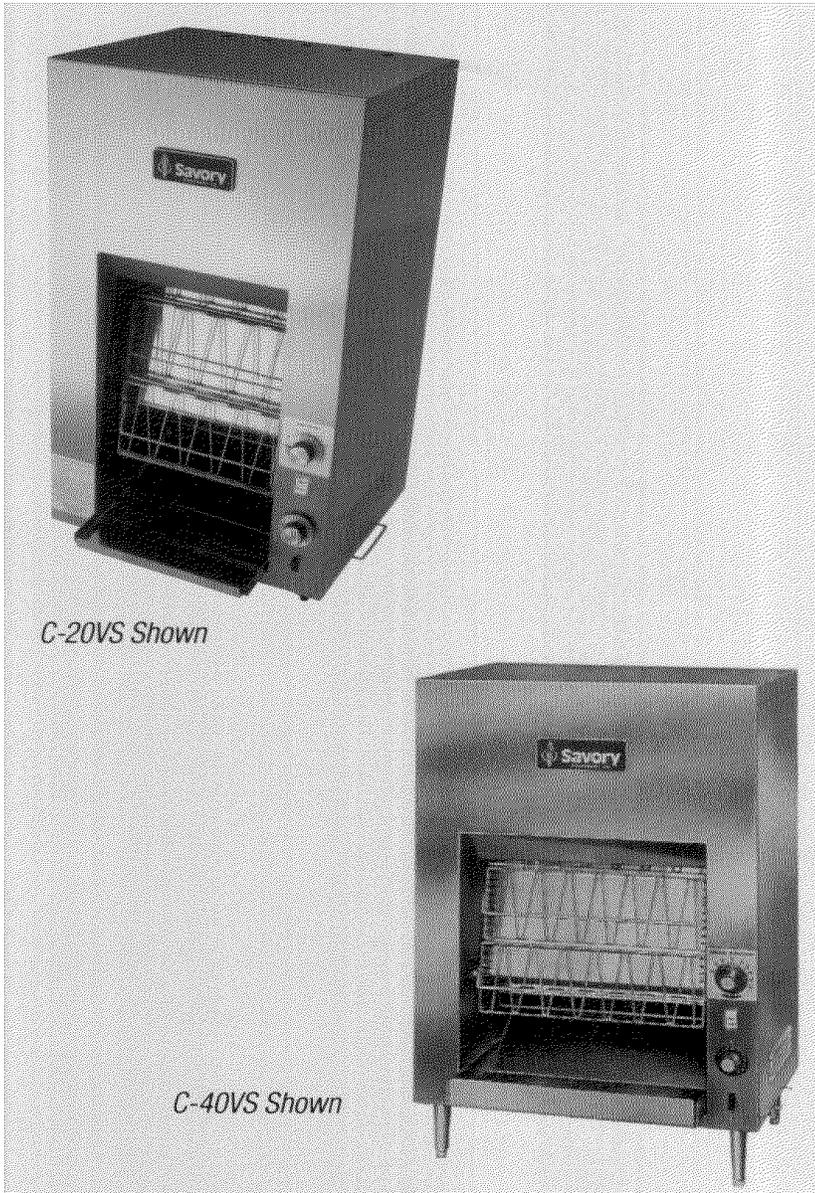


## INSTALLATION & OPERATION MANUAL for C-20VS and C-40VS Vertical Conveyor Toasters



The C-20VS and C-40VS vertical conveyor toasters are capable of toasting breads, buns, bagels, English muffins and more. The C-20VS produces up to 920 slices per hour and the C-40VS produces up to 1200 slices per hour. The C-20VS and C-40VS differ only in size and capacity. The information contained in this manual will pertain to both models except where noted.

Standard features include: Front or Rear delivery capability, variable conveyor speed, one or two-sided toasting, durable, easy to clean stainless steel construction.

**NOTE: This manual contains important safety, installation and operation instructions. Require all operators to read this manual before using the unit. Failure to follow the instructions contained in this manual may cause injury, damage to the unit and will void the warranty.**

**THIS MANUAL SHOULD BE RETAINED FOR FUTURE USE**

## BEFORE INSTALLATION

**NOTE:** Upon receipt of this unit, immediately unpack and inspect for possible concealed shipping damage. If unit is found to be damaged, save all packing materials and contact your delivery carrier within 5 days. Refer to “Shipping Damage Instructions” enclosed for detailed instructions. Failure to follow these instructions will negate Merco/Savory’s or your ability to file claims and receive compensation for shipping damage.

## INSTALLATION INSTRUCTIONS

Install this unit in the most convenient location for ease of cleaning, maintenance and general operation. Avoid installing in locations with drafts, close proximity to grease or vapor-producing appliances, or other high ambient heat equipment. Allow approximately 1” clearance on sides and back of unit for proper air circulation. Allow sufficient overhead clearance for proper heat dissipation. This toaster must be level for proper operation and come equipped with 4” adjustable legs for this purpose. (See enclosed instruction sheet for details)

**Before operating this unit, be sure that the toast receiving tray and product carriers are properly installed:**

1. The toast receiving tray is factory installed in the front delivery position. Check to see if tray slots are securely placed over protruding pins on inside toaster panels. If rear delivery position is desired, remove tray from front of toaster, and re-insert from back of toaster making sure slots engage the 2 protruding pins.
2. To install product carriers, rotate chain until master link is centered at front of toaster. Press one chain to the side so carrier can engage the first 2 pins directly under the blank space created by the master link on each chain. Make sure both sides of carrier have engaged parallel pins. Place remaining carriers on chain making sure no space is left between carriers. Product retainer bars simply slip into holes in carrier.

### WARNING

**THIS TOASTER MUST BE PLUGGED INTO THE PROPER VOLTAGE WHICH IS SPECIFIED ON THE DATA PLATE LOCATED ON THE BACK PANEL OF THE TOASTER. USE OF ANY OTHER VOLTAGE OR ALTERING OF PLUG WILL DAMAGE UNIT, VOID WARRANTY, AND MAY CAUSE INJURY.**

## CONTROL PANEL FEATURES

**Variable Conveyor Speed Control** - Located at top of control panel, this control regulates the speed of the conveyor belt, If product is too dark, increase the speed of the conveyor belt. If product is too light, decrease the speed of the conveyor belt.

**Bun/Toast Switch** - Set this switch to “Bun” position for one-sided toasting. Set at “Toast” position for two-sided toasting.

**Thermostat Control** - This regulates the heating elements. If the product is too light, rotate knob to a higher number, If the product is too dark, rotate this knob to a lower number. The thermostat will maintain a constant temperature to give correct toasting heat and color to the product.

**On/Off Switch** - Both the conveyor and the heating elements are controlled by this switch.

# OPERATION INSTRUCTIONS

1. **CAUTION: Exterior surfaces of toaster become hot during use. Use caution when operating.**
2. Set **Bun/Toast switch** to desired position. "Bun" position for one sided toasting; "Toast" position for two-sided toasting.
3. Set **Variable Conveyor Speed** control to #8. Experimentation will be necessary to obtain desired results on your individual products. Increase speed if product is too dark. Decrease speed if product is too light.
4. Set **Thermostat** at #7 and allow a 20 minute warm-up period. After warm-up period has elapsed, adjust to desired setting. Experimentation will be necessary to obtain desired results on your individual products. Rotate to a higher number if product is too light. Rotate to a lower number if product is too dark.

**When toasting bread (Both sides):** Follow steps listed above setting Bun/Toast switch to "Toast" position. Place bread in the exposed carriers behind the product retainers. If toaster has been operating in the "Bun" position, allow a few minutes for heat build-up.

**When toasting buns (single side):** Follow steps above setting Bun/Toast switch to "Bun" position. Place buns in the exposed carriers, behind the product retainers. Be sure to place **CUT SIDE OF THE BUN FACING OUTWARD**. If toaster has been operating in the "Toast" position, allow a few minutes for heat-escape time.

**NOTE:** Toasting English muffins or bagels will require slower conveyor speed.

## TOASTING BREAD PRODUCTS

Toasting bread products may seem to be a simple process, but the results can be easily affected by a number of factors. The first consideration is the type of product being tested. Varieties of bread, such as whole wheat, rye, white, English muffins, bagels and buns have different requirements to become perfectly toasted. Dryness or moisture content of the bread (mostly described as "freshness", with more moisture being the fresher), sugar content and the thickness of the slice or bun all play a predominate role during toasting.

Your C-20VS and C-40VS toasters are designed to accommodate these varieties of bread products by adjusting the conveyor speed to create lighter or darker toasting and to allow for toasting thicker products that contain more moisture such as English muffins or fresh bagels. It is normal to operate the toaster in the lower ranges of the speed control to perform toasting of these more difficult products.

Certain breads that contain fruit and nuts may require more attention. Loose pieces can fall on the heating elements or into the conveyor mechanism and cause premature wear on the toaster. It is recommended that loose pieces be removed before placing the bread on the conveyor.

Since it is nearly impossible to predetermine what conveyor speed produces perfect results, some experimentation is necessary with all the types of bread you will be toasting. Once all varieties of product have been tried and the proper settings found, document the results and refer to them when toasting. Remember that allowances for freshness might require additional adjustments.

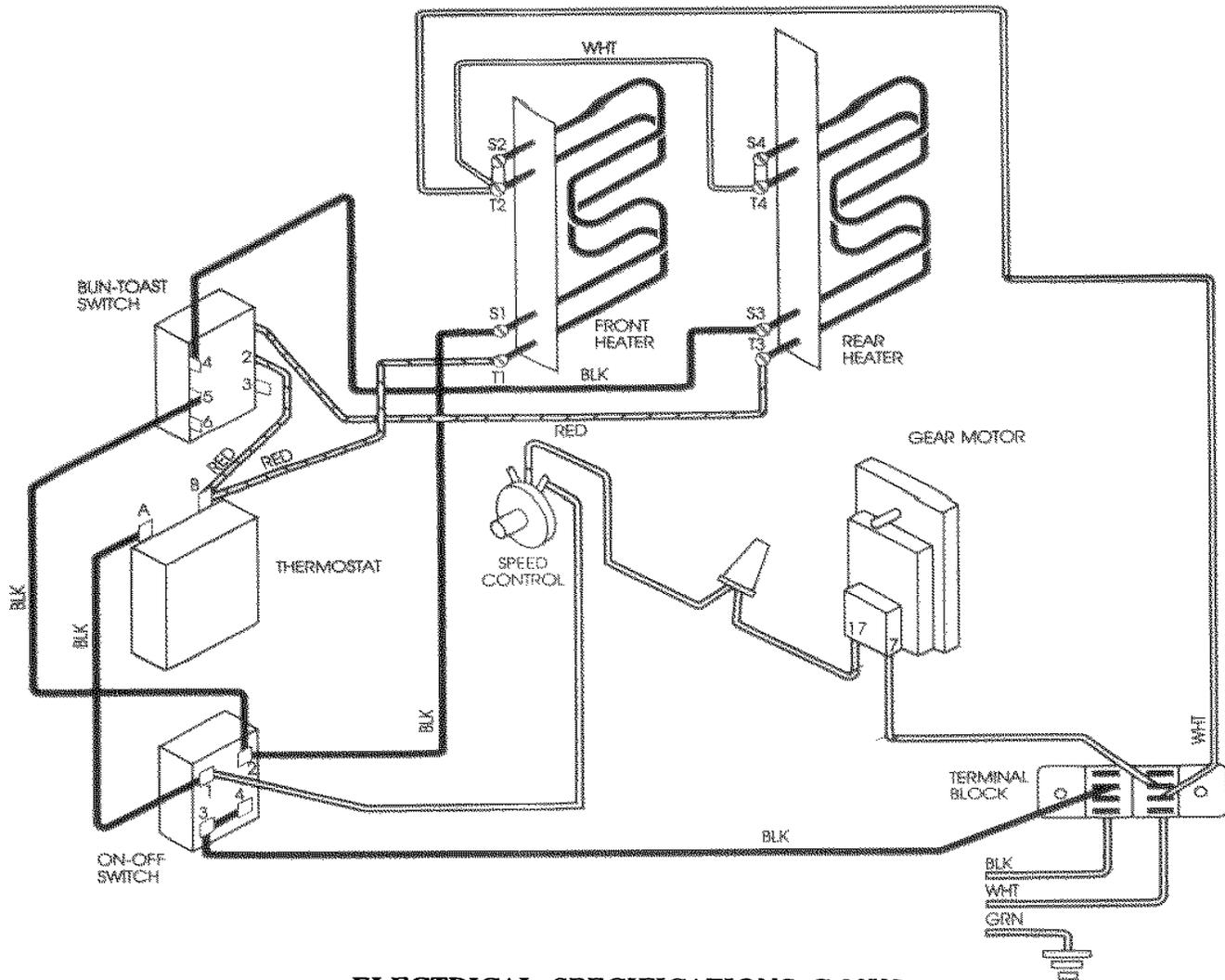
When toasting a high volume of product, as in peak periods, additional adjustment may be required when demand is reduced to an occasional toast order. If the toaster is operating, without bread passing through the conveyor, heat builds up within the "empty" toaster. The occasional toast order now will brown more rapidly and may require turning conveyor speed to a higher number to compensate. Conversely, when toasting occasional orders and changing to high volume may require slowing the conveyor because the higher volume of bread actually cools down the toaster.

When going through these transitional periods, adjust conveyor speed faster or slower accordingly. It is suggested that you set the conveyor speed at a lower number for thicker products or when the toaster is cool and to a higher number when toasting thinner products or when the toaster has been idle for a period of time.

## CLEANING INSTRUCTIONS

**CAUTION: UNPLUG TOASTER AND ALLOW TO COOL BEFORE CLEANING.**

The C-20VS and C-40VS toasters are designed for easy cleaning. Crumbs will collect only in the receiving tray. It can be readily removed for cleaning. The lustrous outer surface need nothing more than a daily wiping with a soft damp cloth. Product carriers must be removed for cleaning. Position carrier midway in front of the machine. Press one carrier chain to the side to allow carrier chain pins to slip out of the holes in the side of the carrier. Clean carriers in hot sudsy water. Straighten any bent wires before replacing. When replacing, start the first carrier on the pins directly under the blank space on the carrier chain created by the master link. Be sure pins enter the proper holes and that the carriers are properly aligned. Do not use abrasive cleaners on any part of this toaster. This will cause damage to the finish of the unit.



**ELECTRICAL SPECIFICATIONS C-20VS**

| Voltage (Volts AC) | Amperage (Amps) | Max. Power (KW) | Frequency (HZ) | Phase | Cord (Attached) | Plug (Attached) |
|--------------------|-----------------|-----------------|----------------|-------|-----------------|-----------------|
| 208                | 17.4            | 3.6             | 50/60          | 1     | 3'              | NEMA 6-30P      |
| 220                | 16.5            | 3.6             | 50/60          | 1     | 3'              | NEMA 6-30P      |
| 240                | 15.0            | 3.6             | 50/60          | 1     | 3'              | NEMA 6-30P      |
| *220               | 16.5            | 3.6             | 50/60          | 1     | 3'              | None            |
| *240               | 15.0            | 3.6             | 50/60          | 1     | 3'              | None            |

**ELECTRICAL SPECIFICATIONS C-40VS**

| Voltage (Volts AC) | Amperage (Amps) | Max. Power (KW) | Frequency (HZ) | Phase | Cord (Attached) | Plug (Attached) |
|--------------------|-----------------|-----------------|----------------|-------|-----------------|-----------------|
| 208                | 23.1            | 4.8             | 50/60          | 1     | 3'              | NEMA 6-30P      |
| 220                | 21.9            | 4.8             | 50/60          | 1     | 3'              | NEMA 6-30P      |
| 240                | 20.0            | 4.8             | 50/60          | 1     | 3'              | NEMA 6-30P      |
| *220               | 21.9            | 4.8             | 50/60          | 1     | 3'              | None            |
| *240               | 20.0            | 4.8             | 50/60          | 1     | 3'              | None            |



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