to 300°F. Set the ventilation at 30% and the cook time to 4 minutes using the touchscreen.

On average, wait about 10 minutes for the oven reach the lubrication settings.

Locate the lubricant (FO75-0050) and shake well for 2 minutes. This lubricant is food grade quality and has been designed specifically for application on these ovens. No other lubricant will provide the correct coverage.

Note: that using a different lubricant type will void the warranty on these parts.





Apply some food-grade high temperature lubricant to each link of the chain, between each moving part of a link. Put a strip of lubricant where there is a yellow strip. This needs to be done on both sides of the chain. There is 6 months worth of lubricant one container.

After applying lubricate on both chains, leave the oven running for 30 minutes allowing the lubricant evaporate.

Reassemble the removed parts, and put the oven back into normal usage with the correct settings.

Depending the amount of lubricant applied, any excess may still continue to evaporate. The evaporation will produce an odourful non-toxic fume.