

Conversion manual

Multisserie deli to Multisserie bakery



- NOTICE -

This manual is prepared for the use of trained Service Technicians and should not be used by those not properly qualified. If you have attended a training for this product, you may be qualified to perform all the procedures in this manual.

This manual is not intended to be all encompassing. If you have not attended a training for this product, you should read, in its entirety, the repair procedure you wish to perform to determine if you have the necessary tools, instruments and skills required to perform the procedure. Procedures for which you do not have the necessary tools, instruments and skills should be performed by a trained technician.

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GENERAL INFORMATION

INTRODUCTION

This document describes the conversion of a Multiserie from a Deli model to a Bakery model. The required parts to perform this conversion can be found in the next section.

All of the information, illustrations and specifications contained in this manual are based on the latest product information available at the time of printing.

TOOLS

The following tools are required when performing the conversion:

- Standard set of tools.
- Metric and socket wrenches.
- Soldering iron

REQUIRED PARTS

Required items:

1x Fan plate Part nr: 9190470	1x Centering beam Part nr: 9194416
1x Fan grid Part nr: 9190507	1x Centering shaft / drain plug Part nr: 9190467
4x Distance bush M6 Part nr: 9193093	1x Lower bearing teflon Part nr: 9192092
4x Distance bush Part nr: 9193089	18x Tray support Part nr: 9194058
1x Bolt M10x30 Part nr: 0195783	4x Wingnut M6 Part nr: 9073149
1x Upper bearing teflon Part nr: 9193092	1x Sliding bush Part nr: 9192162
1x Upper frame bake rack Part nr: 9190415	1x Rear profile with grill Part nr: 9194413
4x Sidepost bake rack Part nr: 9194057	1x Wing bolt M6 Part nr: 9191108
2x Length beam Part nr: 9192232	1x Knee joint Part nr: 9191113
2x Width beam Part nr: 9192210	1x Lock washer ring Part nr: 9194508
12x Capnut M6 Part nr: 0195910	

OPTIONAL PARTS

The parts listed on the previous page are the minimal required parts necessary to perform the conversion, the parts listed below are the parts required when for any sort of reason the sprayer arm would need to be replaced:

Sprayer arm parts:

1x Sprayer pipe vertical
Part nr: 9190463

1x Sprayer pipe horizontal
Part nr: 9192086

1x Nipple adapter 3/8" - 1/4"
Part nr: 9191091

1x Plug
Part nr: 9191090

1x Sprayer top
Part nr: 9191086

2x Sprayer middle
Part nr: 9191088

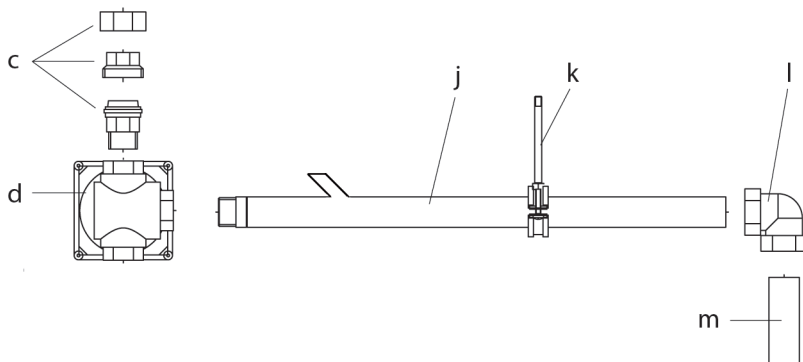
2x Sprayer bottom
Part nr: 9191087

CONVERSION INSTRUCTIONS

VALVE REPLACEMENT

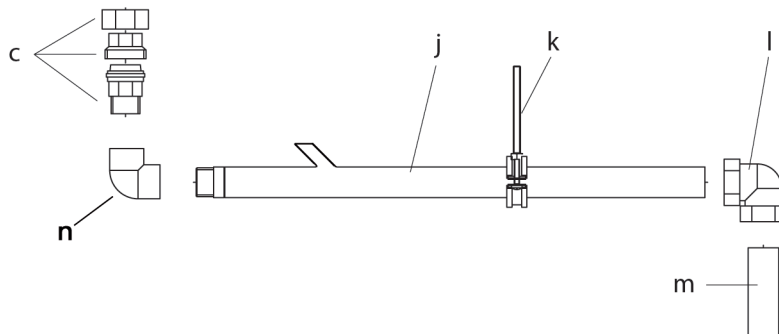
Multiserie Meat Auto Clean

Bron 9190074



Multiserie Bake & Bake AC

Bron 9190070



c. Joint

Part nr. 9191079

d. Valve

Part nr. 9191092

j. Drainage tube

Part nr. 9190501

k. Fastening, drainage tube

Part nr. 9193086

l. Knee Joint

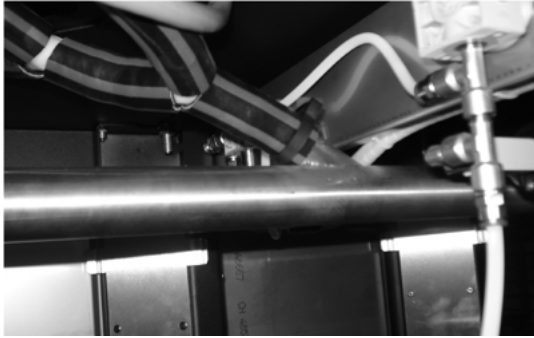
Part nr. 3500052

m. Drain pipe

Part nr. 9192197

n. Knee joint

Part nr. 9191113



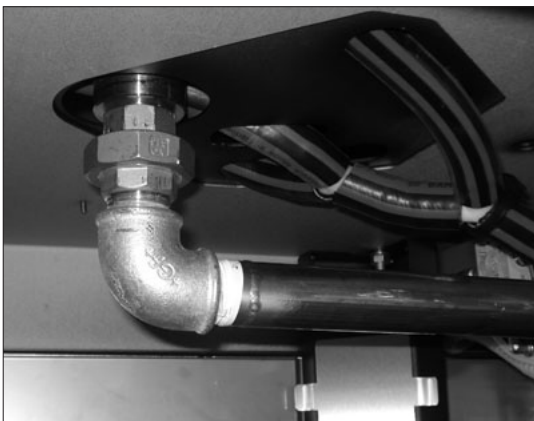
- 1** disconnect the drainage tube and loosen the screw of the fastening of the drainage pipe (k). Remove the drainage pipe by turning it counter clockwise it.

Note: Turning the drainage water tube from the rear of the multiserie might require less force.



- 2** Remove the valve by unscrewing the joint (c) with a wrench. Remove the the joint (c) from the valve (d) and place it on the new knee joint (n).

Note: Loctite might be used to fasten the joint to the valve, so a vice and applying quite some power might be needed to remove the joint.



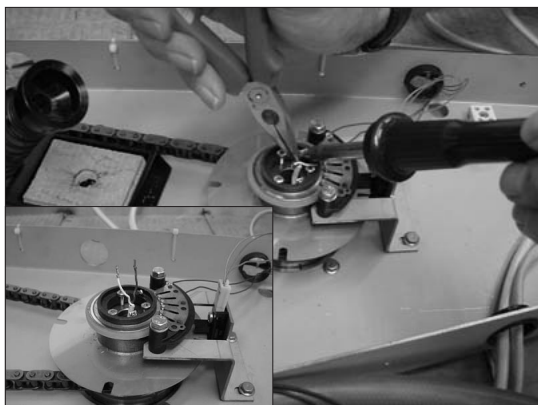
- 3** Screw drainage pipe (i) onto the joint (c) and reinstall it into the multiserie. Note the alignment of the connection for the drainage tube (i) and the placement of the knee joint (n). Attach joint (c) to the multiserie to reinstall the drain.

Note: Apply loctite or some other sealant to guarantee a tight fit for the knee joint.

PRODUCT AREA



- 1** Remove the top plate of the multisserie.



- 2** Disconnect the wires connecting the core probe to the sliding ring.

Older models will have the leads of the core probe soldered to the sliding ring, while newer models make use of a 'faston' connector.

Note: Some models require some extra steps please consult appendix A in the back of this document for details



- 3** Remove all meat racks and or baskets from the device.

Using a wrench unscrew the core probe from the top of the unit. Then remove the core probe, by pulling it downwards.



- 4** Unscrew the horizontal spray pipe, by turning it counter clock wise.

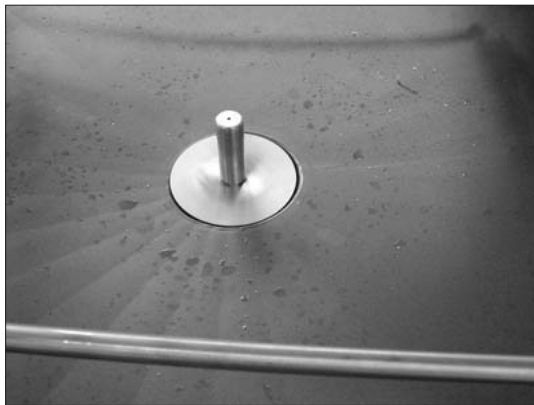


- 5** Unscrew the bolts of the clamping plates. Please be aware that loosening the bolts will result in the clamping plate unfastening.



- 6** Unscrew the nut at the top which keeps the vertical sprayer pipe in place. After unscrewing this bolt you can remove the vertical sprayer pipe along with the inner rotor ring support.

Note When removing the vertical sprayer pipe and the inner rotor ring it may cause scratches on the bottom surface. Caution should thus be used



- 7** Remove the drain grid located at the center of the bottom plate.

Replace the drain grid with the drain plug/cover as seen in the image on the left. This drain plug/cover will also serve as a bearing for the tray rack.



- 8** Remove the grease filters by sliding them upwards, and then pulling them out.



- 9** Remove the four wingnuts located in each corner of the filter rack, and then remove the filter rack.

If the cleaning agent injector is causing trouble please refer to step 11 on how to eliminate this obstacle



- 10** Loosen the two swivels on the couplings of the steam injection pipes.

After loosening the swivels, remove the bushings. They are located in each of the four corners of the blower panel.

Note: The steam injection pipes will be re-used later on



- 11** Remove the nut of the cleaning agent injector and gently push the injector above the top plate. The injector is located on the top plate.



12 Take out the blower panel

Note: The blower panel may scratch the bottom plate when removing, caution should thus be used.



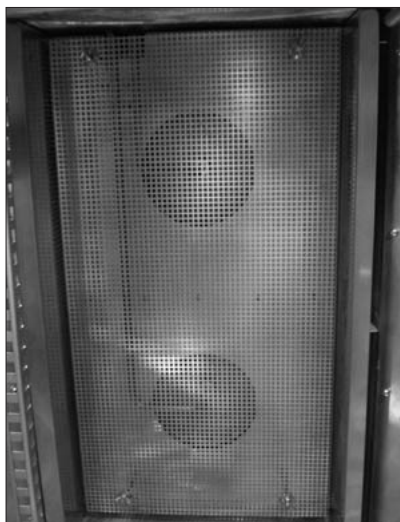
13 Put in the new blower panel

Note: The blower panel may scratch the bottom plate when placing, caution should thus be used.



14 Remove the steam injection pipes from the old blower panel and mount them on the new blower panel.

Connect the two swivels and note the appropriate distances between the pipe and the center of the blower.



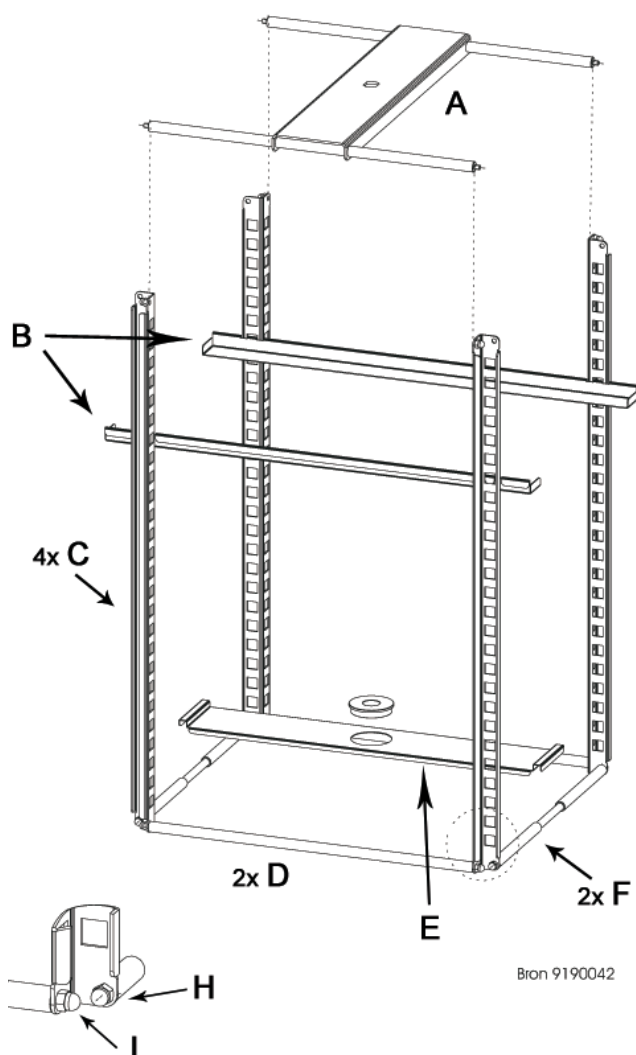
- 15** Place the bushings from the old blower panel and place the extra bushings with wiretap over them. Now place the suction grid over the double set of bushings.

Fasten the suction grid with four wing nuts



- 16** Mount back the cleaning agent injection nozzle.

Pushing back the nozzle into its correct place will require access from the top of the machine.



- 17** Make a partial assembly of the baking rack by:

- Attach the assembled A section to parts C using nut I
- Attach parts D to the assembled AC section using nut I

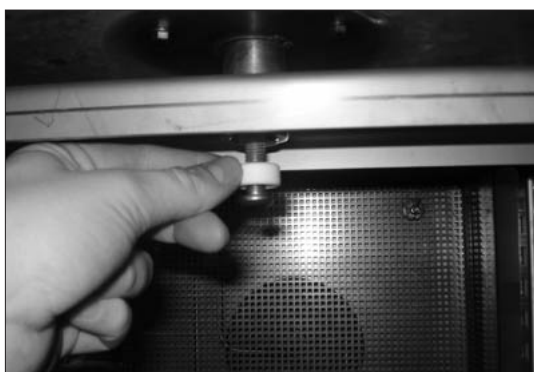
You now have a partially assembled backing rack still missing items E, F and B.



- 18** Place the baking rack into the machine by holding parts D together with one hand and holding part A with the other and gently slide the rack into the machine. Part A should be at the top of the machine.

Attach the rack to the shaft with the nut and the lock washer. Bend two opposite sides of the lock washer over the nut using pliers.

Now finish the rack assembly by applying both parts F with bolt H and clicking the center bar (part E) with the teflon bearing ring into place.

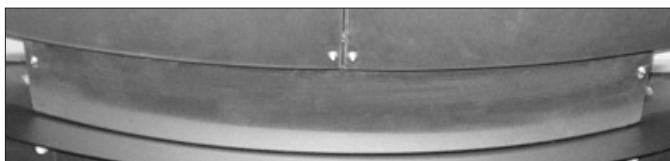


- 19** Close the hole in the (top) shaft with the teflon top bearing ring and the bolt

The 18 tray guides (part B on the previous page) can now be put into place. They secure by placing the guides in the appropriate slots and gently pushing them down



- 20** Re-fit the top plate and apply the screws associated with it.



- 21** Remove the two screws of the cover profile underneath the rear panels of the multiserie, as indicated in the image, and remove this profile.



Install the new profile with grill and fasten it with the two screws.



22 Apply power to the machine and turn it on.

Now select device type “M bake” in the service menu. If needed consult the section titled “service menu” of the “programming instructions” located in the service manual for the multisserie.

APPENDIX A: RESISTOR FOR CORE PROBE

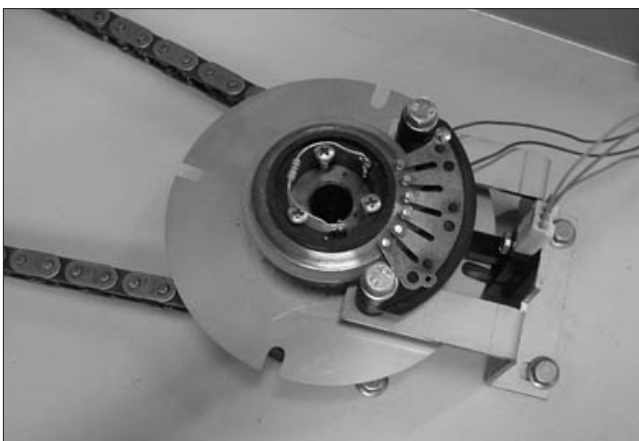


If the control panel of the machine looks like the image on the left you need to apply a resistor between the two leads of the core probe after removing it. See below

If the control panel of the machine looks like the image on the right no further action is required and you can continue with the conversion.

Old control panel
does require extra
steps

New control panel
does not require extra
steps



After removing the core probe in steps 2 and 3 a resistor needs to be applied between the two contact points where the core probe was connected.

The value of this resistor should be 1k ohm $\pm 5\%$

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