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CONFORMS TO UL STD. 197
CONFORMS TO NSF/ANSI STD. 4

Compact Conveyor Toaster



Intertek
4003027



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Please read the manual thoroughly prior to equipment setup, operation, and maintenance.

CRITICAL INFORMATION

Preheat Before Baking: Preheat the toaster for 10 to 12 minutes before baking bread.

Conveyor Speed Controls Bread Color: The conveyor speed setting determines bread color. A lower speed setting produces a lighter color and a faster conveyor speed; a higher speed setting produces a darker color and a slower conveyor speed.

Two Bread Delivery Options: Cooked bread can be delivered to the bottom food tray at the front of the unit or switched to the food tray in the back.

High Operating Temperature: The baking chamber can reach up to 543°F (284°C) during operation. Avoid contact with the appliance during and after use.

Food Restrictions: Do not bake food with excess surface sugar or sticky toppings. Residue that flows out during heating can contaminate the appliance and affect performance.

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HAZARD STATEMENT



WARNING
To prevent personal injury.



CAUTION
Hot surface, burn risk.



WARNING
Risk of electrical shock.

ELECTRICAL HAZARDS

Warning - Electric Shock (Liquid Entry)

Water and other liquids entering the inside of the equipment can create electrical hazards.

Keep water and other liquids from entering the inside of the equipment.

Avoid allowing any liquid to penetrate the equipment's exterior.

Liquid inside the equipment could cause an electrical shock.

Warning - Electric Shock (Spray Cleaning)

Direct application of liquids to the unit can damage electrical components.

Do not spray water or cleaning products directly onto the unit.

Avoid using spray bottles or pressurized cleaning systems on the equipment.

Liquid could contact the electrical components and cause a short circuit or an electrical shock.

Warning - Electrical Hazard / Fire Hazard (Power Cord)

Damaged or modified power cords create significant electrical risks.

Do not use equipment if the power cord is damaged or has been modified.

Avoid using equipment with frayed, cracked, or otherwise compromised power cords.

Using equipment with a damaged or modified cord could result in electric shock, fire, or injury.

Warning - Electrical Hazard / Fire Hazard (Hot Surfaces)

Power cords contacting hot surfaces may have their insulation compromised.

Ensure that the power supply cord does not come into contact with hot surfaces.

Avoid routing power cords near or across heating elements or hot components.

Contact with hot surfaces could damage the cord and result in fire or electric shock.

Warning - Electrical Hazard (Water Cleaning)

Improper cleaning methods can introduce water to electrical components.

This appliance should not be cleaned with a water jet or immersed in water.

Avoid using pressure washers, sink immersion, or direct water application for cleaning.

Cleaning with a water jet or immersing the appliance could cause damage or an electrical hazard.

Warning - Electric Shock (Cleaning)

Cleaning while connected to power creates shock hazards.

Ensure that the toaster is disconnected from the power supply before cleaning.

Avoid cleaning the appliance while it is plugged in or still connected to power.

Failure to disconnect power before cleaning could result in electric shock.

Caution - Fire and Electric Shock (Cord Replacement)

Non-original replacement cords may not meet safety specifications.

Replace only with manufacturer's cord set.

Avoid using generic or non-approved replacement power cords.

Increased risk of fire or electric shock may result from using incorrect cord sets.

BURN HAZARDS

Warning - Hot Surfaces (Operation)

The toaster contains surfaces that reach high temperatures during normal operation.

Take care when operating the unit, as there will be hot surfaces.

Avoid touching the exterior of the toaster during and immediately after operation.

Contact with hot surfaces can cause serious burns.

Warning - Residual Heat

Equipment may remain hot after power indicators are off.

Be aware that the equipment may be hot, even though the pilot light is not on.

Avoid assuming the unit is cool simply because indicators are off.

Touching the equipment when it is hot could result in burns.

Warning - Hot Surfaces (Maintenance)

Immediate cleaning or maintenance can lead to contact with hot surfaces.

Allow the unit to cool for 30 minutes before cleaning or performing maintenance.

Avoid cleaning the unit immediately after operation.

Failing to allow the unit to cool could result in burns from hot surfaces.

GENERAL SAFETY

Warning - Fire Hazard / Equipment Damage (Materials)

Improper materials can cause excessive heat buildup and fire hazards.

Do not use tinfoil or any other material as a substitute for the Teflon® release sheet.

Avoid improvising with non-approved materials in the toaster.

Using tinfoil will create excessive heat buildup, cause buns to stick, create a risk of fire, lead to premature failure of elements, and void the warranty.

Warning - Injury Risk (Children)

Children may not understand equipment hazards and may be injured.

Supervision is necessary when the appliance is used in close proximity to children.

Avoid allowing children near operational equipment without close supervision.

Failure to supervise children near the appliance could result in injury.

Warning - Unattended Operation

Unattended equipment may develop hazards without timely intervention.

Do not operate unattended.

Avoid leaving the toaster running without someone present to monitor it.

Operating the unit unattended could lead to hazards occurring without timely intervention.

Warning - Malfunction Risk

Damaged or malfunctioning equipment presents multiple hazards.

Do not operate if the equipment has been damaged or is malfunctioning in any way.

Avoid attempting to use equipment that shows signs of damage or improper operation.

Operating damaged or malfunctioning equipment could result in injury, fire, or further damage.

Warning - Injury Risk (Instructions)

Lack of proper understanding increases risk of injury.

Read all instructions before use.

Avoid operating the equipment without first reviewing all safety information.

Failure to follow these precautions could result in injury to yourself and others.

INITIAL SETUP

Inspect Packaging: Examine the unit's packaging for any signs of damage that may have occurred during shipping.

Intended Use: Use only for toasting and baking bread and similar bakery products in a commercial food service setting. Any other use is unsafe and may void the warranty.

Environmental Conditions: Operate in a conditioned space. Do not use in extreme conditions.

Avoid Flammables: Do not store or use flammable liquids, gases, or other combustible materials near the unit.

Do Not Use if Damaged: If the power cable is damaged or a malfunction occurs, switch off the appliance and contact an authorized service center.

UNBOXING

Open the packaging with care.

- Use scissors or a box cutter to cut open the box.
- Ensure you do not damage the unit or its components.
- If any damage is noticed, contact customer service immediately.

PLACEMENT

- Place the unit on a stable surface near an electrical outlet.
- Level placement is crucial for the unit to work effectively.
- Maintain at least 4" of clearance between the left, right, and back sides of the unit and any combustible surface.

STORAGE AND TRANSPORT

Storage Conditions: Store the packaged appliance in a well-ventilated area free of corrosive gases. Avoid outdoor exposure; if temporary outdoor storage is unavoidable, protect the appliance from rain.

Transport Handling: Handle the appliance carefully during transport. Do not turn the appliance upside down, as doing so may damage the housing or internal components.

Receiving Inspection: Inspect the appliance for completeness and shipping damage immediately upon receipt. Do not accept delivery if visible damage is present. Report hidden damage as soon as it is discovered; damage claims can only be made within the carrier's effective claim period.

ASSEMBLY

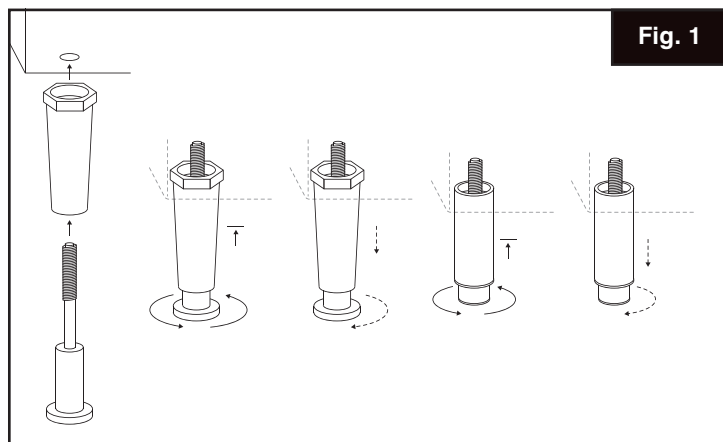
Included Accessories: Confirm the following accessories are included: food tray (bottom) (1), food tray (back) (1), lead-in rack (1), adjustable leg (4).

INSTALLING THE ADJUSTABLE LEGS

Attach Legs: Screw the four adjustable legs into the screw holes at the bottom of the unit, turning clockwise until fully seated. (Fig. 1).

Position Unit: Place the unit on the work surface at the desired height. (Fig. 1).

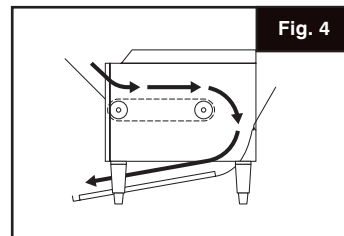
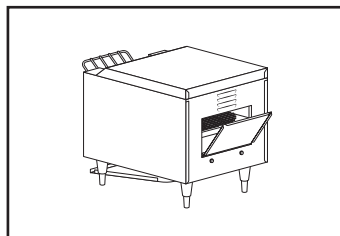
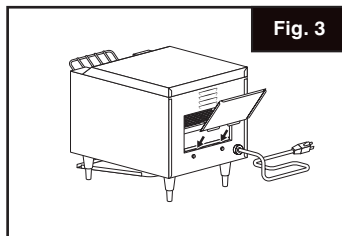
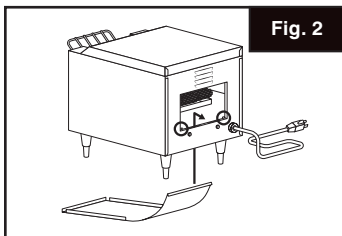
Level the Unit: Adjust the legs as needed to level the appliance. (Fig. 1).



COLLECTING BREAD – FRONT DELIVERY

Front Delivery: Install Bottom Food tray via inside nails as shown (Fig. 2).

Install Slide Board at an external angle as shown via slots (Fig. 3). This will direct the product off the conveyor and down onto the bottom food tray (Fig. 4)

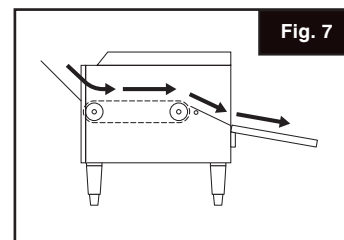
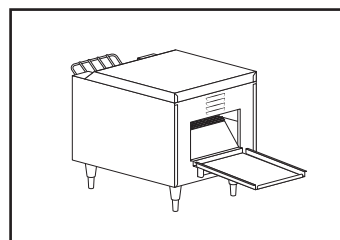
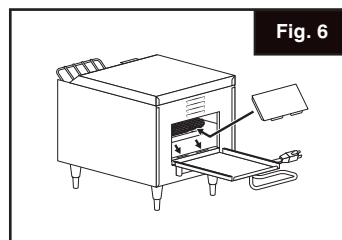
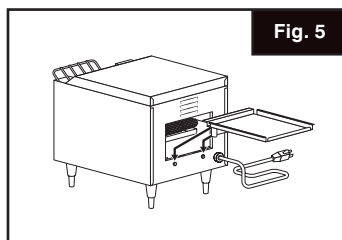


COLLECTING BREAD – BACK DELIVERY

Switch to Back Delivery: Install Rear Food Tray using the rear screws (Fig. 5).

Install Slide Board at an internal angle as shown via slots resting on the pins on each side wall (Fig. 6).

This will direct the product off the conveyor and onto the rear food tray (Fig. 7).



STACKING INSTALLATION (STACKING MODELS ONLY)

Install Stacking Kit: Install the stacking kit on top of the lower toaster as shown.

Position Upper Unit: Place the upper toaster on the stacking kit, aligning the feet with the four location holes (Fig. 8).

INSTALLATION

Manual Review: Read through the manual in its entirety.

Electrical Connection: The supply voltage must match the working voltage shown on the appliance nameplate.

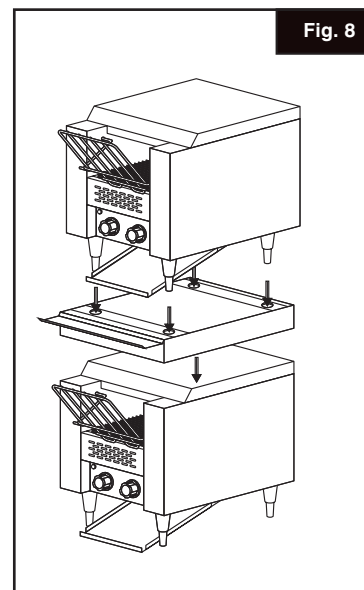
Dedicated Circuit (for 120V Units): Use only a GFCI-dedicated circuit to power this equipment.

Dedicated Connection (for 208/240V Units): This equipment requires a dedicated circuit and wiring that meets the requirements found on the data plate.

Mounting Space: Provide a minimum mounting space of 59" (1,500 mm) length x 33 1/2" (850 mm) width x 20 15/16" (530 mm) height.

Service Caution: Do not attempt to remove or repair any unit components; consult an authorized service technician for servicing or repair.

Appliance Usage: Intended for commercial use only.



CLEANING

Warning: Always unplug the equipment before cleaning to prevent unexpected accidents.

DAILY CLEANING

- Cut off the power supply before cleaning.
- After each day's use, pull out the crumb tray and remove the bread crumbs.
- Wipe the body surfaces and power cord with a soft towel and a non-corrosive detergent.
- Do not aim a water jet directly at the appliance.

STANDBY

Short-Term Standby: If the appliance will not be used for a period of time, turn off the thermostat and power switch.

Extended Storage: If the appliance will not be used for an extended period, clean it completely and store it in a well-ventilated area free of corrosive gases.

OPERATION

STARTUP

Verify Power Installation: Before using, verify that the power installation is correct and that the supply voltage matches the working voltage of the appliance.

Power On: Turn on the power. The indicator illuminates.

SETTING THE HEATING MODE



Select Mode: Rotate the level governor to the “Bread” position. The top and bottom heating elements begin working simultaneously, and the chamber temperature rises gradually.

Note: With no bread loaded, the chamber can reach up to 543°F (284°C) at the midpoint within 12 minutes, then hold constant at 543°F (284°C).

PREHEATING

Preheat: Energize the appliance and preheat for approximately 10 to 12 minutes before baking.

ADJUSTING BREAD COLOR

Test Bake: Bake two pieces of bread to check the color, then adjust the conveyor speed as needed.

Darker Color: Turn the COLOR CONTROL knob clockwise to a higher scale number for a darker bread color and slower conveyor speed.

Lighter Color: Turn the COLOR CONTROL knob counterclockwise to a lower scale number for a lighter bread color and faster conveyor speed.

Load Bread: After adjusting the conveyor speed, load the bread onto the conveyor using the lead-in rack.

Back Delivery: The cooked bread slides to the food tray (back) along the slide board (Fig. 5).

Reset Slide Board: When finished, hold the lugs and pull up the slide board to reset it.

BAKING BUNS

Buns Mode: Rotate the level governor to the “Buns” position. Only the top heating element operates.

STANDBY MODE

Standby: Rotate the level governor to the “Standby” position to keep the appliance warm without active baking.

SHUTDOWN

Power Off: When finished, turn the level governor to the “Off” position and unplug the appliance.

FOOD RESTRICTIONS

Avoid Sugary or Sticky Foods: Do not bake food with excess surface sugar or sticky toppings that may flow out during heating. This can contaminate the appliance and damage performance.

MAINTENANCE

ROUTINE INSPECTION

- Stop using the appliance if a problem is noticed in the wiring or machine.
- Check the condition of the machine before and after each day’s use.
- Check that the machine is not tilted before use.
- Check that the control panel is not damaged.
- Check for unusual odor during use.
- Check for vibration or unusual noise.

REGULAR CLEANING

Daily Wipe: Prevent the buildup of food particles, grime, and residue, which can affect food quality and machine performance, by cleaning the machine daily.

1. Turn off the machine and disconnect it from the power source.
2. Pull out the crumb tray and remove the bread crumbs.
3. Wipe the body surfaces and power cord with a soft towel and a non-corrosive detergent.
4. Dry all areas with a clean towel to prevent moisture buildup.

MONTHLY CHECKS

Regular Checks: Regularly check all components for signs of wear, tear, or damage, and replace as necessary.

1. Turn off and disconnect the machine from the power source.
 2. Inspect the plug and cord for signs of excessive wear, including discoloration, burn marks, cuts, and tears.
 3. Check the integrity of electrical cords and plug connections.
 4. Examine the control panel and other components for ease of operation.
 5. If any issues are detected, consult the “Troubleshooting” section, or contact a service provider for recommended actions or replacements.
- Only qualified service personnel should perform electrical maintenance.

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	SOLUTION
Power is connected and the heating indicator is on, but the appliance does not heat up.	The thermostat is defective.	Replace the thermostat.
	At least one heating element has burned out.	Replace the burnt-out element(s).
Power is connected and the thermostat is rotated, the heating indicator is on, but the temperature keeps rising without control.	The thermostat is malfunctioning.	Replace the thermostat.
Power is connected and heating is normal, but the indicator is not on.	The indicator is damaged.	Replace the indicator.
The indicator is not on, and the appliance does not heat up.	The power supply is abnormal or disconnected.	Check the power supply and its connection to restore normal supply.
	The fuse has burned out.	Replace the fuse.

Aforementioned troubles are for reference only. If any failure occurs, stop using the appliance and contact a qualified technician for inspection and repair.