

KOROK

Hot Rocks VOLCANO oven installation procedure

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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.

1 PRE-INSTALLATION REQUIREMENTS

Be sure to have in hand the following documents:

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

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

- ☐ Electrical Outlet 208-240V Single Phase with standard NEMA 6-50R female plug.
- ☐ Gas Line with Regulator.
- ☐ Gas connections are ready and installed on site. $\frac{3}{4}$ " gas hose recommended.
- ☐ Ventilation hood as per local code requirements.

Install the oven and plug the oven following specs sheet *Gas technician and electrician is required***. Follow installation device tool guide if required.**

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

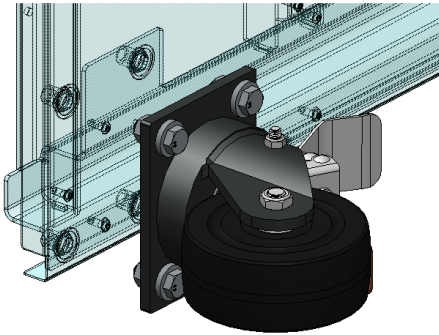
- <https://installation.korokgroup.com/>

2 INSTALLATION PROCEDURE ONCE OVEN IS AT FINAL LOCATION

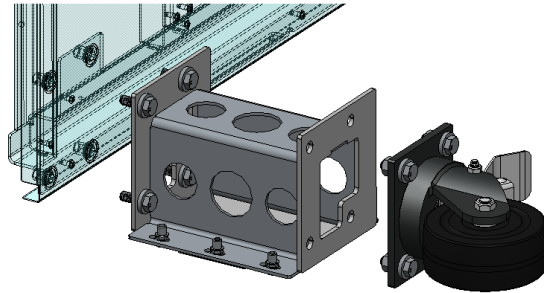
- install leg and caster wheel when the oven is on the side before rotating it with the installation device. It is easier and safer when the oven is on the side.

Caster wheels can be fixed directly under the oven floor or can be raised using the provided leg if higher oven is required.

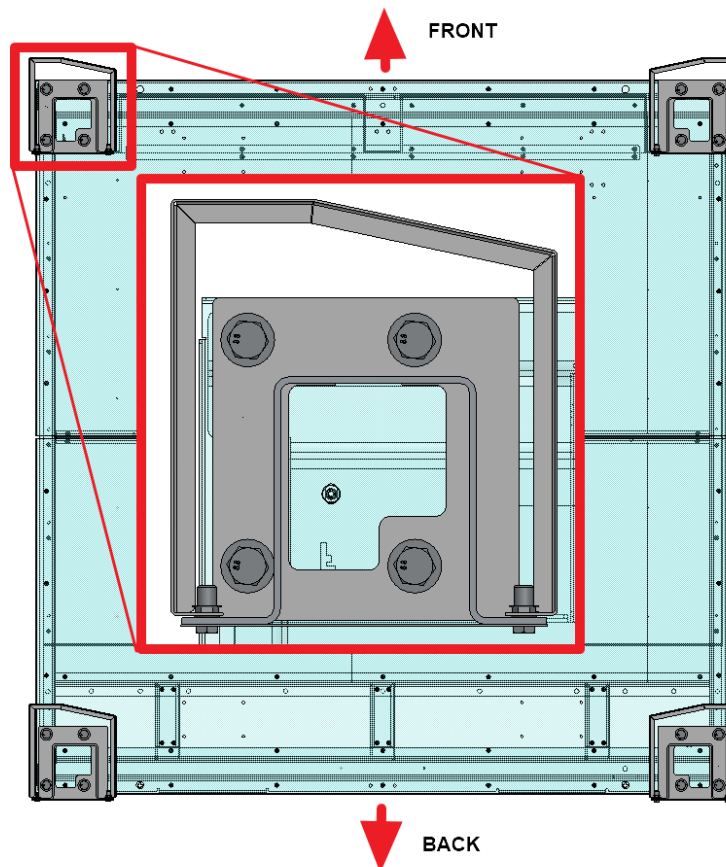
TRIPLE STACK



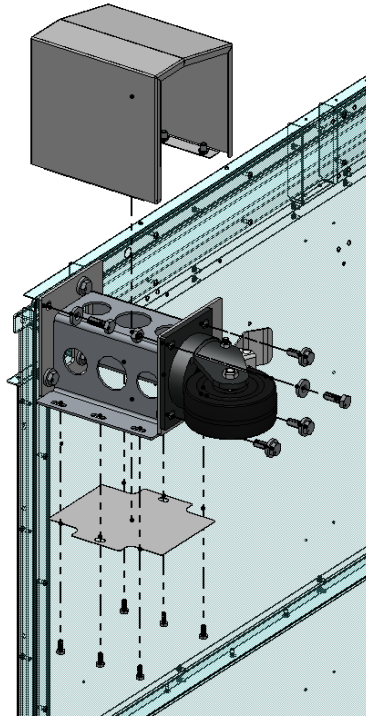
SINGLE/DOUBLE STACK



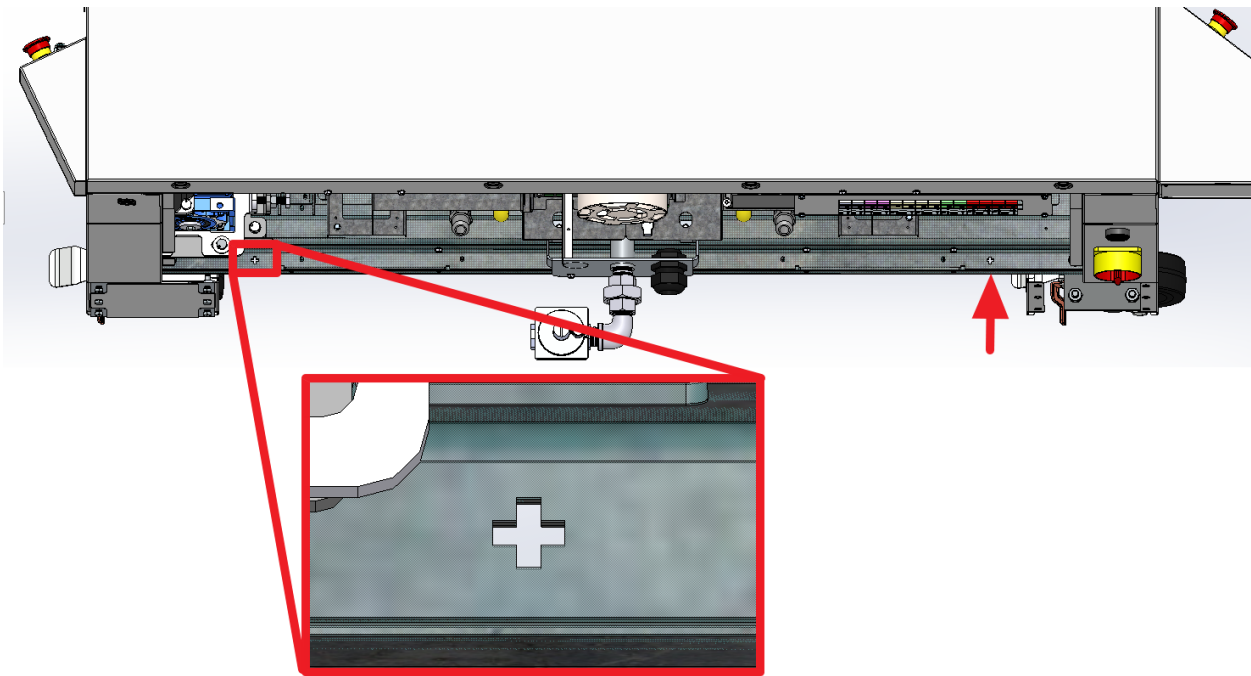
Be careful, legs must be installed oriented as shown below



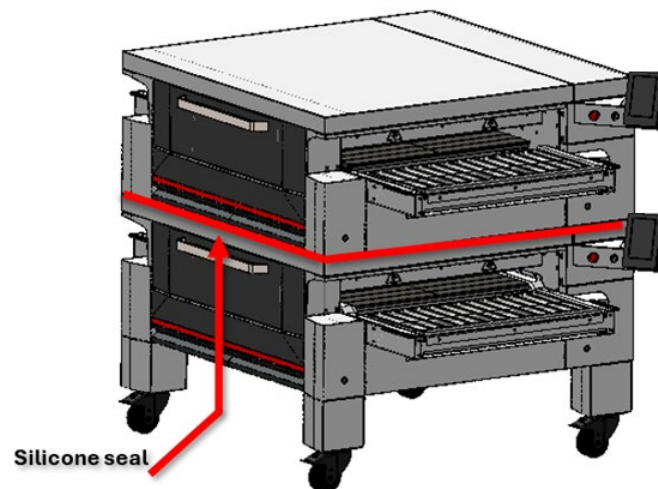
Install capping plate once legs and wheels securely bolted to the oven floor



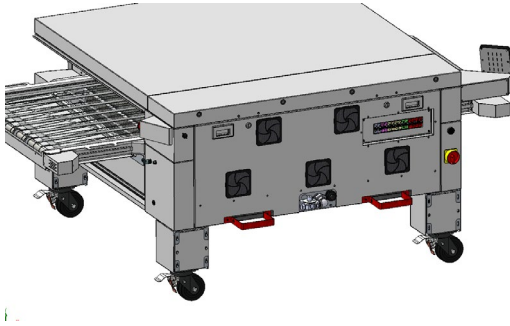
- For multiple decks, use self-tapping metal screws to secure ovens together. There are cross marks located on the floor behind back panels indicating where installing the screws.



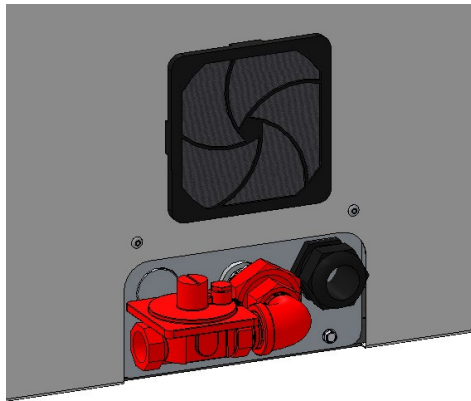
- For sanitary purposes, when installing multiple decks, a high temperature silicone sealant must be applied between each oven, refer to the image above to apply the silicone sealant. (Provided with the oven)



- ☐ Install the “U” bumpers behind the oven and assure that the oven is anchored to the floor or wall with the provided chain.



- ☐ Install the gas inlet with regulator



- ☐ Plug the electrical and gas power source. Be sure the gas type match with the sticker on the oven (natural or propane gas). The electrical plug provided with the oven is NEMA type 6-50-P ***A certified gas technician and electrician is required for this step***



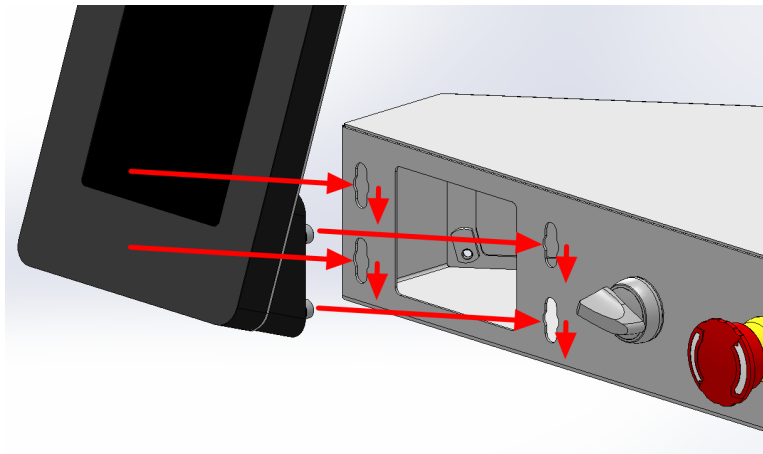
2.1 Install the control touch screen

Carefully unpack the control touch screen. There is 2 cable to connect is the screen: HDMI for display and micro USB type B for power and touch screen feedback. Gently plug the cables.

*****Ensure they are properly pushed all the way in but do not force them in place to avoid damages to the connectors*****



Once done clip the screen in place in the slots as shown.

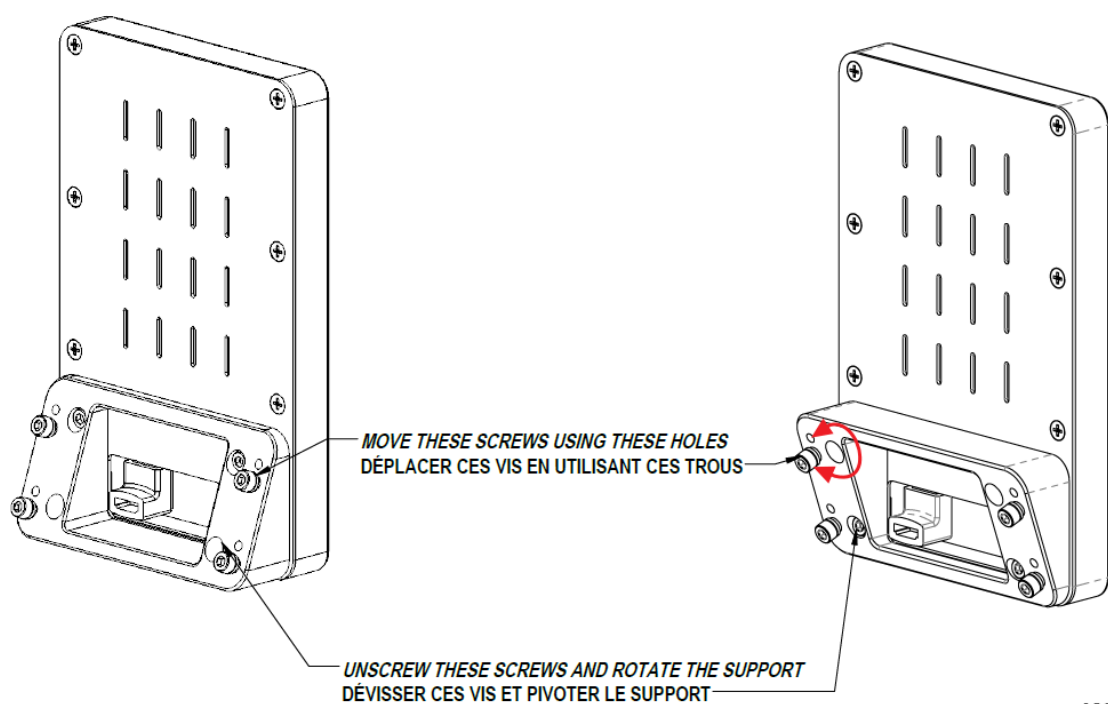


If needed screen and fixation corner can be placed on the other side of the oven (entry or exit side). Parts and connector are compatible and reversible. You will have to disassemble both fixation/button panel, disconnect the button plug inside the rear panel and invert both.

Screens are default mounted to be tilted upward. The inclined wedge can be inverted if necessary to tilt the screen downward on a triple stack oven. (REF. procedure 7-0123-EA)

SINGLE & DOUBLE STACK OVEN CONFIG
CONFIGURATION POUR FOUR 1 OU 2 ÉTAGES

TRIPLE STACK OVEN CONFIG
CONFIGURATION POUR FOUR 3 ÉTAGE

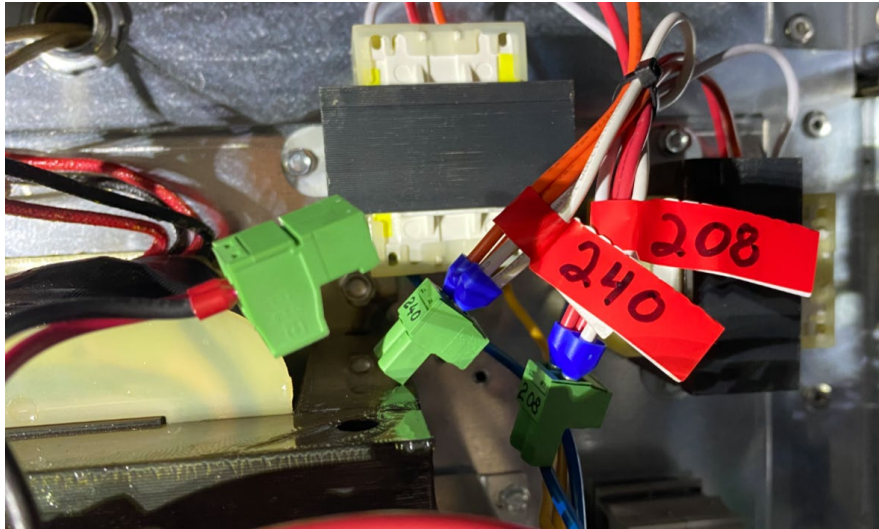


KOROK

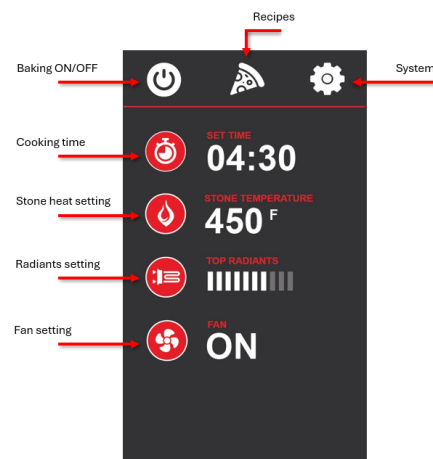
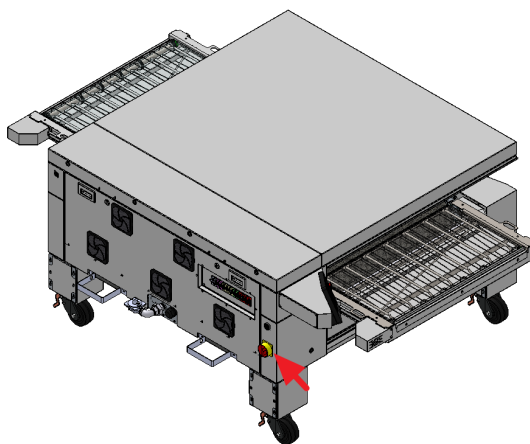
2.2 Powered on oven final installation

To be able to power on the oven:

- remove to rear panel
- Locate the 2 green plugs marked 208 and 240 in the top tight corner over the breakers.
- Plug the proper voltage plug as shown following the building voltage 208V (red wires) or 240V (orange wires)
- Re-install the rear panel and flic all the breaker to ON.



***Be sure the oven is plugged and powered on. Power the oven with the main switch located at the rear left side, 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

Enter password pin number “911”



Then use the **JOG** button to move forward or backward the conveyor to instal the stones

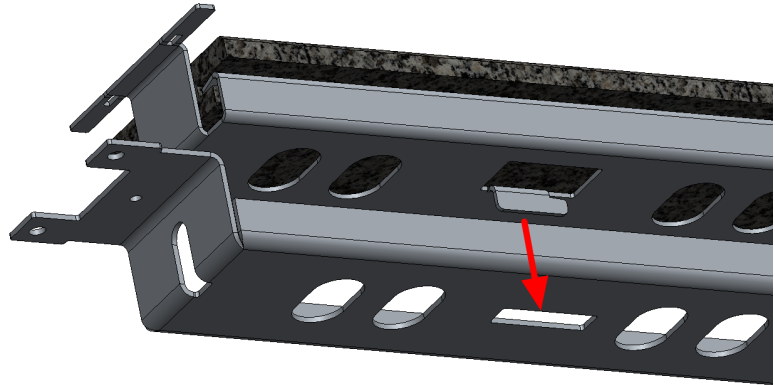
2.3 Stones installation

From there use this panel to jog the conveyor and install the stones onto the chain conveyor.

Carefully follow the steps below to ensure the stone holder are properly fixed.

Remember when using the JOG option, you need to hold the button to keep the conveyor moving.

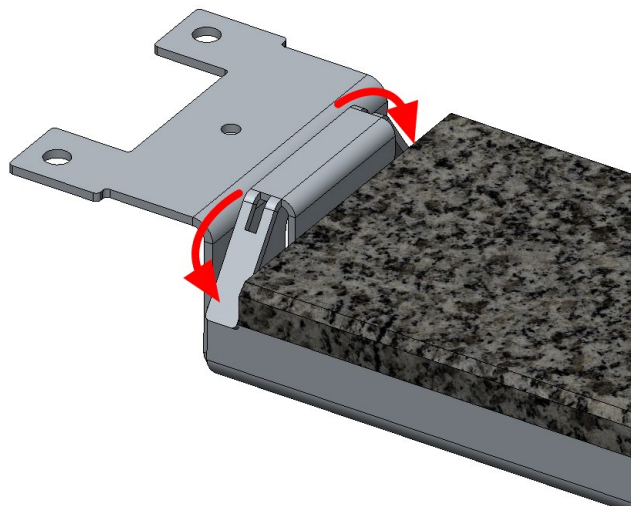
Drop the stone and internal holder assembly straight in the external holder already in place in the oven. Be sure the holder is completely down and the hook are align with the slots



Slide the stone laterally to engage the hook in the supporting holder.



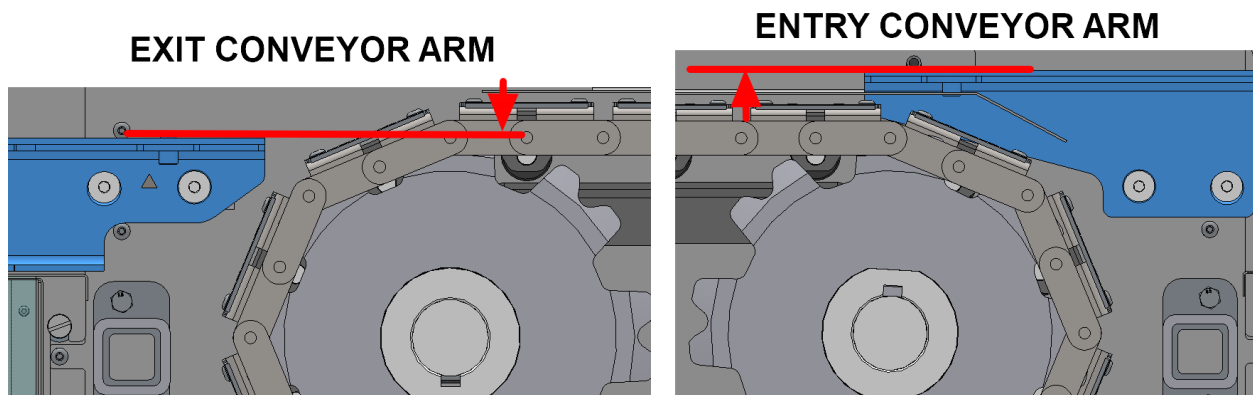
Bend the tabs down to secure the stone in place. Shake it to be sure it is secured in place.



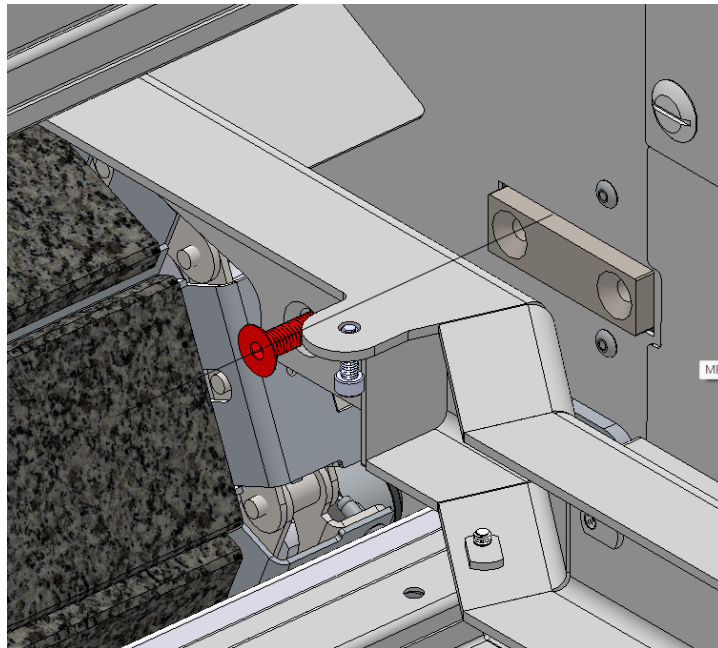
- ☐ Install stones.
- ☐ Verify if there are any loose rollers. Tight any loose one on principal chain during stone installation
- ☐ Verify the conveyor motor rotation. Rotation can be reversed simply using the selector switch located next to the touch screen.
- ☐ Verify convection fan motor rotation, you must feel air blowing in the oven be sure the burner is off and be in "DEMO MODE" in the setting menu.
- ☐ Verify the emergency stop buttons works.

2.4 Install the entry & exit conveyors

Identify the entry and exit conveyors direction the customer wants. Entry conveyors arm goes over the stone surface and their fixation are shaped as shown. Exit conveyors arm goes lower than stones surface as shown.



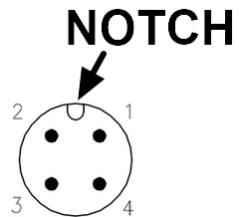
Fix the conveyor arms using the provided countersink bolt located in the fixation blocs.



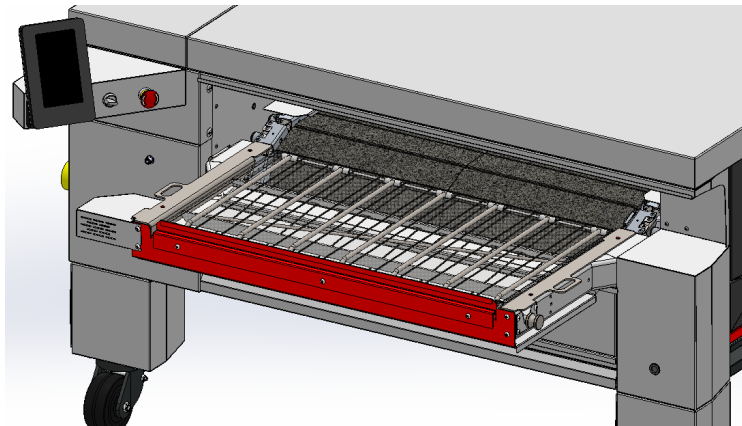
Plug the 4 pins connector M12 A-coded in the oven.

*****Carefully align the connector notch*****

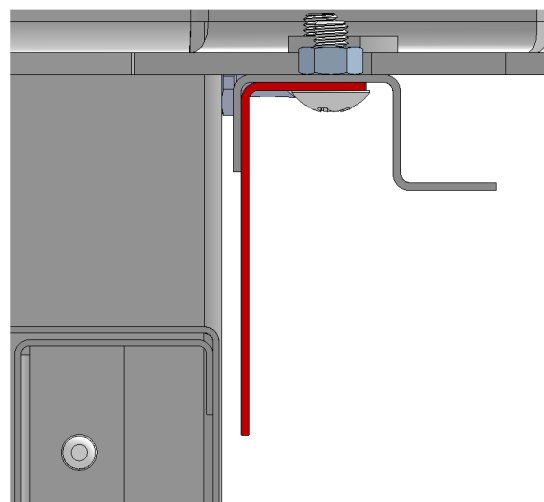
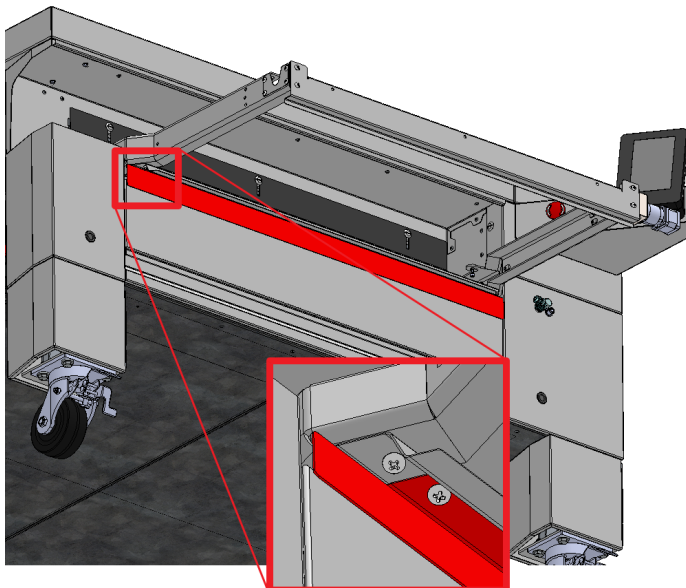
*****Both entry and exit conveyor must be plugged to functioning. They are serially plugged so if one is defective or not properly plugged both conveyors don't turn.**



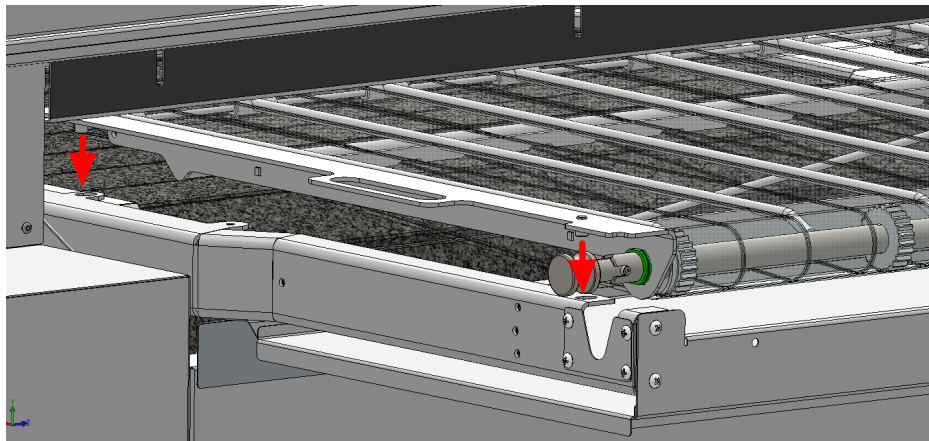
Install the end plates and stopper with both screws.



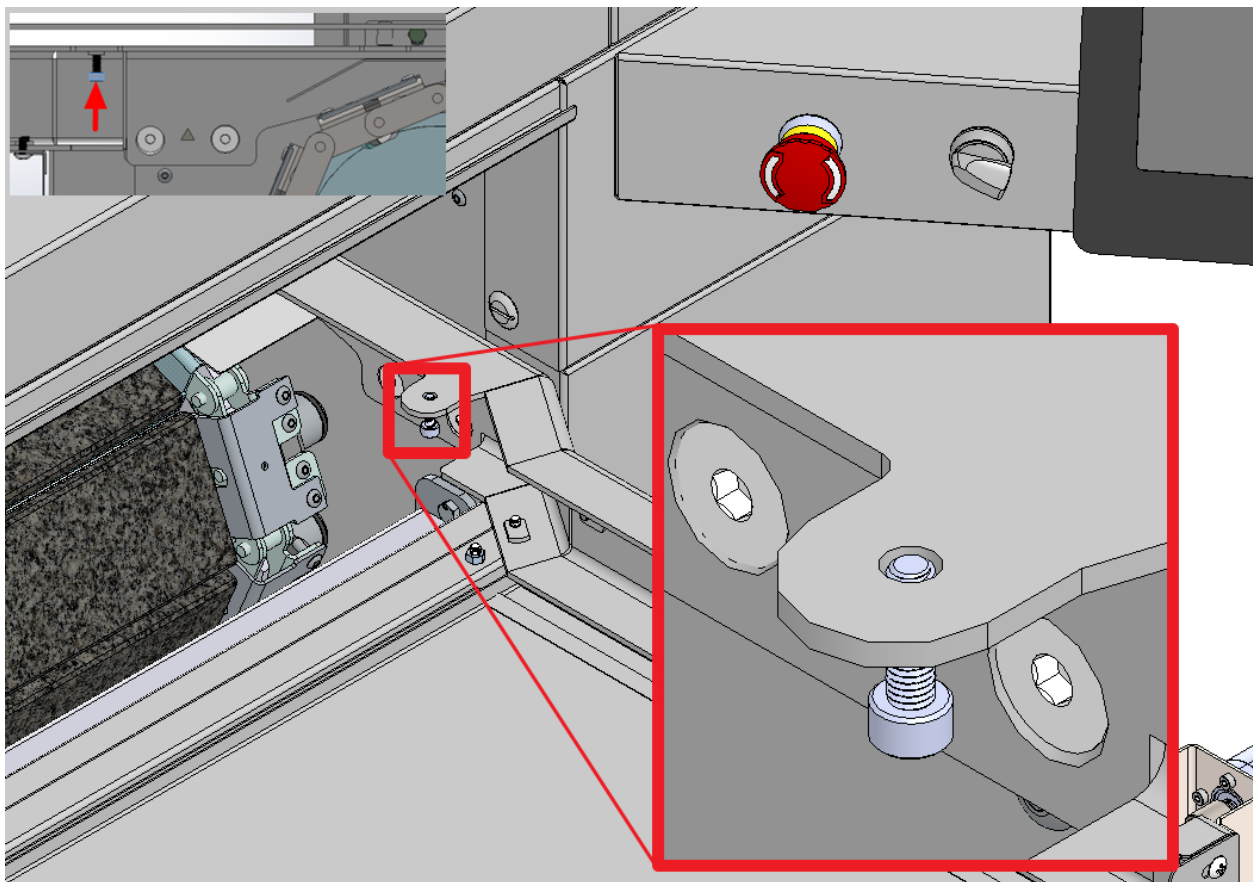
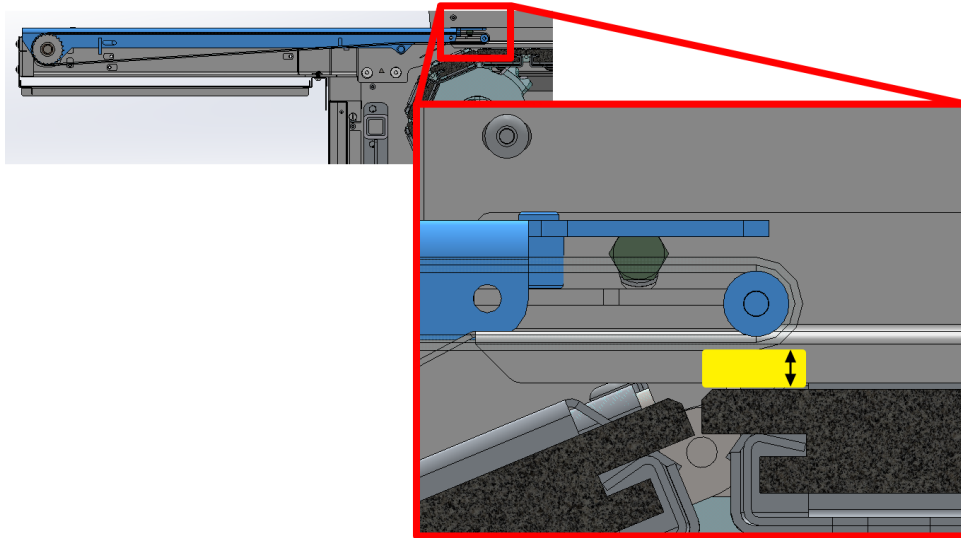
Entry conveyor need bottom capping plate. Install the capping plate using 2 supplied screws and nut.



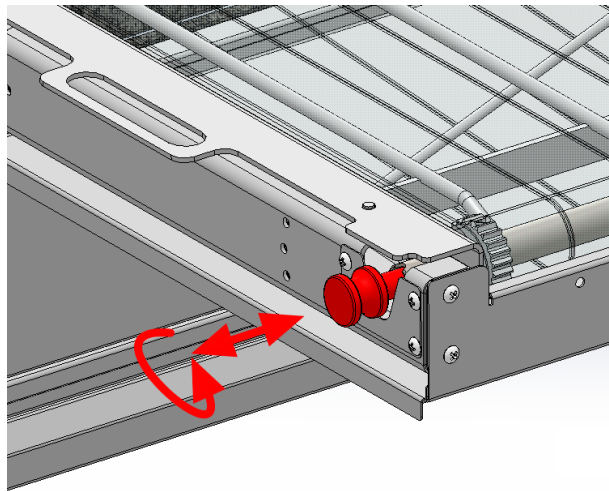
Install the mesh conveyor by simply put it down on the conveyor arm. Align the location pin.



Adjust the conveyor height. Mesh should be 1/8" over the stone surface to avoid contact. Use the height adjustment screws shown.



Engage the conveyor drive by pulling and turn $\frac{1}{2}$ the side handle.

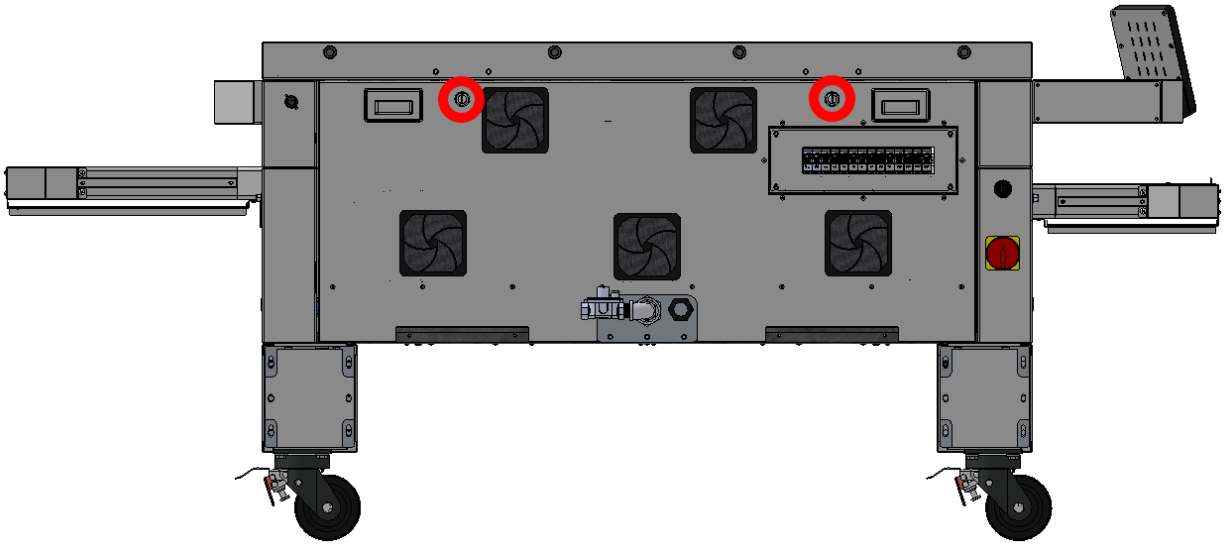


- ☐ Install the crumb tray plates underneath the mesh belt.

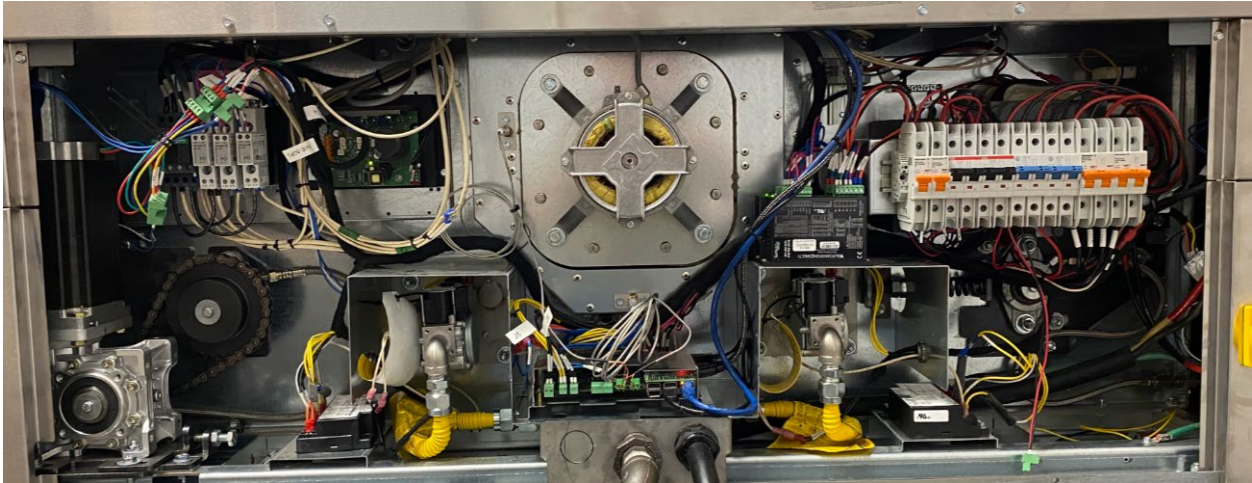
*****At start up mesh conveyors could take few seconds to start moving due to drive system backlash. *****

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



- ☐ Quickly visually inspect and verify the wires connections, the terminal strips and contacts.



2.5.1 Burner adjustment

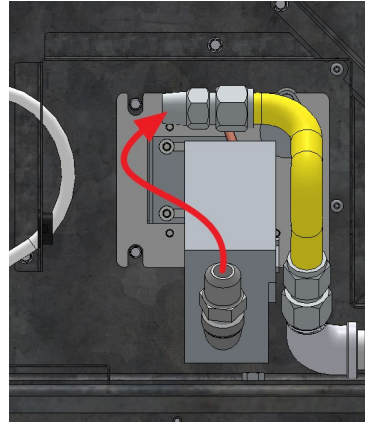
*****Burner has been adjusted from factory before shipping.*****

*****Re-adjust the burner and flame rod only if burner issue occurs during start up otherwise do not disassemble the burner from the oven and skip following steps*****

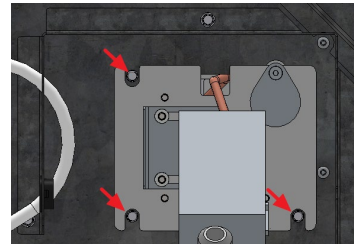
If there is an issue with the burner (ignition error) due to mis adjustment during shipping, verify the FC ignition module and gas pressure before pulling out the burner.

To remove the burner, follow these steps.

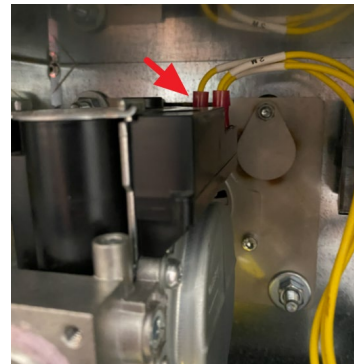
Disconnect the flexible yellow gas hose from the burner



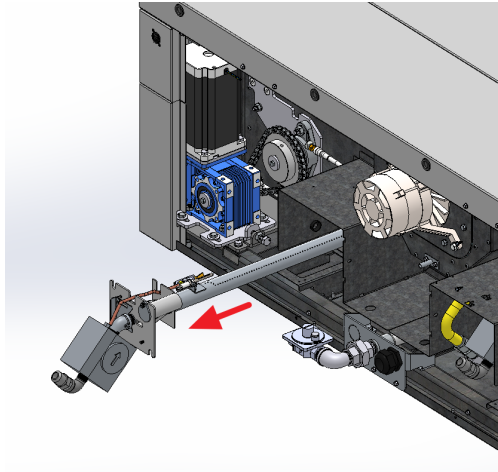
Unscrew the 3 burner retaining nuts from the wall



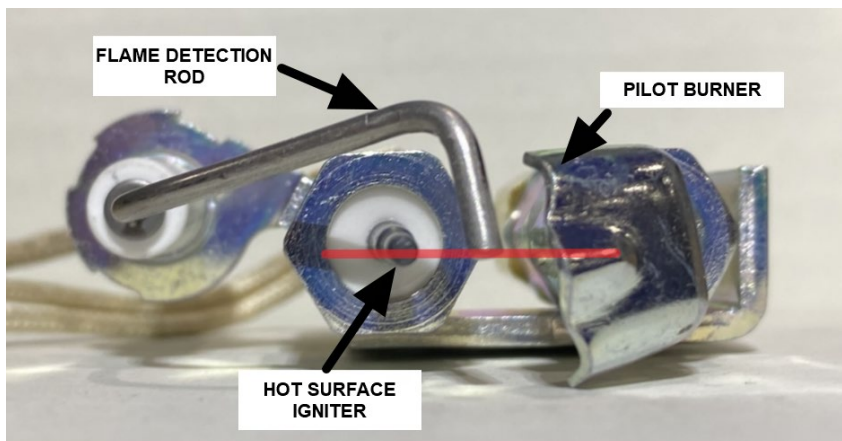
Gently pull out the burner and unplug the wires from the gas valve



You can now safely pull off the burner assembly from the oven



Verify the flame sensing rod readjust to be horizontally aligned with the pilot burner and hot surface igniter.



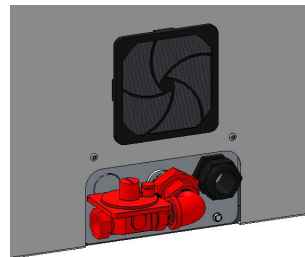
- ☐ Re-install burner in place

Before opening the gas line ensure the gas pressure supplied by the customer gas line must be between 6 and 12 inH₂O (W.C.). Do not plug the Volcano oven if the supplied pressure is not in this range. If the reading is above those figures, DO NOT TURN THE OVEN ON. The inlet pressure is too high and could damage the valve on the burner. The supply line regulator must be adjusted.

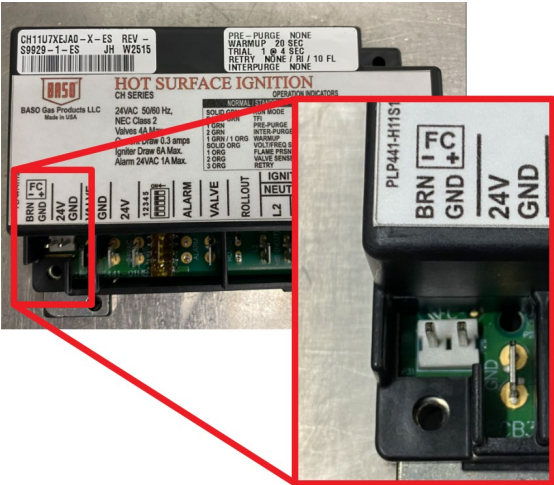
Volcano oven is equipped with an additional external safety gas regulator shown previously. With a hex Allen key, loosen the small screw over the gas valve marked “inp” then connect your manometer (green circle). Adjust the gas regulator until the gas pressure shown 8 in Wg.

Tighten back the screw and loosen the one marked “outp” (red circle) then connect your manometer. Start up the oven and measure the pressure, it should be between 3.5 and 3.7 in Wg for natural gas and between 2.3 and 2.5 in Wg for propane gas. Otherwise burner BTU must be factory re-adjusted by unscrew the top brass cap (red arrow) to reach to pressure adjustment screw.

Gas line pressure Value: _____ inH₂O (W.C.)
Gas valve inlet pressure Value : _____ inH₂O (W.C.)
Gas valve outlet pressure Value : _____ inH₂O (W.C.)



- ☐ Power up the oven
- ☐ On the main screen set the bottom temperature at 500 F and start the oven.



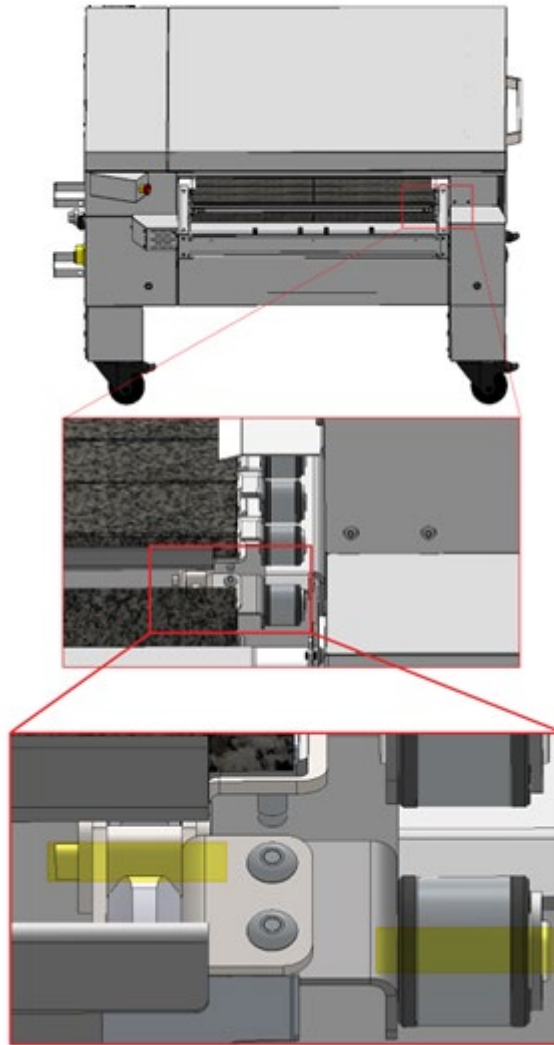
- ☐ Once burners ignited measure current on Fenwal ignition box test terminals, must be at least 0.1 μ A. This reading is obtained when the burner lightens. Use the peeping tube to monitor the burner activity.
Value : _____ μ A
- ☐ Power off the oven
- ☐ Unplug measuring instruments
- ☐ ***Re-install 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. Set the parameters to 200F 2:00, Convection fan OFF, radiant 0/10 for optimal results. Lubricate can be done any temperature but low temp. cause excessive oil drippage and high temperature cause excess fumes.
- ❑ 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 500 F, 5/10 radiant power, High convection fan, and 2 min. conveyor speed, start the oven.

- ☐ 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.
- ☐ Start the oven and wait for temperature ramp up at settled temperature
- ☐ 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

3 QUICK FORMATION

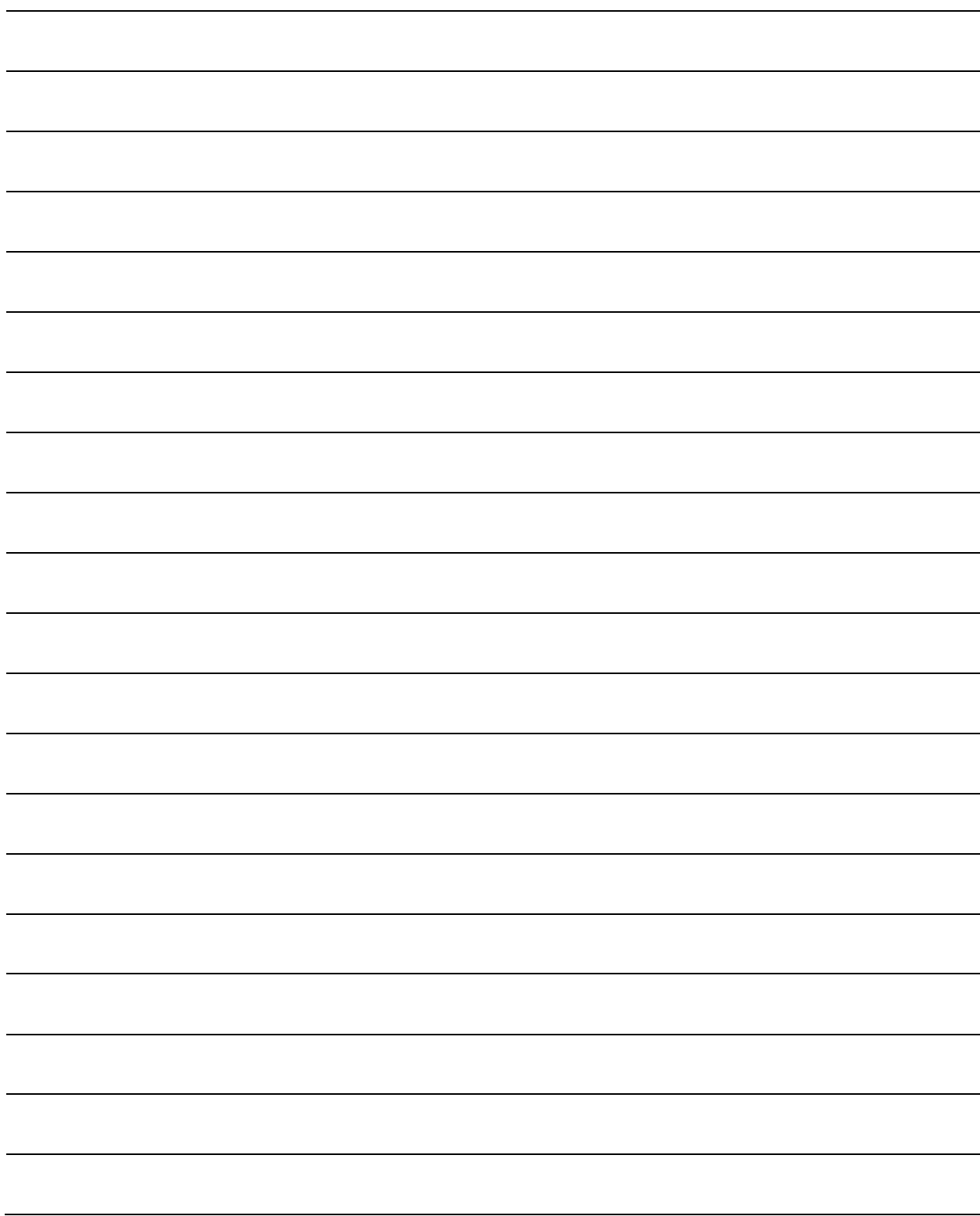
FINAL INSPECTION

- ☐ 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



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