

# **ELECTRIC CONVEYOR TOASTER**

**CT-1**

**CT-2**

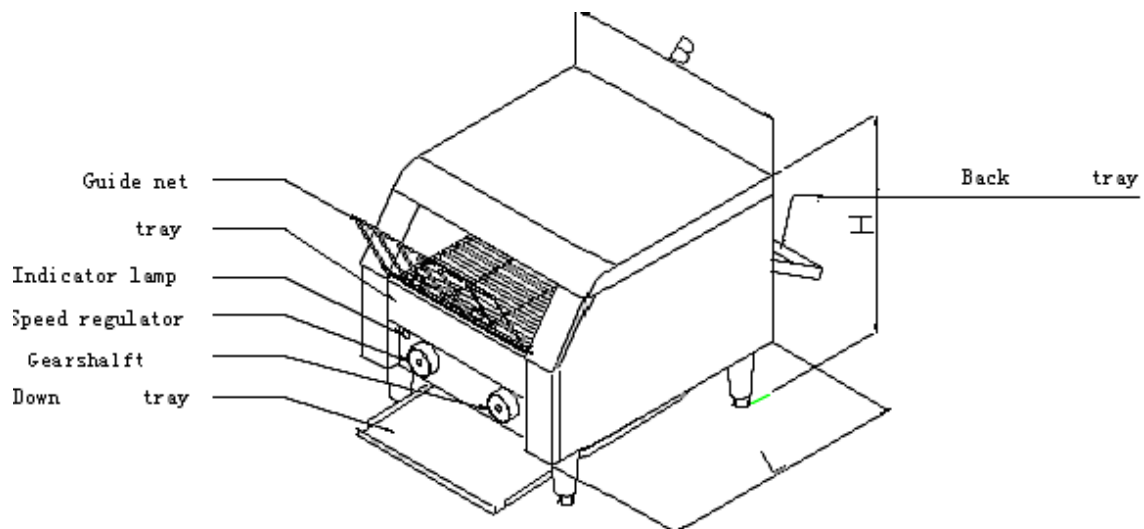
**CT-3**

**USER'S MANUAL**

Adjust the speed of conveyor to control the color of toasting bread. The feed ramp can lead bread on to the conveyor. The toast crumb tray collect crumb easily. The front and rear discharge can be changed to use by mind. To ensure proper operation, please read this manual carefully before using. After reading, keep this manual in a convenient place for further reference.

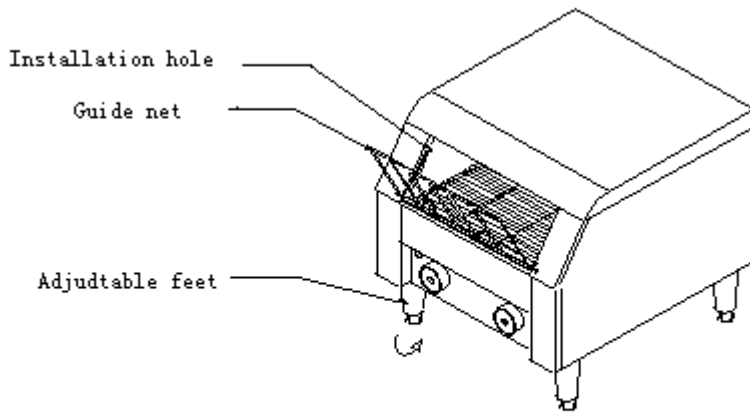
## 1、 Technical Parameter

Model	CT-1	CT-2	CT-3
Voltage(V)	220-240	220-240	220-240
Power(W)	1340	2240	2640
Frequency(Hz)	50/60	50/60	50/60
Dimension(mm)	288×418×387	368×418×387	468×418×387
Efficiency (pcs/h)	150	300	450



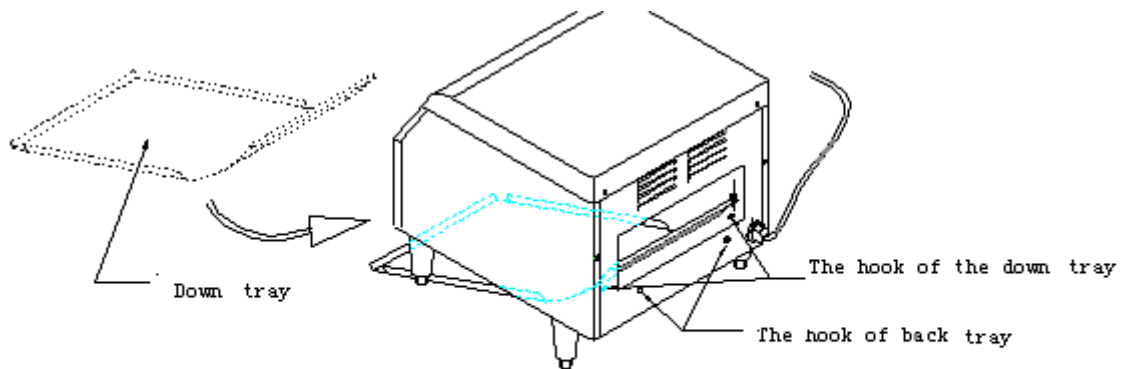
## 2、 Additional parts installation

- 2.1、 When the package was opened, get the above additional parts as follow: one down tray、 one back tray、 one guide net and four adjustable feet.
- 2.2、 First, install the four adjustable feet into the nuts which at the bottom of the unit body. Then places the unit at the proper counter height, in order to safety operation, adjusts the adjustable feet to make the unit placed staidly.
- 2.3、 Insert the hook of the crumb tray meets the stop pins as picture one showing.



**Picture one**

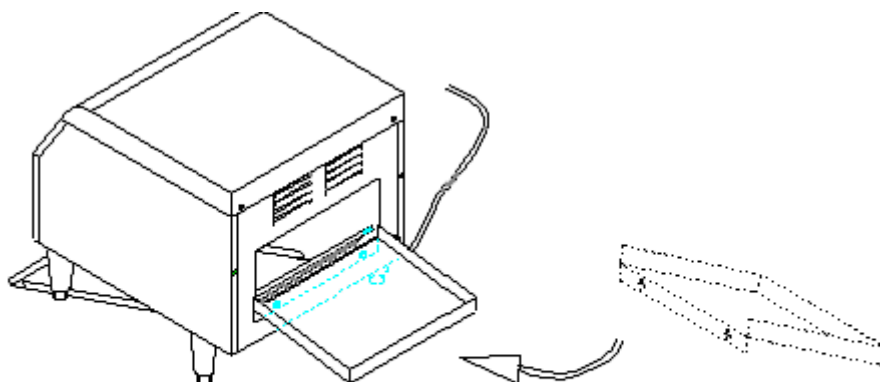
2.4、 Down tray installation: hanging the down tray to the hook of the down tray following the arrowhead (picture two).



Down tray installation

**Picture two**

2.5、 Back tray installation: hanging the back tray to the hook of the back tray following the arrowhead (picture three).



Down tray installation diagram

**picture three**

### 3、 Electricity installation

3.1、 Make sure the supplied voltage is coordinated with the using voltage.

3.2、 The power wire should be connected the special socket which lead through the special air switch and the electric leakage protector. Make sure the ground wire connection is connected well. For convenient operation, ban to pile up the sundry goods near the switch.

## 4、 Operation

4.1 . This conveyor toaster has been designed to continuously produce toasted bread or buns. The desired toasted colour of the product can be adjusted by changing the belt speed of the conveyor and the individual heat controls for the top and bottom elements.

Depending on installation position the toasted product can be discharged to the front or rear of the unit.

4.2. Before operating this unit thoroughly clean as described in the cleaning section of this leaflet.

4.3. As detailed in the diagrams below the unit can either be assembled with front or rear discharge depending on installation position and preference.

4.4. The unit has three controls.

i. Speed or colour control determines the length of time the toast or product is in the heating chamber. Obviously, the slower the speed the longer the exposure the darker the product.

ii. The top and bottom heater elements have individual heat control switches which have 6 settings :

a. “0” – Position the heater element is off.

b. “1 - 5” – the heat will vary from low to high where “1” is the lowest setting and 6 is the highest setting.

4.5. When using the machine select switch positions according to requirements and allow approximately 5 minutes for operating temperature to be attained. As described above product appearance or colour is dependent on conveyor speed, heat settings and product.

Please note that a number of factors can affect the toasting colour.

i. Moisture content of the product

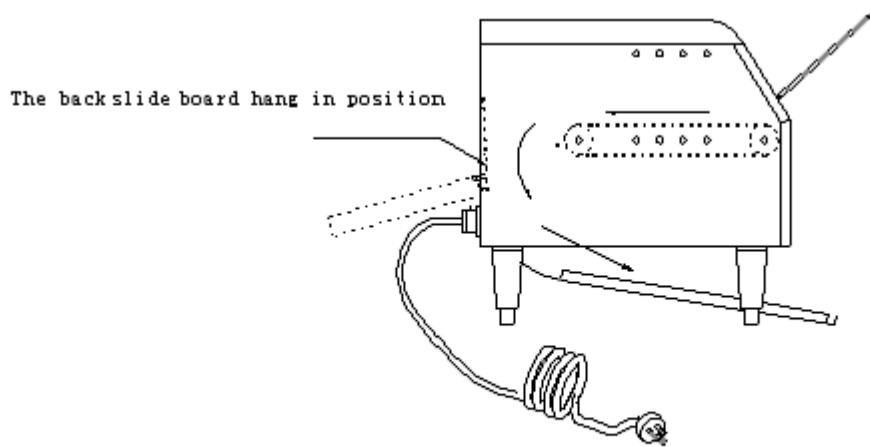
ii. Sugar content of the product

iii. Initial product temperature

Generally for best results use day old bread stored at room temperature.

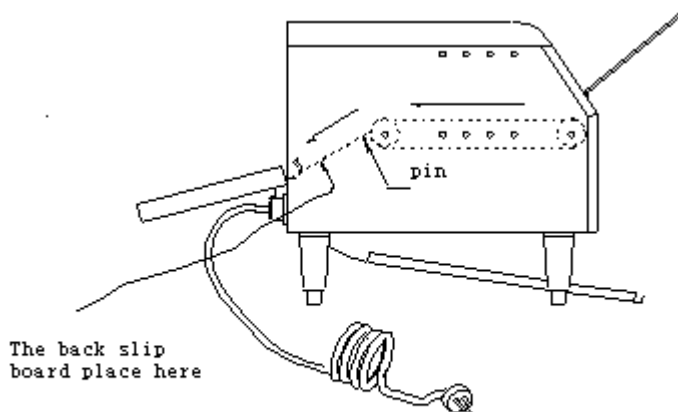
4.6. Before toasting, turn on the power and approximately 10 to 12 minutes for a warm-up period. Then try to toast two pieces of bread to see whether the color is good or not, and adjust the speed of the chain net. If want the color deepen, turn the color controller to right to go over “3” position. (Notice: the more graduation and lower chain net speed, the color of the bread will deepen. As the visa.) After adjusting the speed of the chain net, put the bread into the chain net follow the tray. The bread will go with the chain net into the inside of the unit and toasting in the inside of the unit.

4.7. After finished toasting, put the bread into the down tray, the bread will follow the down tray to slip to the front from the unit chamber as picture four showing.



**Picture four**

- 4.8. If want to get the bread from the back of the unit, there was no back tray installed in, just need to press the back slide which with a pull ring in the back of the unit, make the back slide board hook meets the pin which near the chain wheel. The toasted bread will follow the back slide board to slide to the back tray as picture five showing. Pull the pull ring and let the back slide board recover after finished.



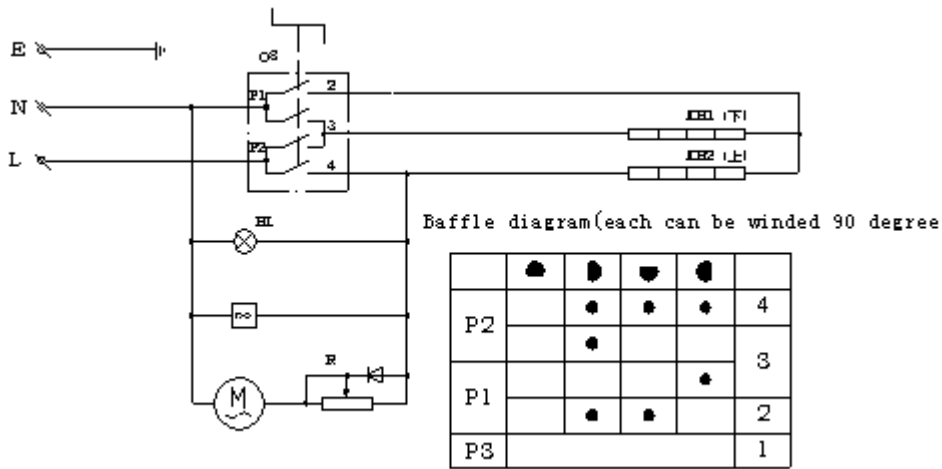
**Picture five**

- 4.9. If toasting the steamed bun, turn the knob which in the right to the “BUNS” position, the up electric heating tube working on. If want to heat preservation, turn it to the “STBY” position.
- 4.10. After finished working, turn the knob to “OFF” position and pull the plug out.
- 4.11. If the wire was damaged, replace it by the manufacturer or service agent and the qualified person only, in order to avoid dangerous.

## 5、 Clean and maintenance

- 5.1、 when clean and maintenance the unit, cut-off the power in case of accident.
- 5.2、 After finished a day’s work, pull out the tray and clean it. Use the soft wet towel that has not corrosive clean preparation to cleaning the unit. Do not wash the unit with water jets.
- 5.3、 To prevent the unit to be polluted and effect the unit’s function, do not use the unit to toast the food that content too much sugar in the surface or the food will flow and stick after heating.

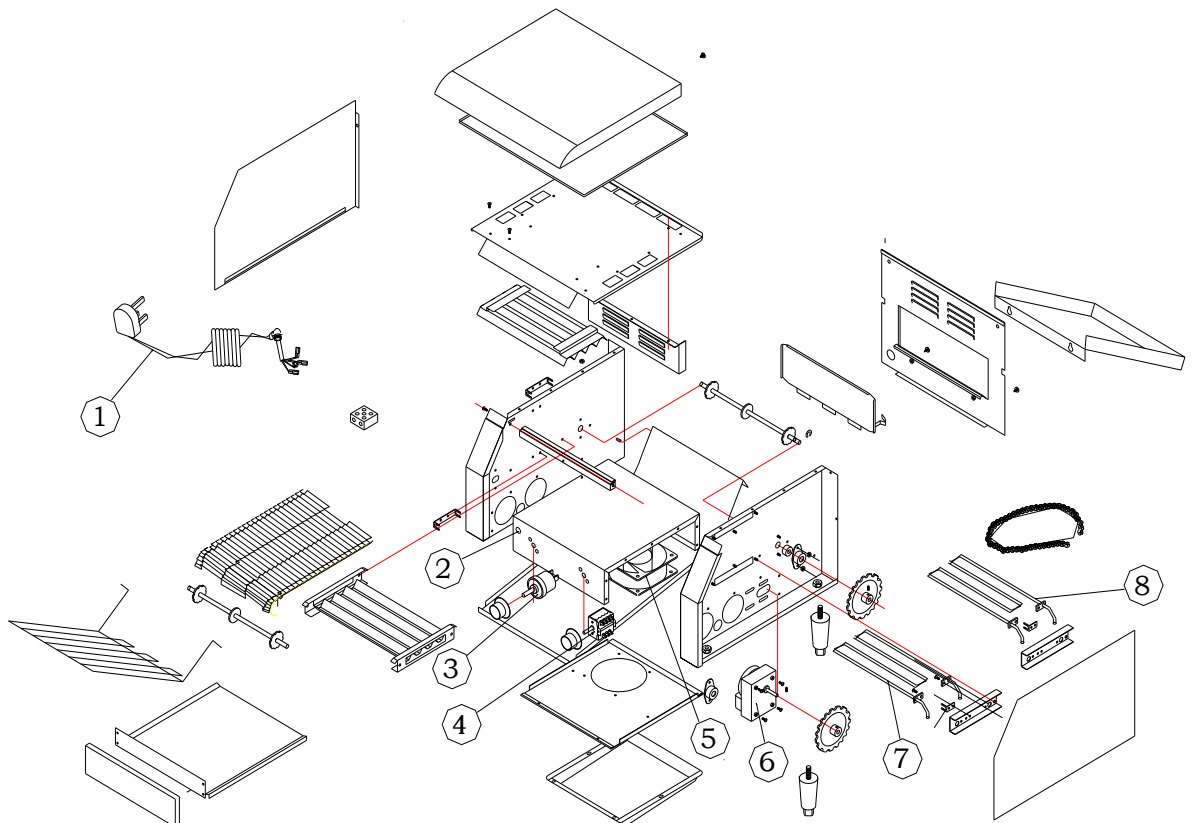
## 6、Circuit diagram



HL1----- Power indicator lamp    ∞-----Fan    EH1, EH2-----Electric heating tube

R-----Speed regulator M-----Motor    QS-----Switch

## 7、Decomposition diagram



## 8、Spare parts

No.	Name	Model & Specifications			Amount
		CT-1	CT-2	CT-3	
1	Wire	3×1.0m m <sup>2</sup>	3×1.5m m <sup>2</sup>	3×1.5m m <sup>2</sup>	1

2	Indicator lamp	250V Green			1
3	Winding resistor	30W 800 Ω			1
4	Switch	4924015000			1
5	Fan	SF23080AT	DP200A	DP200A	1
6	Motor	QXYH6030M23G			1
7	Down electric heating tube	230V 0.6kw	230V 0.9kw	230V 1.2kw	1
8	Up electric heating tube	230V 0.7kw	230V 1.3kw	230V 1.4kw	1

### **Daily checking**

Check the appliance before and after use. Before using, make sure the appliance dose not lean. Be certain that the power cord is not worn out or broken. When in use, make sure no unpleasant smell is present and there is no any unusual noise.

This manual must be read and understood by all persons using or installing this appliance. Contact your local dealer if you have any questions concerning installation, operation or maintenance of this equipment.

### **IMPORTANT: DO NOT DISCARD THIS MANUAL**

This manual is considered to be part of the appliance and is to be given to the owner or manager of the hotel or restaurant, or to the person responsible for training operators of this appliance. It should be retained for future reference. Additional manuals are available from your local dealer.