



For TOASTERMASTER®:

Model 1529

FOOD WARMER

OWNER'S MANUAL

Pn: 2M-38343
November 2, 2009

St. Louis, MO 63143
(314) 781-2777

Model 1529 Food Warmer

TABLE OF CONTENTS

ABOUT YOUR TOASTMASTER® EQUIPMENT	2
RECEIPT AND INSTALLATION	3
OPERATING INSTRUCTIONS	4
MAINTENANCE AND CLEANING GUIDE	4
REPLACEMENT PARTS LIST	5
ELECTRICAL SCHEMATICS	6

AVAILABILITY AND TESTING:

A prospective customer may see a unit in operation as follows:

- At a dealer's showroom,
- At an existing installation,
- At the TOASTMASTER® manufacturing facility.

If contacted, TOASTMASTER® will provide information on the nearest location and availability. In the event that a customer desires to test a unit at his place of business arrangements can be made based on a specifically defined program. If a customer wants to try a specific product arrangements can be made to determine what conditions are necessary for baking or cooking so the customer can determine the suitability for his or her program. Technical product information can be generated by customer-requested testing of various products and equipment.

CONSTRUCTION:

The 1529 model is constructed of stainless steel both inside and outside. Aluminized steel is used on the outside back and bottom. All of the exterior shell or frame members and the internal shells are welded to provide long life construction, durability and rigidity. Unit is thoroughly tested before shipment. On-going research and development projects are used to introduce the latest and most dependable parts.

SHIPMENT:

TOASTMASTER® equipment is usually shipped directly from the factory or delivered from a dealer, unless sold at a show or after a test or demonstration. Unless otherwise agreed to by TOASTMASTER® freight is paid by the buyer F.O.B. from the TOASTMASTER® manufacturing plant in Menominee, Michigan. Shipping time may vary depending upon the original shipping point, time of the year, and shipper or shippers used.

TOASTMASTER® works closely with all of its customers in tracing shipments to speed deliveries and minimize handling. TOASTMASTER® employs the latest accepted packaging standards to ensure that your equipment arrives in excellent condition. However, damage may still occur due to accident or mishandling by the freight company. For this reason it is necessary for the receiving party to immediately do a thorough inspection of the equipment when it arrives.

TOASTMASTER® MODEL 1529:

The TOASTMASTER® Model 1529 is electrically powered and operated, and generally does not require a hood. However, the final decision as to hood requirements will always rest with your local authorities. This unit consists of a stainless steel well that is heated by a tubular heating element. This unit is designed to accommodate standard food inserts. This model is designed for wet applications and may be used as a single unit or banked with other units. It is equipped with a pre-set thermostat, "on-off" switch and "dry receptacle" alarm. It is designed to be operated with a volume of water in the well.

Standard pans are to be inserted into the well with their lips resting on the outside flange of the unit.

RECEIPT AND INSTALLATION:

It is essential to inspect the unit immediately when it arrives. TOASTMASTER® has placed instructions on the packaging to help avoid damage in transit. However, negligent handling can produce hidden damage. These steps should be followed:

- A. Inspect the entire perimeter of the package for damage or punctures to the packing material. This may indicate damage to the unit inside. Call any and all damage to the attention of the delivery person.
- B. If any packing damage is found, uncrate the unit immediately *in the presence of the delivery person* to determine if the unit is damaged. If any damage is found, indicate the type and amount of damage on the shipping documents and notify TOASTMASTER® at (906) 863-4401 immediately after filing a freight claim.
- C. Uncrate the unit carefully and check the entire unit (top, front, back and both sides) for any visible or hidden damage.
- D. Remove the unit from the shipping pallet and inspect the bottom for any damage.
- E. If any damage is noted after the driver leaves, immediately contact the freight company and TOASTMASTER®.

INSTALLATION AND INITIAL START-UP:

- A. Check to determine that the power source is the same voltage and phase as that indicated on the label on the side of the unit.
- B. Attach the included Appliance Legs to the bottom of the unit. Each Leg stud screws into a threaded hole in each corner of the base.
- C. Position the unit where it is to be operated and adjust the Appliance Legs so the unit stands level and solid. TOASTMASTER® recommends a minimum 1" spacing all around the sides and back of the unit when installed.
- D. Set switch to the **OFF** position.
- E. Connect your unit with the attached Power Cord into a (NEMA 5-15R Amp) receptacle. Allow enough slack in the Power Cord to allow for equipment to be moved about during installation and any future servicing.
- F. Fill the unit with approximately 1" of hot water and the switch to the "**ON**" position.
- G. Check to see if unit is warming up. If unit fails to heat, check the main disconnect and the food warmer to see if both are on. Have the installer recheck all electrical connections.
- H. Insert pans in place or cover the unit to conserve heat and prevent water evaporation.
- I. Never place food items directly into water well. Always use pans.
- J. Alarm will sound if unit is out of water. This indicates more water needs to be added.

OPERATING INSTRUCTIONS

The controls for Model 1529 has an operator control for the on and off position only. The unit will always operate at the same temperature. This unit does use a low level water alarm to alert the operator to add water.

MAINTENANCE AND CLEANING GUIDE

TOASTMASTER® equipment is designed to last for years of useful service. Careful consideration is given in selecting components for durability, performance and ease of maintenance. While TOASTMASTER® equipment is designed for minimum care and certain maintenance steps are required by the user for maximum life and effectiveness:

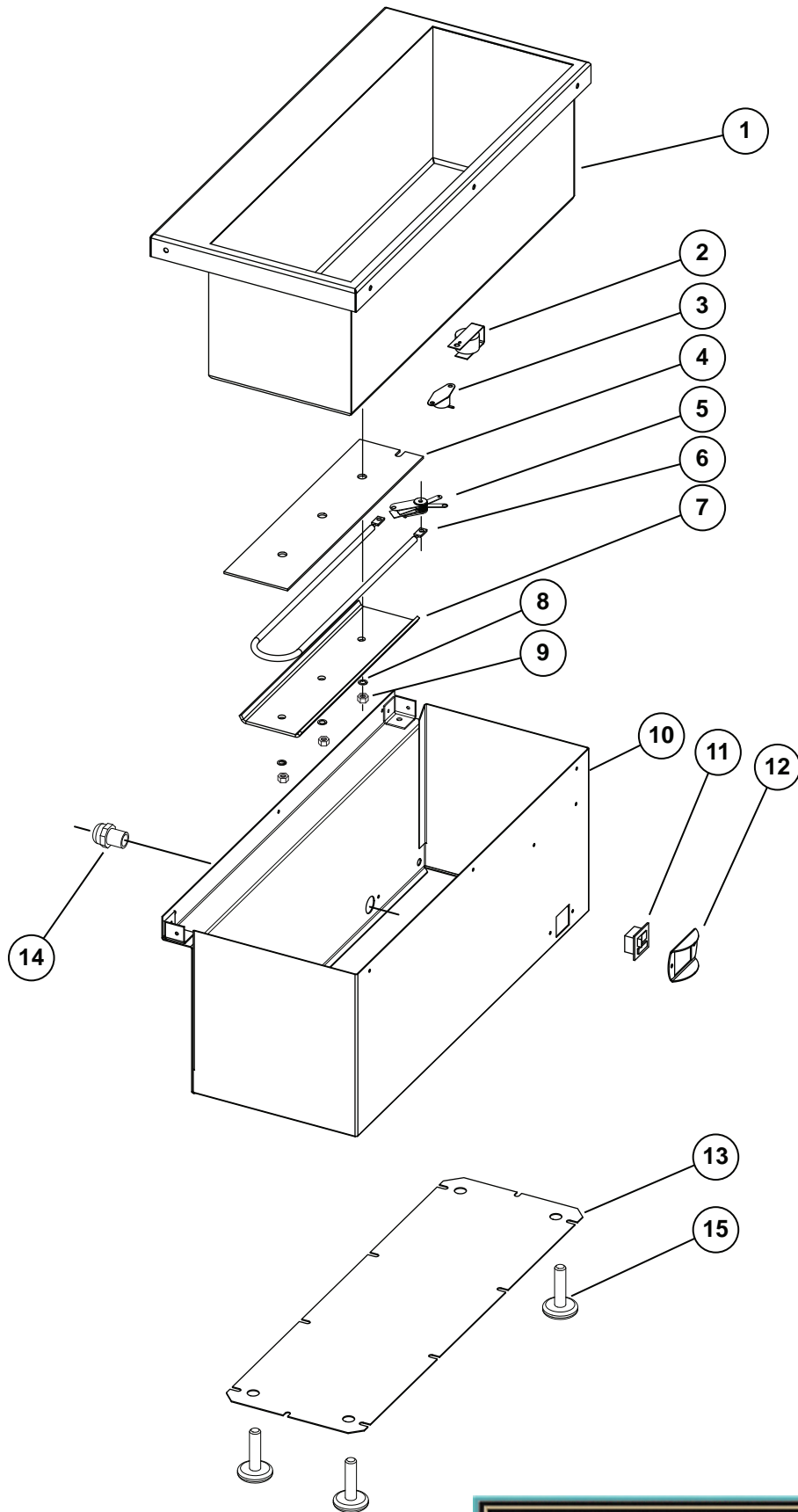
- Proper installation of the equipment.
- Correct application and usage of the equipment.
- Thorough cleaning on a regular basis to prevent scale build up.
- We recommend unit be emptied daily and washed with soapy water.

**** * CAUTION * * ***

TOASTMASTER® DOES NOT RECOMMEND the use of any strong commercial or caustic product on this equipment. DO NOT allow any type of caustic cleaner to come into contact with any aluminum parts, or any of the sealing compound in the joints. These compounds may cause discoloration and degradation of these parts resulting in permanent damage. DO NOT use bleach or bleach compounds on any chromed parts; bleach may damage chrome plating.

NOTE:

TOASTMASTER® has had very good results with a product called JIFFY CLEANER. For standard cleaning simply spray JIFFY on and wipe off. Heavily soiled areas may require a short period of soaking. This cleaner is available through TOASTMASTER® (Part #51-0002) or through your local Rochester/Midland distributor or representative.



MODEL: 1529 Food Warmer



Model 1529 FOOD WARMER			
Fig No	Part No	Description	Qty
1	2W-7606118	WLDMT,WELL 1529	1
2	2E-3002649	BUZZER,120V	1
3	2T-3004277	THERMOSTAT,OPER, NO LEADS	1
4	S4-7002311	PLATE,HEAT DIFFUSER	1
5	2T-7002332	THERMOSTAT,HI-TEMP.	1
6	2N-3B72D8701	ELEMENT,HEATING 110V 400W	1
7	S4-7002389	PLATE,CLAMP	1
8	2C-34760	WASHER LOCK 1/4 SPLIT MED	3
9	2C-31253	NUT 1/4-20 FINISHED HEX M	3
10	S4-44592	WLDMT,CASE & BACK	1
11	2E-47270	SW,ROCKER W/LT SPST	1
12	S4-34287	GUARD, SWITCH	1
13	S4-7002313	COVER,BOTTOM	1
14	2K-3003563	RELIEF,STRAIN HEYCO 3213	1
15	2R-3101913	LEG,LEVELING	8
	S4-A710E0105	LEG ASSY 1529	4
NI	2E-1511E8705	CORDSET, (5-15P) 125V15A	1
NI	S4-8500147	INSULATION,1529	1
NI	S4-8500151	INSULATION,BOTTOM	1
NI	S4-8500292	INSULATION,ELEMENT	1

REPLACEMENT PARTS

Reference# Description Replacement Part #

ELECTRICAL COMPONENTS:

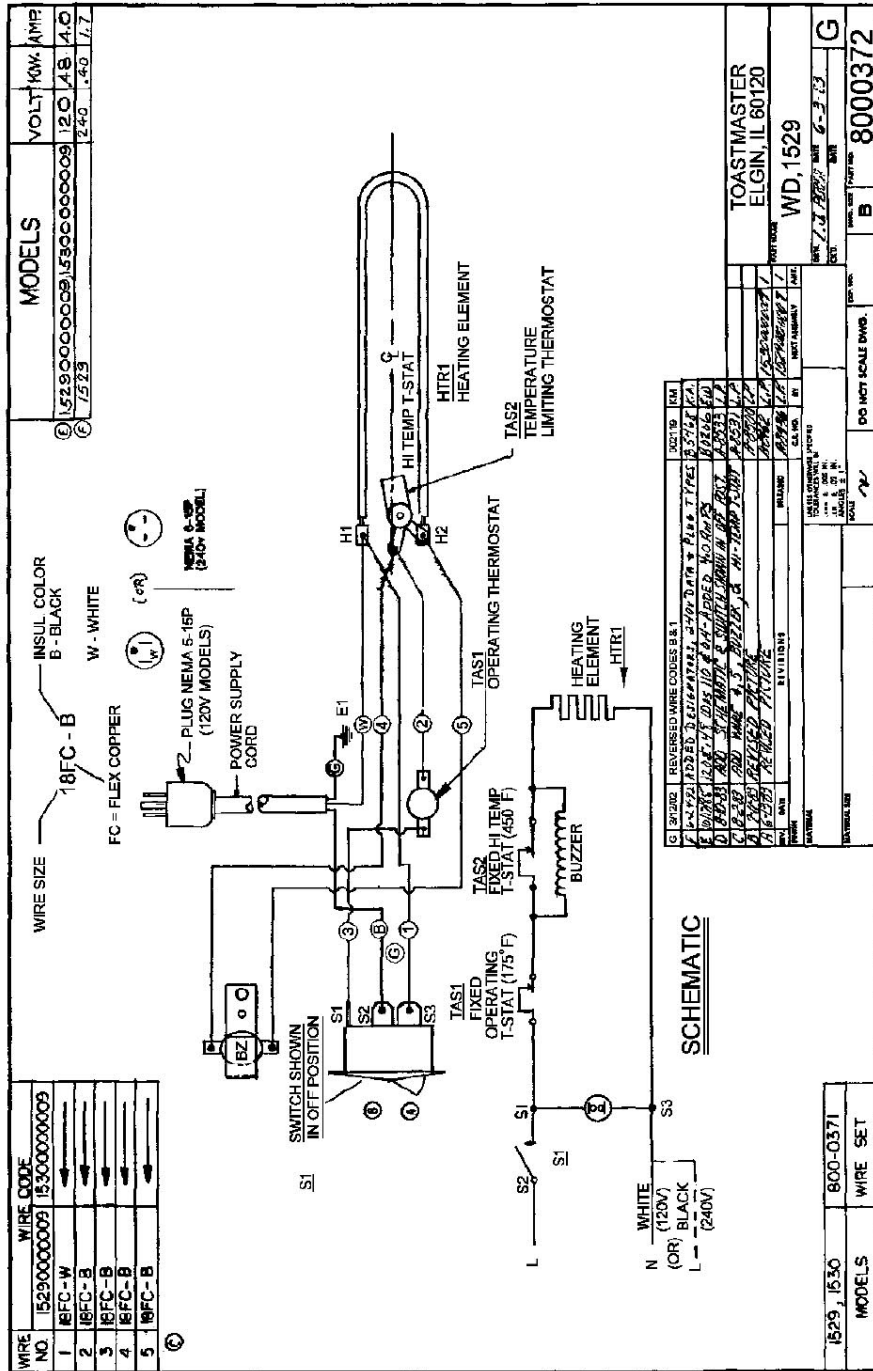
1)	Power Cord Assembly	7606122
2)	Buzzer Thermostat	7610198
3)	Hi-Temperature Thermostat	7002332
4)	Heating Element.....	3B72D8701
5)	Buzzer.....	3002649
6)	Switch- ON/OFF	47270

INTERIOR COMPONENTS:

7)	Heat diffuser.....	7002311
8)	Clamp- Heating Element.....	7002389

EXTERIOR COMPONENTS:

9)	Strain Relief- Cord.....	3003563
10)	Legs- Leveling	3101913
11)	Mounting Stud.....	2002313
12)	Heat Shield	3102218
13)	Cover- Bottom.....	7002313
14)	Guard- Switch.....	34287
15)	Adjusting Bolt.....	A20468



REV	DESCRIPTION	DATE
1	REVISED WIRE CODES & 1	10/15/14
2	REVISED WIRE CODES & 1	10/15/14
3	REVISED WIRE CODES & 1	10/15/14
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SCHEMATIC

TOASTMASTER
 ELGIN, IL 60120

WD, 1529

DATE: 7-18-1988
 BY: G-3-13

DO NOT SCALE DWG.

MODELS: 1529, 1530
 WIRE SET: 800-0371

STAR INTERNATIONAL HOLDINGS INC. COMPANY

Star - Holman - Lang - Wells - Bloomfield - Toastmaster

10 Sunnen Drive, St. Louis, MO 63143 U.S.A.

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Parts & Service (800) 807-9054

www.star-mfg.com