



**Model CPCT1**



Serial #: \_\_\_\_\_



**Instruction Manual for the  
Conveyor Toaster  
Model CPCT1**

**For Service on Your Conveyor Toaster:**

Call the Service Department at:

Phone: 800-347-5423

Or: 866-298-625

and ask for contact information for your local service company.

**- IMPORTANT SAFETY NOTICE -**

This manual contains important safety instructions which must be strictly followed when using this equipment.





Tentative Interim Amendment

## NFPA 96

# Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations

2004 Edition

Reference: 2.1.2.3, 4.3.1  
TIA 04-2 (NFPA 96)  
SC# 05-1-14/Log 801

Pursuant to Section 5 of the NFPA Regulations Governing Committee Projects, the National Fire Protection Association has issued the following Tentative Interim Amendment to NFPA 96, *Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations*, 2004 edition. The TIA was processed by the Venting Systems for Cooking Appliances Committee, and was issued by the Standards Council on January 14, 2005, with an effective date of February 3, 2005.

A Tentative Interim Amendment is tentative because it has not been processed through the entire standards-making procedures. It is interim because it is effective only between editions of the standard. A TIA automatically becomes a proposal of the proponent for the next edition of the standard; as such, it then is subject to all of the procedures of the standards-making process.

1. Add new section 2.3.1 and renumber 2.3.1 and 2.3.2 as 2.3.2 and 2.3.3.

2.3.1 ASTM Publications.

ASTM International, 100 Barr Harbor Drive, West Conshohocken, PA 19428-2959

ASTM E2336-04 Standard Test Methods for Fire Resistive Grease Duct Enclosure Systems.

2. Revise section 4.3.1 to read:

4.3.1 Field-applied grease duct enclosures and factory-built grease duct enclosures shall be listed in accordance with UL 2221, *Standard for Tests of Fire Resistive Grease Duct Enclosure Assemblies*, or ASTM E2336 Standard Test Methods for Fire Resistive Grease Duct Enclosure Systems, and installed in accordance with the manufacturer's instructions and the listing requirements.

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# Attention Owners and Operators

Commercial Pro products are designed to provide safe and productive processing, cooking and warming of food products as long as the equipment is used in accordance with the instructions in this manual and is properly maintained. Unless the operator is adequately trained and supervised there is a possibility of serious injury. Owners of this equipment bear the responsibility to make certain that this equipment is used properly and safely, and to strictly follow all of the instructions contained in this manual and the requirements of local, state or federal law.

Owners should not permit anyone to touch this equipment unless they are over 18 years old, are adequately trained and supervised, and have read and understood this manual. Owners should also ensure that no customers, visitors or other unauthorized personnel come in contact with this equipment. Please remember that we cannot anticipate every circumstance or environment in which its equipment will be operated. It is the responsibility of the owner and the operator to remain alert to any hazards posed by the function of this equipment. If you are ever uncertain about a particular task or the proper method of operating this equipment, ask your supervisor.

This manual contains a number of precautions to follow to help promote safe use of this equipment. Throughout the manual you will see additional warnings to help alert you to potential hazards.

**Warnings affecting your personal safety are indicated by:**



or



**Warnings related to possible damage to the equipment are indicated by:**



If any warning labels or this manual are misplaced, damaged, or illegible, or if you require additional copies, please contact your nearest representative or call the service number listed on the front of this manual directly for these items at no charge.

Please remember that this manual or the warning labels do not replace the need to be alert, to properly train and supervise operators, and to use common sense when using this equipment.

# Installation

## UNPACKING

Unpack the conveyor toaster immediately after receipt. If the machine is found to be damaged, save the packaging material and contact the carrier within fifteen (15) days of delivery. Immediately contact service or your local dealer of the equipment. **You have no recourse to damage after fifteen (15) days.**

## **⚠️ WARNING**

### **TO AVOID SERIOUS PERSONAL INJURY:**

- **ALWAYS** install equipment in a work area with adequate light and space.
- **ONLY** operate on a solid, level, nonskid surface that is nonflammable and away from sinks and water hazards.
- **NEVER** bypass, alter or modify this equipment in any way from its original condition. Doing so may create hazards and will void warranty.
- **NEVER** operate the conveyor toaster without all warnings attached to it.

## **⚠️ WARNING** PROPER GROUNDING

**THIS MACHINE IS PROVIDED WITH A THREE-PRONG GROUNDING PLUG. THE OUTLET TO WHICH THIS PLUG IS CONNECTED MUST BE PROPERLY GROUNDED. IF THE RECEPTACLE IS NOT THE PROPER GROUNDING TYPE, CONTACT AN ELECTRICIAN. DO NOT, UNDER ANY CIRCUMSTANCES, CUT OR REMOVE THE THIRD GROUND PRONG FROM THE POWER CORD OR USE ANY ADAPTER PLUG (Fig. 6-1 and Fig. 6-2).**



Fig. 6-1 Correct



Fig. 6-2 Incorrect

1. Complete the warranty card and place it in the mail.
2. Conveyor toaster outside covering/containment unit will become HOT after use. Use caution when touching the unit.

## INSTALLATION

1. Read this manual thoroughly before installation and operation. DO NOT proceed with installation and operation if you have any questions or do not understand anything in this manual. Contact your local representative or call the service number on the front of this manual.
2. Remove the conveyor toaster from the box. Once your conveyor toaster has been removed from the packaging, be certain that all protective plastics and residues are removed from all surfaces.
3. Select a location for the conveyor toaster that has a level, solid, nonskid surface that is nonflammable and away from water hazards or sinks, and is in a well-lit work area away from children.
4. Inspect the conveyor toaster to ensure all parts have been provided (i.e. - catch tray/feeder and feet x4).

# Installation

5. The installation of the Conveyor Toaster must conform to the NATIONAL ELECTRIC CODE AND ALL LOCAL ELECTRIC CODES AND ORDINANCES AND ALL THE LOCAL ELECTRICAL COMPANY RULES AND REGULATIONS. ***Additionally we recommend that the Conveyor Toaster is allowed a 4" spacing surrounding the unit in order to provide adequate ventilation.***

**NOTICE:** Local codes regarding installation vary greatly by area. The National Fire Protection Association, Inc, states in its NFPA 96 latest edition (see NFPA page at the beginning of this manual) that local codes are "authority having jurisdiction" when it comes to requirements for installation of equipment. Therefore, installation should comply with all local codes.

6. For your protection we recommend that a qualified electrician replace or install any new or existing outlet that solicits an adjustment for the proper electrical connection/plug on your countertop equipment. They should be familiar with electrical installations and all electrical codes. ***Do Not Use a plug adapter.***
7. Proper connections and power supply are essential for efficient performance.
8. The external wiring should be in conduit or an approved type of flexible cable suitable for operation at temperature indicated at the conduit hole, and in a proper size to carry the load.
9. The supply circuit should be properly fused and equipped with a means of disconnecting, as required by the local electrical code. For conveyor toaster with plugs and leads set, simply provide a suitable power point and connect.



## **WARNING**

DO NOT TOUCH the TOP or SIDES of the conveyor toaster when on or directly after turning the unit off. These surfaces are EXTREMELY HOT.



## **CAUTION**

This equipment gets EXTREMELY HOT so make sure all flammable/combustible materials are set away from this equipment.

### **Feet**

Install feet by screwing each foot into the threaded openings on the bottom of the Conveyor Toaster. Failure to use feet will void warranty and could cause unsafe conditions.

### **Leveling**

Level unit by adjusting the four feet and tighten securely. The feet have an adjustment of one inch for lineup with other Commercial Pro countertop lines. Check the feet every 60 days to ensure they are tight.

### **Assembly**

Take the catch tray / feeder and slide into the runners below the elements and conveyor. Once in position, the feeder will direct products onto the conveyor belt while also catching any food product crumbs.


### **COMMISSIONING:**

Commissioning of your new Conveyor Toaster is of the utmost importance. Commissioning is the thorough and methodical testing of the equipment, sub systems, and systems to ensure that the final product functions properly and safely at the work site. By identifying any potential problems (i.e.: Equipment location, ventilation, local fire/ electrical codes, installation, operator training and certification) prior to equipment being placed into service, costly outages and potential damages may be avoided.


**SAFETY ALWAYS.**

# Safeguards & Safety Instructions

## **WARNING** TO AVOID SERIOUS PERSONAL INJURY:

- **DO NOT** operate the conveyor toaster before reading the instruction manual first.
- **ALWAYS** power off and disconnect or unplug electrical power when not in use, before cleaning, servicing or adjusting any parts or attachments. 
- **NEVER** bypass, alter, modify or attach any unauthorized parts to this equipment. Doing so may create hazards and will void warranty.
- **NEVER** operate conveyor toaster with a damaged power cord or plug. Call for service.
- **NEVER** leave the conveyor toaster on overnight or on a toast setting for prolonged periods of non-use.
- **NEVER** use conveyor toaster as a heating source for your kitchen, space, or room.
- **ALWAYS** keep hands, hair and clothing away from moving parts and heating elements.

## **CAUTION** **IMPORTANT SAFEGUARDS & SAFETY INSTRUCTIONS** When using electrical food equipment, basic safety precautions should always be followed, including the following:

- Do not touch hot surfaces. Use handles or knobs.
- To protect against risk of electrical shock, do not plug in where water floods, do not submerge in water or other liquid. 
- Do not put induction range in a dishmachine for cleaning.
- Never directly touch the heating elements or conveyor while the it is on.
- The use of attachments not recommended or sold by the manufacturer may cause fire, electrical shock or injury.
- Do not use outdoors.
- Do not let power cord or the extension cord hang over edge of table or counter or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Do not use this equipment for any use other than the use intended by the manufacturer.
- Do not yank on any cord to disconnect.
- Place the appliance on a firm, stable surface.
- The conveyor toaster does not contain **any** user-serviceable parts. Commercial Pro dealers or recommended qualified technicians should carry out repairs. Do not remove any components or service panels on this product.
- We take care to ensure that all products are safe. Steel cutting procedures used to manufacture these items result in sharp edges. These sharp edges are removed to the best of our ability; however, we insist the operator take care when in contact with this piece of equipment.
- During operation the conveyor toaster reaches high temperature in the conveyor cavity, in turn heating the stainless steel surfaces. Take extreme care when operating.
- Allow the conveyor toaster to cool down after use and before dismantling for cleaning; the unit will be too hot to handle immediately after use.
- The conveyor toaster is equipped for the voltage indicated on the nameplate mounted on the rear of the unit. This toaster is designed for use on alternating current (AC) only. **DO NOT** use a plug adapter.

# Operating Instructions

## Operating the Conveyor Toaster

Before operating the conveyor toaster, it should be checked to see that it is sitting level. Ensure the unit is clean, and all parts are installed correctly. Adjust the feet to level the conveyor toaster. Please allow 5 minutes for warm up time.

**NOTE: Upon first use, conveyor toaster may produce a metal-burning smell. This is normal and smell will regress with use.**

## **Cooking selection**

The conveyor toaster has multi function settings:

0. Off
1. Provide full power to both upper and lower elements
2. Provide full power to the upper element only
3. Energy Saver – reduce power to unit to save power while not in use; keep the unit warm for fast heat when required.

## **Speed Control**

Once you have selected you desired method of cooking above, you can now adjust your conveyor speed to determine the darkness/lightness of your toasted product.

- Adjusting the speed control in a clockwise direction will increase the speed, in turn resulting in lighter toasted products.
- Adjusting the speed control in a counterclockwise direction will slow the conveyor speed, in turn resulting in darker toasted products.

The conveyor toaster is designed to return the toasted product from the conveyor to the lower section at the front of the toaster.

# Cleaning Instructions

## CAUTION

- **ALWAYS** unplug the conveyor toaster before cleaning.
- **DO NOT** use any cleaning fluids that can be harmful to humans.
- **DO NOT** hose down, immerse or pressure wash any part of the conveyor toaster, including the catch tray.
- **NEVER** use a scrubber pad, steel wool or abrasive material to clean the conveyor toaster.



**ALWAYS DISCONNECT OR UNPLUG THE ELECTRICAL POWER FROM THE CONVEYOR TOASTER BEFORE CLEANING.**

## RECOMMENDED CLEANING

It takes very little time and effort to keep the conveyor toaster attractive and performing at top efficiency.

PART	REQUIRED ACTION	FREQUENCY
Body	Use a clean cloth and a non-abrasive cleaner to clean the stainless steel body of the Conveyor Toaster.  Wipe the polished front with a soft cloth.	Daily
Controls	Unit should be turned off when not in use.  It is recommended that the unit be disconnected from the power supply by shutting off power disconnect switch.  Use a clean cloth to wipe down controls and knobs	Daily
Catch Tray	Once the unit has cooled, remove the crumb tray from the unit and discard the food waste.  Wipe clean with a dry cloth. Using a non abrasive cloth and warm soapy water is recommended for cleaning.  Cleaning agents, after prolonged use, can damage stainless steel.	per Use or at least Daily

# Troubleshooting

ISSUE	CAUSE	SOLUTION
Slow heat up	Warm up	Allow 5 minnutes for warm up time
	Lower element off	Refer to operation instructions
	Element fault	Call for service
No heat up	Power supply	Check power source
	Function control has been turned on	Check the unit is correctly plugged in and turned on
	Internal wiring fault	Call for service
	Element fault	Call for service
Indicator light is not on	The indicator bulb has burned out	Call for service. Replace the indicator light
	The unit has not been turned on	Turn on and adjust the function setting dial
Conveyor is not rotating	The unit has not been turned on / adjust the function setting dial	Turn on and adjust the function setting dial
	Speed control fault	Call for service
	Motor fault	Call for service
	Gears and/or chain fault	Call for service
	Carry chain broken or loose	Call for service
	Drive gear and chain wheel damaged or broken	Call for service

If problems persist and the assigned solution does not remedy the issue, please call our Service Department at: 866-299-8625.

## Limited Warranty

Commercial Pro products are warranted to the original purchaser of new equipment that said equipment, when installed in accordance with our instructions within North America and subjected to normal use, is free from defects in material or workmanship for a period of 1 year. The labor warranty is one year from original installation or 18 months from actual factory shipment date whichever date occurs first. Unit must be sent prepaid to Globe Food Equipment ("GFE") for repair. No mileage or travel time is paid. Call for a Return Material Authorization.

THIS WARRANTY IS IN LIEU OF ALL OTHER WARRANTIES, WHETHER EXPRESSED OR IMPLIED. WE EXPRESSLY DISCLAIM ANY IMPLIED WARRANTY OF MERCHANTABILITY OR EXPRESSED OR IMPLIED WARRANTY OF FITNESS FOR A PARTICULAR PURPOSE.

COMMERCIAL PRO'S PRODUCT OBLIGATION AND LIABILITY UNDER THIS WARRANTY IS EXPRESSLY LIMITED TO REPAIRING EQUIPMENT WHICH PROVES TO BE DEFECTIVE IN MATERIAL OR WORKMANSHIP WITHIN THE APPLICABLE WARRANTY PERIOD. All repairs pursuant to this Warranty will be performed by Globe Food Equipment during normal working hours. IN NO EVENT SHALL WE BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES TO BUYER OR ANY THIRD PARTY, INCLUDING, WITHOUT LIMITATION, LOSS OF PROPERTY, PERSONAL INJURY, LOSS OF BUSINESS OR PROFITS OR OTHER ECONOMIC LOSSES, OR STATUTORY OR EXEMPLARY DAMAGES, WHETHER IN NEGLIGENCE, WARRANTY, STRICT LIABILITY, OR OTHERWISE.

This warranty is given only to the first purchaser from a retail dealer. No warranty is given to subsequent transferees.

This warranty does not cover product failures caused by: failure to maintain, neglect, abuse, damage due to excess water, fire, normal wear, improper set up and use. Periodic maintenance, not covered.

This warranty is not in force until such time as a properly completed and signed installation/warranty registration form has been received within 30 days from the date of installation.

Proof of purchase is required if extended more than 1 year from date of shipment from the factory

THE FOREGOING WARRANTY PROVISIONS ARE A COMPLETE AND EXCLUSIVE STATEMENT BETWEEN THE BUYER AND SELLER. COMMERCIAL PRO NEITHER ASSUMES NOR AUTHORIZES ANY PERSONS TO ASSUME FOR IT ANY OTHER OBLIGATION OR LIABILITY IN CONNECTION WITH SAID EQUIPMENT.

Example of items not covered under warranty, but not limited to just these items:

1. Acts of God, fire, water damage, burglary, accident, theft.
2. Freight damage.
3. Improper installation or alteration of equipment.
4. Use of generic or after market parts.
5. Repairs made by anyone other than a designated servicer.
6. Lubrication.
7. Expendable wear parts, adjustable feet, blown fuses, lamps, etc.
8. Cleaning of equipment.
9. Misuse or abuse.