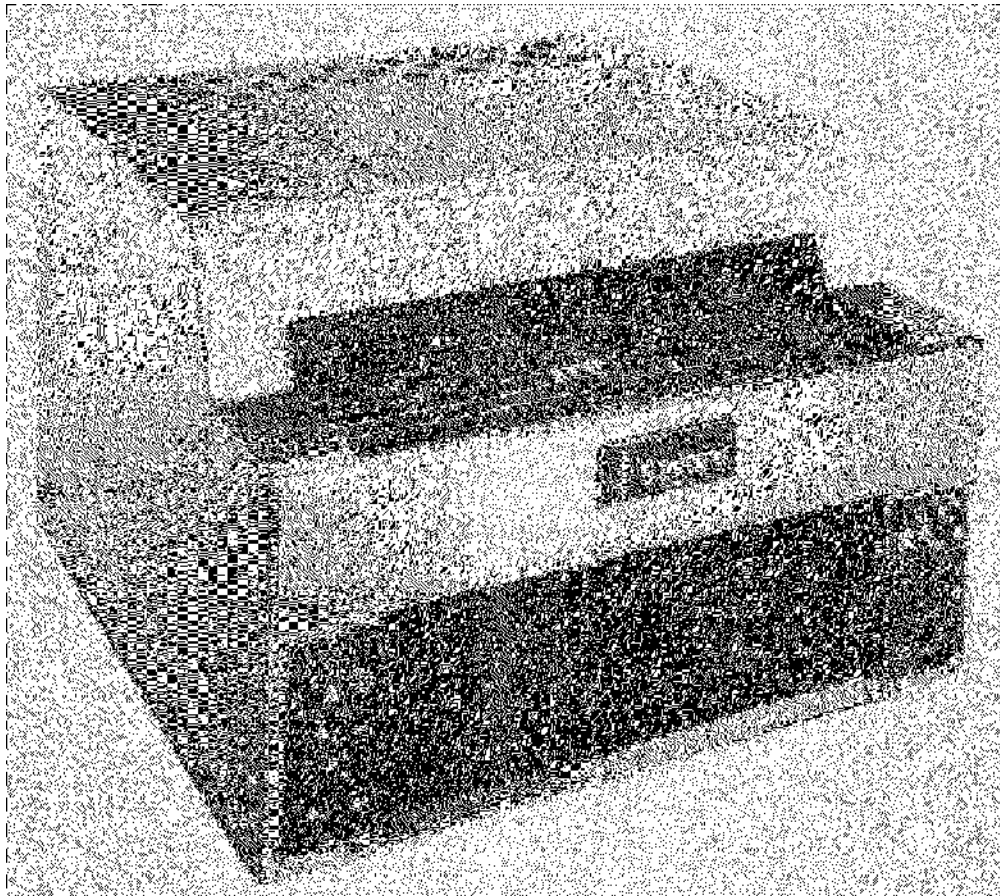




Erodis

## INSTALLATION & OPERATION MANUAL for RT-2T Twin Toaster



The RT-2T “Twin Toaster” is a horizontal conveyor toaster with two identical conveyor systems. Each conveyor has independent controls for speed and temperature. Products such as: sliced breads, buns, bagels, rolls, English muffins, pitas, frozen waffles, French and Italian breads can all be toasted or warmed in almost any combination. Standard features include the choice of toasting one side or both sides of a product, variable heat and variable speed controls.

The RT-2T should be placed in the most convenient location for ease of cleaning, maintenance, service and general operation. Careful consideration should be given to avoid drafts, close proximity to grease or vapor-production appliance, or other high ambient heat equipment. Minimum of  $\frac{1}{2}$ ” clearance is required for air circulation. This is assured by the rounded “acorn” nuts protruding from the sides and rear. Overhead clearance from the top of the toaster should be as much as possible and sufficient to allow heat dissipation.

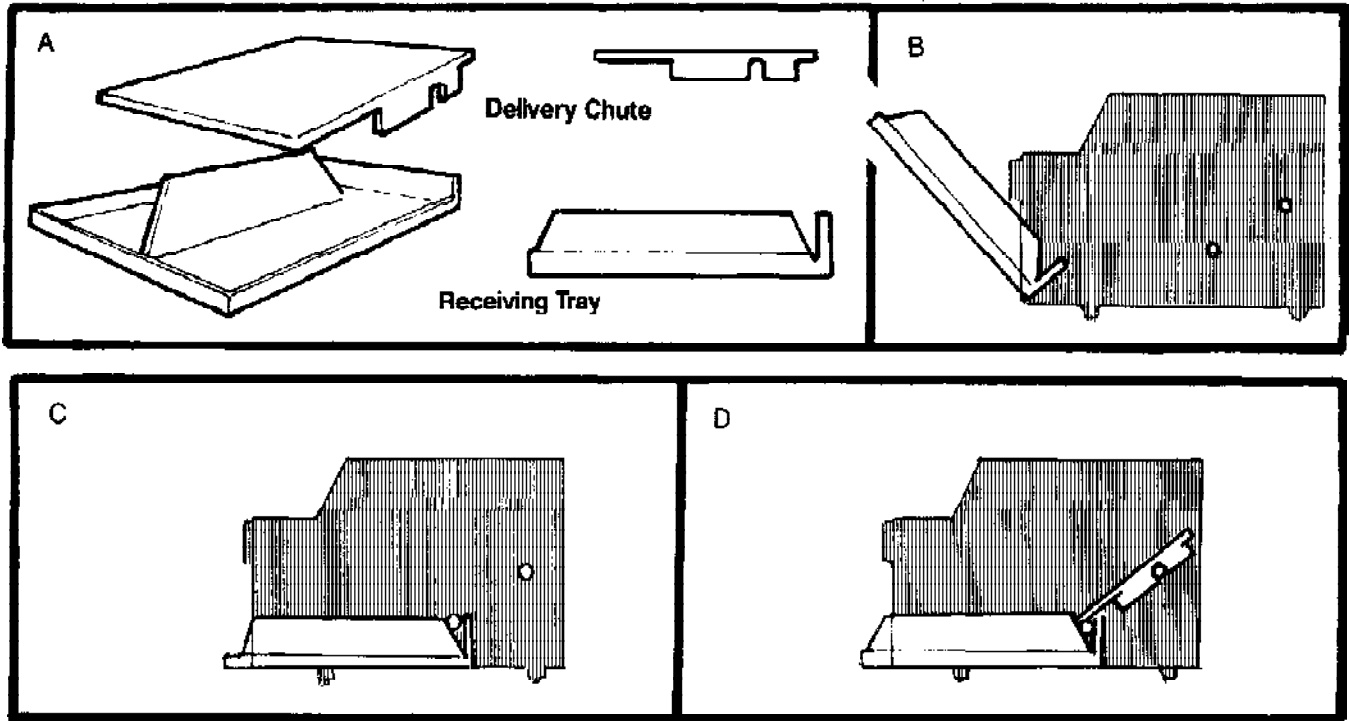
**NOTE:** Upon receipt of this unit, immediately unpack and inspect for possible concealed shipping damage. If unit is found to be damaged, save all packing materials and contact your delivery carrier within 5 days. Refer to “Shipping Damage Instructions” enclosed for detailed instructions. Failure to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

This manual contains important safety and installation-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**

# INSTALLATION

The toaster must be level for proper operation and comes equipped with adjustable legs for this purpose. The receiving tray and delivery chute can now be installed (Figure A). Locate the four protruding pins inside the bottom front opening of the toaster. The two lower pins lock the receiving tray into position. The two upper pins support the delivery chute on one end. The other end of the chute rests on the lower pins so it lies at an angle from the conveyor to the receiving tray. The receiving tray is installed first. Tilt the tray so that the back end slides along the bottom of opening and passes under and behind the two lower pins (Figure B). With tray resting flat on bottom of opening, gently pull toward you until the back wall of tray is stopped by the pins (Figure C). The delivery chute is now installed through the same opening. The notches in the sides must be with the open side down (Figure A). Slide chute over the upper pins until they rest in notches, then lower chute so opposite end rests on the lower pins (Figure D).



## ELECTRICAL INSTALLATION

The RT-2T toaster is available in 208V and 240V models. Voltage is specified on the data plate located on the back panel of the toaster.

### CAUTION

**Toaster is to be used with voltage specified On data plate only. Warranty will be void if Toaster is used with any other than voltage Specified on data plate.**

The RT-2T is factory supplied with a 6" power cord terminated in a NEMA approved plug as specified for the particular voltage. For single phase operation, select the mating receptacle to match the plug from the electrical specification chart shown.

The circuit on which the receptacle is installed must be of adequate wiring size and sufficient capacity to meet the requirements indicated on the toaster data plate, and in conformance with National Electrical Code and local electrical installation codes.

VOLTAGE	AMPS	KW	CORD & PLUG INCLUDED	PLUG CONFIGURATION
208	29.6	6.2	6' cord/NEMA 6-30P	
240	25.6	6.2	6' cord/NEMA 6-30P	

# OPERATION

The RT-2T "Twin Toaster" has two identical control panels. Each side of the toaster works independently of the other. The following instructions refer to the operation of either the left or right side of the toaster. Procedures are identical for each side as follows:

## CONTROLS

The RT-2T is equipped with two heater zones per side. These zones are located above the conveyor belt and below the conveyor belt and are controlled by the two Infinite control knobs on each control panel. These control knobs serve as on/off switches to the heating elements and regulate light and dark toasting. The upper knob controls the upper heating elements and the lower knob controls the lower heating elements. These controls can be used together for toasting both sides of a product or independently for toasting only one side of a product. The red indicator lights located directly beside the Infinite controls show that the heating elements are on.

The conveyor motors are controlled by the On/Off switches. The conveyor speed is regulated by the conveyor speed controls located above the Infinite controls.

## INITIAL START-UP

After the toaster is installed, flip the On/Off switch to the On position and set the Conveyor Speed control to maximum speed setting (counter-clockwise until stopped).

### CAUTION

**To avoid damage to the conveyor system  
Always have conveyor belt running  
When heaters are working.**

Turn both infinite control knobs to #9. A 10 MINUTE PRE-HEAT TIME IS REQUIRED.

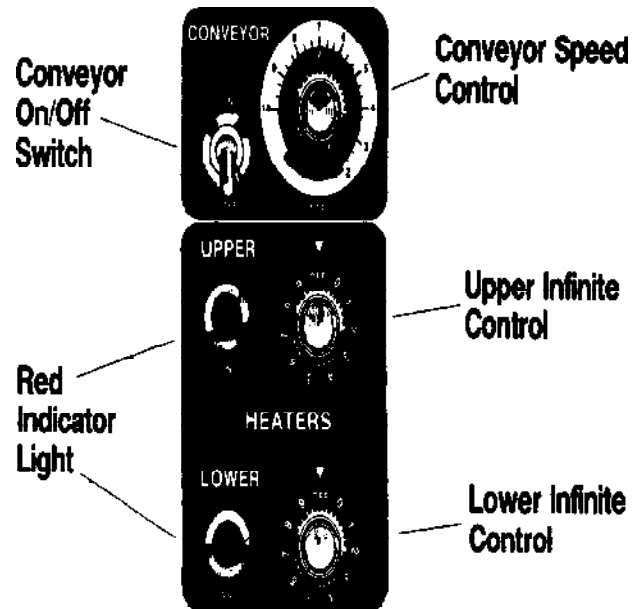
After pre-heat period has elapsed, turn the infinite control knobs to #5. Wait approximately 1 minute for unit to cool. The unit is now ready to toast on two sides.

NOTE: Some experimentation may be necessary due to various types of bread products and your preference in toast color.

### TOASTING BREAD: Two sided toasting.

Follow instructions under "Initial Start-Up". After toaster is properly pre-heated, place 2 slices of bread side by side, on the conveyor belt, and continue feeding bread in the same manner. The product passes through the toaster and slides down the chute into the receiving tray. Leaving the toasted product in the receiving tray allows the product to remain warm until needed.

If product is too dark, decrease the Infinite controls one number and wait one minute for heat dissipation. Repeat procedure if product remains too dark. If the product is too light, increase the infinite controls one number and wait several minutes for heat build up.



If product remains too light after increasing the heat, you can slow the conveyor speed slightly by turning the Speed Control knob clockwise.

### WARNING

**HOT SURFACES ARE PRESENT  
USE CAUTION WHILE OPERATING**

### TOASTING BUNS: One sided toasting.

Follow instructions under "Initial Start-up" using only the upper Infinite Control. Feed buns with cut side up onto the conveyor belt in the same manner as for "Toasting Bread". If product is too light or too dark, follow instructions under "Toasting Bread".

When toasting English muffins, bagels or other products requiring a longer toasting time, we recommend you start with the upper Infinite Control knob set at mid-point (#5) and vary the conveyor speed to obtain the desired toasting results. Rye, whole wheat and raisin breads may also require a slightly slower conveyor speed.

### WARMING CROISSANTS:

A croissant is perfect when it is served warm. It should be golden brown, crisp and flaky on the outside, and light and slightly moist on the inside.

Follow instructions under "Initial Start-up". Start with an Upper Infinite Control setting of #2 and a lower Infinite Control setting of #6. After settings accordingly for your product and preference.

Feed croissants onto conveyor belt. Check finished croissant for color, crispness and temperature of interior.

## TOASTING HINTS

1. Moisture content is the most important consideration in producing a consistently high quality product. The moisture content of the product must be as uniform as possible.
2. It is not recommended that you toast refrigerated or frozen products. Allow product to reach room temperature.
3. Pre-spreading of products is not recommended before toasting or warming. This can cause grease build-up in food areas, smoke and unsanitary conditions and may void the warranty.
4. Use a soft spread on finished product.

## CLEANING AND MAINTENANCE

Merco/Savory toasters are designed for easy cleaning and minimum maintenance. The stainless steel outer case requires nothing more than a daily wiping with a damp cloth to retain its lustrous finish. If however, excessive amount of grease and dirt is allowed to collect, a non-abrasive cleaner (hot sudsy water) may be used.

Care must be taken to prevent water or cleaning compounds from getting on internal parts, especially the switches on the control panel.

The unit is designed so that any crumbs which may collect in the base may be easily removed. Simply lift out the receiving tray and delivery chute and brush off the crumbs. The heat reflector tray, located beneath the conveyor, should be removed and cleaned daily.

The non-stick coated conveyor belt should be wiped clean daily. This can be done by running the conveyor and wiping with a damp cloth using a side to side motion.

**WARNING: ALL HEAT CONTROLS MUST BE OFF WHEN CLEANING CONVEYOR BELT.**

## WARRANTY

The RT-2T "Twin Toaster" carries a one year warranty on parts, two year warranty on heating elements and a 90 day warranty on labor from date of purchase. Damage resulting from accident, alterations, misuse, abuse, or failure to follow use and care instructions or improper installation voids this warranty. See warranty supplied with this unit for complete details.



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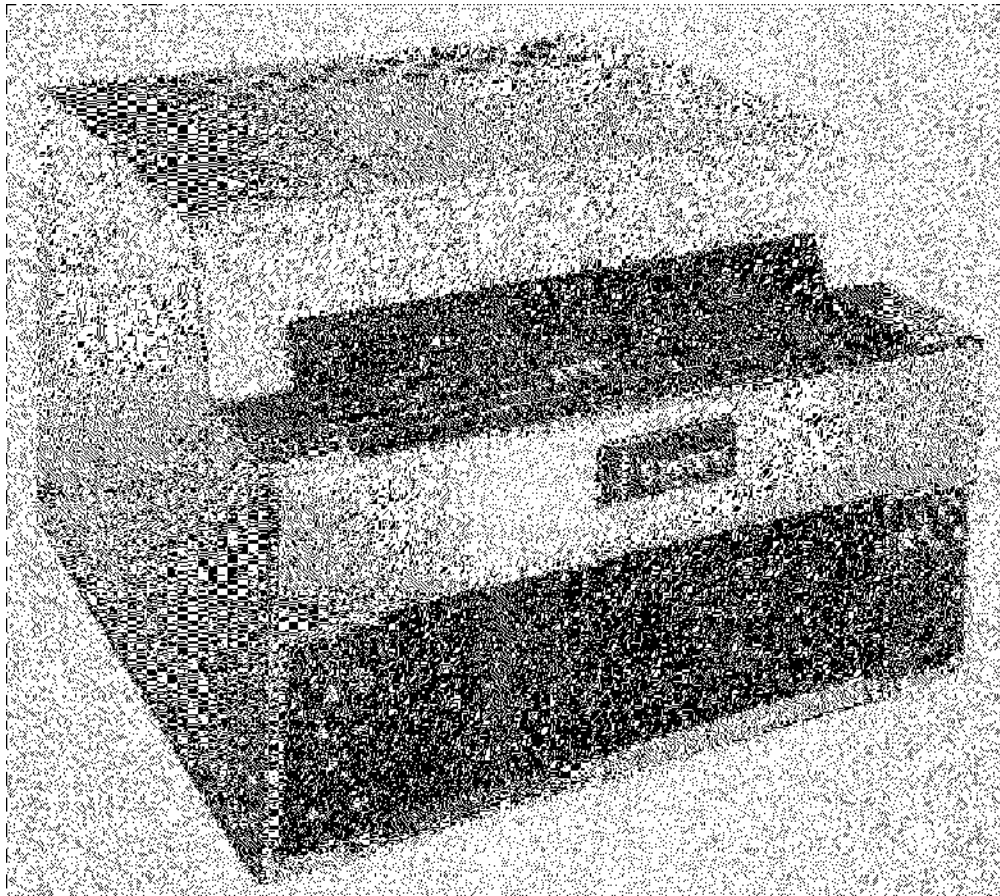
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## INSTALLATION & OPERATION MANUAL for RT-2T Twin Toaster



The RT-2T “Twin Toaster” is a horizontal conveyor toaster with two identical conveyor systems. Each conveyor has independent controls for speed and temperature. Products such as: sliced breads, buns, bagels, rolls, English muffins, pitas, frozen waffles, French and Italian breads can all be toasted or warmed in almost any combination. Standard features include the choice of toasting one side or both sides of a product, variable heat and variable speed controls.

The RT-2T should be placed in the most convenient location for ease of cleaning, maintenance, service and general operation. Careful consideration should be given to avoid drafts, close proximity to grease or vapor-production appliance, or other high ambient heat equipment. Minimum of  $\frac{1}{2}$ ” clearance is required for air circulation. This is assured by the rounded “acorn” nuts protruding from the sides and rear. Overhead clearance from the top of the toaster should be as much as possible and sufficient to allow heat dissipation.

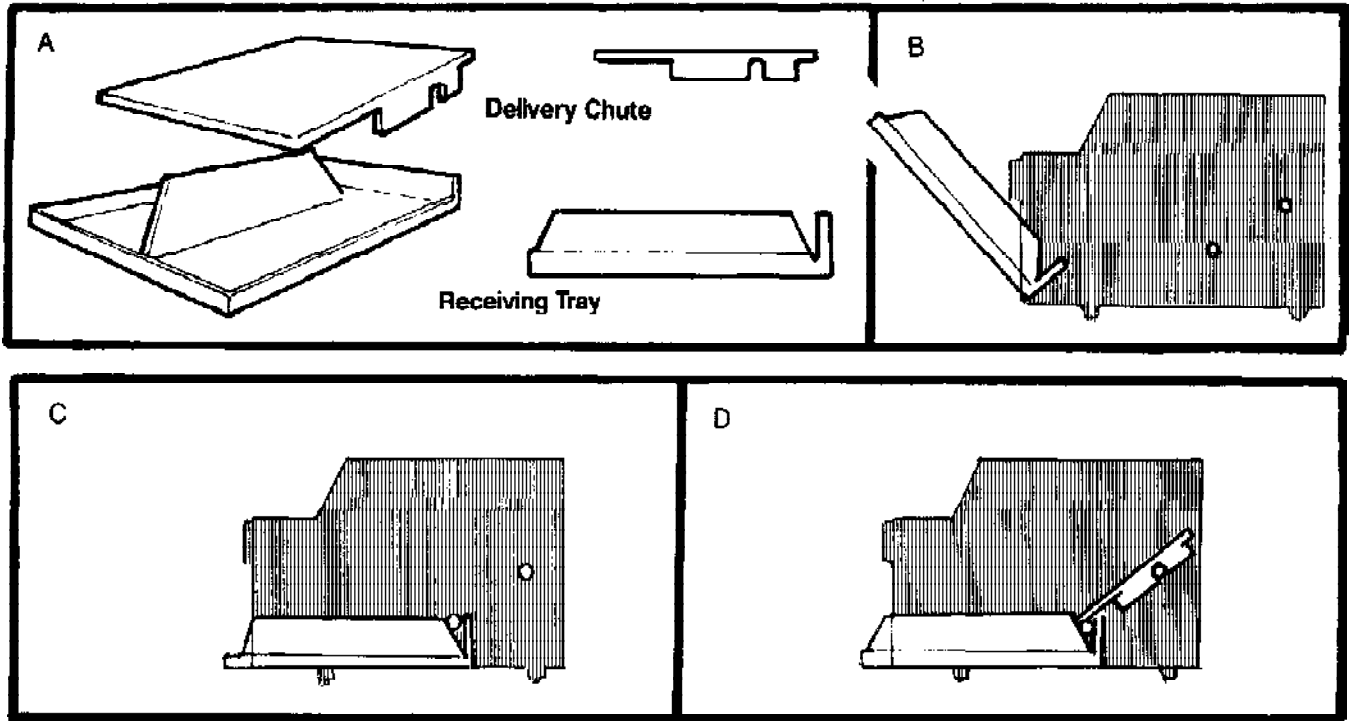
**NOTE:** Upon receipt of this unit, immediately unpack and inspect for possible concealed shipping damage. If unit is found to be damaged, save all packing materials and contact your delivery carrier within 5 days. Refer to “Shipping Damage Instructions” enclosed for detailed instructions. Failure to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

This manual contains important safety and installation-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**

# INSTALLATION

The toaster must be level for proper operation and comes equipped with adjustable legs for this purpose. The receiving tray and delivery chute can now be installed (Figure A). Locate the four protruding pins inside the bottom front opening of the toaster. The two lower pins lock the receiving tray into position. The two upper pins support the delivery chute on one end. The other end of the chute rests on the lower pins so it lies at an angle from the conveyor to the receiving tray. The receiving tray is installed first. Tilt the tray so that the back end slides along the bottom of opening and passes under and behind the two lower pins (Figure B). With tray resting flat on bottom of opening, gently pull toward you until the back wall of tray is stopped by the pins (Figure C). The delivery chute is now installed through the same opening. The notches in the sides must be with the open side down (Figure A). Slide chute over the upper pins until they rest in notches, then lower chute so opposite end rests on the lower pins (Figure D).



# ELECTRICAL INSTALLATION

The RT-2T toaster is available in 208V and 240V models. Voltage is specified on the data plate located on the back panel of the toaster.

## CAUTION

Toaster is to be used with voltage specified On data plate only. Warranty will be void if Toaster is used with any other than voltage Specified on data plate.

The RT-2T is factory supplied with a 6" power cord terminated in a NEMA approved plug as specified for the particular voltage. For single phase operation, select the mating receptacle to match the plug from the electrical specification chart shown.

The circuit on which the receptacle is installed must be of adequate wiring size and sufficient capacity to meet the requirements indicated on the toaster data plate, and in conformance with National Electrical Code and local electrical installation codes.

VOLTAGE	AMPS	KW	CORD & PLUG INCLUDED	PLUG CONFIGURATION
208	29.6	6.2	6' cord/NEMA 6-30P	
240	25.6	6.2	6' cord/NEMA 6-30P	

# OPERATION

The RT-2T "Twin Toaster" has two identical control panels. Each side of the toaster works independently of the other. The following instructions refer to the operation of either the left or right side of the toaster. Procedures are identical for each side as follows:

## CONTROLS

The RT-2T is equipped with two heater zones per side. These zones are located above the conveyor belt and below the conveyor belt and are controlled by the two Infinite control knobs on each control panel. These control knobs serve as on/off switches to the heating elements and regulate light and dark toasting. The upper knob controls the upper heating elements and the lower knob controls the lower heating elements. These controls can be used together for toasting both sides of a product or independently for toasting only one side of a product. The red indicator lights located directly beside the Infinite controls show that the heating elements are on.

The conveyor motors are controlled by the On/Off switches. The conveyor speed is regulated by the conveyor speed controls located above the Infinite controls.

## INITIAL START-UP

After the toaster is installed, flip the On/Off switch to the On position and set the Conveyor Speed control to maximum speed setting (counter-clockwise until stopped).

### CAUTION

**To avoid damage to the conveyor system  
Always have conveyor belt running  
When heaters are working.**

Turn both infinite control knobs to #9. A 10 MINUTE PRE-HEAT TIME IS REQUIRED.

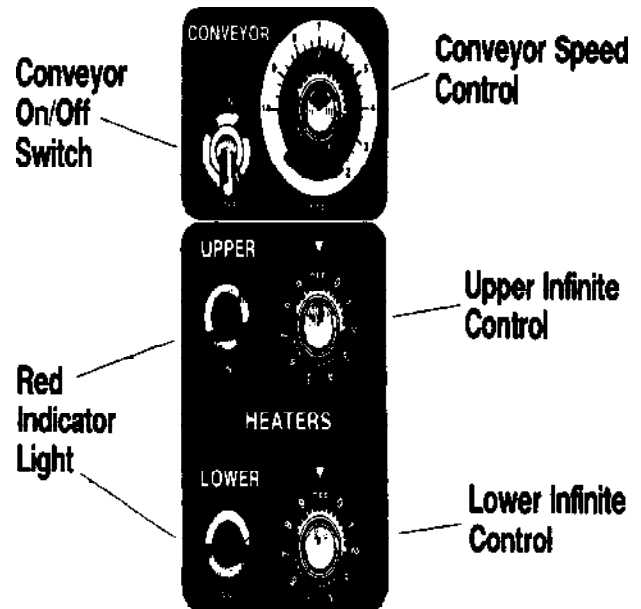
After pre-heat period has elapsed, turn the infinite control knobs to #5. Wait approximately 1 minute for unit to cool. The unit is now ready to toast on two sides.

NOTE: Some experimentation may be necessary due to various types of bread products and your preference in toast color.

### TOASTING BREAD: Two sided toasting.

Follow instructions under "Initial Start-Up". After toaster is properly pre-heated, place 2 slices of bread side by side, on the conveyor belt, and continue feeding bread in the same manner. The product passes through the toaster and slides down the chute into the receiving tray. Leaving the toasted product in the receiving tray allows the product to remain warm until needed.

If product is too dark, decrease the Infinite controls one number and wait one minute for heat dissipation. Repeat procedure if product remains too dark. If the product is too light, increase the infinite controls one number and wait several minutes for heat build up.



If product remains too light after increasing the heat, you can slow the conveyor speed slightly by turning the Speed Control knob clockwise.

### WARNING

**HOT SURFACES ARE PRESENT  
USE CAUTION WHILE OPERATING**

### TOASTING BUNS: One sided toasting.

Follow instructions under "Initial Start-up" using only the upper Infinite Control. Feed buns with cut side up onto the conveyor belt in the same manner as for "Toasting Bread". If product is too light or too dark, follow instructions under "Toasting Bread".

When toasting English muffins, bagels or other products requiring a longer toasting time, we recommend you start with the upper Infinite Control knob set at mid-point (#5) and vary the conveyor speed to obtain the desired toasting results. Rye, whole wheat and raisin breads may also require a slightly slower conveyor speed.

### WARMING CROISSANTS:

A croissant is perfect when it is served warm. It should be golden brown, crisp and flaky on the outside, and light and slightly moist on the inside.

Follow instructions under "Initial Start-up". Start with an Upper Infinite Control setting of #2 and a lower Infinite Control setting of #6. After settings accordingly for your product and preference.

Feed croissants onto conveyor belt. Check finished croissant for color, crispness and temperature of interior.

## TOASTING HINTS

1. Moisture content is the most important consideration in producing a consistently high quality product. The moisture content of the product must be as uniform as possible.
2. It is not recommended that you toast refrigerated or frozen products. Allow product to reach room temperature.
3. Pre-spreading of products is not recommended before toasting or warming. This can cause grease build-up in food areas, smoke and unsanitary conditions and may void the warranty.
4. Use a soft spread on finished product.

## CLEANING AND MAINTENANCE

Merco/Savory toasters are designed for easy cleaning and minimum maintenance. The stainless steel outer case requires nothing more than a daily wiping with a damp cloth to retain its lustrous finish. If however, excessive amount of grease and dirt is allowed to collect, a non-abrasive cleaner (hot sudsy water) may be used.

Care must be taken to prevent water or cleaning compounds from getting on internal parts, especially the switches on the control panel.

The unit is designed so that any crumbs which may collect in the base may be easily removed. Simply lift out the receiving tray and delivery chute and brush off the crumbs. The heat reflector tray, located beneath the conveyor, should be removed and cleaned daily.

The non-stick coated conveyor belt should be wiped clean daily. This can be done by running the conveyor and wiping with a damp cloth using a side to side motion.

**WARNING: ALL HEAT CONTROLS MUST BE OFF WHEN CLEANING CONVEYOR BELT.**

## WARRANTY

The RT-2T "Twin Toaster" carries a one year warranty on parts, two year warranty on heating elements and a 90 day warranty on labor from date of purchase. Damage resulting from accident, alterations, misuse, abuse, or failure to follow use and care instructions or improper installation voids this warranty. See warranty supplied with this unit for complete details.



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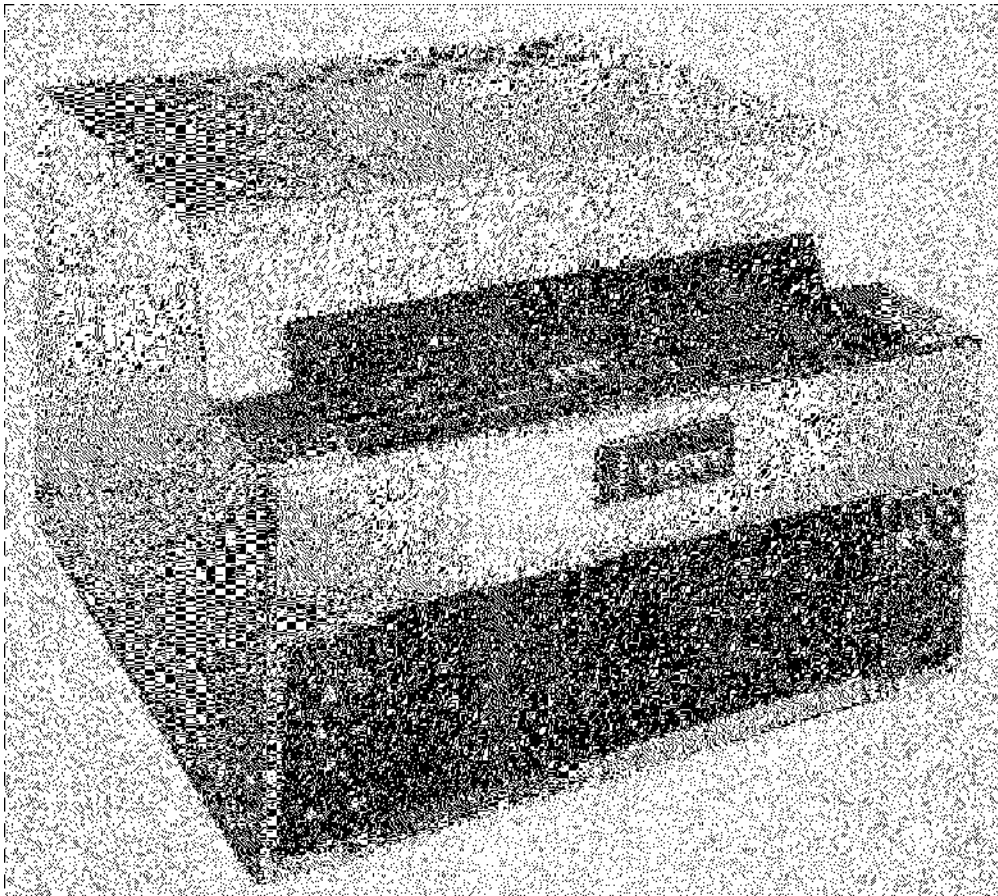
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## INSTALLATION & OPERATION MANUAL for RT-2T Twin Toaster



The RT-2T “Twin Toaster” is a horizontal conveyor toaster with two identical conveyor systems. Each conveyor has independent controls for speed and temperature. Products such as: sliced breads, buns, bagels, rolls, English muffins, pitas, frozen waffles, French and Italian breads can all be toasted or warmed in almost any combination. Standard features include the choice of toasting one side or both sides of a product, variable heat and variable speed controls.

The RT-2T should be placed in the most convenient location for ease of cleaning, maintenance, service and general operation. Careful consideration should be given to avoid drafts, close proximity to grease or vapor-production appliance, or other high ambient heat equipment. Minimum of  $\frac{1}{2}$ ” clearance is required for air circulation. This is assured by the rounded “acorn” nuts protruding from the sides and rear. Overhead clearance from the top of the toaster should be as much as possible and sufficient to allow heat dissipation.

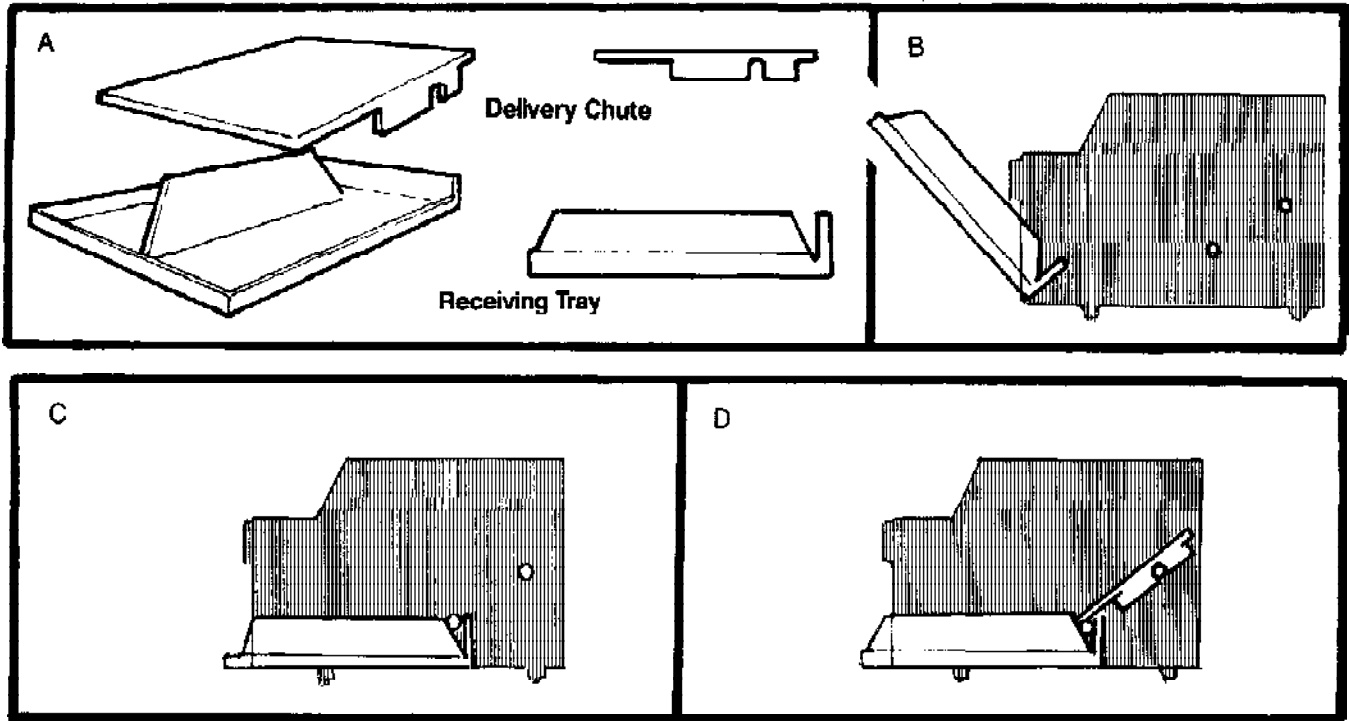
**NOTE:** Upon receipt of this unit, immediately unpack and inspect for possible concealed shipping damage. If unit is found to be damaged, save all packing materials and contact your delivery carrier within 5 days. Refer to “Shipping Damage Instructions” enclosed for detailed instructions. Failure to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

This manual contains important safety and installation-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**

# INSTALLATION

The toaster must be level for proper operation and comes equipped with adjustable legs for this purpose. The receiving tray and delivery chute can now be installed (Figure A). Locate the four protruding pins inside the bottom front opening of the toaster. The two lower pins lock the receiving tray into position. The two upper pins support the delivery chute on one end. The other end of the chute rests on the lower pins so it lies at an angle from the conveyor to the receiving tray. The receiving tray is installed first. Tilt the tray so that the back end slides along the bottom of opening and passes under and behind the two lower pins (Figure B). With tray resting flat on bottom of opening, gently pull toward you until the back wall of tray is stopped by the pins (Figure C). The delivery chute is now installed through the same opening. The notches in the sides must be with the open side down (Figure A). Slide chute over the upper pins until they rest in notches, then lower chute so opposite end rests on the lower pins (Figure D).



## ELECTRICAL INSTALLATION

The RT-2T toaster is available in 208V and 240V models. Voltage is specified on the data plate located on the back panel of the toaster.

### CAUTION

Toaster is to be used with voltage specified  
On data plate only. Warranty will be void if  
Toaster is used with any other than voltage  
Specified on data plate.

The RT-2T is factory supplied with a 6" power cord terminated in a NEMA approved plug as specified for the particular voltage. For single phase operation, select the mating receptacle to match the plug from the electrical specification chart shown.

The circuit on which the receptacle is installed must be of adequate wiring size and sufficient capacity to meet the requirements indicated on the toaster data plate, and in conformance with National Electrical Code and local electrical installation codes.

VOLTAGE	AMPS	KW	CORD & PLUG INCLUDED	PLUG CONFIGURATION
208	29.6	6.2	6' cord/NEMA 6-30P	
240	25.6	6.2	6' cord/NEMA 6-30P	

# OPERATION

The RT-2T "Twin Toaster" has two identical control panels. Each side of the toaster works independently of the other. The following instructions refer to the operation of either the left or right side of the toaster. Procedures are identical for each side as follows:

## CONTROLS

The RT-2T is equipped with two heater zones per side. These zones are located above the conveyor belt and below the conveyor belt and are controlled by the two Infinite control knobs on each control panel. These control knobs serve as on/off switches to the heating elements and regulate light and dark toasting. The upper knob controls the upper heating elements and the lower knob controls the lower heating elements. These controls can be used together for toasting both sides of a product or independently for toasting only one side of a product. The red indicator lights located directly beside the Infinite controls show that the heating elements are on.

The conveyor motors are controlled by the On/Off switches. The conveyor speed is regulated by the conveyor speed controls located above the Infinite controls.

## INITIAL START-UP

After the toaster is installed, flip the On/Off switch to the On position and set the Conveyor Speed control to maximum speed setting (counter-clockwise until stopped).

### CAUTION

**To avoid damage to the conveyor system  
Always have conveyor belt running  
When heaters are working.**

Turn both infinite control knobs to #9. A 10 MINUTE PRE-HEAT TIME IS REQUIRED.

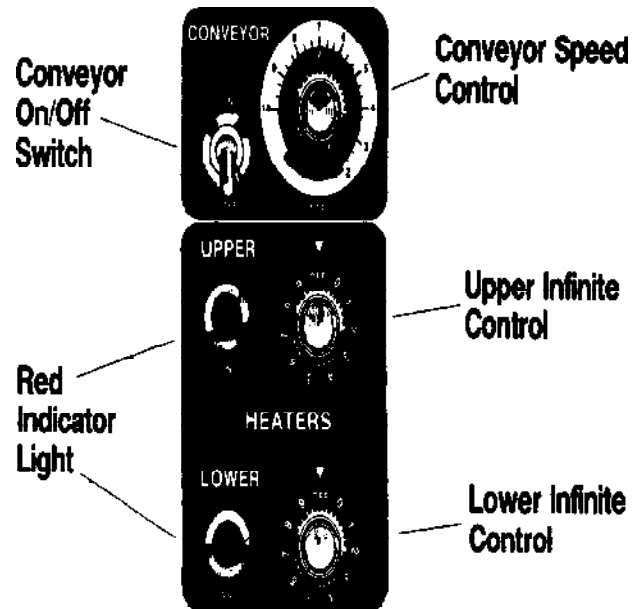
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### TOASTING BREAD: Two sided toasting.

Follow instructions under "Initial Start-Up". After toaster is properly pre-heated, place 2 slices of bread side by side, on the conveyor belt, and continue feeding bread in the same manner. The product passes through the toaster and slides down the chute into the receiving tray. Leaving the toasted product in the receiving tray allows the product to remain warm until needed.

If product is too dark, decrease the Infinite controls one number and wait one minute for heat dissipation. Repeat procedure if product remains too dark. If the product is too light, increase the infinite controls one number and wait several minutes for heat build up.



If product remains too light after increasing the heat, you can slow the conveyor speed slightly by turning the Speed Control knob clockwise.

### WARNING

**HOT SURFACES ARE PRESENT  
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### TOASTING BUNS: One sided toasting.

Follow instructions under "Initial Start-up" using only the upper Infinite Control. Feed buns with cut side up onto the conveyor belt in the same manner as for "Toasting Bread". If product is too light or too dark, follow instructions under "Toasting Bread".

When toasting English muffins, bagels or other products requiring a longer toasting time, we recommend you start with the upper Infinite Control knob set at mid-point (#5) and vary the conveyor speed to obtain the desired toasting results. Rye, whole wheat and raisin breads may also require a slightly slower conveyor speed.

### WARMING CROISSANTS:

A croissant is perfect when it is served warm. It should be golden brown, crisp and flaky on the outside, and light and slightly moist on the inside.

Follow instructions under "Initial Start-up". Start with an Upper Infinite Control setting of #2 and a lower Infinite Control setting of #6. After settings accordingly for your product and preference.

Feed croissants onto conveyor belt. Check finished croissant for color, crispness and temperature of interior.

## TOASTING HINTS

1. Moisture content is the most important consideration in producing a consistently high quality product. The moisture content of the product must be as uniform as possible.
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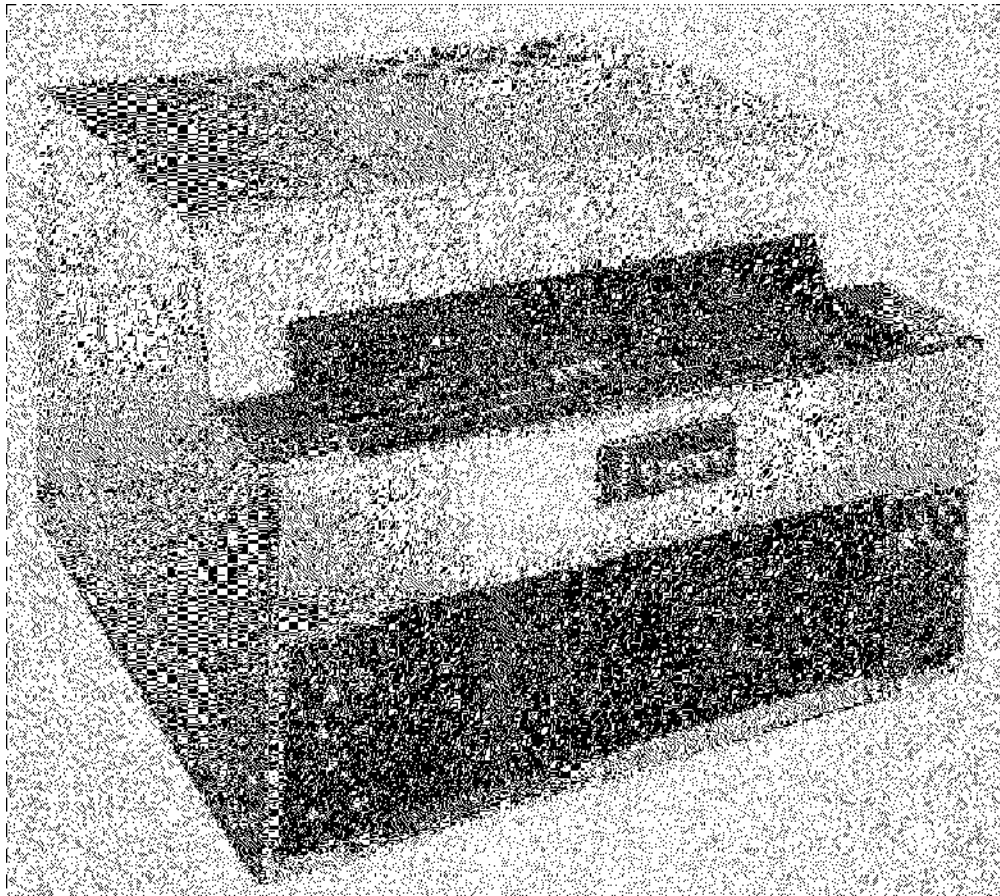
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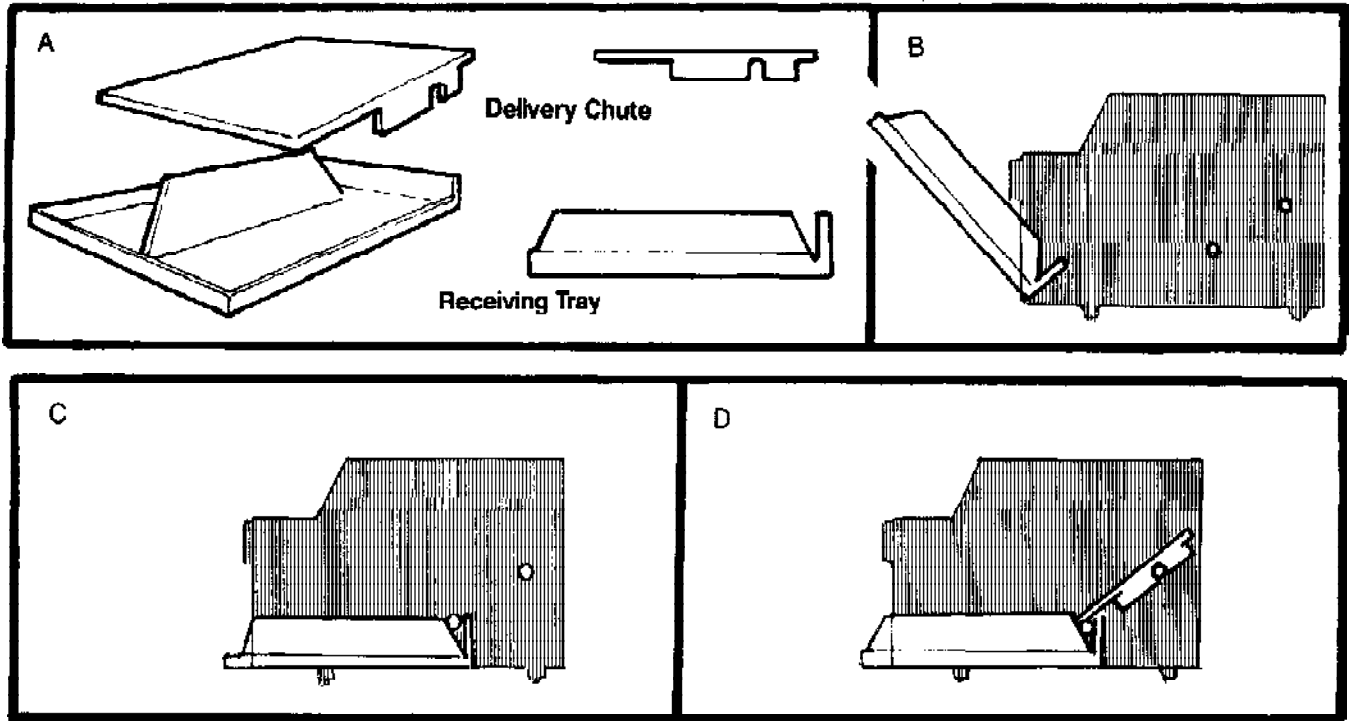
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**THIS MANUAL SHOULD BE RETAINED FOR FUTURE USE**

# INSTALLATION

The toaster must be level for proper operation and comes equipped with adjustable legs for this purpose. The receiving tray and delivery chute can now be installed (Figure A). Locate the four protruding pins inside the bottom front opening of the toaster. The two lower pins lock the receiving tray into position. The two upper pins support the delivery chute on one end. The other end of the chute rests on the lower pins so it lies at an angle from the conveyor to the receiving tray. The receiving tray is installed first. Tilt the tray so that the back end slides along the bottom of opening and passes under and behind the two lower pins (Figure B). With tray resting flat on bottom of opening, gently pull toward you until the back wall of tray is stopped by the pins (Figure C). The delivery chute is now installed through the same opening. The notches in the sides must be with the open side down (Figure A). Slide chute over the upper pins until they rest in notches, then lower chute so opposite end rests on the lower pins (Figure D).



## ELECTRICAL INSTALLATION

The RT-2T toaster is available in 208V and 240V models. Voltage is specified on the data plate located on the back panel of the toaster.

### CAUTION

**Toaster is to be used with voltage specified On data plate only. Warranty will be void if Toaster is used with any other than voltage Specified on data plate.**

The RT-2T is factory supplied with a 6" power cord terminated in a NEMA approved plug as specified for the particular voltage. For single phase operation, select the mating receptacle to match the plug from the electrical specification chart shown.

The circuit on which the receptacle is installed must be of adequate wiring size and sufficient capacity to meet the requirements indicated on the toaster data plate, and in conformance with National Electrical Code and local electrical installation codes.

VOLTAGE	AMPS	KW	CORD & PLUG INCLUDED	PLUG CONFIGURATION
208	29.6	6.2	6' cord/NEMA 6-30P	
240	25.6	6.2	6' cord/NEMA 6-30P	

# OPERATION

The RT-2T "Twin Toaster" has two identical control panels. Each side of the toaster works independently of the other. The following instructions refer to the operation of either the left or right side of the toaster. Procedures are identical for each side as follows:

## CONTROLS

The RT-2T is equipped with two heater zones per side. These zones are located above the conveyor belt and below the conveyor belt and are controlled by the two Infinite control knobs on each control panel. These control knobs serve as on/off switches to the heating elements and regulate light and dark toasting. The upper knob controls the upper heating elements and the lower knob controls the lower heating elements. These controls can be used together for toasting both sides of a product or independently for toasting only one side of a product. The red indicator lights located directly beside the Infinite controls show that the heating elements are on.

The conveyor motors are controlled by the On/Off switches. The conveyor speed is regulated by the conveyor speed controls located above the Infinite controls.

## INITIAL START-UP

After the toaster is installed, flip the On/Off switch to the On position and set the Conveyor Speed control to maximum speed setting (counter-clockwise until stopped).

### CAUTION

**To avoid damage to the conveyor system  
Always have conveyor belt running  
When heaters are working.**

Turn both infinite control knobs to #9. A 10 MINUTE PRE-HEAT TIME IS REQUIRED.

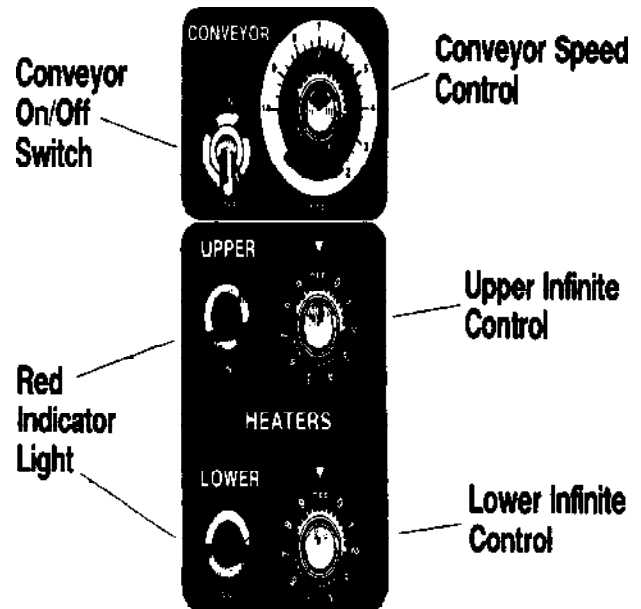
After pre-heat period has elapsed, turn the infinite control knobs to #5. Wait approximately 1 minute for unit to cool. The unit is now ready to toast on two sides.

NOTE: Some experimentation may be necessary due to various types of bread products and your preference in toast color.

### TOASTING BREAD: Two sided toasting.

Follow instructions under "Initial Start-Up". After toaster is properly pre-heated, place 2 slices of bread side by side, on the conveyor belt, and continue feeding bread in the same manner. The product passes through the toaster and slides down the chute into the receiving tray. Leaving the toasted product in the receiving tray allows the product to remain warm until needed.

If product is too dark, decrease the Infinite controls one number and wait one minute for heat dissipation. Repeat procedure if product remains too dark. If the product is too light, increase the infinite controls one number and wait several minutes for heat build up.



If product remains too light after increasing the heat, you can slow the conveyor speed slightly by turning the Speed Control knob clockwise.

### WARNING

**HOT SURFACES ARE PRESENT  
USE CAUTION WHILE OPERATING**

### TOASTING BUNS: One sided toasting.

Follow instructions under "Initial Start-up" using only the upper Infinite Control. Feed buns with cut side up onto the conveyor belt in the same manner as for "Toasting Bread". If product is too light or too dark, follow instructions under "Toasting Bread".

When toasting English muffins, bagels or other products requiring a longer toasting time, we recommend you start with the upper Infinite Control knob set at mid-point (#5) and vary the conveyor speed to obtain the desired toasting results. Rye, whole wheat and raisin breads may also require a slightly slower conveyor speed.

### WARMING CROISSANTS:

A croissant is perfect when it is served warm. It should be golden brown, crisp and flaky on the outside, and light and slightly moist on the inside.

Follow instructions under "Initial Start-up". Start with an Upper Infinite Control setting of #2 and a lower Infinite Control setting of #6. After settings accordingly for your product and preference.

Feed croissants onto conveyor belt. Check finished croissant for color, crispness and temperature of interior.

## TOASTING HINTS

1. Moisture content is the most important consideration in producing a consistently high quality product. The moisture content of the product must be as uniform as possible.
2. It is not recommended that you toast refrigerated or frozen products. Allow product to reach room temperature.
3. Pre-spreading of products is not recommended before toasting or warming. This can cause grease build-up in food areas, smoke and unsanitary conditions and may void the warranty.
4. Use a soft spread on finished product.

## CLEANING AND MAINTENANCE

Merco/Savory toasters are designed for easy cleaning and minimum maintenance. The stainless steel outer case requires nothing more than a daily wiping with a damp cloth to retain its lustrous finish. If however, excessive amount of grease and dirt is allowed to collect, a non-abrasive cleaner (hot sudsy water) may be used.

Care must be taken to prevent water or cleaning compounds from getting on internal parts, especially the switches on the control panel.

The unit is designed so that any crumbs which may collect in the base may be easily removed. Simply lift out the receiving tray and delivery chute and brush off the crumbs. The heat reflector tray, located beneath the conveyor, should be removed and cleaned daily.

The non-stick coated conveyor belt should be wiped clean daily. This can be done by running the conveyor and wiping with a damp cloth using a side to side motion.

**WARNING: ALL HEAT CONTROLS MUST BE OFF WHEN CLEANING CONVEYOR BELT.**

## WARRANTY

The RT-2T "Twin Toaster" carries a one year warranty on parts, two year warranty on heating elements and a 90 day warranty on labor from date of purchase. Damage resulting from accident, alterations, misuse, abuse, or failure to follow use and care instructions or improper installation voids this warranty. See warranty supplied with this unit for complete details.



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