

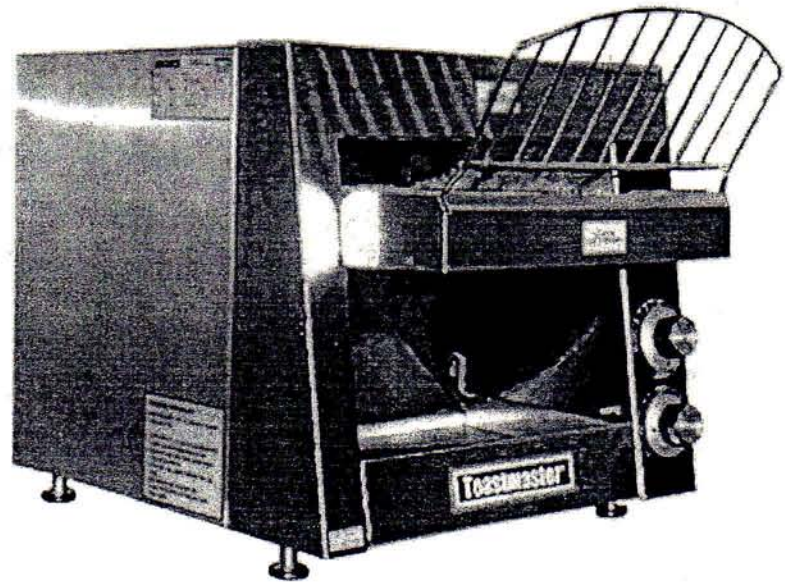


CONVEYOR TOASTER

FREE STANDING MODELS:

TC-13

INSTALLATION | OPERATION | MAINTENANCE



TOASTMASTER

Food Service Equipment & Systems

10 Sunnen Drive, St. Louis, MO 63143

Tel: 314-781-2777, Fax: 314-781-2714 www.toastmastercorp.com

IMPORTANT



WARNING: Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

FOR YOUR SAFETY: Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

The information contained in this manual is important for the proper installation, use, and maintenance of this equipment. Adherence to these procedures and instructions will result in satisfactory baking results and long, trouble free service. Please read this manual carefully and retain it for future reference.

Errors: Descriptive, typographic or pictorial errors are subject to correction. Specifications are subject to change without notice.

CONVEYOR TOASTER

A product with the Toastmaster name incorporates the best in durability and low maintenance. We all recognize, however, that replacement parts and occasional professional service may be necessary to extend the useful life of this unit. When service is needed, contact at SouthBend Authorized Service Agency, or your dealer. To avoid confusion, always refer to the model number, Serial number, and type of your unit.

Please fill-up information sheet:

Your Service Agency's Address:	Model:
	Serial Number:
	Your equipment was installed by:
	Your equipment's installation was checked by:

TOASTMASTER
by:
MIDDLEBY PHILIPPINES CORPORATION

WARRANTY

All equipment manufactured by Middleby Philippines Corporation which is sold under the "Toastermaster" trademark and used for commercial purposes is warranted against defects in materials and workmanship. The warranty runs for one year ** (see exception) from the date of the original purchaser only. ALL OTHER WARRANTIES, EXPRESS OR IMPLIED, STATUTORY OR OTHERWISE, INCLUDING WITHOUT LIMITATION ANY IMPLIED WARRANTY OR MERCHANT ABILITY OR FITNESS FOR PURPOSE ARE EXCLUDED. Seller shall in no event be liable for direct, indirect or consequential damages in connection with SouthBend Commercial products.

Seller's obligation under this warranty is limited to the repair of defects without charge, by a factory authorized service agency or one of its sub-service agencies. Such repair service will be provided on customer's premises except in the case of portable products.

Models that are considered portable (devices with cord and plugs) must be taken or shipped to the closest authorized service agency, transportation charges prepaid.

This warranty is not effective if damage occurs because of accident, carelessness, improper installation, lack of proper set-up supervision when required or because equipment is installed on a different voltage, in any manner contrary to the installation and operation instructions. In these cases, repair will be made at a reasonable cost. Work performed by unauthorized personnel or service agencies voids this warranty.

Authorized service agencies are located in principal cities throughout the United States. This warranty is valid in the Philippines and is void elsewhere. Please consult your food service equipment distributor for information and other details concerning service of this warranty.

* "Toastermaster" is a registered trademark.

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INTRODUCTION

EQUIPMENT DESCRIPTION AND SPECIFICATIONS

Congratulations! you have purchase one of the best pieces of heavy-duty commercial cooking equipment on the market.

You will find that your new equipment, like all Toastmaster equipment, has been designed and manufactured to meet the toughest standards in the industry. Each piece of Toastmaster equipment is carefully engineered and designs are verified through laboratory tests and field installation. With proper care and field maintenance, you will experience years of reliable, trouble-free operation. For best results, read this manual carefully.



SUPPLY VOLT	TOTAL KW	3 Phase Loading			Nominal Amps Per Line Wire				Minimum Supply Wire		
		KW per phase			3 Phase			1 Phase	Size (AWG)		
		L1-L2	L2-L3	L1-L3	L1	L2	L3	N	Total	1 Phase	3 Phase
120V	1.6	--	--	--	--	--	--		13.4	12	--
208V	1.6	--	--	--	--	--	--		8.0	16	--
240V	1.6	--	--	--	--	--	--		6.4	16	--

OPERATION

SAFETY INFORMATION AND OPERATING TIPS

THE INFORMATION CONTAINED IN THIS SECTION IS PROVIDED FOR THE USE OF QUALIFIED OPERATING PERSONNEL. QUALIFIED OPERATING PERSONNEL ARE THOSE WHO HAVE CAREFULLY READ THE INFORMATION CONTAINED IN THIS MANUAL, ARE FAMILIAR WITH THE FUNCTIONS OF THE CONVEYOR TOASTER AND /OR HAVE HAD PREVIOUS EXPERIENCE WITH THE OPERATION OF THE EQUIPMENT DESCRIBED. ADHERENCE TO THE PROCEDURES RECOMMENDED HEREIN WILL ASSURE THE ACHIEVEMENT OF OPTIMUM PERFORMANCE AND LONG, TROUBLE-FREE SERVICE.

Please take the time to read the following safety and operating instruction. They are the key to the successful operation of your equipment.

CONTROL OPERATIONS

For toasters equipped with a **Rotary Saver Switch**, turn clockwise or counterclockwise to get in the following positions:

FULL POWER (ON)

- When in this position your equipment is at full power and ready to use.

OFF ROTARY (OFF)

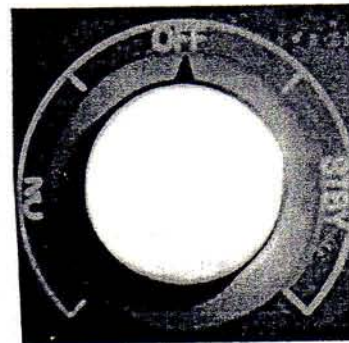
- Two off positions are provided so that a single rotation to either direction will turn the unit off.

STANDBY

- The standby position reduces the power consumption by 50%. Using this position during the quiet times will save electricity and keep the toaster warm. When needed, rotate the selector knob to ON POSITION. Recovery time is about 30 seconds.

OVERHEAT

- Indicates abnormal temperature. Disconnect from power source and call qualified technician to check the unit.



MAINTENANCE

COOKING AND CLEANING PROCEDURES

COOKING PROCEDURES

A. BREAD TOASTING

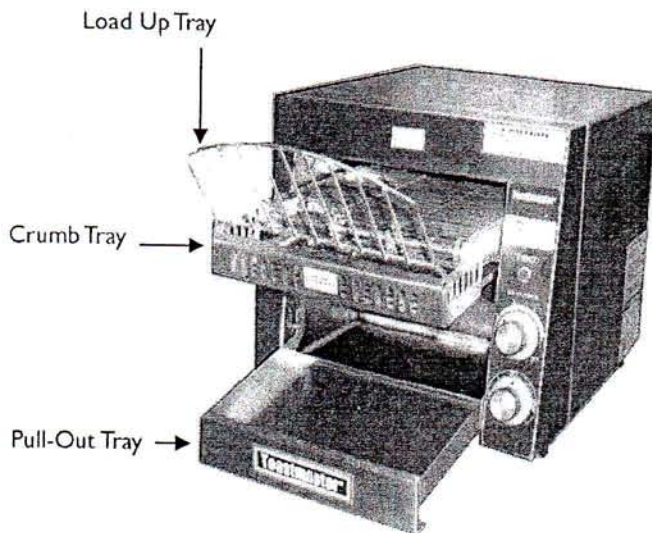
1. Turn the power saver to FULL POWER.
2. Set the conveyor speed to FAST.
3. Allow warm-up time of 5 to 10 minutes.
4. Place a sample product on the conveyor belt to test the settings.
 - * If toasting is too light, turn conveyor speed control counterclockwise to a slower speed.
 - * If toasting is too dark, turn conveyor clockwise to a faster speed.

CLEANING PROCEDURES

Preventive maintenance for your conveyor toaster consist of the following recommended cleaning procedures. To keep your oven in its top operating condition, these steps should be performed on a daily or weekly as required.

- A. Turn the Power Saver Switch to the Full Power.
- B. For lightly soiled conveyor belt, turn conveyor speed control to fastest setting and wipe with a damp cloth. For heavily soiled conveyor, turn conveyor speed control to fastest setting and wipe with a dry, light abrasive pad.
- C. After the unit cools, remove interior crumb tray and clean. Slide crumb tray back into position.
- D. Wipe exterior surface of unit.

WARNING
DO NOT OPERATE UNIT WITHOUT CRUMB TRAY IN PLACE. THIS WILL OVERHEAT THE OVEN

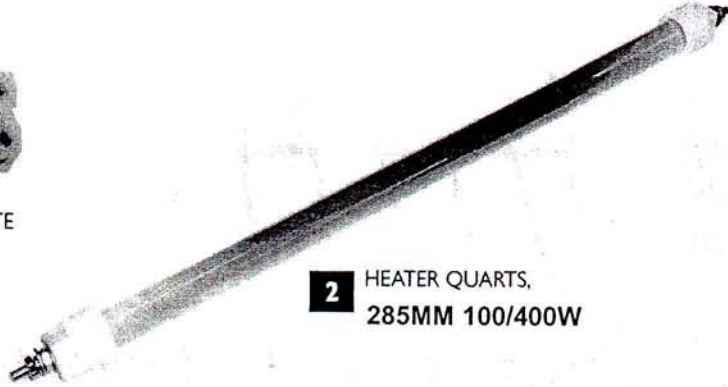


PARTS IDENTIFICATION

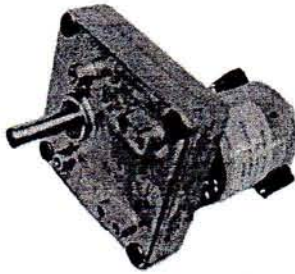
TC 13



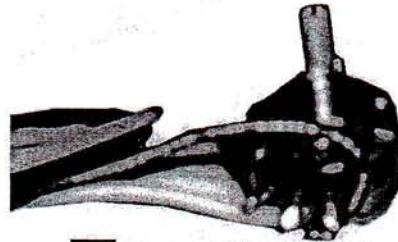
1 TERMINAL BLOCK WHITE



2 HEATER QUARTZ,
285MM 100/400W



3 MOTOR DRIVE RMS MOTOR



4 SWITCH SPEED CONTROL



5 FAN BLOWER



6 CORDSET | 120V/240V

PARTS IDENTIFICATION

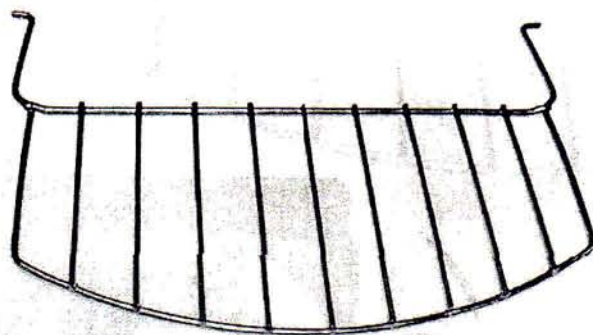
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7 POLYPANEL TC 13



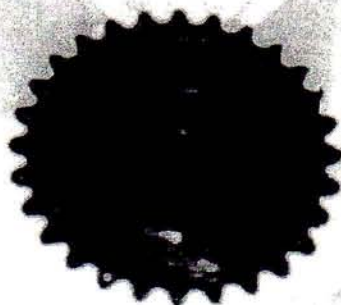
8 BUSHING, FRONT, TOASTER



9 LOAD-UP TRAY



10 SPROCKET 17 TEETH



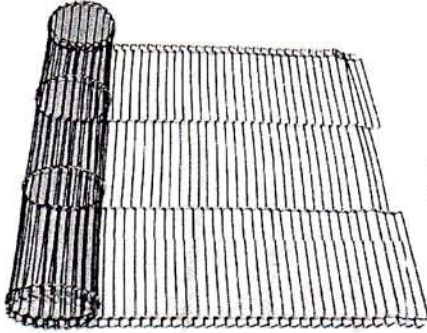
11 SPROCKET 20 TEETH



12 CHAIN 19", # 25

PARTS IDENTIFICATION

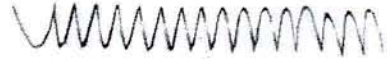
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13 CONVEYOR BELT 10 WIDE



14 PILLOW BLOCK W/
TEFLON BUSHING



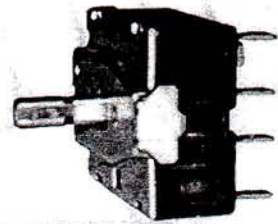
15 SPRING, BUSHING FRONT



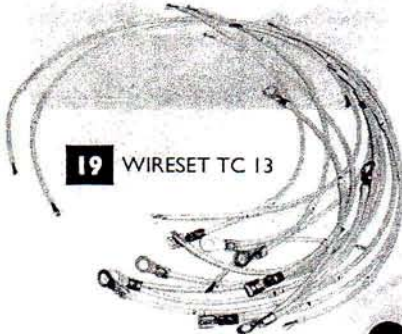
16 KNOB



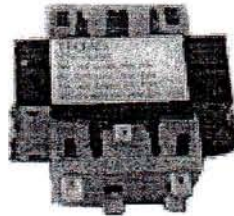
17 TOASTMASTER STICKER



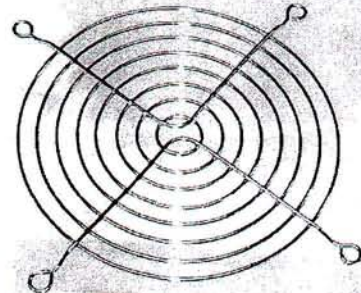
18 SWITCH, 3 POSITION 250v



19 WIRESET TC 13



23 TRANSFORMER



20 GUARD FAN



24 BRIDGE RECTIFIER



21 ASS'Y LEVELING



22 LINK SET

PARTS IDENTIFICATION

TC 13



25 PILOT LIGHT



26 THERMODISC CA
180 N/O

Toastmaster TC-13 Conveyor Toaster

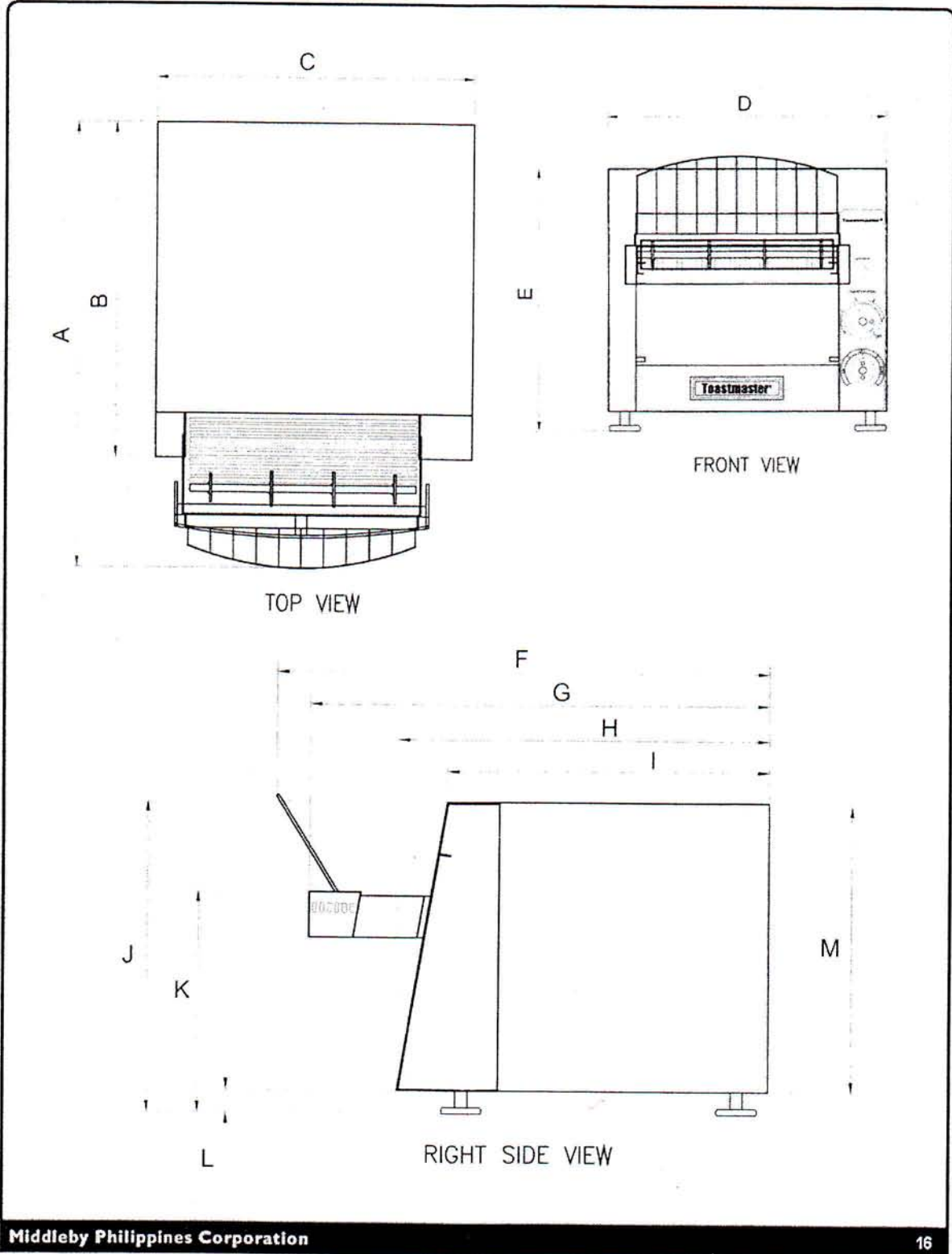
Key Number	Part Number	Quantity			Description
		120V	208V	240V	
1	2E-1000817	1	1	1	TERMINAL BLOCK WHITE (8 TERM)
2	2N-1000789	4		4	HEATER QUARTS, 285MM 120V/400W
	2N-1000810	-	4	-	HEATER QUARTS, 285MM 100V/400W
3	2U-1000816	1	1	1	DC MOTOR (VF,2512,3.4RPM 12VDC)
4	2J-1000798	1	1	1	SWITCH SPEED CONTROL 1500HMS
5	2U-1000810	1		-	FAN, BLOWER 120V X FAN
	2U1000193	-	1	1	FAN, BLOWER 240V, X-FAN
6	2E-1000843	1	-	-	CORDSET, 12-3 120V
	T7609975 NLA	-	1	1	CORDSET, 16-3 120V
7	2M-1800332	1	1	1	POLYPANEL TC-13
8	2K-1850420	2	2	2	BRUSHING, FRONT, TOASTER
9	2B-1850433	1	1	1	LOAD-UP TRAY
10	2P-1850558	1	1	1	SPROCKET, 17 TEETH
11	2P-1850671	1	1	1	SPROCKET, 20 TEETH
12	2P-1850560	1	1	1	CHAIN, 19" #25
13	2B-1952696	1	1	1	CONVEYOR BELT, 10" WIDE
14	2V-1952697	2	2	2	PILLOW BLOCK W/TEFLON BUSHING
15	2B-1952698	2	2	2	SPRING, BUSHING FRONT
16	2R-1170337	2	2	2	KNOB
17	2M-1800233	1	1	1	TOASTMASTER STICKER
18	2E-33388	1	1	1	SWITCH, 3 POSITION 250V
19	2E-1000805	1	-	-	WIRESET TC-13 120V
	2E-1000806	-	1	1	WIRESET TC-13 240V
20	2R-27470-0004	1	1	1	GUARD, FAN
21	TA710E0105 NLA	4	4	4	ASSY LEVELING LEG
22	2B-1952699	1	1	1	LINK SET
23	2E-1000838	1	1	1	TRANSFORMER, TRIAD
24	2E-1000819	1	1	1	BRIDGE RECTIFIER
25	2S-1000510	1	-	-	PILOT LIGHT RED, 120V
	2E-1000105	-	1	1	PILOT LIGHT RED, 240V
26	2T-1000842	1	1	1	THERMODISC, CA 180, N/O (MPC)



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10 Sunnen Dr., St. Louis, MO 63143, (800) 807-9054

SCHEMATIC DIAGRAMS

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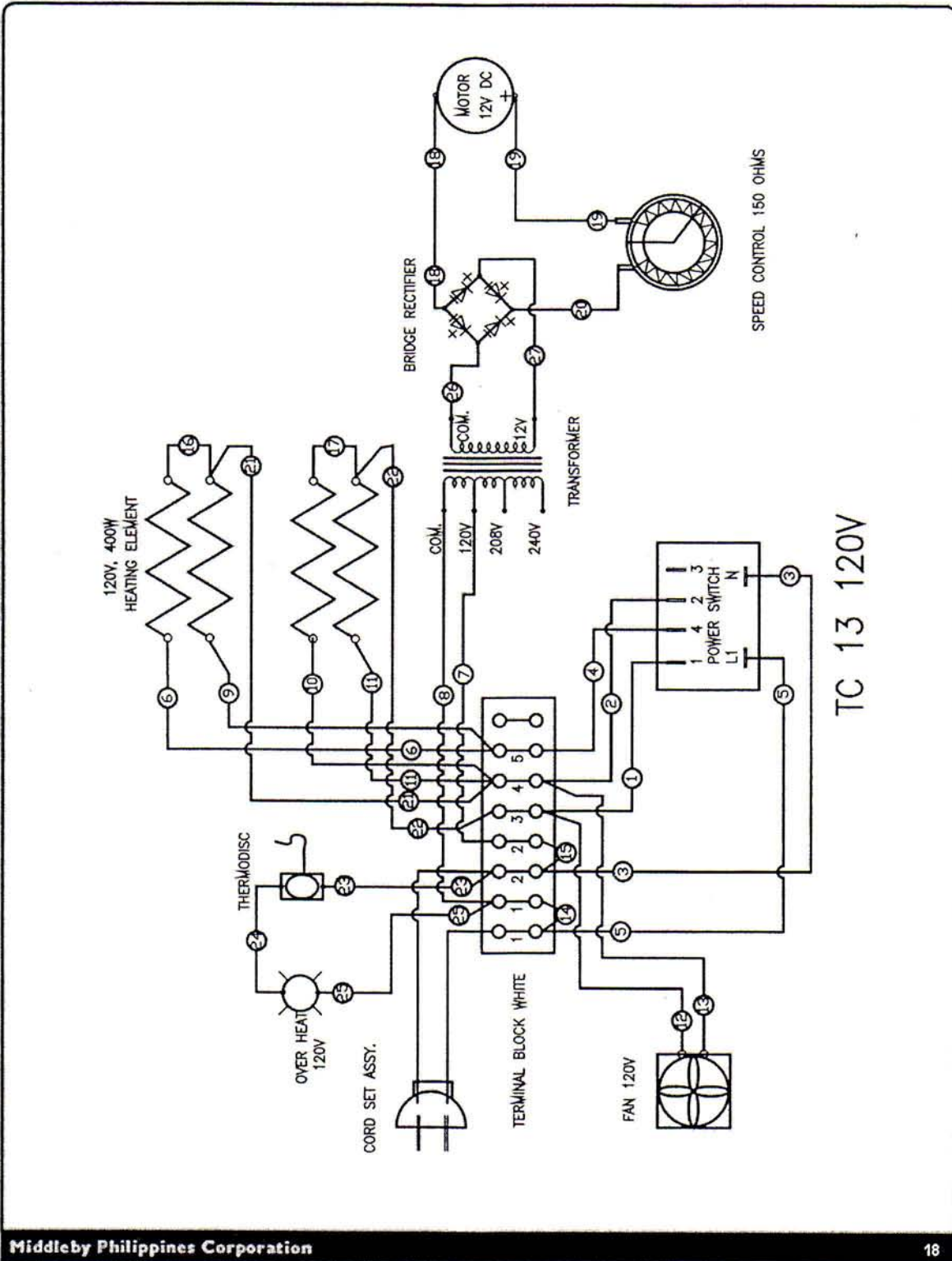
SCHEMATIC DIAGRAMS

TC 13

DIMENSIONS														
	UNITS	A	B	C	D	E	F	G	H	I	J	K	L	M
TC 13	INCH	19.84	14.96	14.21	14.21	13.39	19.84	18.50	14.96	12.99	13.39	9.49	.98	12.32
	MM	504	380	361	361	340	504	470	380	330	340	241	25	313

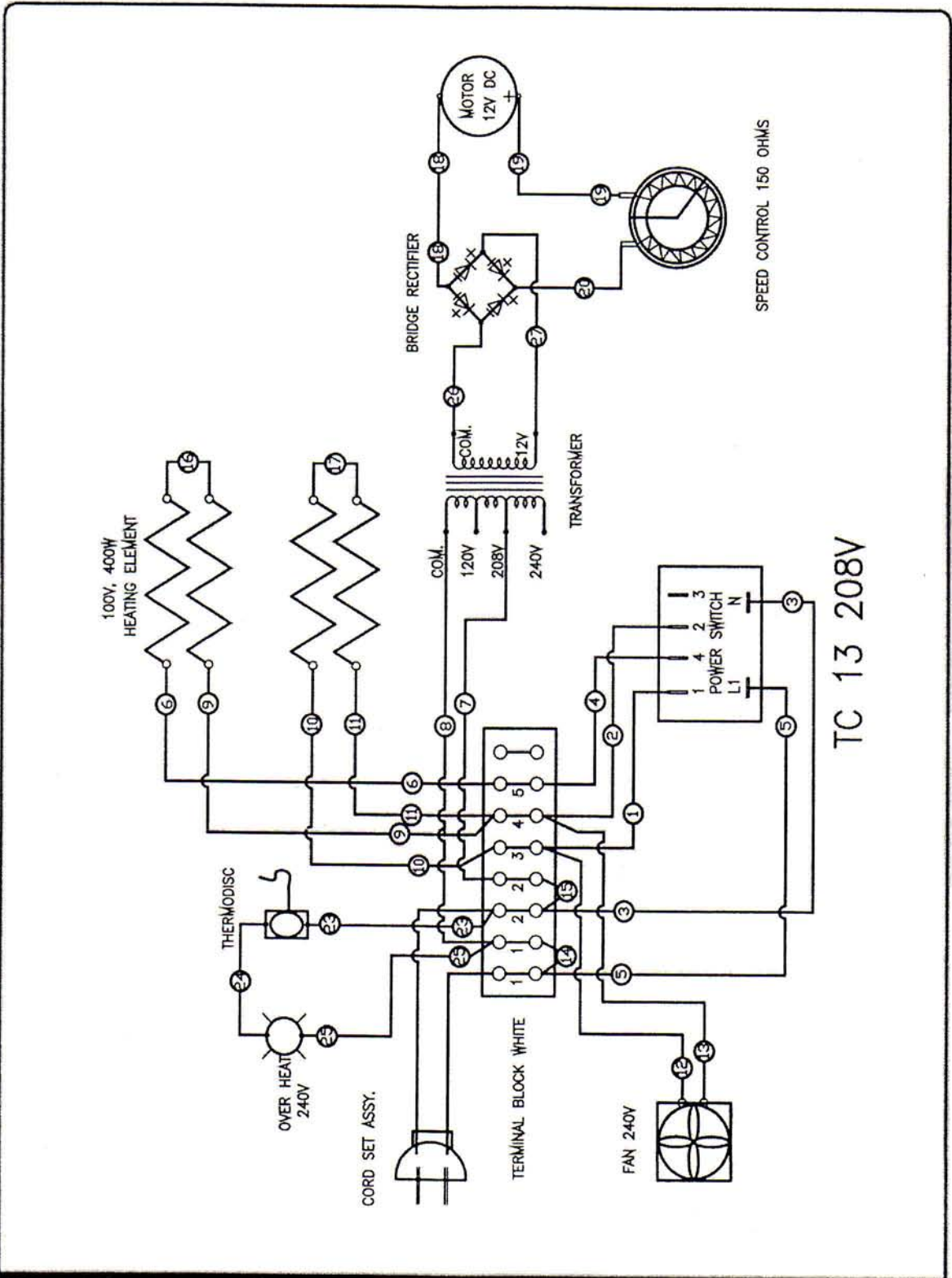
SCHEMATIC DIAGRAMS

TC 13 120V



SCHEMATIC DIAGRAMS

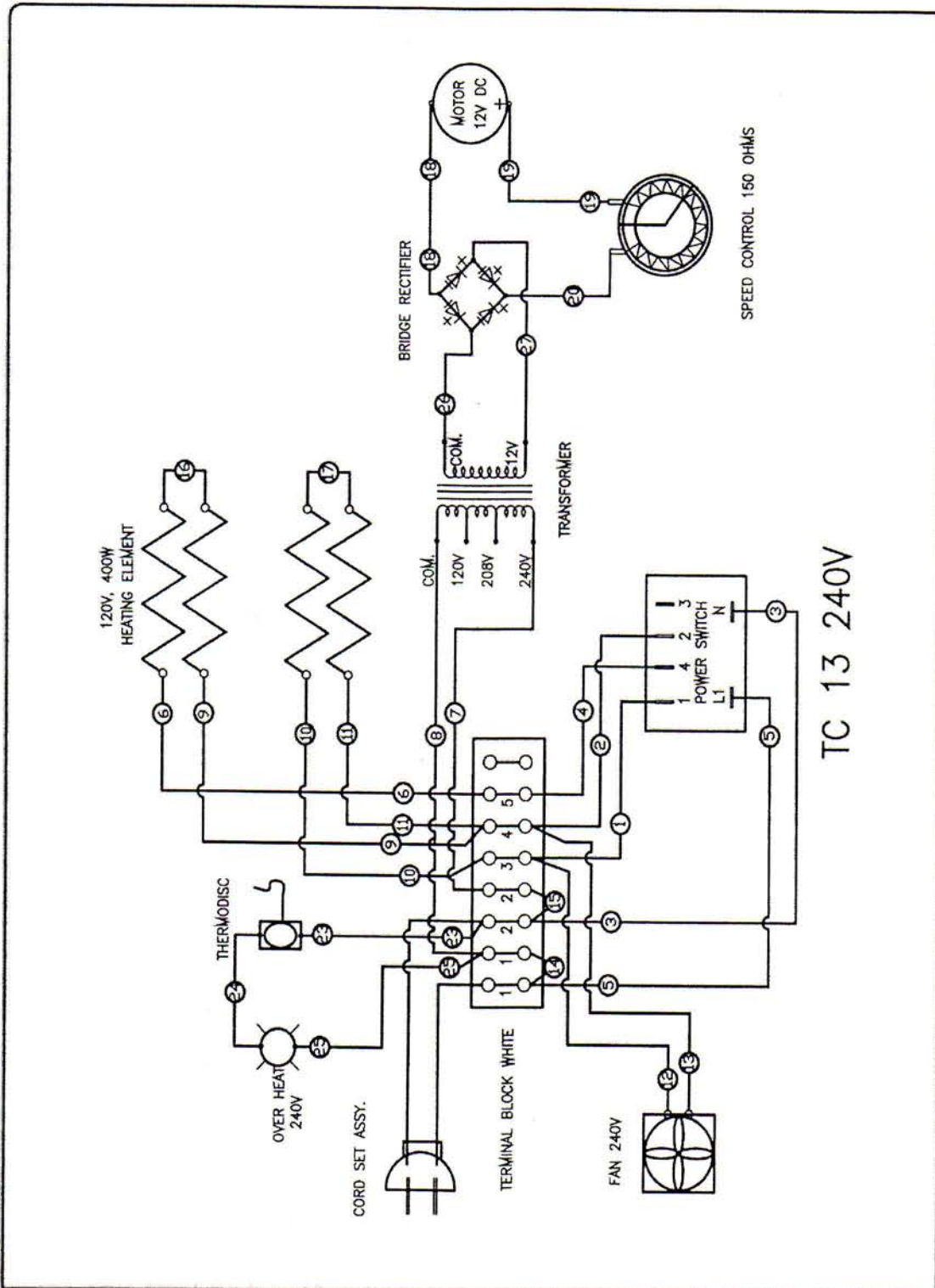
TC 13 208V



TC 13 208V

SCHEMATIC DIAGRAMS

TC 13 240V



TC 13 240V