



TT-300/TT-300A

Electric Conveyor Toaster

User's Manual

Dear User & Client,

Firstly, thanks for purchasing and using our product. All the information and guidelines of this user's manual comply with certain applicable regulations, which come out from our long-term accumulated knowledge and experience as well as current project development situations.

Limited to some special structures, additional specified items or new technology changes, the actual usage situation might be some different from what stated in this user's manual. Should you have any question, please do not hesitate to contact the manufacturer via the method shown in back cover page of this manual.

For safety purpose and efficient operation, please make this document available to users for reference. Do have them to read this manual carefully before carry out any action on this device, especially when starting.

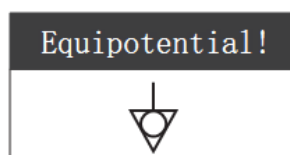
This manual is not applicable for those who have physical or mental disabilities, insufficient experience, and/or insufficient knowledge, including children.

The manufacturer declines any responsibility in the event users do not follow the instructions or guidelines stated here.

The user's manual should be placed close to the device, in convenience of users' reading before operation. We have the full authority to reserve the further technical changes of the device, in the scope of further performance improvement characteristic development.

Key to symbols:

In this manual, symbols are used to highlight important safety instructions and any advice relating to the device. The instructions should be followed very carefully to avoid any risk of accident, personal injury or property loss.





Warning

- ◆ Any self-modification, wrong installation, adjustment or maintenance can lead to property loss or casualty. Please contact the manufacturer for any adjustment or maintenance, and have the work done by a trained & qualified person.
- ◆ For your safety sake, please keep the machine away from any liquid, gas or other object, which is flammable or explosive.
- ◆ This appliance should not be operated by those who have physiological, perceptual or mental disabilities or those who have insufficient experience or knowledge (including children). Only in conditions of being given sufficient supervise & guarantee of personal safety, as well as proper instructions & guidance, those who were mentioned above can make some particular operation of this device.
- ◆ Keep children away from the device.
- ◆ Preserve this manual safely. When passing on/selling the device to a third party, the manuals must be handed over along with the device. All users must operate the device complying with the user's manual and related safety guidelines.
- ◆ Do not store or use gas, liquid or object that is flammable or explosive in the vicinity of the mounting position of the appliance.
- ◆ If this appliance is placed near walls, partitions or kitchen furniture and the like, it is advisable to make these facilities with non-combustible material, otherwise cover them with non-combustible heat-resistant material, and pay attention to fire prevention regulations.

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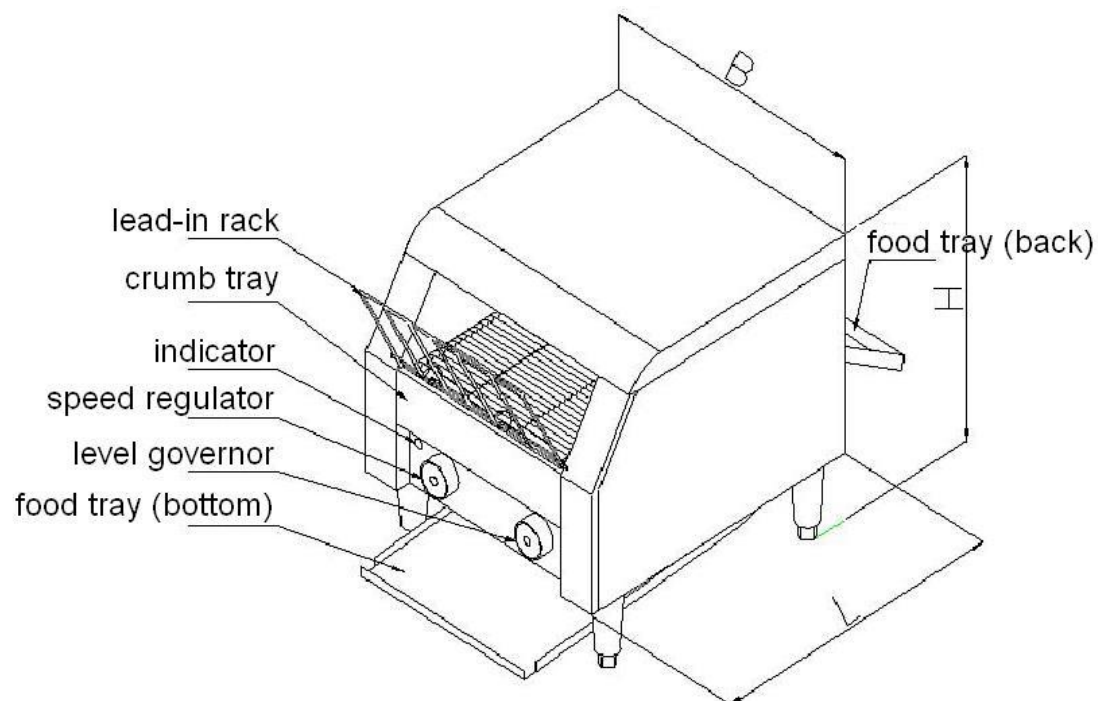
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1. Functional Introduction

This product is manufactured by our company, which is combined with advantages from home and abroad. It is novel in design, reasonable in structure, easy in operation, all stainless steel made, durable in using and convenient in maintenance. The thermostatic control makes the temperature freely adjustable at a certain range according to food requirement. Therefore, it is the ideal equipment for hotel, supermarket, restaurant, western restaurant, fast-food restaurant and food industry.

2. Structure Schematic Diagram & Working Principle

2.1 Structure Schematic Diagram:



Attention: Will have a little different for each model appearance, but have same functions.

2.2 Working Principle

Power on, the green indicator illuminates. Rotate the level governor to select the heating mode, choices as follows: 1. top heating; 2. top & bottom heating (strong); 3. bottom heating; 4. top & bottom heating (weak). Rotate the left knob to select conveyor speed, which can be determined according to bread type and water content. Load the bread onto the conveyor along with the lead-in rack. As the conveyor moves, the bread will be taken into the cooking zone for baking. The cooked bread will be collected by the food tray at bottom or at back, then slide out (as shown in Fig. 4 and Fig. 5). When the work is done,

unplug and cool the the appliance down, then pull out the crumb tray to remove the bread crumb.

2.3 Copyright Protection

The device complies with the current standards and directives of the countries allowing the sale of the product. The instruction manual including any texts, drawings, images or other illustrations is copyright. No part of this publication may be reproduced, transmitted or used in any form or by means without permission in writing from the manufacturer. Any person who commits any unauthorized act in relation to this publication shall be liable to claims for damages. All rights reserved.

2.4 Structural & Functional Features

1. The bread color is controlled by regulating the conveyor speed.
2. Equipped with lead-in rack, so as to load the bread smoothly.
3. Crumb tray is equipped below the rack to collect the bread crumb.
4. Two ways for bread lead-out (front & back), users can switch over randomly, easy to operate.

3. Technical Parameters

Model	TT-300	TT-300A	TT-300A(stack version)
Voltage (V)	120	120	120
Power (W)	1750	1750	1750x2
Frequency(Hz)	50/60	50/60	50/60
Length (L) mm	418	418	418
Width (B) mm	368	368	368
Height (H) mm	387	387	775
Speed (piece per hour)	300	300	300x2

4. Precautions & Recommendations

4.1 Operation Tips

1. Installation and maintenance shall be done by professional technicians. If necessary, contact the technicians. Grounding connection of the device must comply with the local regulations. (Warning: Improper operation, installation or maintenance may cause property damage, injury or death etc.. Read this instruction manual thoroughly before installing, operating or servicing this equipment.)
2. All operators should observe the electric safety regulations strictly. Before using, making sure that the power voltage complies with that on the nameplate and the grounding is safe.
3. All operations should be done only in safe condition. If any failure occurs, have it repaired immediately.
4. This product needs to be operated by trained cook. Do not dismantle or self-modify the machine. Dismantlement and self-modification may cause casualty.
5. Before cleaning, unplug and cut off the power supply. During cleaning, do not aim at the appliance with water jet. Water may conduct electricity, that may cause electric shock due to leakage.
6. Do not pat the product or put any heavy objects onto it. Abnormal operation may cause damage and danger. Do not touch the appliance with hands directly due to high temperature during or after operation, especially the hot area with high temperature which may cause scald.
7. Do not use power supply that not marked on the product.
8. Do not use power knife that not conforming to safety standard.
9. To prevent damage, turn off the switch ASAP when near the thunder zone.
10. Do not destroy the furnace surfaces with hard or sharp objects.
11. After working, turn off the switch.
12. Circuit installation and maintenance shall be done by qualified technicians.
13. If the power cord is damaged, to avoid hazard, substitution should be done by manufacturer or its maintenance department or similar professional personnel.
14. Do not aim at the electrical box with water directly, nor do immerse it into water for cleaning.

4.2 Storage & Transport

1. The packaged device should be stored in a well-ventilated warehouse without any corrosive gas instead of exposing to the open air. Should any temporary storage needed, please take measurement against raining.
2. For safety sake, this device has already been checked by qualified personnel before transportation. Please take care when handling it. Please check the delivery upon completeness and transport damage immediately after receipt. In case of visible damage, do not accept. The carrier takes full responsibility for the damages caused during transportation. Hidden damages should be reclaimed immediately after notice, as claims for damages can only asserted within the effective period for complaints.
3. During transportation, the machine should be carefully handled, do not put it upside down to prevent from damaging the shell and inside.

4.3 Installation

1. The supply voltage should comply with the working voltage of the appliance. The appliance is equipped with copper equipotential terminals at lower back of the box, which should be connected with copper wire no less than 1.5mm² reliably as prescribed. After installation, check that whether the connection is loose, whether the voltage is normal and whether the safety grounding is reliable. The fixed arrangement of wire should be equipped with an all-pole disconnecting switch with a contact opening of at least 3mm on its poles. It is advisable to install a grounding leakage protection switch or relay that with a leakage peak of 10mA. Mounting space for the device shall be at least: 1500 × 850 × 530 mm (L × W × H). Unpack the device and place it on the floor.

Accessories Installation:

1. Have the appliance unpacked and take out the following accessories: food tray (bottom) (1), food tray (back) (1), lead-in rack (1), adjustable leg (4).
2. First, screw the four adjustable legs into the screw holes at bottom in right rotation. Then, put them onto the operating platform with proper height. For safe operation sake, please level the machine by adjusting the adjustable legs.
3. Insert the hooks on both ends of the lead-in rack into the mounting holes, as indicated in Fig. 1.

4. Installation of food tray (bottom): hang the food tray on nail ① according to the arrow direction indicated in Fig. 2.
5. Installation of food tray (back): hang the food tray on nail ② according to the arrow direction indicated in Fig. 3.

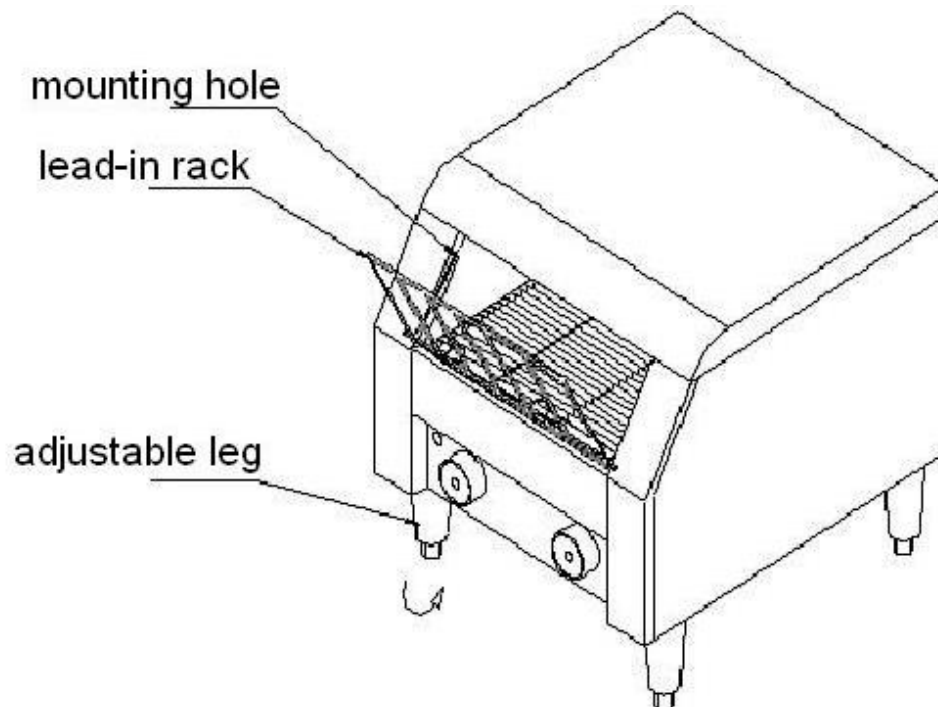
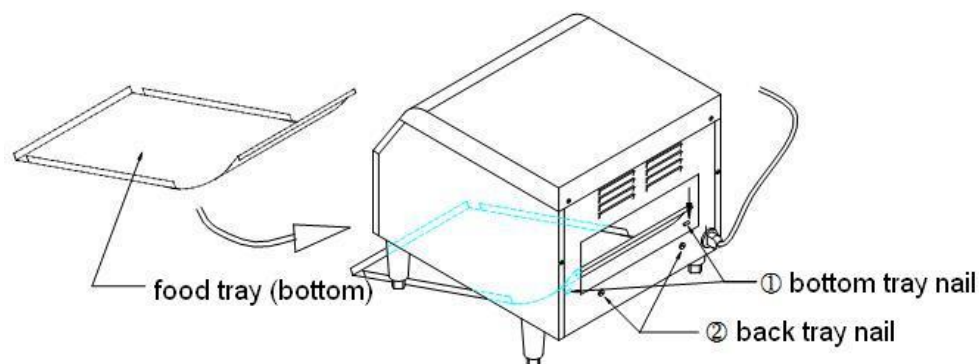


Fig. 1

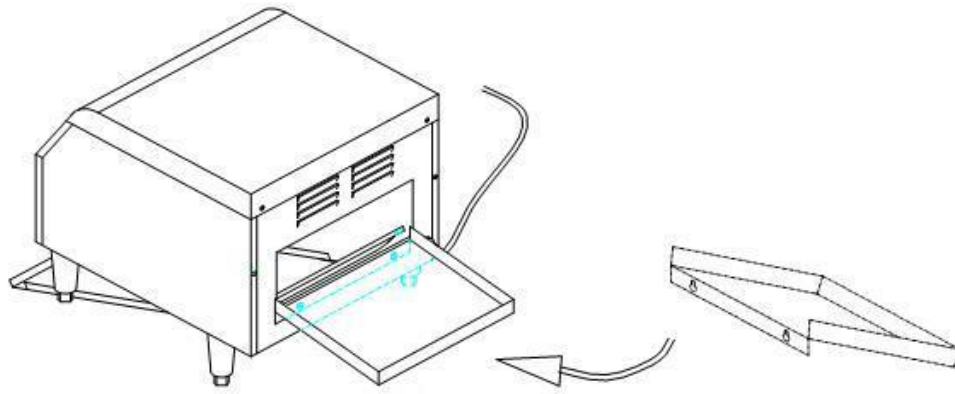
Attention: Will have a little different for each model appearance, but have same functions.



Installation Drawing: Food Tray (bottom)

Fig. 2

Attention: Will have a little different for each model appearance, but have same functions.

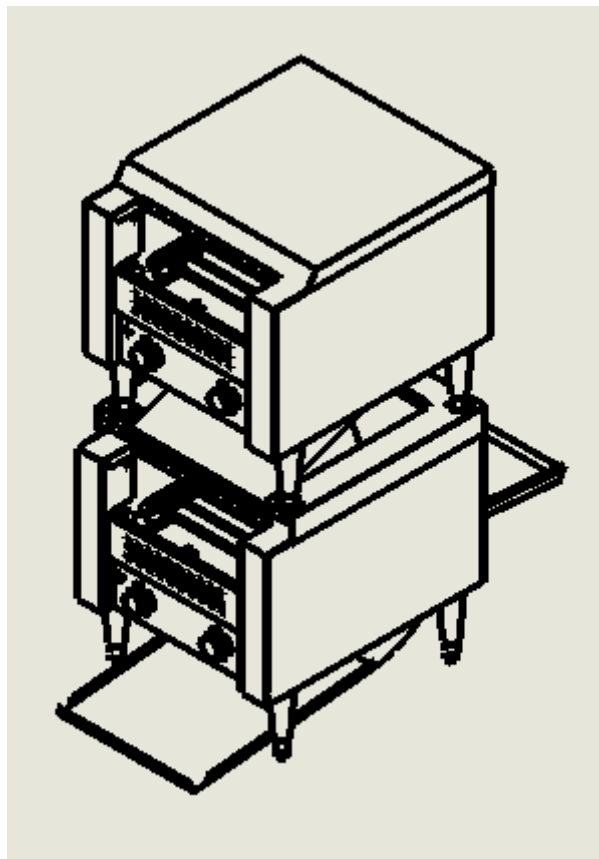


Installation Drawing: Food Tray (back)

Fig. 3

Attention: Will have a little different for each model appearance, but have same functions.

6. Follow instruction to stack. Install the stacking kit on the top of the lower toaster. Put on the upper toaster and the feet match up the 4 location holes of stacking kit.



Electrical Installation:

1. The supply voltage must comply with the working voltage of the appliance.

2. The fixed arrangement of wire should be equipped with an all-pole disconnecting switch with a contact opening of at least 3mm on its poles. It is advisable to install a grounding leakage protection switch. Do not pile up sundries in front of the switch, for convenient operation sake.
3. The appliance is equipped with an earth bolt at its back, which should be connected with copper wire no less than 1.5mm² and ground wire that conforming to safety regulations reliably.

5. Working Instructions & Operation Flow

1. Before using, check that the power installation is correct. Making sure that the supply voltage complies with the working voltage of the appliance.
2. Power on, the indicator illuminates. Rotate the speed regulator (COLOUR CONTROL) to “3” position. (Note: The lighter the color is, the faster the conveyor speed is.) Rotate the level governor to “BREAD” position, at this time, top and bottom heating elements start working simultaneously, the chamber temperature rises gradually. If the chamber is unloaded with bread, it can be up to 284°C at midpoint in 12min. Then,
3. Before baking, please energize the appliance and preheat for about 10-12min. Then, it will keep constant at 284°C. try baking with two pieces of bread to see the color degree so as to adjust the conveyor speed. To bake bread with deeper color, turn the knob clockwise from the color circle with deeper color to position whose scale is larger than “3”. (Note: The deeper the color of color circle and the larger the scale value is, the slower the conveyor moving speed and the deeper the bread color is, and vice versa.) After the conveyor speed is adjusted, put the bread onto the conveyor via lead-in rack, the bread will be passed into the toaster to bake with the movement of conveyor.
4. The cooked bread will be delivered to the food tray at bottom and slide out to the front from the chamber bottom, as shown in Fig. 4.
5. To collect the bread at back, the appliance is equipped with a food tray at back. Press down the back slide board with lugs at rear of the furnace body to make the front end of the slide board have contact with the pin near the chain wheel. The cooked bread will slide to the back food tray along with the slide board, as shown in Fig. 5. When the work is done, hold the lugs to pull up the slide board to reset.
6. To bake buns, rotate the level governor to “BUNS” position, at this time, only top heating element works. If warming is needed, rotate the knob to “STBY” position.
7. When the work is done, turn the level governor to “OFF” position and unplug.
8. To avoid appliance contamination and performance damage, do not use this appliance to bake food whose surface has too much sugar or sticky food that will flow out after heating.
9. If the power cord is damaged, substitute with dedicated or specialized component bought from the manufacturer or its maintenance department. Substitution should be done by professional personnel.

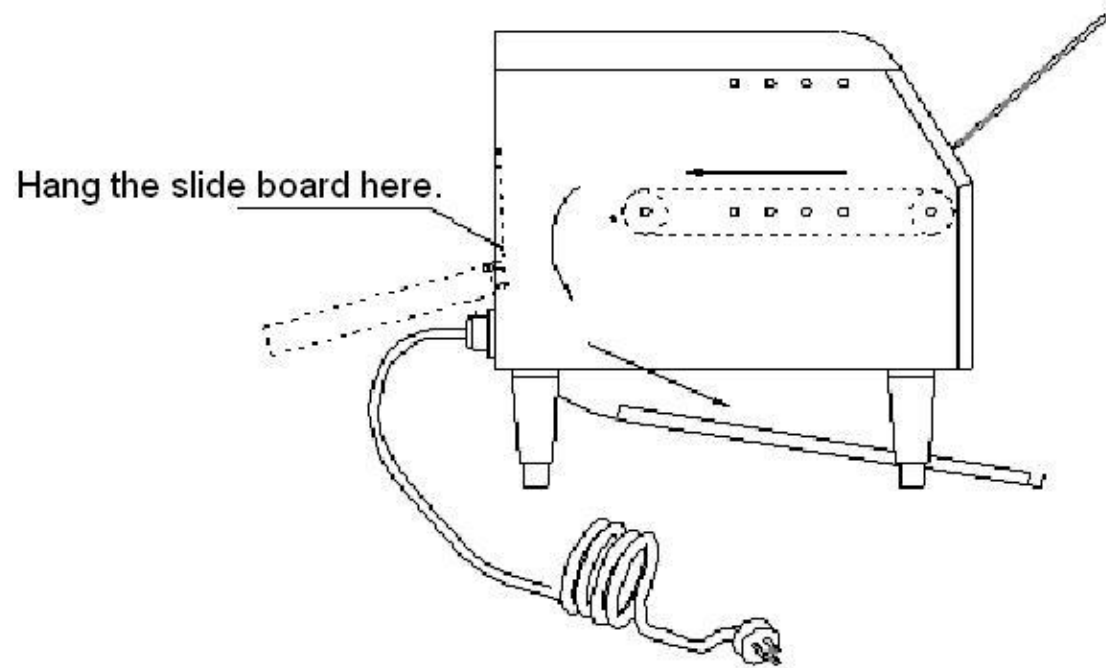


Fig. 4

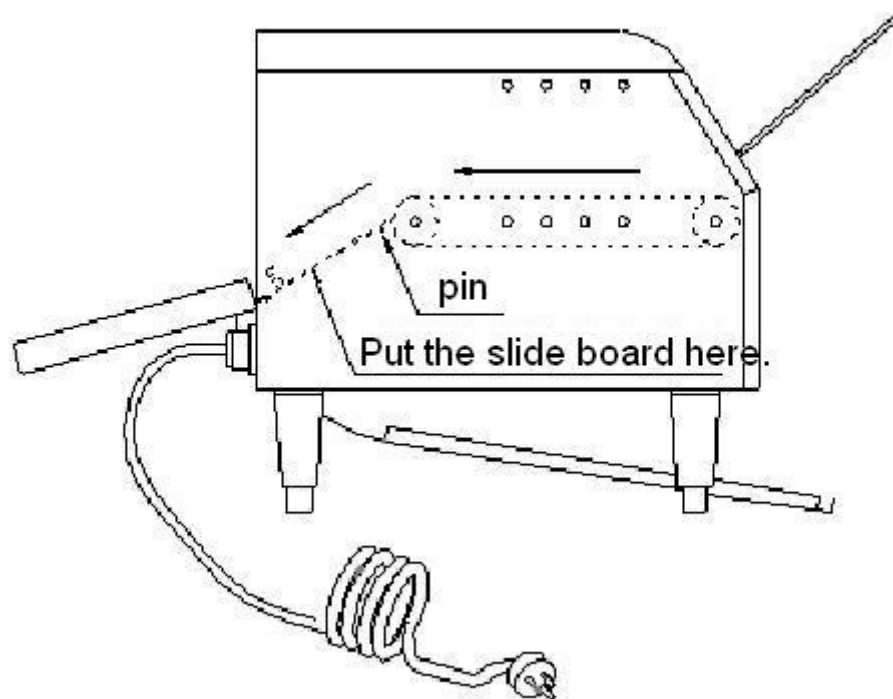


Fig. 5

6. Routine Inspection

1. Stop using if user feels that there are some problems in the pipeline or machine.
2. Check the situation of the machine before or after using everyday.
3. Check that whether the machine is tilted before using.
4. Check that whether the control panel is damaged.
5. Check that whether there is strange odor or smell during using.
6. Check that whether there is vibration noise.

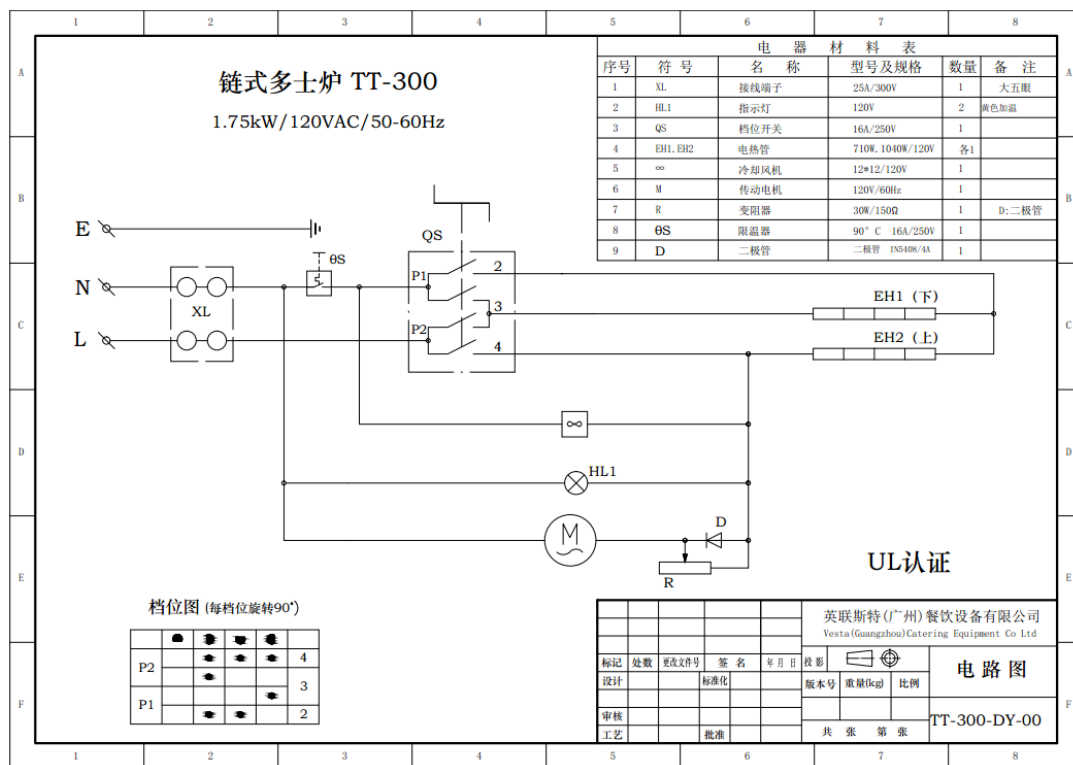
7. Cleaning & Maintenance

1. Before cleaning, cut off the power supply first to prevent unexpected accidents.
2. After working everyday, pull out the crumb tray to clean. The body surfaces and power cord shall be cleaned with soft towel containing non-corrosive detergent. Do not aim at the appliance with water jet directly. Water infiltration may damage electric performance and cause safety accident.
3. If not going to use the appliance at any time, turn off the thermostat and power switch.
4. If not going to use the appliance for a long period of time, clean it completely and store it in a well-ventilated warehouse without any corrosive gases.

8. Trouble Shooting

No.	Name	Specification		QTY
		TT-300	TT-300A	
1	Power Cord	3 × 1.5mm ²		1
2	Indicator Light	110V indicator light		1
3	Rheostat	35W150Ohm rheostat		1
4	Switch	EGO 3-stage switch		1
5	Fan	120V heat resistant fan		1
6	Motor	120V/60Hz speed adjustable motor		1
7	Lower heater	120V 710kW		1
8	Upper heater	120V 1040W		1

8.1 Electrical Diagram



8.2 Common Fault

Symptoms	Causes	Solutions
Power is connected and the heating indicator is on, but it does not heat up.	<ol style="list-style-type: none"> The thermostat is defective. At least one of the heating elements burns out. 	<ol style="list-style-type: none"> Replace the thermostat. Replace the burnt-out element.
Connect the power and rotate the thermostat, the heating indicator is on, but the temperature keeps rising without control.	<ol style="list-style-type: none"> The thermostat is malfunctioning. 	<ol style="list-style-type: none"> Replace the thermostat.
Power is connected and heating is normal, but the indicator is not on	<ol style="list-style-type: none"> The indicator is damaged. 	<ol style="list-style-type: none"> Replace the indicator.
The indicator is not on, and the appliance does not heat up.	<ol style="list-style-type: none"> The power supply is abnormal or disconnected. The fuse is burnt out. 	<ol style="list-style-type: none"> Check the power supply and its connection to make it supply normally. Replace the fuse.

Aforementioned troubles are just for reference. If any failure occurs, please stop using and inform professional technicians to check and repair.