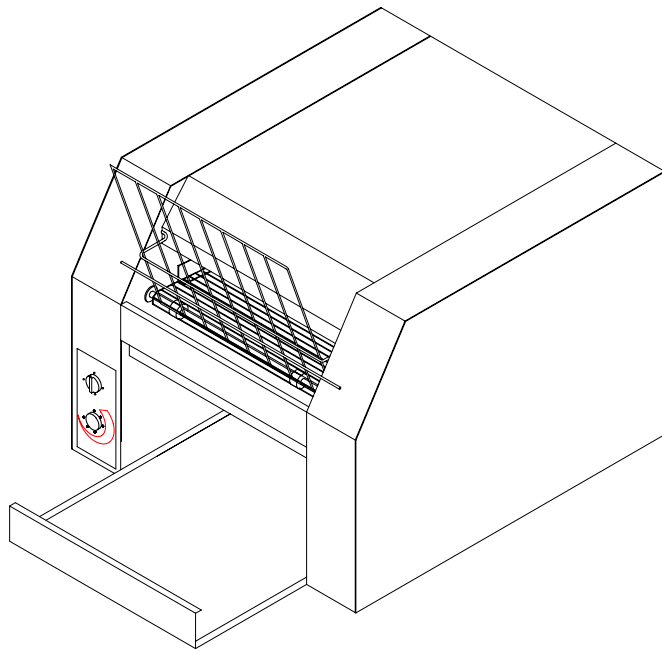




CONVEYOR TOASTER (AX-CT1)

USER'S MANUAL



PRODUCTION YEAR:

SERIAL NO :



AXIS EQUIPMENT ®

MVP GROUP CORPORATION 5659 ROYALMOUNT MONTREAL, QC. CANADA H4P 2P9

Tel: (514)737-9701 Fax: (514)342-3854

www.mvpgroupcorp.com

www.axis-equipment.com

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CAUTION

This appliance should only be used in facilities where standards, local safety codes and regulations are followed.

INTRODUCTION

Dear User,

Thank you for purchasing our AXIS product and for your confidence in our company. Our appliances are produced in compliance with international standards. **IMPORTANT:** Please read and ensure that all users read this manual in order to achieve the desired performance that you expect; and to enable you to use this AXIS appliance for many years.

Please read and ensure that your operation personnel read this user's manual carefully before installing and using the appliance.

The manual containing information about installation, usage and maintenance of our product you purchased should be read carefully.

Please ensure that power supply connections to the appliance are already installed by qualified personnel according to local regulations, before our authorized service arrive for any service work to this appliance. If our authorized service determines that the necessary repair(s) to be done are a result of the faulty installation on your part, the warranty shall not be covered.

If you do not have enough information, please contact our customer service department either by phone at 1-514-737-9701 or e-mail at: service@mvpgroupcorp.com



We expect you to have the best performance from our product!

TECHNICAL DATA

SPECIFICATIONS	AX-CT1
TOTAL ELECTRICAL INPUT (kW)	1.9
SUPPLY VOLTAGE (VAC)	120
FREQUENCY (Hz)	60
POWER SUPPLY CORD	NEMA 5-20P
DIMENSIONS (Width-Length-Height) (inches)	21.6" x 15.7" x 12.5"
RATED CAPACITY (slices per hour)	420

WARNING SIGNS



GROUNDING CONNECTION



PE

GROUND



POWER



OVERHEAT

VOLTAGE: 120 NPE / ~60 Hz / 1 ph.

SAFETY DETAILS

Supply voltage of this appliance is 120V 60Hz
Do **not** connect to a different voltage.

Power supply connection should be made using a 30 Amp dedicated breaker.



The appliance should not be immersed in water and should never be cleaned with a pressure washer.



If this appliance is installed near to any wall, partition, furniture, decorative covering, etc., then these should be made of fireproof material. It is strongly recommended that fire safety protection instructions are observed; and that the appliance is always installed on a non-combustible surface.

The appliance should not be handled by anyone except for the manufacturer or authorized service personnel.



If the cable is damaged it should be replaced by authorized service personnel with an original type cable supplied by the manufacturer or service agency.

To switch the appliance off from the supply circuit, the installation should be equipped with a circuit breaker.

This appliance should be installed in line with applicable local codes; and only be operated in well ventilated areas.

The appliance should not be exposed to any direct air flow.

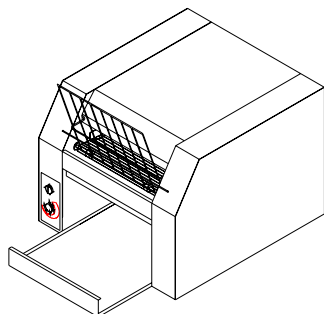
The appliance should not be installed near fryers, grills or any equipment with a radiant heat source.

Never place anything on top of this appliance.



+50 °F / +104 °F

TRANSPORTING AND MOVING



TRANSPORTING :

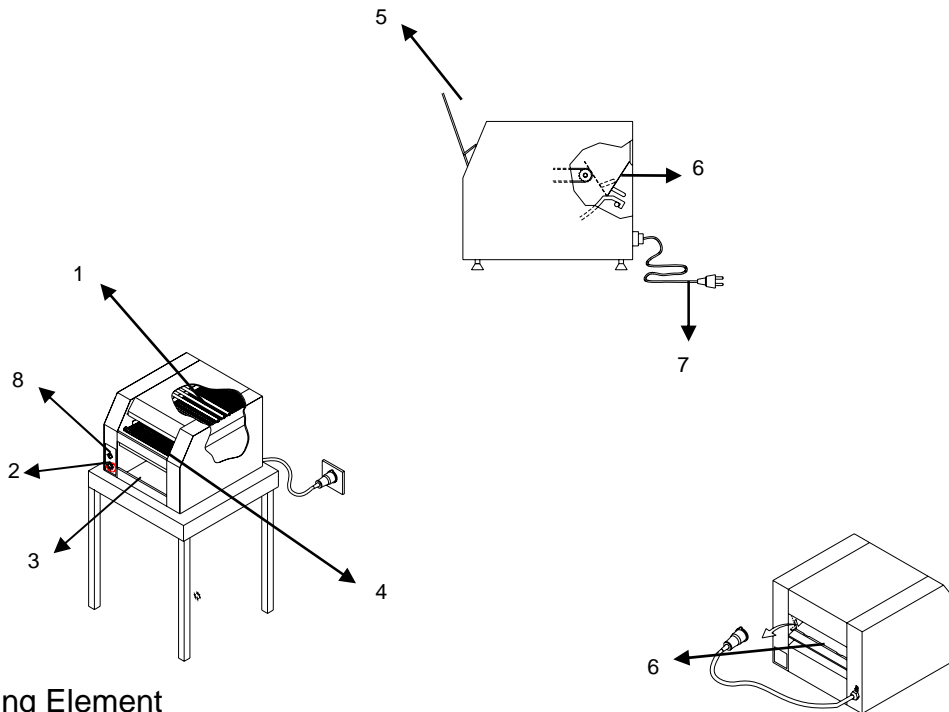
Before moving, always disconnect power cable from the wall plug.

Do not hit or drop the appliance when moving.



**Machines must be installed by an authorized electrician.
POWER SUPPLY CABLES CANNOT BE EXTENDED OR REPLACED
EXCEPT BY AN AUTHORIZED SERVICER.**

INSTALLATION DIAGRAM AND INSTALLATION OF THE DEVICE



- 1. Heating Element
- 2. Conveyor speed control
- 3. Bread exit tray
- 4. Conveyor
- 5. Bread entrance tray
- 6. Exit directional adjustment
- 7. Power supply
- 8. Power

- Power connections should be checked by a licensed electrician and the appliance should be connected to a dedicated breaker.

CAUTION !

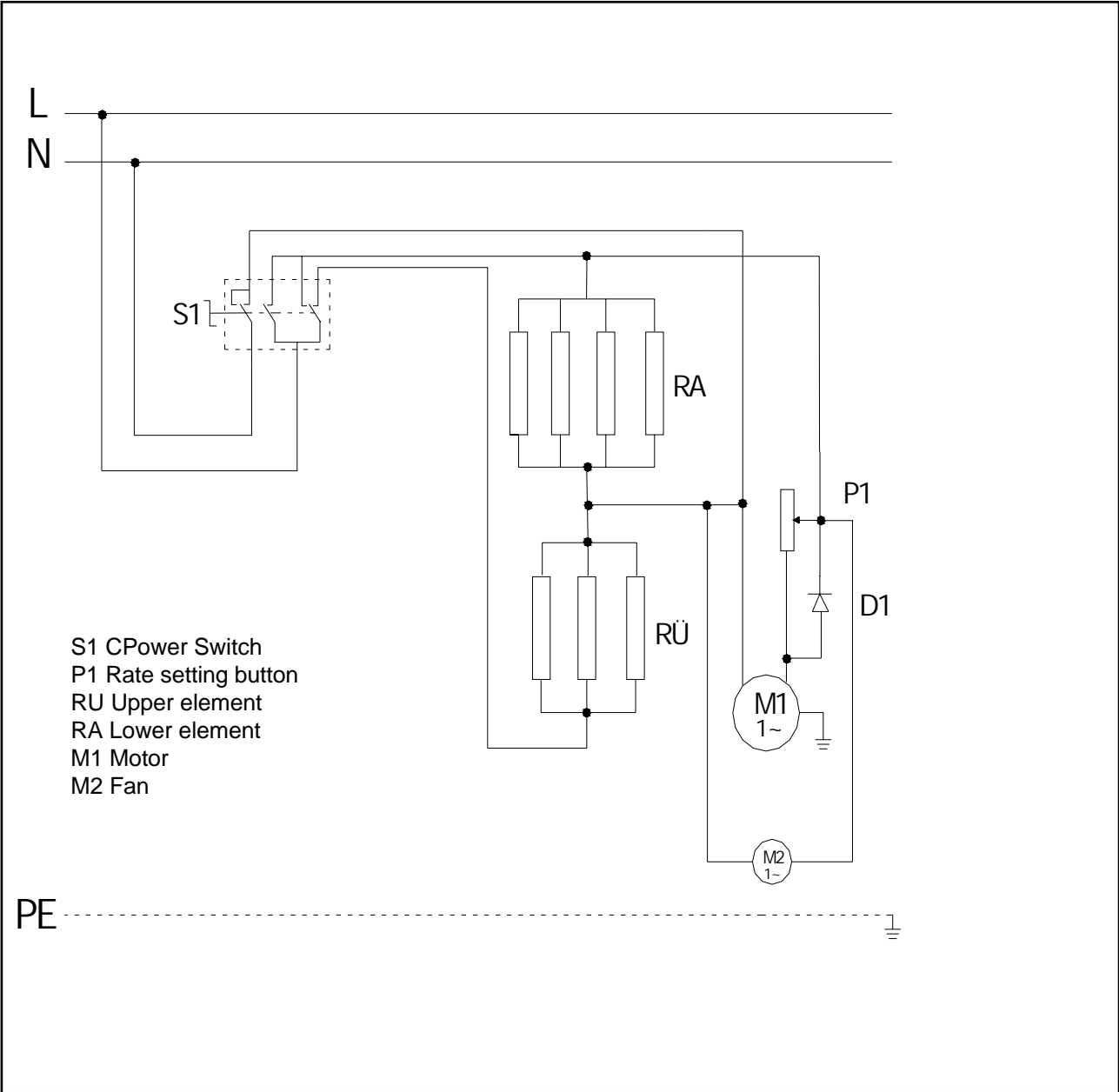
NEVER OPERATE YOUR DEVICE WITHOUT PROPER GROUND CONNECTION



CONTROL PANEL

- A.** Power knob
- B.** Conveyor speed knob

ELECTRICAL CIRCUIT DIAGRAM



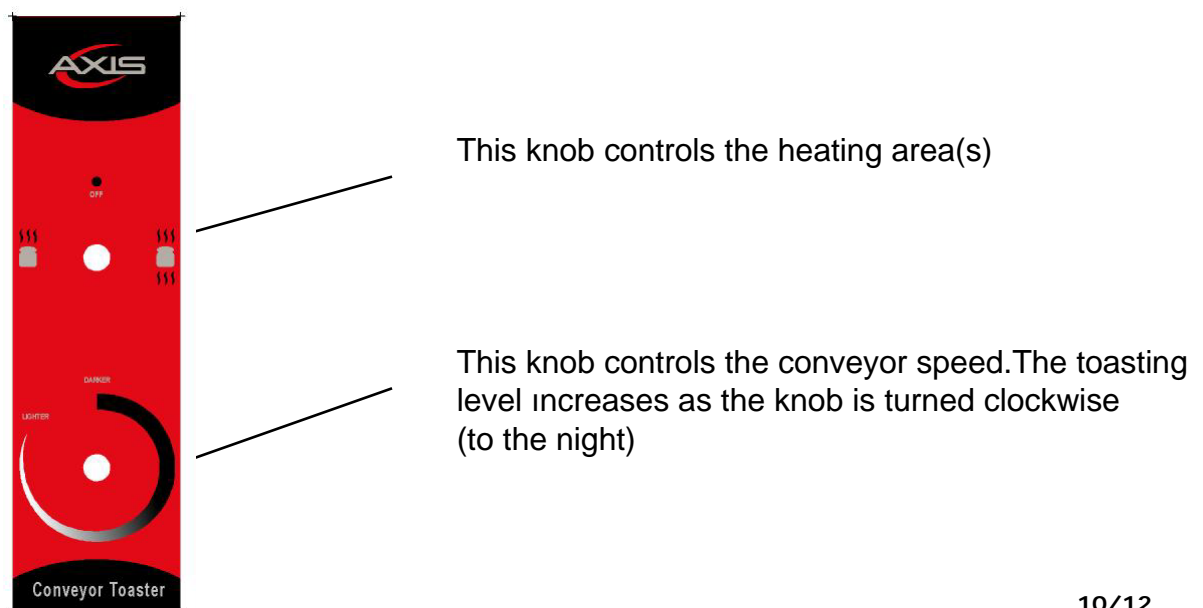
OPERATION OF THE APPLIANCE

Before initial use of this appliance, clean its exterior surface with a cloth soaked in warm water and soap.

NOTE: This appliance should be operated by qualified personnel knowing the safety terms and technical specifications; and by who has read this instruction manual.

1. Take the conveyor toaster out of its packing carefully.
2. Plug the power cable to a power connection with ground.
3. Turn the power on to operate the appliance.

- You may adjust heat produced within the appliance and toasting level of the slices accordingly by setting the power position (this regulates the action of the elements).
 - During the first operation you may smell an odor from the appliance. Wait for approx. 20 minutes, it will diminish.
 - Place the bread to be toasted on the entrance tray at the front of the appliance.
 - Slices placed on the tray will move automatically and begin to toast.
 - Set the exit direction adjustment (#6 - on the installation diagram) to decide on the desired height for the toast coming out. You may get the toast either from the front or from back.
 - Turn the power switch to "0" position after each daily use. Disconnect from the power supply.
 - After disconnecting from power supply, clean the appliance.
- It is recommended to operate the appliance between temperatures of +50 °F +104 °F and in ambient humidity of maximum 65%.



OPERATION OF THE APPLIANCE

CLEAN-UP AND MAINTENANCE

Clean-up and maintenance must be performed by the operator

Before the power is switched on and after the first and every subsequent use, the outer surface of the appliance should be wiped clean with sponge and liquid detergent.

Do not use cleaning agents like hydrochloric acid or any abrasive cleaning agents.

INFORMATION ABOUT OPERATIONAL FAILURE FAILURES AND TROUBLESHOOTING:

If no heat is generated within the appliance, check the power supply or breaker for electrical current. If the appliance is connected to the power supply, the reason may be that the on-off switch is not turned on. If the appliance still does not operate, please call our customer service department at:

1-514-737-9701 or contact us by e-mail at:

service@mvpgroupcorp.com

MANUFACTURERS LIMITED WARRANTY

MVP Group Corporation (MVP), hereby warrants all new equipment bearing the name "AXIS" and installed within the continental United States of America or Canada to be free from defects in material and workmanship, under normal and regular usage and operation, for a period of one (1) year following the date of original installation; or to a maximum of eighteen (18) months from factory date of shipment.

If a defect in material(s) or workmanship is detected; or found to exist within the stated period above, MVP, at its sole discretion, shall either repair or replace any original equipment manufacturers part which has proven to fail within the machine; providing that the equipment has not been altered or tampered with in any form or manner whatsoever, has been installed correctly as per the users manual, and maintained and operated in complete accordance with this manual.

The labor cost (in terms of bench warranty) to repair or replace any part proven to be defective, as per above clause(s), shall be covered by MVP, within the continental United States of America or Canada; provided that prior authorization for this labor was approved by MVP, the service work was performed by an authorized MVP service agency; and that this agency installed an original and a genuine AXIS part in the machine. Any repair work performed by a non-authorized service depot remains the sole responsibility of the user, and thus MVP cannot be held responsible.

The installation of any generic part will not be valid; and therefore will void this warranty. All authorized labor coverage shall be limited to bench rates only. Any supplemental hourly rates or charges, such as transport, weekends or emergency premiums remain the sole responsibility of the user.

Any charges exceeding those stated herein must have prior authorization by MVP.

Exceptions to above warranty are: (A) Damages resulting from shipping, handling or abuse (B) Incorrect installation and/or connections (C) Adjustments or calibration of any parts (D) Faults due to lack of regular maintenance or cleaning of any internal part(s) (E) Replacement of any wearable items such as accessories (F) Discoloration of any components due to chemical reaction

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The manufacturer reserves the rights to alter design and specifications without notice