

THE HOLMAN GROUP

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OPERATOR'S MANUAL HOLMAN CONVEYOR BROILERS MODELS 1200, 2206

FOR SERVICE INFORMATION CALL: 1-800-225-3958
FOR SERVICE IN CANADA CALL: 1-800-263-0842

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REVISED 7-5-89
RJB

10th ANNIVERSARY (1978-1988)

Electric Cooking Equipment for the Food Service Industry

Toasters Pizza Bakers Broilers Pretzel Bakers Cheese Melters

I. UNCRATING AND INSPECTION

Unpack unit and components from container. Remove all visible packing tapes and banding material, inspect unit for damage. If damage is discovered, file a claim immediately with the carrier that handled the shipment.

The following should be included in the container: (Pages 10 & 11, Fig. 2 & 3)

Model 1200

- a. Broiler with conveyor belt in place.
- b. Grease trough.
- c. Take off grease slide.
- d. Load end reflector
- e. Twelve individually wrapped heater tubes.
- f. One grease pan.
- g. Unload pan bracket.
- h. Unload pan and grate.

Model 2206

- a. Duo-Broiler with conveyor belts in place.
- b. Grease trough.
- c. Take off grease slide.
- d. Load end reflector.
- e. Twelve individually wrapped heater tubes.
- f. One grease pan.
- g. Unload pan bracket.
- h. Unload pans, lea. 12", lea. 6".
- i. Unload grate 12"

Lift off outer top of broiler and the inner sheet metal reflector (no tools required), then remove all shipping protective material.

There are four slotted stop screws located at each end of grease trough slides. With a common screw driver remove two stop screws, from either right or left side, whichever side is accessible for pulling out the grease trough.

Pull out the grease trough and remove all packing material

II. ASSEMBLY AND INSTALLATION

1. Release the tension rod on the discharge end of the broiler (see Fig. 3) and then disconnect the master link of the conveyor belt. To release the tension rod, place thumbs on flat section of the tension rod and pull out and up, the tension rod will set on top of the bracket. Remove the belt and lift out the belt guide rods.
2. Install the radiant heating elements as shown in Fig. 1 making sure each element is properly seated in the sockets.

ASSEMBLY AND INSTALLATION CONT.

3. Install grease trough, grease receptacle, unload pan bracket and unload pan(s). (see Fig. 2 & 3).
4. When installing the conveyor belt make sure the disconnect hooks are pointing up as shown in Fig. 3. Install the conveyor belt so that it rides on both tracks over the drive sprockets and belt guide rods. Slide the idler roller on the tension rod and then snap the tension rod into the locking brackets to apply tension to the conveyor.

III ELECTRICAL INSTALLATION

1. Have an authorized electrical service man connect input power to the unit in accordance with local electrical codes. A connection box is provided on the unit directly beneath the control panel on the load end of the broiler, (see Fig. 3). Refer to the proper wiring diagram to your unit for further electrical information.

WARNING: BROILER MUST BE GROUNDED.

CAUTION: Your broiler has been designed with electrical resistance heaters compatible with input voltage. Check the data label on the control panel for the units rating. Also on the data label is the correct heater tube number that applies to your broiler.

2. Apply input power to the broiler and set the heat switches to the "ON" position. Allow about 60 seconds for the tubes to glow and check all twelve elements to see that they are operational. Set the heat switches to "OFF". Should any of the tubes not glow red, recheck the element to see if it is properly seated in its socket.
3. Apply input power to the unit and slowly rotate the motor speed control(s) clockwise to start the drive motor. Check to see that the conveyor belt runs smoothly and is properly engaged on the drive sprockets. Turn the motor speed control counterclockwise to "OFF".

WARNING: MAKE SURE ALL INPUT POWER IS OFF BEFORE INSTALLING/REMOVING ANY PARTS.

WARNING: BEFORE INSTALLING UNIT CHECK WITH THE LOCAL POWER COMPANY TO DETERMINE ACTUAL VOLTAGE AT THE JOB SITE. NEVER PLUG A 208 VOLT UNIT INTO 240 VOLTS OR A 240 VOLT UNIT INTO 208 VOLTS

WARNING: BE ABSOLUTELY SURE THE GROUND CONNECTION FOR THE RECEPTACLE IS PROPERLY WIRED. NEVER CONNECT UNIT TO POWER WITHOUT PROPER GROUND CONNECTIONS. IMPROPER GROUND MAY RESULT IN SEVERE INJURY OR FATALITY.

IV. MAINTENANCE AND CLEANING

This unit will maintain operating efficiency if it is cleaned as outlined below. Daily cleaning is necessary on every cooking appliance to maintain proper sanitation. In this unit, daily cleaning not only preserves the sanitation of the unit, it also insures operating efficiency. The cleaning procedures which follow will keep this unit operating properly and provide long term reliability. (Refer to Pages 10 & 11, Fig. 2 & 3)

WARNING: HIGH VOLTAGES ARE PRESENT IN THE UNIT. MAKE SURE ALL INPUT POWER IS OFF BEFORE USING ANY CLEANING AGENTS OR SOLUTIONS IN THE BROILER.

1. Remove outer top by lifting up
2. Remove inner top reflector plate by lifting up
3. Remove grease pan by pulling out
4. Remove grease trough by pulling out
5. Remove unload pan and/or grate by lifting up
6. Remove unload pan bracket by lifting up then pulling away from the unit.
7. Remove take-off slide by lifting up and out at the same angle as it is mounted.
8. Release the tension rod on the discharge end of the unit and then disconnect the master link on the conveyor belt. To release the tension rod, place thumbs on the flat section of the tension rod brackets. With your index fingers, pull the tension rod straight out and lift up. The tension rod will set on top of the bracket. Remove the belt and lift out the belt guide rods.
9. Remove all heater tubes after approximately 50 hours of broiler use.
10. Porcelain heating element sockets should be brushed with a bristle brush and thoroughly wiped clean after 150 hours of broiler use.

NOTE: Items 1 through 8 are removable without the use of tools. These components should be submerged in a hot soapy detergent or a carbon stripping solution to restore to their original condition. To facilitate conveyor belt cleaning, spare parts can be purchased from Holman, thus allowing one belt to soak clean while the broiler is in operation.

CAUTION: PORCELAIN SOCKETS MUST BE FREE OF ANY CLEANING AGENTS

11. Reassemble the unit and check for proper operation. Should any questions or problems arise contact the Holman Group service department at 1-800-225-3958.

V. TROUBLESHOOTING GUIDE

Troubleshooting your conveyor broiler consists of systematic checks to isolate a defect in a functional section. The following procedures are provided to assist a qualified technician in localizing a fault in the broiler. A schematic diagram is provided on pages 13 thru 20 as an aid to troubleshooting. For access to the interior of the broiler refer to the disassembly section in the following paragraph.

WARNING: MAKE SURE ALL INPUT POWER IS DISCONNECTED BEFORE ANY DISASSEMBLY IS PERFORMED. HIGH VOLTAGES ARE EXPOSED WHEN THE OPERATING PANEL IS REMOVED. BE SURE CONTACTS NEVER TOUCH THE BROILER CHASSIS.

A. HEATING ELEMENTS

1. Check that the heating elements are properly seated in the spring loaded sockets. (Page 7, Fig. 1)
2. Remove the element and visually check for a broken winding in the element. Using an ohm meter check the element for continuity.
3. Replace the element to its socket and apply power to the unit, and check for voltage to the element.

B. BELT DRIVE MOTOR(S)

1. Visually check to see if the conveyor is being jammed by any foreign material.
2. Make sure input power is being supplied to the broiler
3. Check the circuit breaker on the operating panel for the broiler to make sure power is being supplied to the unit.
4. Remove the operating panel (refer to disassembly section) check the voltage to the speed control. If the speed control assembly is bad, replace the assembly. If the assembly IS providing an output, proceed to step 5.
5. Remove the wire nuts on the two color coded motor leads and check that AC power is being applied to the motor. If the motor runs but the conveyor still does not operate, proceed to step 6.
6. Remove the side panel of the unit and check that the drive chain is intact. Also, check that both set screws on the sprockets are tight and the shafts are not turning inside the sprockets. If the drive chain is turning the sprocket but not the shaft, check the shaft and sprocket assembly and replace the necessary parts. (Page 11, Fig. 3)

VI. DISASSEMBLY

The disassembly procedures provided herein are only those procedures required to facilitate the troubleshooting of your broiler. All reassembly procedures should be performed in the reverse order of disassembly. (Pages 10 & 11, Fig. 2 & 3)

WARNING: MAKE SURE ALL INPUT POWER IS OFF BEFORE PERFORMING DISASSEMBLY OF THE BROILER. HIGH VOLTAGES ARE EXPOSED WHEN THE OPERATING PANEL IS REMOVED.

- A. **SIDE PANELS-** Four provided. Remove the six truss head screws on the perimeter of the side panel and lift off.
- B. **TOP OF UNIT-** Lift off outside top cover and inside heat reflector plate. (no tools required)
- C. **FRONT PANEL-** Remove the front operating panel for access to the drive motor(s), speed control(s) and heat switches. To properly and safely remove this panel carefully proceed as follows:
 1. Remove the six phillips head screws from the perimeter of the operating panel.
 2. Slowly pull the panel straight out and tilt the panel forward. This panel is wired in so take care that wires are not pulled or broken. The panel should hang in a horizontal position. If it does not hang in this position, place blocks under the panel while performing troubleshooting or repairs on the unit.

VII. OPERATION

In the conveyor broiler system the cooking process takes place when both top and bottom heat at the same time provides an even flow of heat through the food being broiled. The operating sequence of the broiler unit is as follows:

1. Set the heat switches on the front panel to the ON position and allow at least fifteen minutes for the heating elements to raise the temperature within the broiler to the operating level.
2. Slowly rotate the conveyor motor speed control clockwise to the ON position and note that the conveyor is running smoothly.
3. To broil, place the product to be cooked on the conveyor at the loading end. Control of the cooking process is the function of the motor speed control dial on the front panel. This control varies the speed of the conveyor, thus allowing a longer or shorter cooking period.

VII. OPERATION CONT.

4. Cooking times depend on two product variables:
 - a. The thickness of the product.
 - b. The temperature of the product when it is placed on the conveyor belt.

The variable speed control setting determines how fast the product moves through the cooking tunnel. The control has reference numbers from 0-100. These numbers are reference points only, they do not represent time in terms of seconds.

To assure proper cooking each product must be tested to find out what reference setting will secure the desired result. To establish the proper reference setting for a given product:

1. Turn on the machine, allow 15 minutes for warm up time.
2. Set the reference dial of the speed control to 50
3. Place a single unit of the product on the conveyor belt.
4. Examine the product after it drops into the receiving pan.
5. If the product is not cooked on the inside, reduce the reference setting to 30. Repeat the cooking cycle examine the product for internal temperature.
6. If it is too well done, set the reference at 40 and repeat the process.

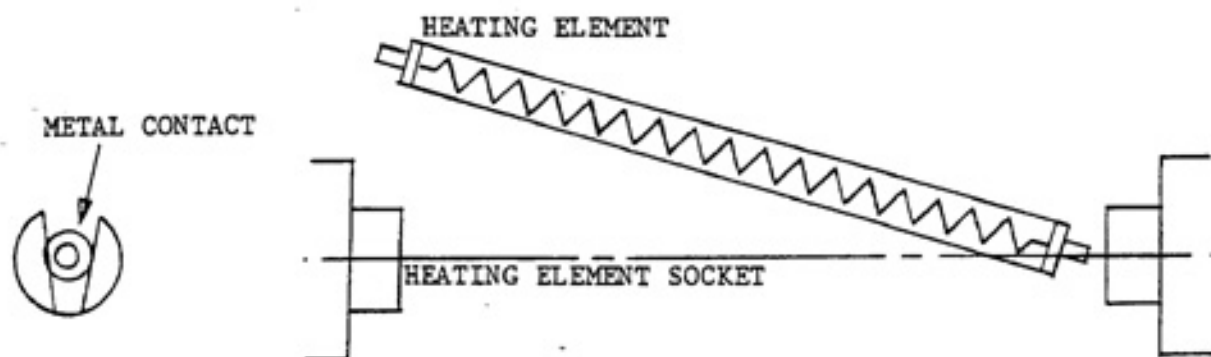
A 140°F internal temperature will be rare; a 150°F internal temperature will be medium; a 160°F or higher will be well done. Once a reference setting produced the desired result, mark the reference setting on the dial. Any employee can then set the dial to a specific reference setting and obtain consistent product cooking. This unit will broil refrigerated or frozen products. Frozen products will take much longer. However, once a reference setting has been established, the unit will cook consistently. Any change in the thickness or product temperature will change the cooking time. The lower the speed control setting, the slower the belt moves through the tunnel.

This unit will broil: Hamburgers, Hot Dogs, Sausages (Links or Patties)
Sandwich Steaks, Strip Steaks, etc.

The production rates on each product will vary depending on thickness and temperature.

VIII. HELPFULL HINTS FOR CLEANING AND HEATER TUBE REPLACEMENT.

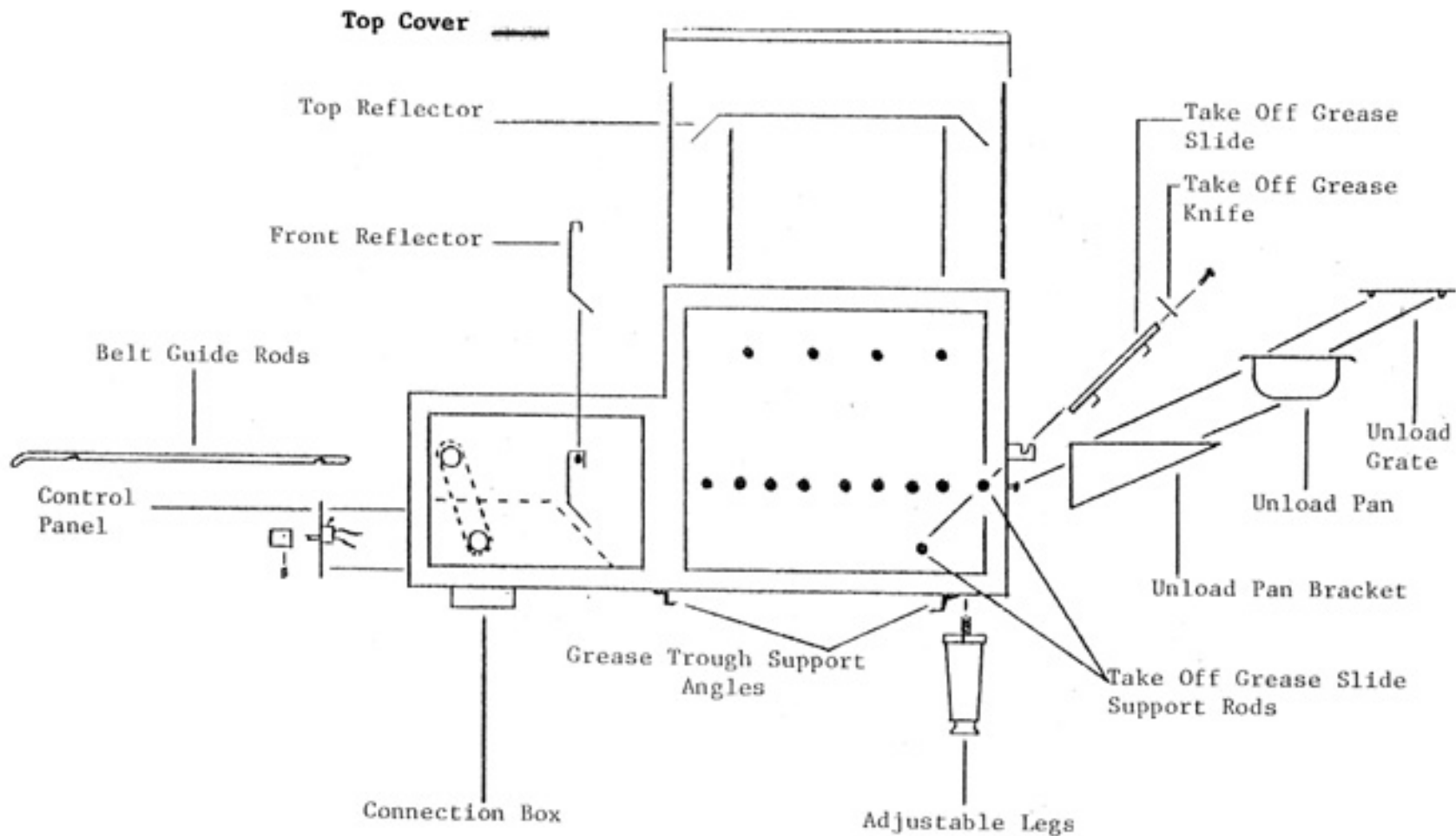
CAUTION: All elements must be placed into the unit from the top of the sockets. Push the element into the spring loaded socket as shown below. Be sure the element is secure and properly aligned for good electrical connection by rotating the tube between your fingers to "feel" the flange on the end of the heater tube as it is centered over the center pin in the socket.



HEATING ELEMENT INSERTION FIG. 1

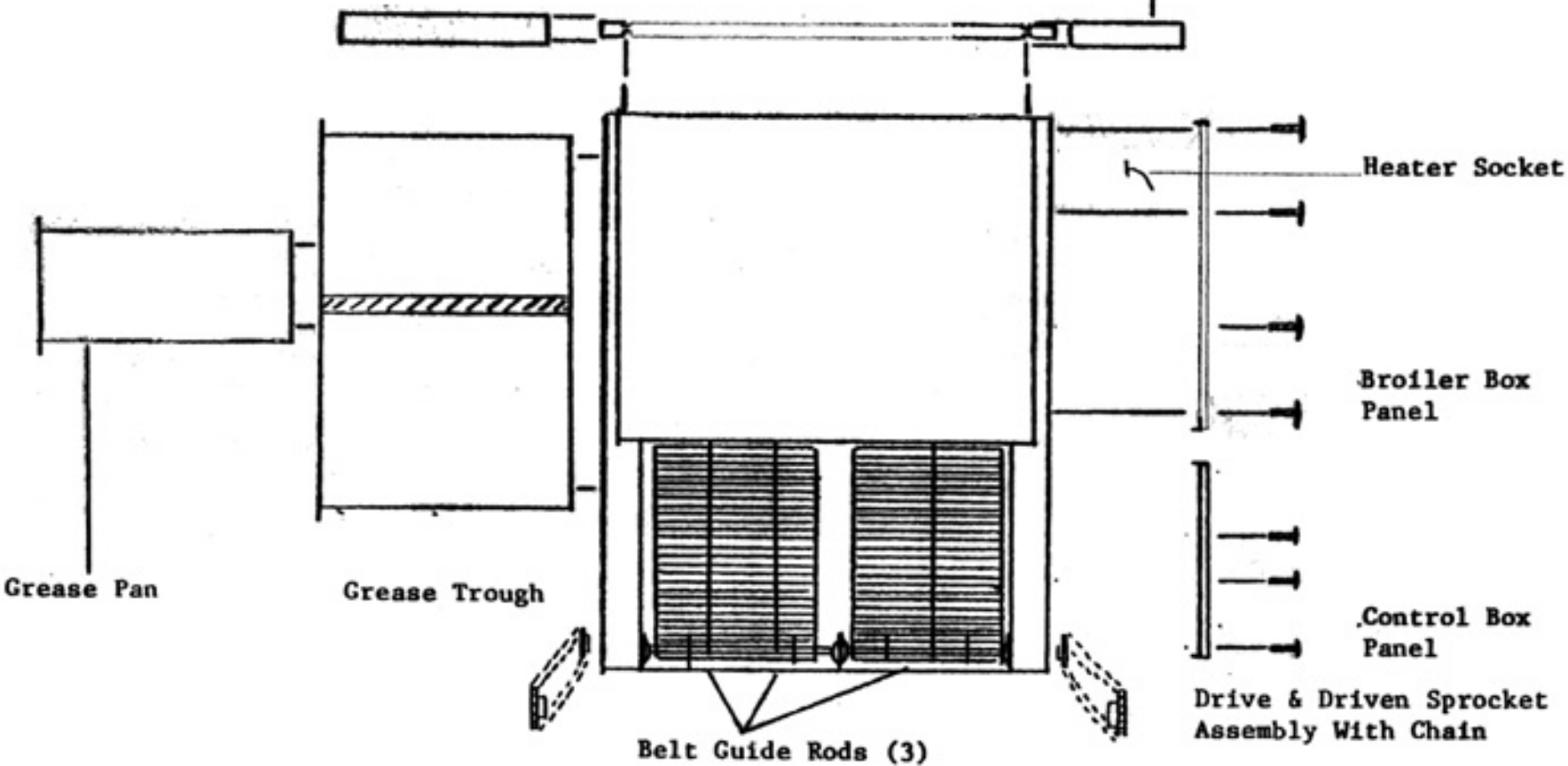
1. To simplify cleaning of the grease trough, cover the surface with aluminum foil. There are two sloping surfaces. Place the foil over both surfaces individually. Be sure the grease running down each surface can drain into the grease pan located below the trough. Keep the foil flat so the grease can run smoothly off the trough to the grease pan.
2. Sprinkle a layer of baking soda over the aluminum foil. The baking soda absorbs the grease dropping from the meat. It also prevents flash fires from starting on the grease trough.
3. Pull the entire grease trough out for cleaning. Discard the aluminum foil, clean the edges, replace the foil and sprinkle the baking soda on the foil. Slide the grease trough back into position.
4. Clean the conveyor belt daily to remove baked on grease and carbon.

FIG. 2, EXPLODED VIEW (SIDE)



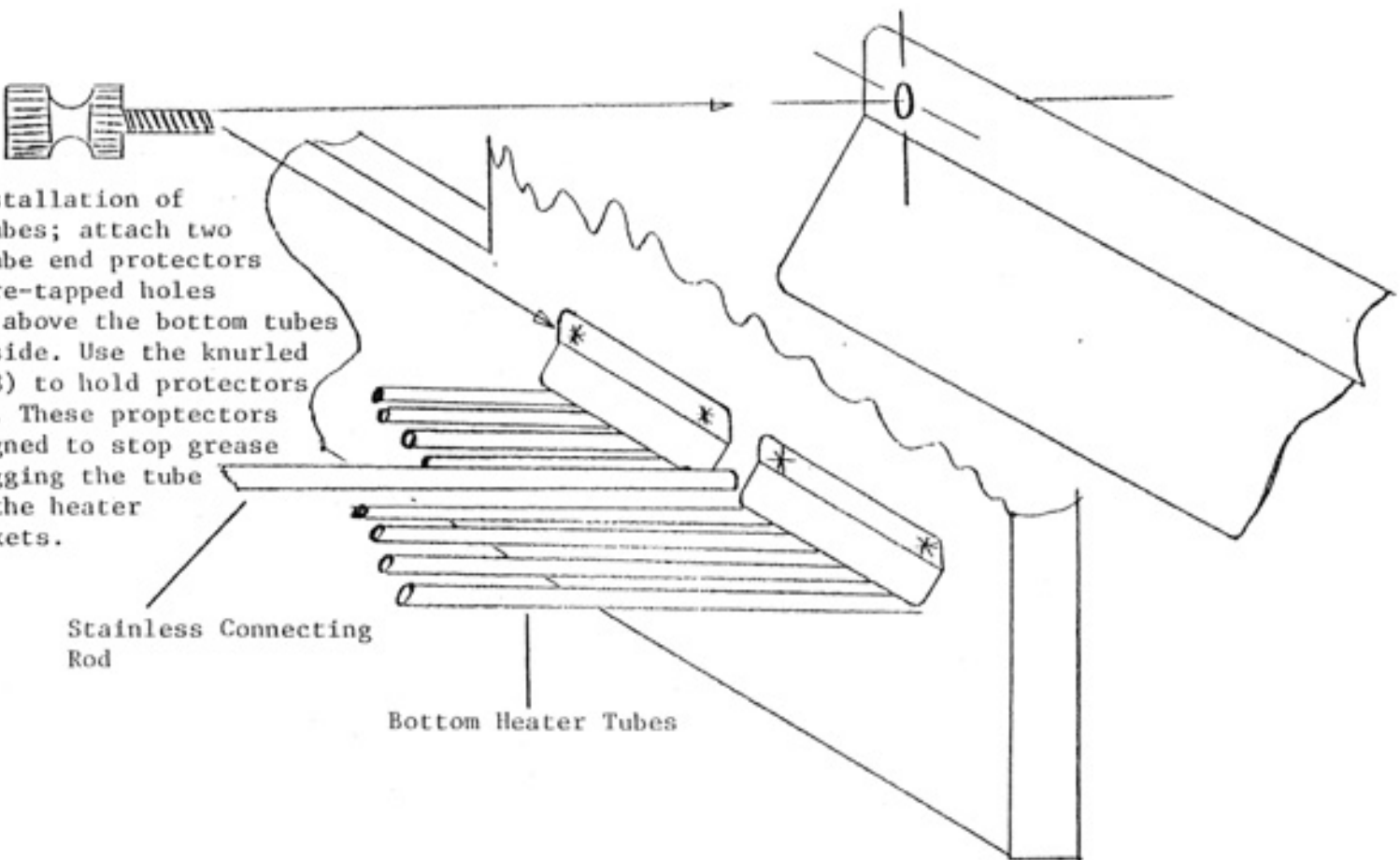
Idler Roller 12"

Idler Roller 6"



EXPLODED TOP VIEW FIG. 3

HEATER TUBE PROTECTORS FIG. 4

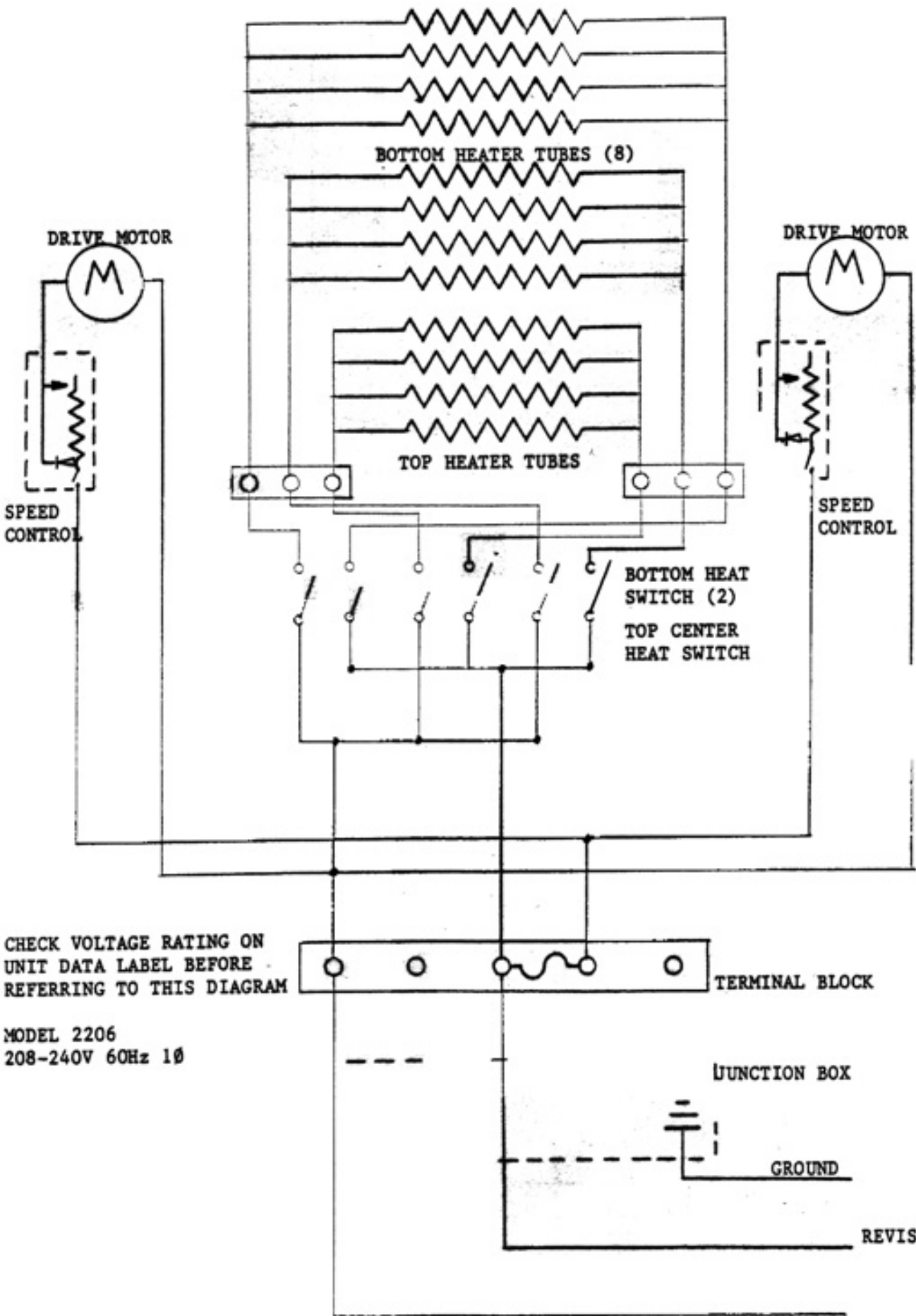


AFTER installation of heater tubes; attach two heater tube end protectors in the pre-tapped holes provided above the bottom tubes on each side. Use the knurled screws (8) to hold protectors in place. These protectors are designed to stop grease from clogging the tube ends or the heater tube sockets.

Stainless Connecting Rod

Bottom Heater Tubes

OPERATOR'S MANUAL
 HOLMAN CONVEYOR BROILERS
 MODELS 1200, 2206

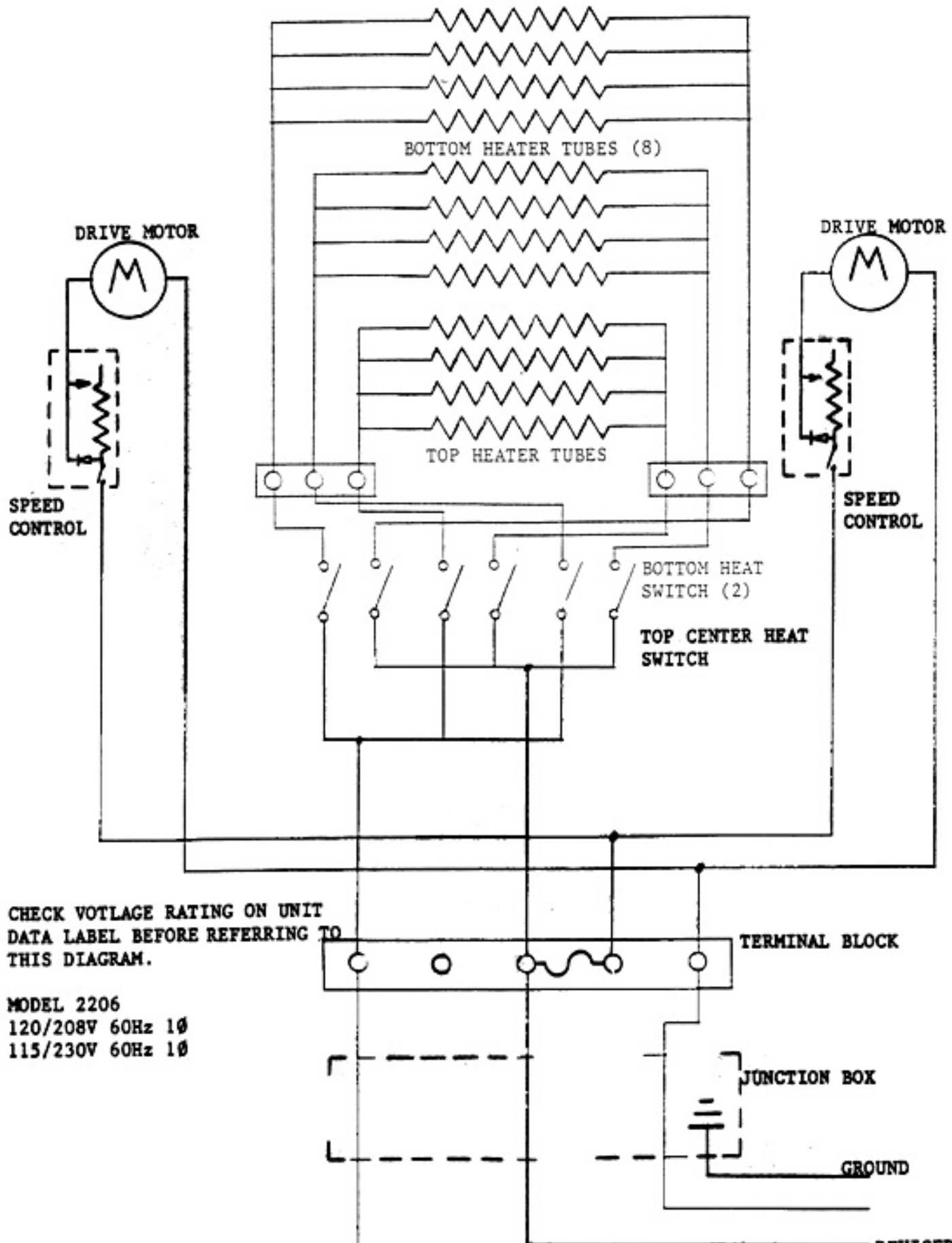


CHECK VOLTAGE RATING ON
 UNIT DATA LABEL BEFORE
 REFERRING TO THIS DIAGRAM

MODEL 2206
 208-240V 60Hz 1Ø

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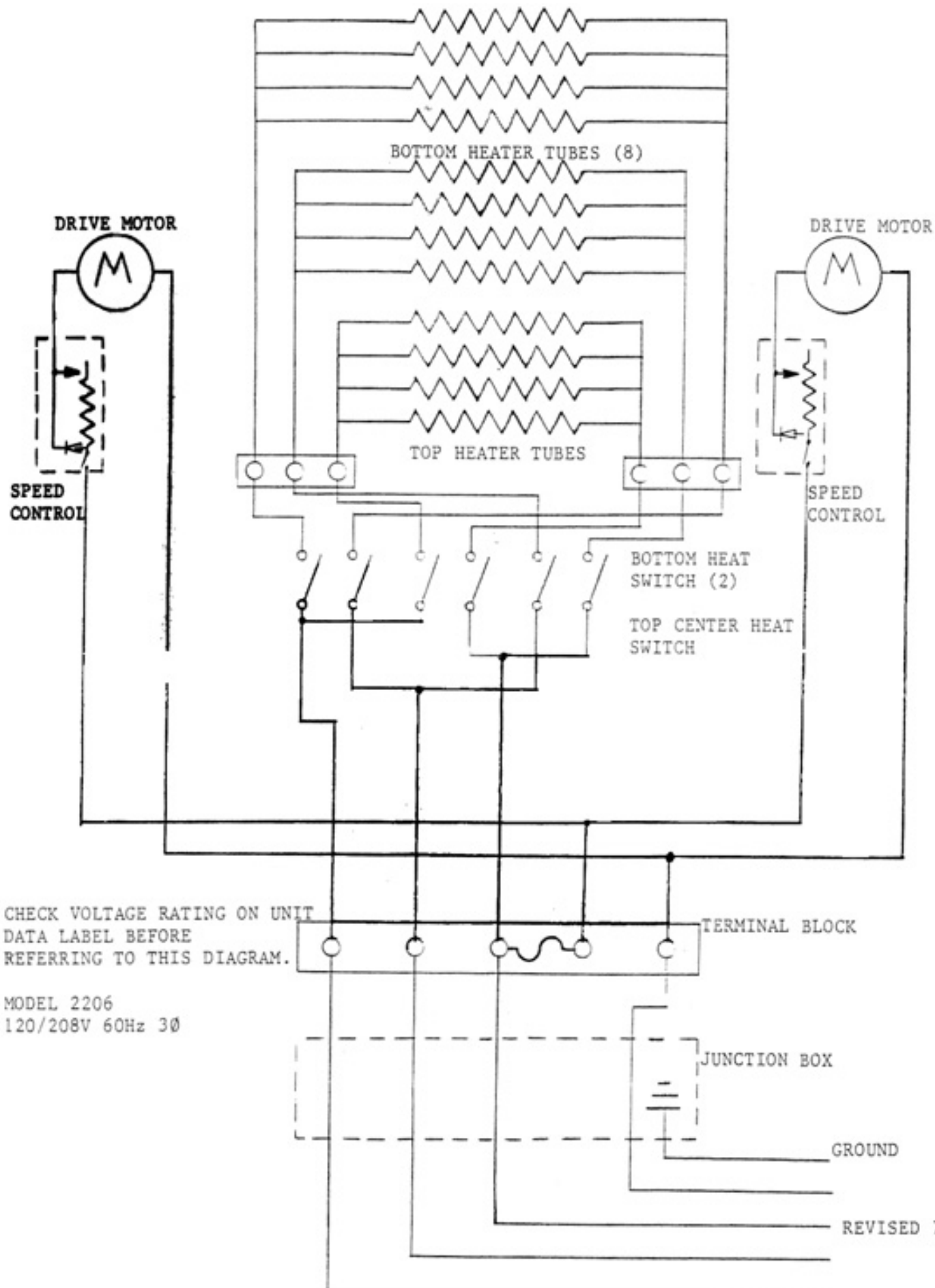
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HOLMAN CONVEYOR BROILERS
MODELS 1200, 2206



CHECK VOLTAGE RATING ON UNIT
DATA LABEL BEFORE REFERRING TO
THIS DIAGRAM.

MODEL 2206
120/208V 60Hz 1Ø
115/230V 60Hz 1Ø

OPERATOR'S MANUAL
 HOLMAN CONVEYOR BROILERS
 MODELS 1200, 2206

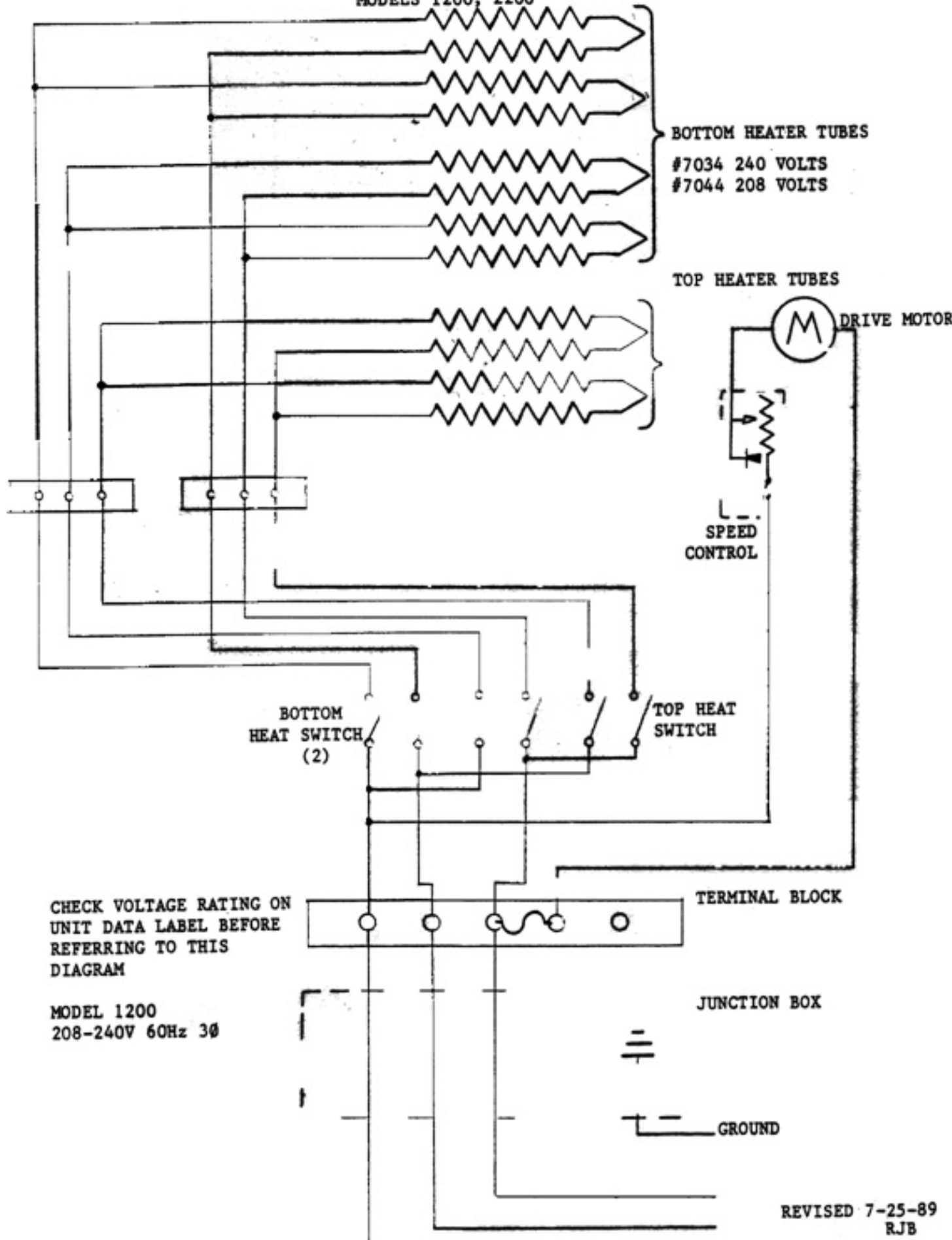


CHECK VOLTAGE RATING ON UNIT
 DATA LABEL BEFORE
 REFERRING TO THIS DIAGRAM.

MODEL 2206
 120/208V 60Hz 3Ø

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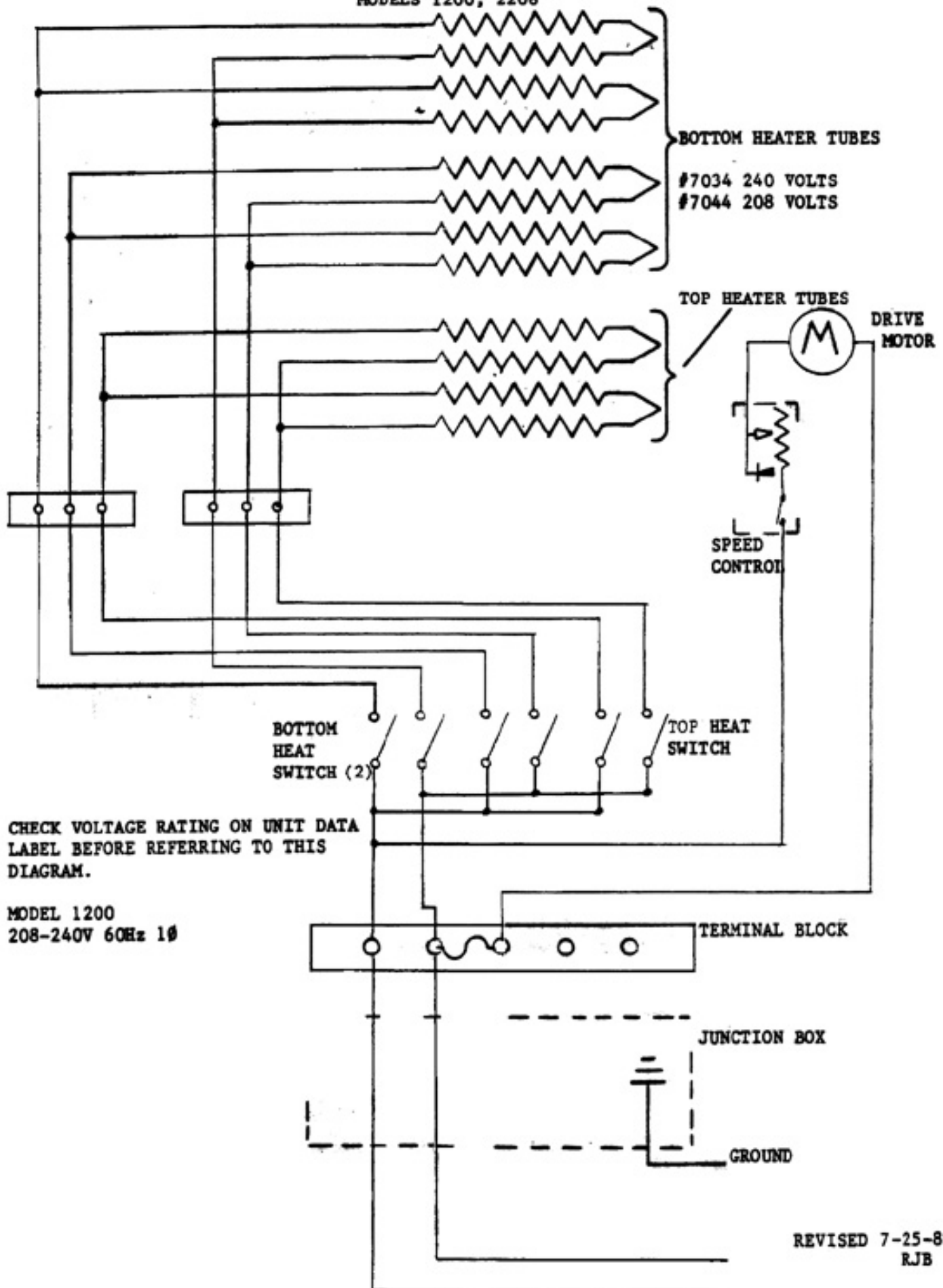
OPERATOR'S MANUAL
HOLMAN CONVEYOR BROILERS
MODELS 1200, 2206



CHECK VOLTAGE RATING ON
UNIT DATA LABEL BEFORE
REFERRING TO THIS
DIAGRAM

MODEL 1200
208-240V 60Hz 3Ø

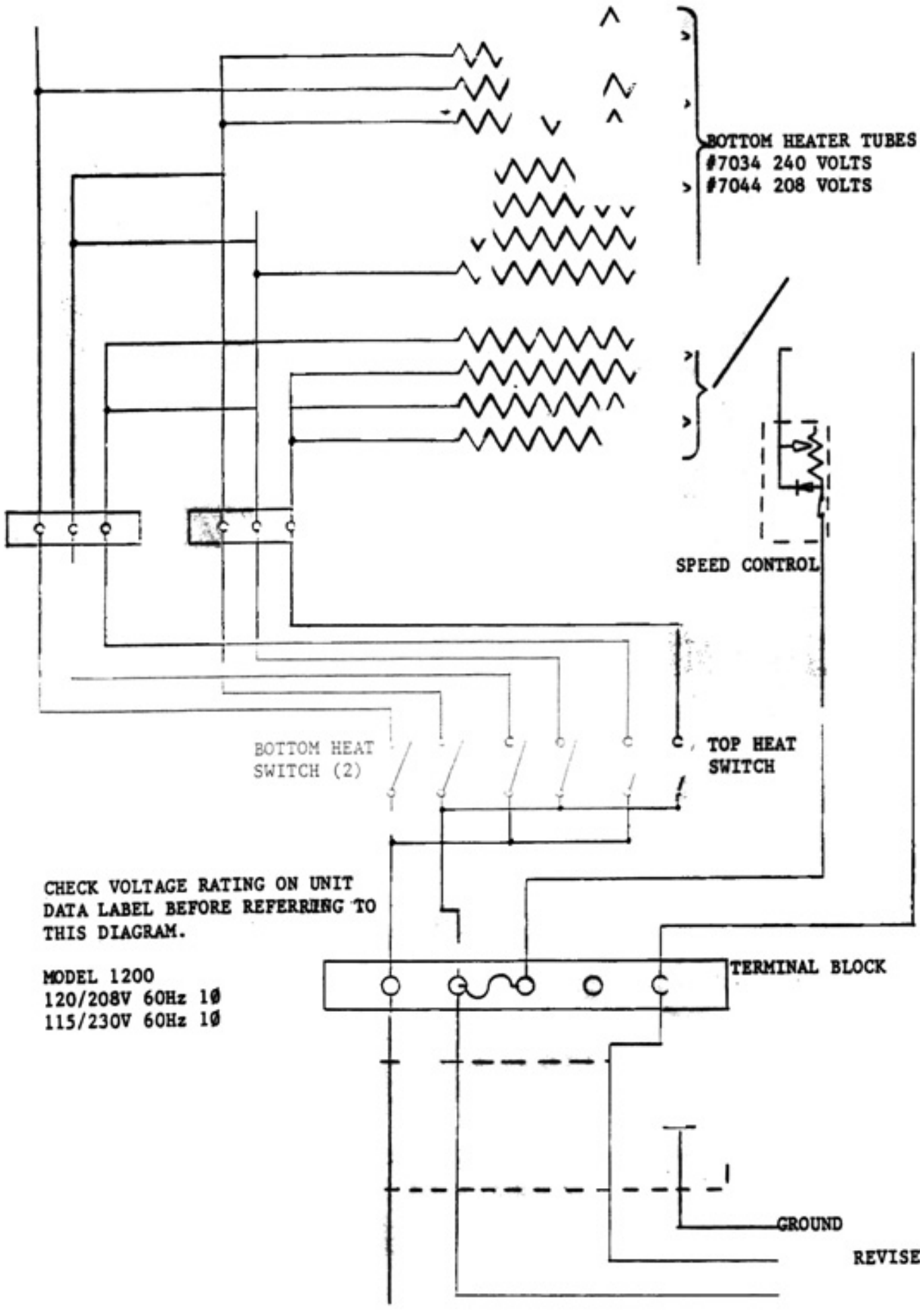
OPERATOR'S MANUAL
HOLMAN CONVEYOR BROILERS
MODELS 1200, 2206



CHECK VOLTAGE RATING ON UNIT DATA LABEL BEFORE REFERRING TO THIS DIAGRAM.

MODEL 1200
208-240V 60Hz 1Ø

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BOTTOM HEATER TUBES
 #7034 240 VOLTS
 #7044 208 VOLTS

SPEED CONTROL

BOTTOM HEAT SWITCH (2)

TOP HEAT SWITCH

CHECK VOLTAGE RATING ON UNIT DATA LABEL BEFORE REFERRING TO THIS DIAGRAM.

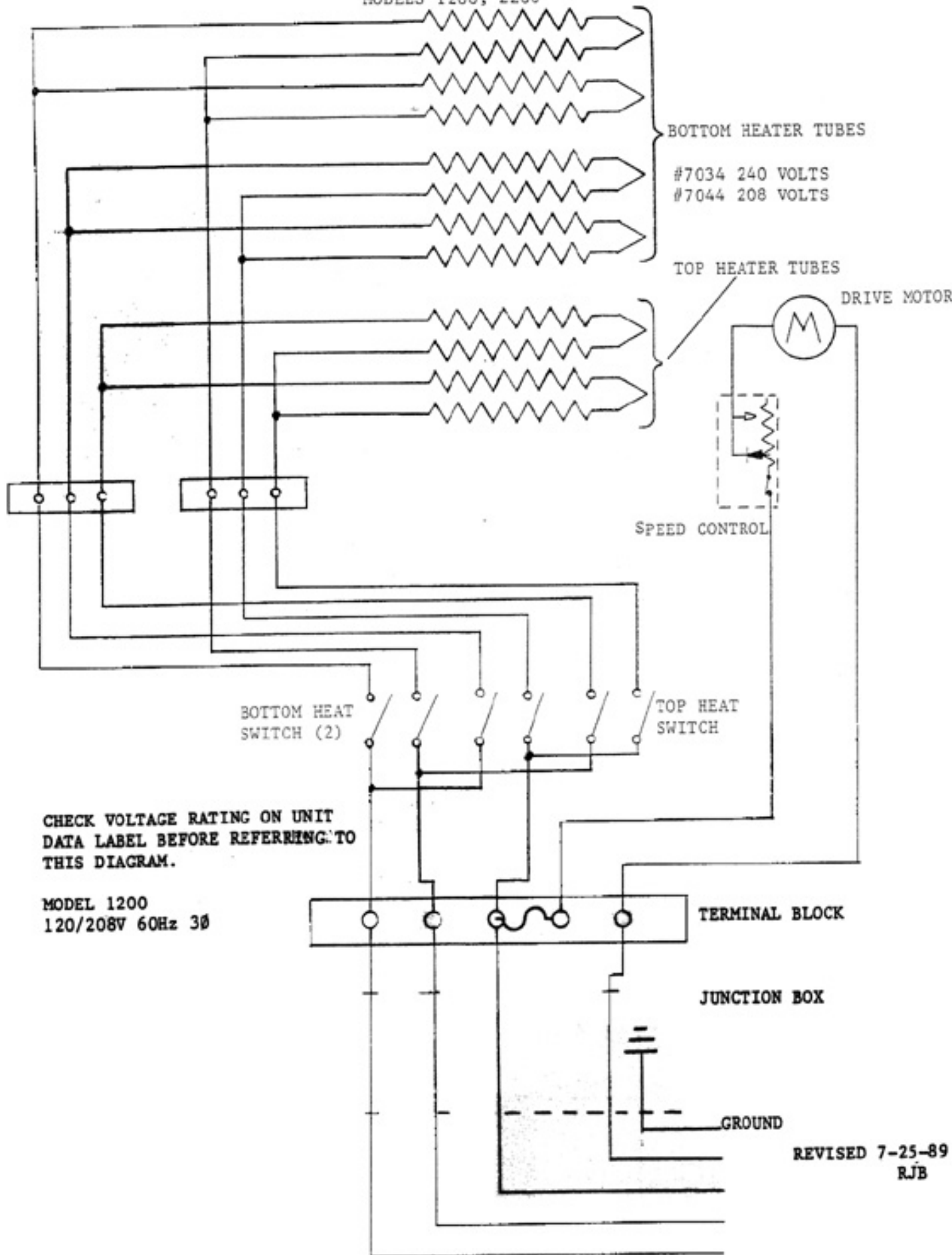
MODEL 1200
 120/208V 60Hz 1Ø
 115/230V 60Hz 1Ø

TERMINAL BLOCK

GROUND

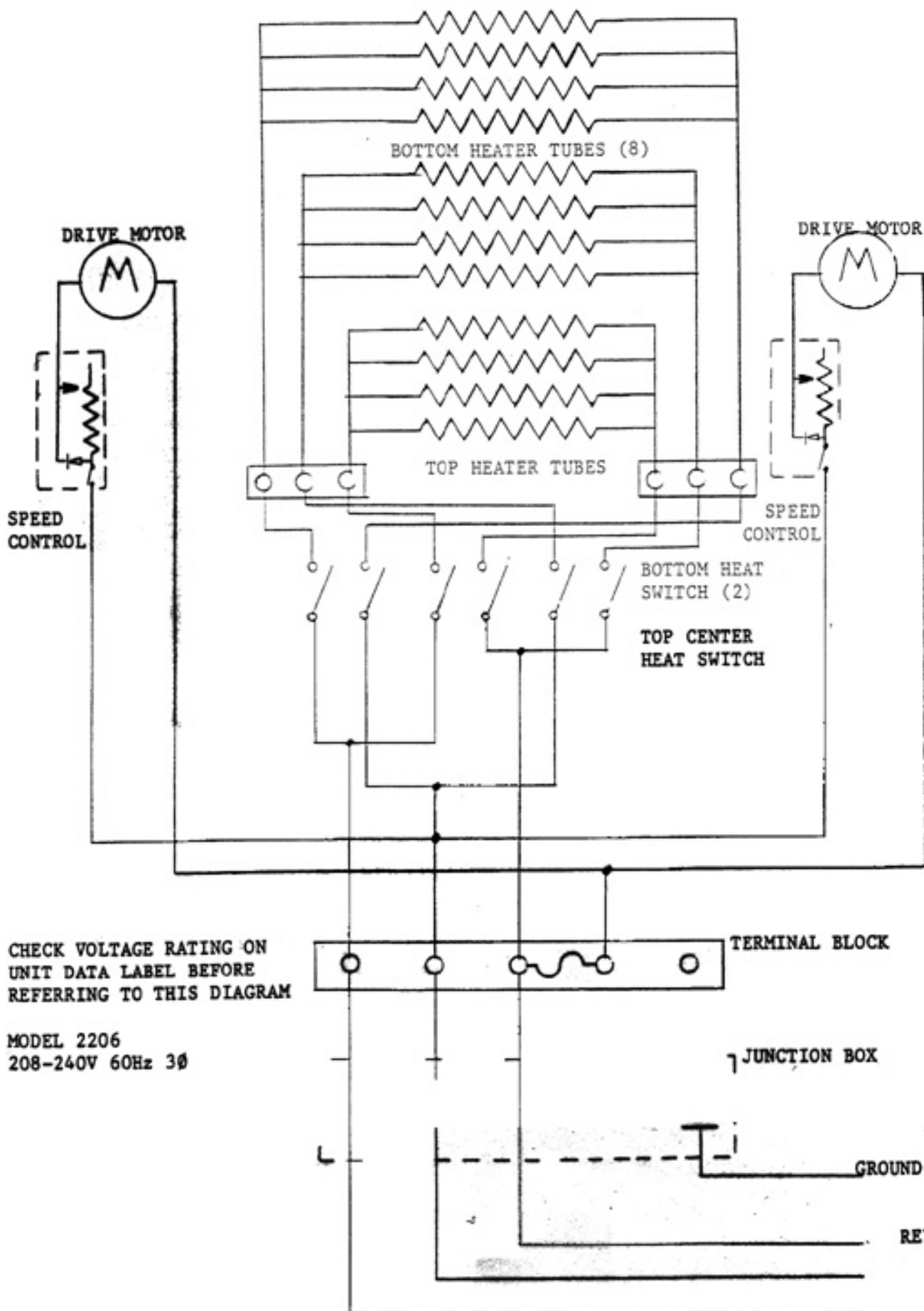
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MODELS 1200, 2206



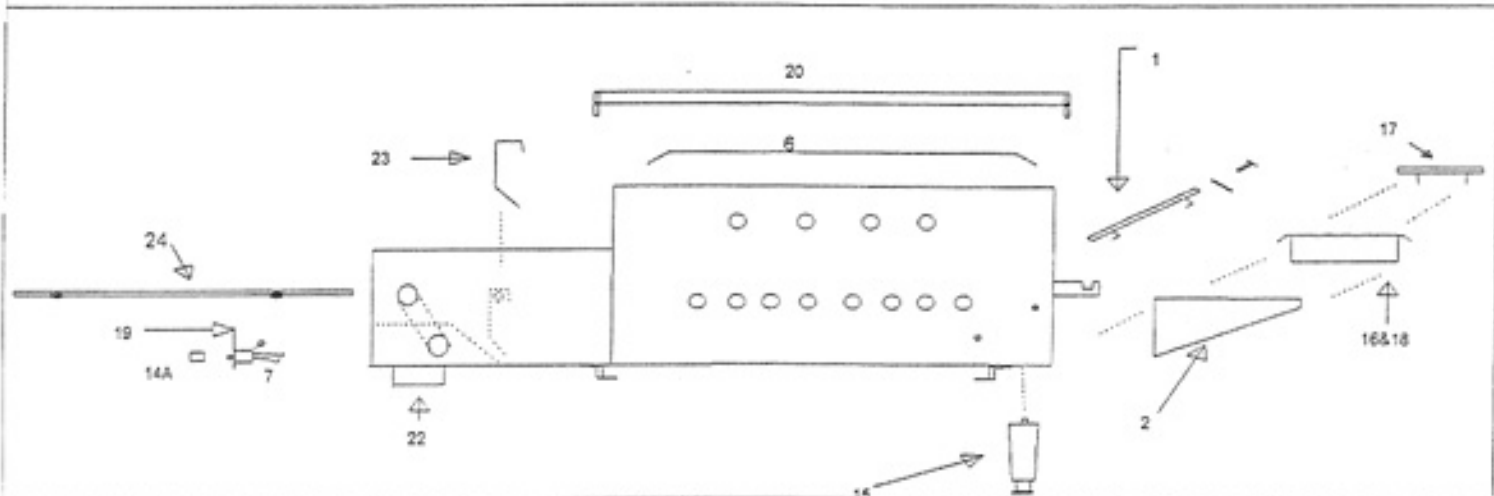
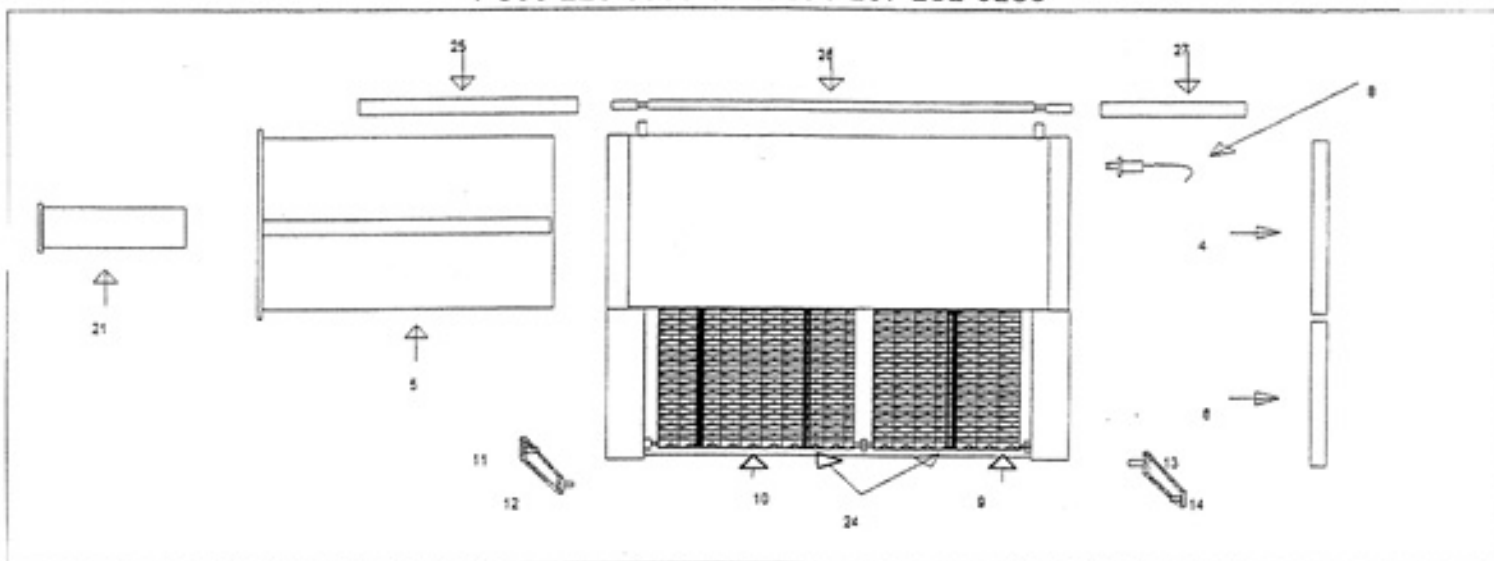
CHECK VOLTAGE RATING ON
UNIT DATA LABEL BEFORE
REFERRING TO THIS DIAGRAM

MODEL 2206
208-240V 60Hz 3Ø

REVISED 7-25-
RJB

FOR MODEL 2206

1-800-225-3958 OR FAX 1-207-282-6283



MISCELLANEOUS INFORMATION

208 VOLT TUBES

AMPS

48.3

kW

9.8

WATTS

827

240 VOLT TUBES

AMPS

21.5

kW

9.8

WATTS

817

220 VOLT COMPONENTS ARE AVAILABLE—CALL FACTORY FOR DETAILS

OPERATOR'S MANUAL
HOLMAN CONVEYOR BROILERS
MODELS 1200, 2206

IX. SPARE PARTS LIST

<u>PART #</u>	<u>QTY.</u>	<u>PAGE/FIG.</u>	<u>DESCRIPTION</u>
1160	1	10 2	Outer Top Cover, 2206
1161	1	10 2	Inside Top Reflector, 2206
1162	1	10 2	Load End Reflector, 2206
1163	1	10 2	Unload Pan Bracket, 2206
1164	1	10 2	Take Off Grease Slide, 2206
1165	1	10 2	Take Off Grease Slide Knife 12", 2206
1166	1	10 2	Take Off Grease Slide Knife 6", 2206
1167	1	11 3	Grease Trough, 2206
1168	1	11 3	Grease Pan, 2206
1169	2	11 3	Control Box Side Panel, 1200/2206
1170	2	11 3	Broiler Box Side Panel, 1200/2206
1171	1	10 2	Control Box, 2206
1180	1	10 2	Outer Top Cover, 1200
1181	1	10 2	Inside Top Reflector, 1200
1182	1	10 2	Load End Reflector, 1200
1183	1	10 2	Unload Pan Bracket, 1200
1184	1	10 2	Take Off Grease Slide, 1200
1185	1	10 2	Take Off Grease Slide Knife, 1200
1187	1	11 3	Grease Trough, 1200
1188	1	11 3	Grease Pan, 1200
1191	1	10 2	Control Box, 1200
2002	1	11 3	Drive Chain Assembly, 12" Belt, 1200/2206
2005	1	11 3	Drive Chain Assembly, 6" Belt, 2206
2100	1	11 3	Drive Sprocket, 1200/2206, 12" Belt
2107	1	11 3	Driven Sprocket, 1200/2206, 12" Belt
2012	6	NOT SHOWN	Tie Rod 3/8" Dia., 1200
2013	1	NOT SHOWN	Conveyor Belt Idler Rod, 1200
2014	2	NOT SHOWN	Conveyor Belt Support Rods, 1200
2200	1	11 3	Drive Sprocket, 6" Belt, 2206
15004	1	11 3	Driven Sprocket, 6" Belt, 2206
2590	1	11 3	Idler Roller, Stainless Steel, 1200
2600	1	11 3	Idler Roller, 12" Belt, 2206
2610	1	11 3	Idler Roller, 6" Belt, 2206
2670	3	10 2	Conveyor Belt Guide Rods, 2206

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 HOLMAN CONVEYOR BROILERS
 MODELS 1200, 2206

IX. SPARE PARTS LIST CONT.

<u>PART#</u>	<u>QTY.</u>	<u>PAGE/FIG.</u>	<u>DESCRIPTION</u>
2017	2	NOT SHOWN	Conveyor Belt Guide Rod Support Rod, 2206
2730	2	10 2	Conveyor Belt Guide Rods, 1200
2890	1	11 3	Conveyor Belt, 12", 1200/2206
2930	1	11 3	Conveyor Belt, 6", 2206
2940	1	NOT SHOWN	Conveyor Sprocket and Shaft Assembly, 12", 2206
2941	1	NOT SHOWN	Conveyor Sprocket and Shaft Assembly, 6", 2206
2370	1	11 3	Conveyor Belt Idler Rod, 2206
2310	4	NOT SHOWN	Tie Rods 3/8" Dia., 2206
2950	2	NOT SHOWN	Tie Rods 1/2" Dia., 2206
3200	1	10 2	Unload Pan 6", 2206
	1	10 2	Unload Pan 12", 1200/2206
	1	10 2	Unload Pan Grate, 1200/2206
	1	NOT SHOWN	Conveyor Belt Sprocket And Shaft Assembly, 1200
	1-2	NOT SHOWN	Speed Control Knob, 1ea 1200, 2ea. 2206
5054	1	NOT SHOWN	Drive Motor, 120V, 1200, 2206 6" Belt
5064	1	NOT SHOWN	Drive Motor, 120V, 2206 12" Belt
5200	3	NOT SHOWN	Heat Switch, 1200/2206
	24	11 3	Heater Sockets, 1200/2206
7034	12	NOT SHOWN	Heater Tubes, 1200, 240V
7044	12	NOT SHOWN	Heater Tubes, 1200, 208V
7083	12	NOT SHOWN	Heater Tubes, 2206, 208V
7093	12	NOT SHOWN	Heater Tubes, 2206, 240V
8000	1-2	10 2	Speed Control, Units Rated 120/208-240V
8020	1-2	10 2	Speed Control, Units Rated 208-240V 50/60Hz
15069	1	NOT SHOWN	Drive Motor, European, 230V 50Hz, 1200/2206
15103	1	NOT SHOWN	Drive Motor, European, 230V 50Hz, 12" Belt, 2206
15127	1	NOT SHOWN	Drive Motor, 208-240V, 1200/2206 60Hz
15128	1	NOT SHOWN	Drive Motor, 208-240V, 12" Belt, 2206

2206

PARTS LIST

208/240V

DETAIL #	PART #	QTY	DESCRIPTION	LIST
1			UNLOAD SLIDE	\$70.00
2			PAN HOLDER	\$80.00
3			FRONT SIDE PANEL	CALL
4			REAR SIDE PANEL	CALL
5			GREASE TROUGH	\$500.00
6			TOP REFLECTOR	CALL
7			SPEED CONTROL (750 OHM)	\$50.00
8	200409	24	HEATER TUBE SOCKET	\$15.00
			CONVEYOR BELT (6 1/2")	
			CONVEYOR BELT (12 1/2")	
			DRIVE SPROCKET (25B11 X 5/16")	
			DRIVEN SPROCKET (25B17 X 5/16")	
13			DRIVE SPROCKET (25B17 X 3/8")	
14			DRIVEN SPROCKET (25B36 X 3/8")	
14a		2	SPEED CONTROL KNOB	
15		4	4" METAL LEG	
16		1	UNLOAD PAN (SMALL)	
17		1	UNLOAD PAN GRATE	
18		1	UNLOAD PAN (LARGE)	
19		1	CONTROL PANEL	
20		1	TOP COVER	
21			GREASE PAN	
22		1	ELECTRICAL BOX	
23	400306	1	FRONT HANGING REFLECTOR	CALL
24	400549	3	BELT SUPPORT ROD	\$36.00
25	100909	1	IDLER ROLLER 12" BELT	CALL
26	400548	1	IDLET SHAFT	\$40.00
27	100910	1	IDLER ROLLER 6" BELT	CALL
*	187083	12	HEATER TUBE (208 VOLT)(NOT SHOWN)	\$40.00
*	187093	12	HEATER TUBE (240 VOLT)(NOT SHOWN)	\$40.00
*	200692	4	NICE BEARINGS (NOT SHOWN)	\$56.00
*	200504	1	DRIVE MOTOR (LEFT CONVEYOR)	\$100.00
*	200509	1	DRIVE MOTOR (RIGHT CONVEYOR)	\$100.00
*	200543	1	ON/OFF TOGGLE SWITCH (NOT SHOWN)	\$15.00
*	200633	1	CONVEYOR BELT SPROCKET	CALL
*	200721	2	3" FAN BLADE (NOT SHOWN)	\$3.00
*	400607	4	HEATER TUBE PROTECTOR (NOT SHOWN)	\$5.00