

USER MANUAL



**Adjustable Speed Vertical Conveyor Bun
Toaster Model: EBT-1400**

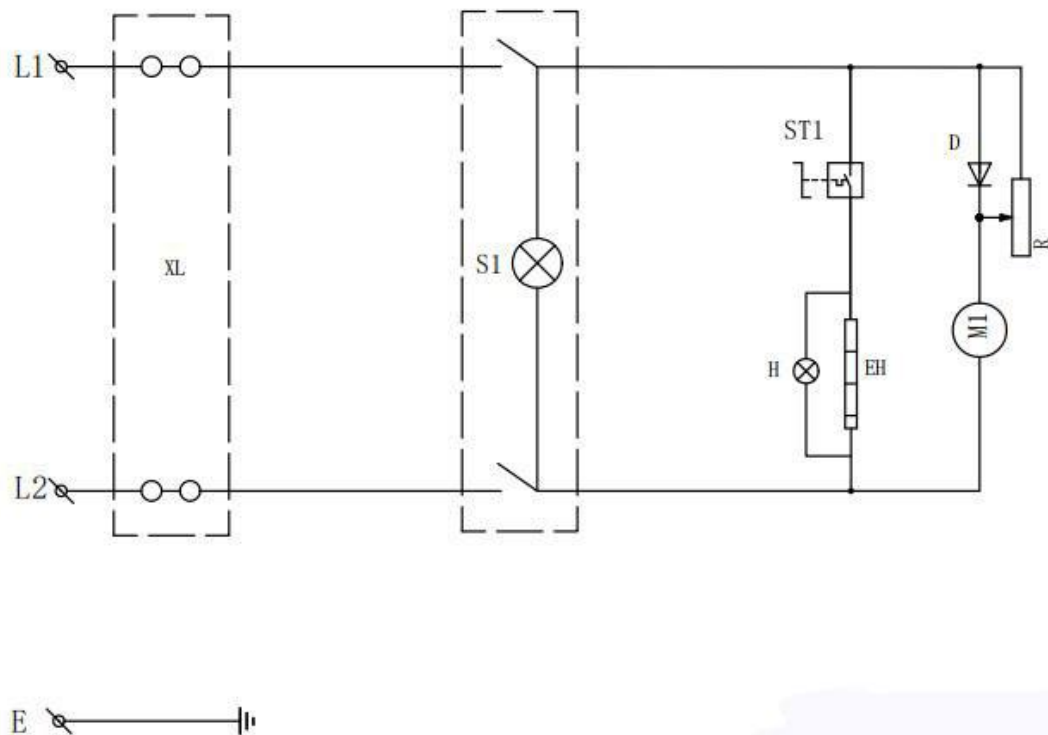
SAFTY

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions carefully and completely.
2. For commercial use only.
3. DO NOT touch hot surfaces.
4. Protect against electrical shock by keeping all cords, plugs, and other electrical components away from water or other liquids.
5. Unplug this unit when not in use and before cleaning.
6. Allow the unit to cool before putting on or taking off parts.
7. DO NOT operate this or any appliance with a damaged electrical cord or plug.
8. DO NOT operate this or any appliance after it has malfunctioned or has been damaged in any way.
9. DO NOT use outdoors.
10. DO NOT place on or near a hot gas or electric burner.
11. Attach plug to appliance first, then plug electrical cord into the wall outlet.
12. Disconnect the unit by removing the electrical plug from the wall outlet.
13. DO NOT use appliance for any application other than intended use.
14. DO NOT insert metal utensils or oversized foods into this unit, as they may cause a fire and heighten the risk of electrical shock.
15. DO NOT store any item on top of this unit when in operation.
16. DO NOT allow this oven to touch or to be covered by flammable material, such as curtains, draperies, walls, etc., when in operation.
17. DO NOT clean with metal scouring pads, as pieces can break off and touch electrical components, heightening the risk of electrical shock.
18. Never place materials such as paper, cardboard, plastic, etc. in this oven.
19. DO NOT cover interior of this unit with metal foil, as it may cause the oven to overheat.
20. Avoid scratching the surface or nicking the edges of this unit. If the oven is damaged or broken, contact customer service before use.
21. Turn off the appliance by removing the plug from the wall outlet.
22. Note that the use of accessories not recommended by the manufacturer may result in injury.
23. Children should be supervised to ensure that they DO NOT play with the oven.
24. This appliance is not intended for use by persons (including children) with reduced physical sensory or mental capabilities, or lack of experience and knowledge, unless a person responsible for their safety has given them supervision or instruction concerning use of the appliance.
25. When using the appliance in shops, snack bars, hotels etc., check the voltage and outlet to make sure the appliance is correctly connected with power.
26. Place unit on a flat surface that is well ventilated. The appliance must be supervised during operation. DO NOT leave appliance without powering off.

NOTE: Save these instructions for future reference.

CIRCUIT DIAGRAM



Legend	Description
XL	Terminal
S1	Power switch
ST1	Thermostat
M1	Conveyor motor
R	Rheostat
D	Diodes
EH1	Heating Element
H	Working indicator

INSTALLATION

ASSEMBLY AND CONVEYOR INSTALLATION

The feed tray, adjustable feet and the conveyor cassette are packed separately in the box and need to be assembled to the unit as per the instructions below.

27. Lay the unit on its side and screw the adjustable feet into position using the threaded holes provided. The unit can then be levelled using the adjustable part of the feet. However, it is not imperative if the unit is not perfectly level.

NOTE:

THE UNIT MUST NOT BE USED WITHOUT THE FEET BEING IN POSITION.

28. Remove the butter pan (2) by lifting off the locating pins.

29. Remove the top panel (1) using the two black knobs provided to lift up and slightly back wards. **See diagram A.**

30. The bottom panel (3) can now be removed. Hold the top edge with one hand and pull straight back. Hold the bottom with the other hand and lift up and towards the front. Slide the panel down and out.

31. Install the cleaned conveyor cassette (7). (refer to specific cleaning instruction page

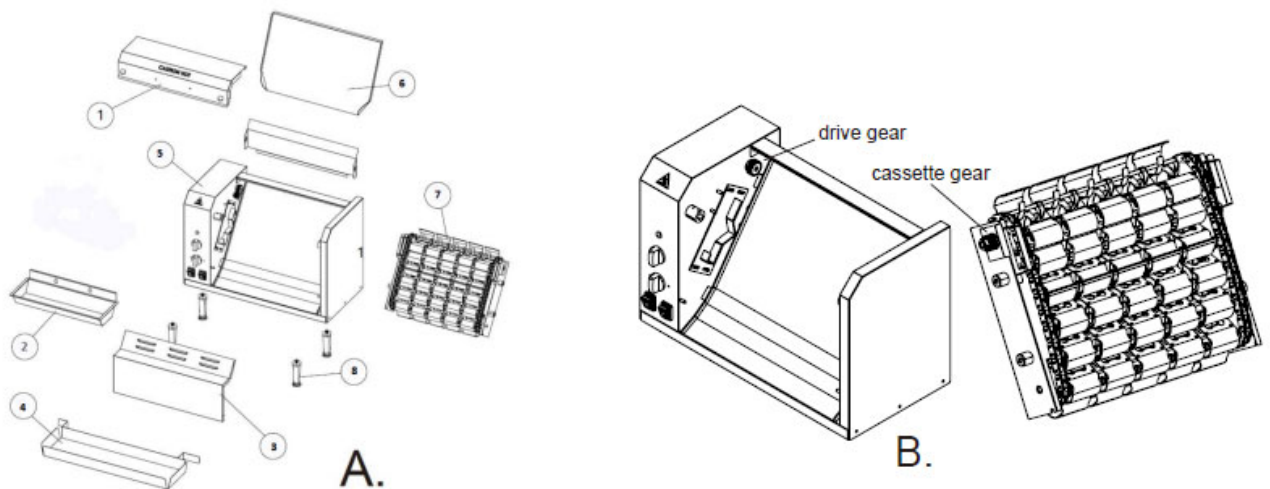
7) as follows. Grasp the conveyor cassette by the handles provided and place the locating pins into the hanger adjustable hanger brackets. Push the conveyor cassette forwards gently to engage the drive gear. **See diagram B.** The cassette assembly height bolt is preset from the factory. If the cassette gear does not make adequate contact or is binding with the drive gear, tighten or loosen the height bolt to ensure proper contact.

NOTE:

CARE MUST BE TAKEN IN FITTING THE CONVEYOR CASSETTE. THE CASSETTE IS HEAVY AND IT IS IMPORTANT THAT IT IS NOT DROPPED INTO PLACE TO AVOID POTENTIAL DAMAGE TO THE DRIVE GEARS.

32. Replace the bottom panel (3) the top panel (1) and the butter pan (2) in that order.

33. Install the bun feeder chute by fitting the slots on each side onto the back panel studs.



INSTALLATION OF OPTIONAL TEFLON SHEET.

1. Lay the Teflon sheet on a flat surface and measure approximately 2" from the end of the sheet. Notch the corners at 45 degrees as needed and fold a flap 2" long. Carefully crease the flap at the 2" fold.
2. Remove the bun feeder chute (6). From the rear of the Teflon sheet retainer bracket slip the 2" fold under the bracket. Bring the balance of the sheet forwards and smooth the sheet down against the grill plate.
3. Reinstall the feeder chute.

NOTE

THE TEFLON SHEET SHOULD BE INSTALLED PRIOR TO FITTING THE CONVEYOR CASSETTE AS DESCRIBED ABOVE. IT IS RECOMMENDED THAT A LIGHT COATING OF EDIBLE OIL IS APPLIED TO THE GRILL PLATE PRIOR TO FITTING THE TEFLON SHEET

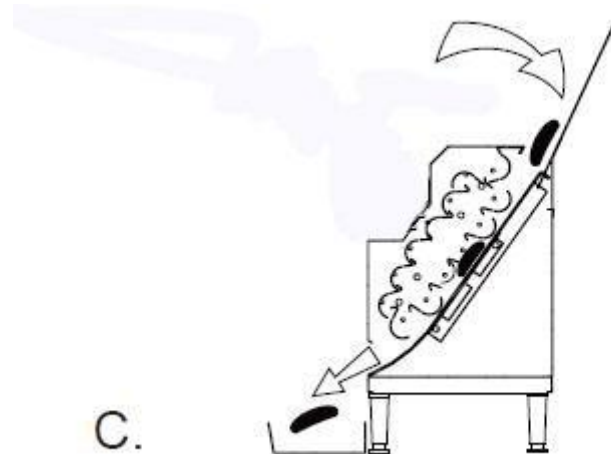
OPERATING INSTRUCTIONS

1. Thoroughly clean the unit as described in the cleaning section of this manual on page 7.
2. Turn on the main switch the conveyor will now run.
3. Set the temperature to approx. 205° C which equates to 5.7 on the scale. If using the optional Teflon sheet it is advisable to increase the temperature setting to approx. 230° C which equates to 6.5 on the scale.
4. Any high-quality edible oil can be used with this bun toaster. It is preferable to use oil specifically suited for use in toasters.
5. The pilot cycle cycles with the heating element and indicates when the heater is on. It is preferable to wait until the unit has reached operating temperature and the light has cycled on and off twice.
7. Drop the bun with the sliced surface towards the grill plate using the feeder chute provided. See diagram C.

8. The toasted bun will drop out into the receiving tray at the bottom of the unit.

NOTE:

THE TOASTED COLOUR OF THE BUN CAN BE ADJUSTED LIGHTER OR DARKER BY USING THE TEMPERATURE CONTROL OR THE SPEED CONTROL OR A COMBINATION OF BOTH. WHEN OPTIMUM BUN COLOUR AND SPEED HAVE BEEN ACHIEVED IT IS RECOMMENDED A NOTE IS TAKEN OF THE SETTINGS FOR FUTURE REFERENCE.



CONVEYOR ADJUSTMENT

If optimum bun grilling is not achieved using the speed and temperature settings it is possible to adjust the position of the conveyor system relative to the grill plate. Moving the conveyor closer to the grill plate will apply more pressure to the bun and result in more effective toasting.

1. Switch off the unit and allow to cool down.
2. Remove the tray and feed chute.
3. Remove the top panel and the bottom panel.
4. Remove the conveyor cassette carefully by lifting up and pulling towards the front

NOTE:

THE CONVEYOR IS HEAVY AND MUST BE HANDLED CAREFULLY.

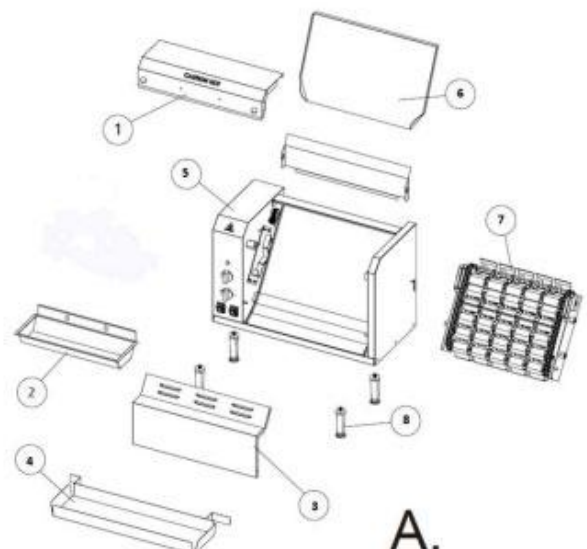
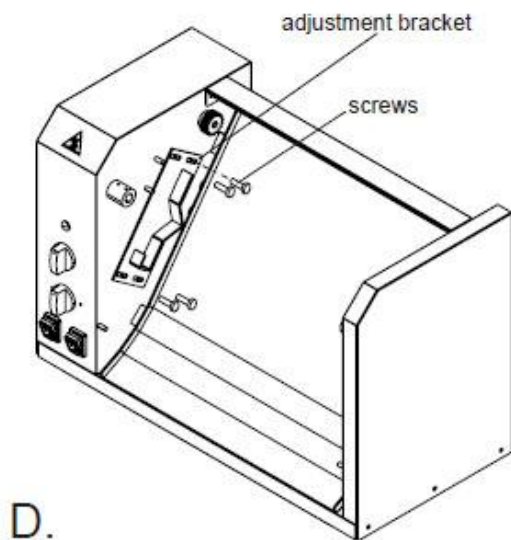
- 5 The hanger adjustment brackets will now be exposed. Loosen the brackets and move them **EQUALLY** towards the grill plate in increments of 1/8". See diagram D.
 6. Retighten the bracket screws.
 7. Adjust the drive gear engagement as needed with the bolts at the bottom of the hanger plate.
- Ensure that the lock nuts are retightened.

CLEANING & MAINTENANCE

NOTE:

THE UNIT MUST BE DISCONNECTED FROM THE POWER SOURCE AND ALLOWED TO COOL DOWN BEFORE CLEANING TAKES PLACE.

34. All of the removable panels can be cleaned either in a sink with hot water and detergent or placed in a dishwasher.
35. It is recommended the conveyor cassette is only cleaned in a sink with regular detergent. Make sure the chains are lubricated after cleaning with a suitable toaster oil.
36. The grill plate can be cleaned can be cleaned with a suitable grill plate scourer. After drying a light film of toaster oil should be applied.



Specification

Model	EBT-1400
Power Input	2800W
Rated Voltage	240V
Frequency	50Hz
Dimensions (mm)	635(w) × 560(D) × 500(H)

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	POTENTIAL SOLUTION
UNIT DEAD NO POWER.	1. NO POWER AT WALL RECEPTACLE. 2. PLUG DISCONNECTED. 3. MAIN SWITCH. 4. SUPPLY CIRCUIT BREAKER.	1. CHECK SUPPLY CIRCUIT BREAKER. 2. CHECK PLUG. 3. CHECK SWITCH IS ON 4. CHECK AND RESET.
NO HEAT.	1. FAULTY THERMOSTAT. 2. FAULTY ELEMENT. 3. LOOSE CONNECTIONS. 4. MAIN SWITCH OFF.	1. REPLACE THERMOSTAT. 2. REPLACE ELEMENT 3. CHECK WIRING CONNECTIONS 4. CHECK SWITCH IS ON
CONVEYOR IS NOT WORKING.	1. LOOSE CONNECTIONS. 2. FAULTY MAIN SWITCH. 3. MOTORS DEFECTIVE.	1. CHECK WIRING CONNECTIONS 2. REPLACE MAIN SWITCH 3. CHECK AND REPLACE FAULTY MOTORS.
MAIN CONVEYOR STATIONARY	1. AS POINTS IN SECTION 3 ABOVE. 2. DRIVE GEARS NOT ENGAGING. 3. CONVEYOR LINKAGE BINDING. 4. SPEED CONTROL FAULTY. 5. MOTOR FAULTY	1. SEE SECTION 3. 2. REINSTALL CONVEYOR AS PER INSTRUCTIONS. 3. CHECK CONVEYOR FOR BENT OR FAULTY LINKS. 4. REPLACE SPEED CONTROL. 5. REPLACE MOTOR.
BUNS DO NOT TOAST PROPERLY	1. INCORRECT TEMPERATURE SETTING 2. CONVEYOR SPEED TOO FAST 3. WRONG OIL USED 4. POORLY SLICED BUNS.	1. ENSURE THERMOSTAT SET AT AROUND SETTING 5/6. 2. REDUCE SPEED UNTIL TOASTING CORRECT. 3. IDEALLY USE TOASTER OIL OR COCONUT OIL. 4. ENSURE BREAD IS CUT CORRECTLY.
BUN TOAST UNEVENLY.	1. INSUFFICIENT CONVEYOR PRESSURE 2. POORLY SLICED BUNS.	1. ADJUST CONVEYOR AS IN INSTRUCTIONS. 2. ENSURE BREAD IS CUT CORRECTLY
BUNS TEND TO STICK TO GRILL PLATE	1. WRONG OIL USED. 2. GRILL PLATE HAS BAKED ON OIL RESIDUE 3. DOUGHY BUNS OR EXCESS SUGAR CAN CAUSE STICKING. 4. BUNS NOT PROPERLY DEFROSTED.	1. IDEALLY USE TOASTER OIL OR COCONUT OIL. 2. CLEAN GRILL SURFACE AS INSTRUCTED. 3. CONSIDER USING DAY OLD BUNS OR INCREASING THE GRILL TEMPERATURE. 4. DEFROST BUNS CORRECTLY.