



operator manual

Bread & Bun Toaster *RT-2VSE & RT-2VSHO*

This document includes:

- Safety Notices
- Specifications
- Installation Instructions
- Operating Instructions
- Cleaning Instructions
- Warranty Statement



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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 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.

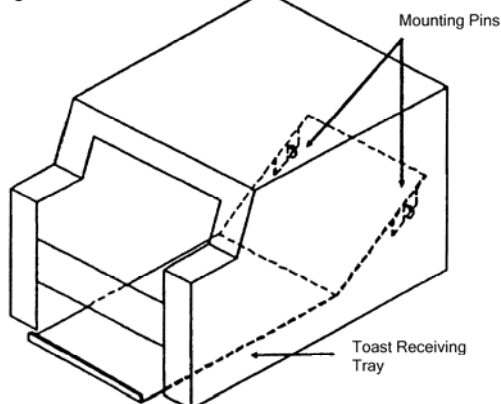
INSTALLATION


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 comes equipped with 1” adjustable legs for this purpose. (See enclosed instruction sheet for details.)

Before operating this unit, be sure that the following two components are properly installed:

1. The reflector tray is installed below the lower heating elements before shipping. It merely slides under the conveyor belt. NOTE: Proper toasting cannot be performed if reflector tray is not installed.
2. The toast receiving tray is packaged separately and must be installed before operating this unit. Slide the receiving tray into the toaster cavity below the control panel, making sure the slotted end is towards the back. Place the slotted end over the two protruding pins located at the rear of the toaster cavity (see figure 1).

Figure 1





WARNING!

This toaster must be used with proper voltage as specified on the unit data plate located on the rear panel of toaster. Use of any other voltage or altering plug will damage unit, void warranty, and may cause injury.

ELECTRICAL SPECIFICATIONS – RT-2VSE

| VOLTAGE (Volts AC) | AMPERAGE (Amps) | MAX. POWER (KW) | FREQUENCY (HZ) | PHASE | CORD (Attached) | PLUG (Attached) |
|-----------------------|--------------------|--------------------|-------------------|-------|--------------------|--------------------|
| 208 | 15.4 | 3.2 | 50/60 | 1 | 3' | NEMA 6-20P |
| 220 | 14.5 | 3.2 | 50/60 | 1 | 3' | NEMA 6-20P |
| 240 | 13.3 | 3.2 | 50/60 | 1 | 3' | NEMA 6-20P |

ELECTRICAL SPECIFICATIONS – RT-2VSHO

| VOLTAGE (Volts AC) | AMPERAGE (Amps) | MAX. POWER (KW) | FREQUENCY (HZ) | PHASE | CORD (Attached) | PLUG (Attached) |
|-----------------------|--------------------|--------------------|-------------------|-------|--------------------|--------------------|
| 208 | 19.5 | 4.0 | 50/60 | 1 | 3' | NEMA 6-30P |
| 220 | 18.4 | 4.0 | 50/60 | 1 | 3' | NEMA 6-30P |
| 240 | 16.9 | 4.0 | 50/60 | 1 | 3' | NEMA 6-30P |

CONTROL PANEL FEATURES

SPEED CONTROL – Located at the upper portion of the control panel, this control regulates the speed of the conveyor belt. If product is too dark, rotate this control counter-clockwise to a higher number. If product is too light, rotate control clockwise to a lower number.

BUN-TOAST SWITCH – Press “Toast” for two-sided toasting or “Bun” for one-sided toasting.

MAIN POWER ON/OFF SWITCH – Located below the Bun-Toast Switch, this switch supplies power to the toaster. The switch must be in the “On” position to operate the toaster.

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 toasted. 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 RT-2VSE or RT-2VSHO toaster is 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 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 adjustments 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 to a higher number when toasting thinner products or when the toaster has been idle for a period of time.

OPERATING INSTRUCTIONS

IMPORTANT NOTICE: This unit is equipped with a 3-way On/Off Power Mode Switch. When switching from one power to another, it is necessary to release pressure on the switch lever when moving through the OFF position.

1. **Set Power Switch** to “FULL POWER” position.
2. **Set Bun/Toast Switch** to “Toast” for two-sided toasting or to “Bun” for one-sided toasting.
3. **Set Speed Control** to #5.
4. **Allow a 20 minute warm-up period.**
5. After warm-up period has elapsed, set **Speed Control** for desired setting. Some experimentation will be necessary to obtain the desired results for individual products. Recommended initial setting can range from #3 to #6. Whole grain, rye and other products with low sugar content will require a lower conveyor speed setting than would white flour products to produce medium toast color.
6. Place product on conveyor belt side by side. When toasting bun halves – place cut side up. If finished product is too dark, increase **Speed Control** to a higher number. If product is too light, decrease **Speed Control to a lower number.**
7. When toaster is not in constant use, set **Bun/Toast Switch to “Toast”** position and **Power Switch to “Stand-By.”** When returning to Full Power position for normal operation mode, allow 5 minute warm-up period before resuming toasting operation.

CLEANING INSTRUCTIONS

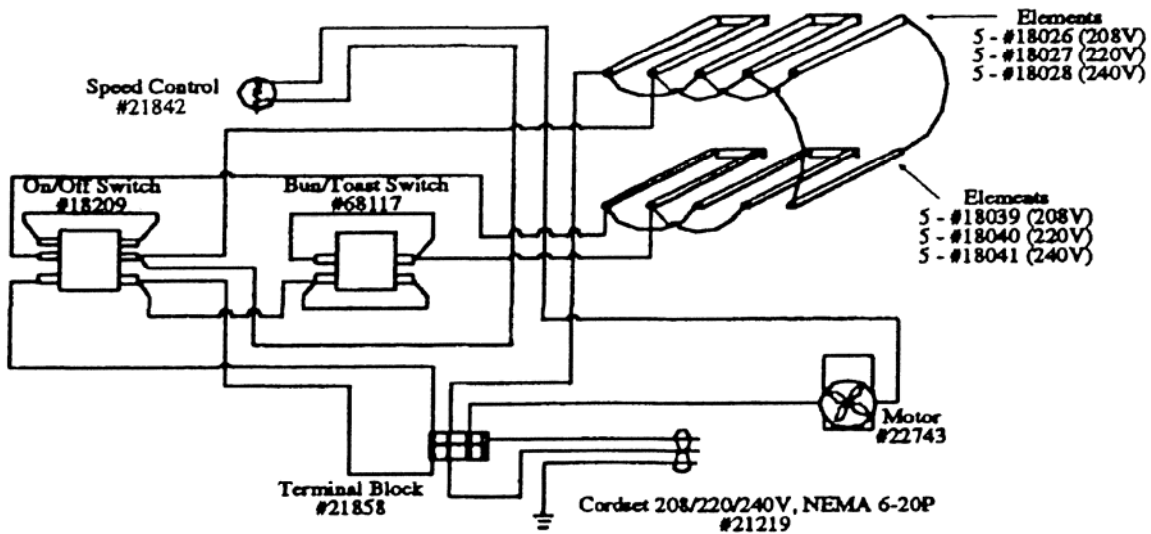


UNPLUG TOASTER AND ALLOW TO COOL BEFORE ATTEMPTING ANY CLEANING PROCEDURES.

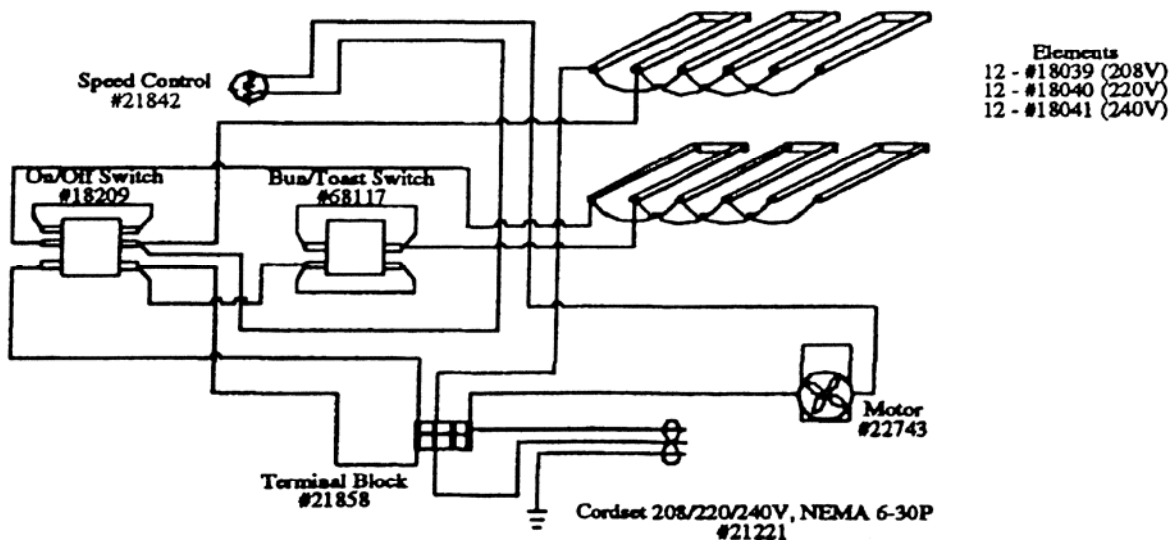
Savory toasters are designed for easy cleaning. The stainless steel outer case requires nothing more than a daily wiping with a soft damp cloth to retain its lustrous finish. If, however, an excessive amount of grease or dirt is allowed to collect, a non-abrasive cleaner (hot sudsy water) may be used. **DO NOT allow water or cleaning compounds to contact the internal parts**, especially the switches on the control panel. Remove receiving tray/delivery chute and reflector tray daily to remove crumbs which may collect. The non-stick coated conveyor belt should be wiped with a soft damp cloth daily to remove any food particles which may collect. **DO NOT use abrasive cleaners on the conveyor belt.**

SCHEMATICS

IMPORTANT: Use this wiring diagram for RT-2VSE models with Serial Number #RT0019224 and after.



IMPORTANT: Use this wiring diagram for RT-2VSHO models with Serial Number #RT0019224 and after.



LIMITED WARRANTY FOR COMMERCIAL PRODUCTS

LIMITED WARRANTY

Savory LLC, ("Savory") warrants this product to be free from defects in material and workmanship for a period of:

- One (1) year from the date the product is installed or eighteen (18) months from the date of shipment from our facility, whichever comes first.
- Heating elements only – two (2) year warranty against burnout (excluding breakage) from date of shipment from our facility.
- Hot Food Server products only – one (1) year labor, two (2) years parts from the date of shipment from our facility.

During the warranty period, Savory shall, at Savory's option, repair, or replace parts determined by Savory to be defective in material or workmanship, and with respect to services, shall re-perform any defective portion of said services. The foregoing shall be the sole obligation of Savory under this Limited Warranty with respect to the equipment, products, and services. With respect to equipment, materials, parts and accessories manufactured by others, Savory's sole obligation shall be to use reasonable efforts to obtain the full benefit of the manufacturer's warranties. Savory shall have no liability, whether in contract, tort, negligence, or otherwise, with respect to non-Savory manufactured products.

WHO IS COVERED

This Limited Warranty is available only to the original purchaser of the product and is not transferable.

EXCLUSIONS FROM COVERAGE

- Repair or replacement of parts required because of misuse, improper care or storage, negligence, alteration, accident, use of incompatible supplies or lack of specified maintenance shall be excluded
- Normal maintenance items, including but not limited to, light bulbs, fuses, gaskets, O-rings, interior and exterior finishes, lubrication, delimiting, broken glass, etc.
- Failures caused by improper or erratic voltages
- Improper or unauthorized repair
- Changes in adjustment and calibration after ninety (90) days from equipment installation date
- This Limited Warranty will not apply to any parts subject to damage beyond the control of Savory, or to equipment which has been subject to alteration, misuse or improper installation, accidents, damage in shipment, fire, floods, power changes, other hazards or acts of God that are beyond the control of Savory.
- This Limited Warranty does not apply, and shall not cover any products or equipment manufactured or sold by Savory when such products or commercial equipment is installed or used in a residential or non-commercial application. Installations not within the applicable building or fire codes render this Limited Warranty and any responsibility or obligations associated therein null and void. This includes any damage, costs, or legal actions resulting from the installation of any Savory commercial cooking equipment in a non-commercial application or installation, where the equipment is being used for applications other than those approved for by Savory.

LIMITATIONS OF LIABILITY

The preceding paragraphs set forth the exclusive remedy for all claims based on failure of, or defect in, products or services sold hereunder, whether the failure or defect arises before or during the warranty period, and whether a claim, however instituted, is based on contract, indemnity, warranty, tort (including negligence), strict liability, implied by statute, common-law or otherwise, and Savory its servants and agents shall not be liable for any claims for personal injuries, incidental or consequential damages or loss, howsoever caused. Upon the expiration of the warranty period, all such liability shall terminate. THE FOREGOING WARRANTIES ARE EXCLUSIVE AND IN LIEU OF ALL OTHER WARRANTIES, WHETHER WRITTEN, ORAL, IMPLIED OR STATUTORY. NO IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR PARTICULAR PURPOSE SHALL APPLY. SAVORY DOES NOT WARRANT ANY PRODUCTS OR SERVICES OF OTHERS.

REMEDIES

The liability of Savory for breach of any warranty obligation hereunder is limited to: (i) the repair or replacement of the equipment on which the liability is based, or with respect to services, re-performance of the services; or (ii) at Savory's option, the refund of the amount paid for said equipment or services.

Any breach by Savory with respect to any item or unit of equipment or services shall be deemed a breach with respect to that item or unit or service only

WARRANTY CLAIM PROCEDURE

Customer shall be responsible to:

- Immediately advise the Dealer or Savory's Authorized Service Agent of the equipment serial number and the nature of the problem.
- Verify the problem is a factory responsibility. Improper installation or misuse of equipment, are not covered under this Limited Warranty.
- Cooperate with the Service Agency so that warranty service may be completed during normal working hours.
- Travel Time not to exceed two hours and mileage not to exceed one hundred (100) miles.
- Portable equipment weighting less than ninety (90) pounds must be delivered to the Service Agent at Customer's expense.

GOVERNING LAW

This Limited Warranty shall be governed by the laws of the state of Delaware, USA, excluding their conflicts of law principles. The United Nations Convention on Contracts for the International Sale of Goods is hereby excluded in its entirety from application to this Limited Warranty

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