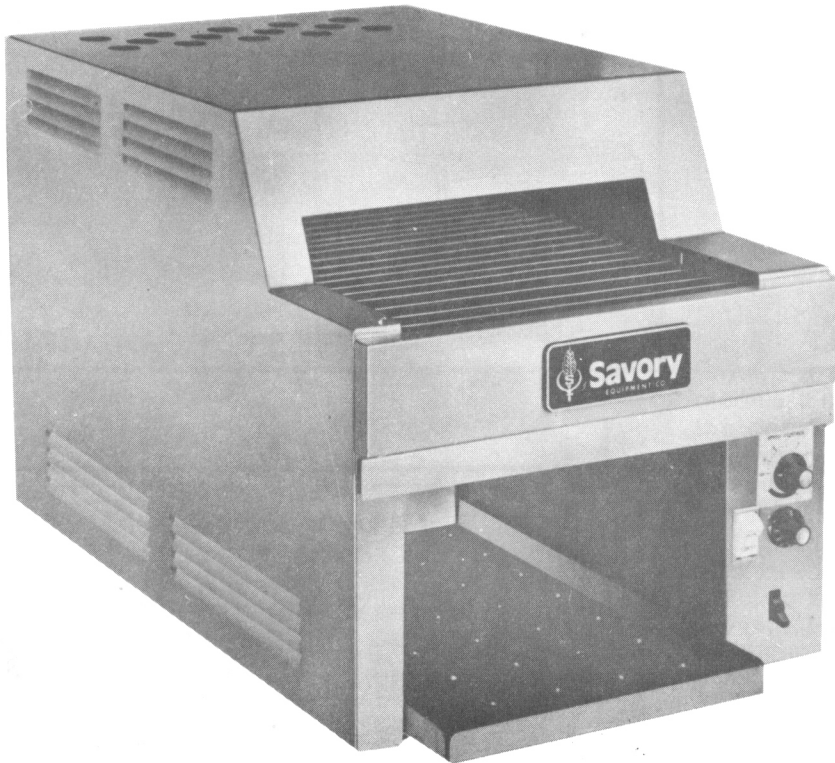


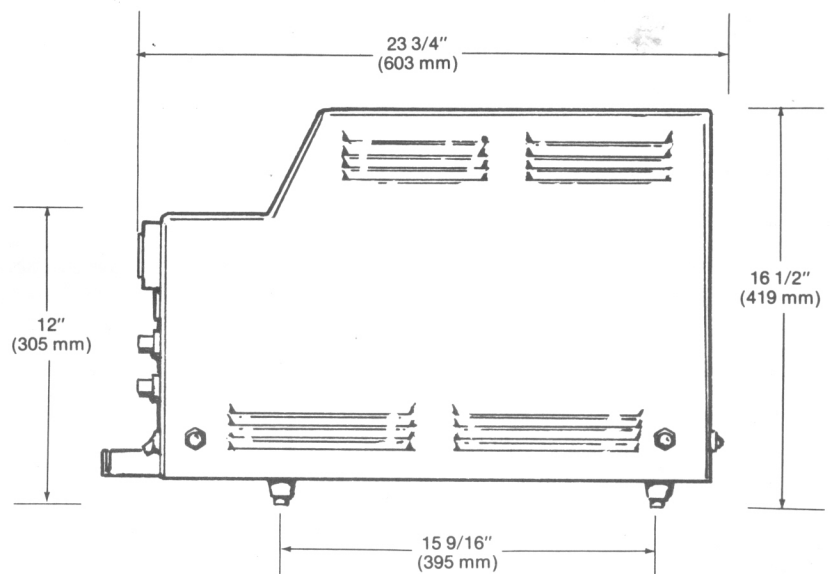
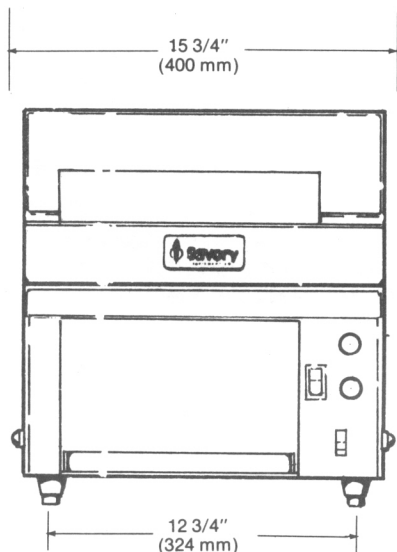
# INSTALLATION & OPERATION

## RT-2/RT-2VS HORIZONTAL CONVEYOR TOASTERS



The RT-2 and RT-2VS horizontal conveyor toasters are capable of toasting a variety of products; breads, buns, English muffins, bagels, etc. Standard features on both models include the choice of toasting one side or both sides of a product and variable heat control.

The RT-2VS models have a variable speed control that allows for regulation of the conveyor speed. All installation and operation information given in this booklet pertains to both the RT-2 and RT-2VS models except where noted.



### BEFORE INSTALLATION:

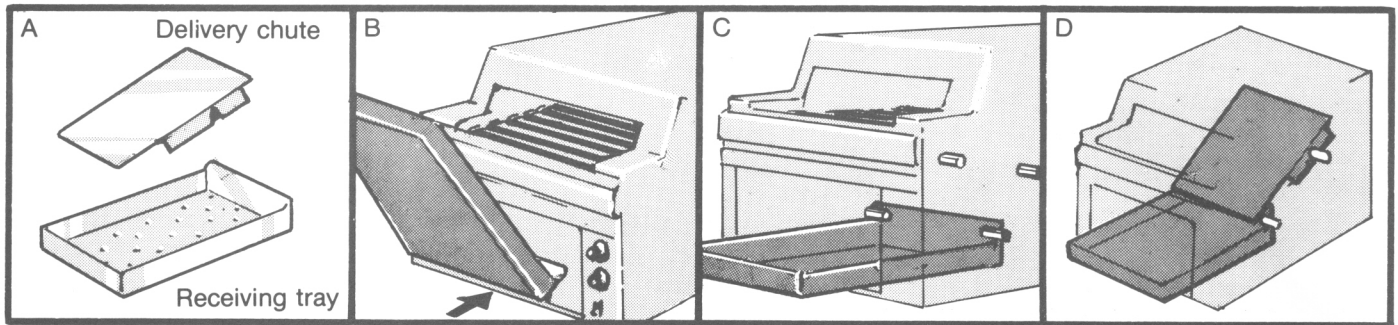
The toaster should be placed in the most convenient location for ease of cleaning, maintenance, service and general operation. Careful consideration should be given to avoid drafts, close proximity to grease or vapor-producing appliances, or other high ambient heat equipment.

Minimum of 1/2" clearance is required for air circulation. This is assured by the rounded "acorn" nuts protruding from the sides and rear. Overhead clearance from the top of the toaster should be as much as possible and sufficient to allow heat dissipation.

## INSTALLATION:

The toaster must be level for proper operation and comes equipped with adjustable legs for this purpose. The receiving tray and delivery chute can now be installed (Figure A). Locate the four protruding pins inside the bottom front opening of the toaster. The two lower pins lock the receiving tray into position. The two upper pins support the delivery chute on one end. The other end of the chute rests on the lower pins so it lies at an angle from the conveyor to the receiving tray. The receiving tray is installed first. Tilt the

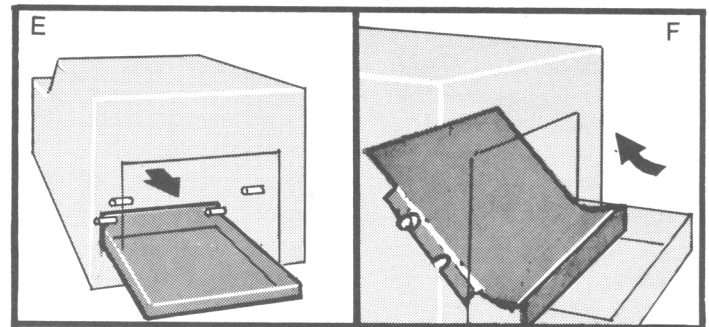
tray so that the back end slides along the bottom of opening and passes under and behind the two lower pins (Figure B). With tray resting flatly on bottom of opening, gently pull toward you until the back wall is stopped by the pins (Figure C). The delivery chute is now installed through the same opening. The notches in the sides must be with the open side down (Figure A). Slide chute over the upper pins until they rest in notches, then lower chute so opposite end rests on the lower pins (Figure D).



### Rear Delivery: (EXTRA OPTION)

Install toast receiving tray through lower front opening and slide through until the one high side wall rests against the two lower pins (Figure E). The toast delivery chute is now installed through the rear opening and brought up at an angle with the curved end down. The notches closest to the upper (flat) end on the chute rest over the upper pins. The lower curved end of the chute rests in the receiving tray (Figure F).

To convert to front delivery remove the receiving tray and reinstall as shown in Figure A. Delivery chute is inserted with curved end up and flat end resting in receiving tray (Figure D).



## ELECTRICAL INSTALLATION:

The RT-2 and RT-2VS toasters are available in 120V, 208V and 240V models. Voltage is specified on the data plate located on the back panel of the toaster.

### WARNING

Toaster is to be used with voltage specified on data plate only. Warranty will be void if used with any other than voltage specified on data plate.

All toasters are factory supplied with a 3' power cord terminated in a NEMA approved plug as specified for the particular voltage. Select the mating receptacle to match the plug from the electrical specification chart shown.

The circuit on which the receptacle is installed must be of adequate wiring size and sufficient capacity to meet the requirements indicated on the toaster data plate, and in conformance with the National Electrical Code and local electrical installation codes.

### ELECTRICAL SPECIFICATIONS

VOLTAGE	AMPS	KW	PLUG	RECEPTACLE
120V	30	3.6	5-30P	5-30R
208V	20.3	4.2	6-30P	6-30R
240V	17.6	4.2	6-20P	6-20R

## OPERATION:

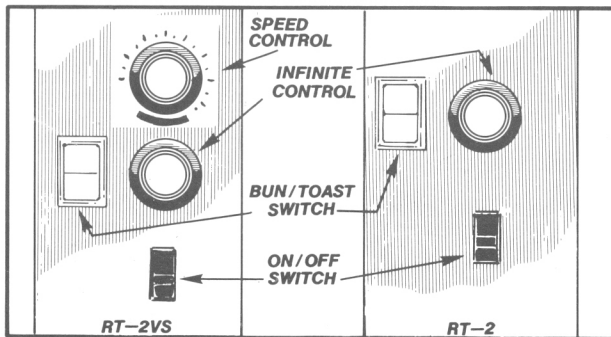
### WARNING HOT SURFACES ARE PRESENT. USE CAUTION WHILE OPERATING.

Each toaster is equipped with two heating zones. Each consists of two heating elements; one standby and one thermal element. These zones are located above and

below the conveyor belt. The standby elements are controlled by the On/Off switch and the thermal elements are controlled by the Infinite Control switch, which pulsates electricity to the elements. You will not be able to see red color on the thermal elements unless the Infinite Control switch is set in a high position—#8-9.

Model RT-2 toasters have no controls to regulate the conveyor belt speed. The RT-2VS models do have a conveyor speed control. The conveyor speed on these models can be regulated and controlled to slow, medium or high (maximum) speed. This feature enables the operator to toast a wide variety of products. By turning the speed control counter-clockwise you increase the conveyor speed. Turning clockwise you decrease the speed.

Both the RT-2 and RT-2VS models are capable of toasting one or both sides of a product. This is controlled by the Bun-Toast switch. In the "TOAST" position, two sides can be toasted; in the "BUN" position one side can be toasted.



**INITIAL START-UP:** After the toaster is installed, flip the On/Off switch to the "ON" position, and turn the Infinite Control knob to #9. On the RT-2VS models, turn the speed control to maximum speed setting (counter-clockwise until stopped). Set Bun-Toast switch to "TOAST" position.

#### NOTE

To avoid damage to the conveyor system, always have the conveyor belt running when heaters are working.

**A 20 MINUTE PRE-HEAT TIME IS REQUIRED.** After pre-heat time has elapsed, turn the Infinite Control to #5.

#### TOASTING HINTS:

1. Moisture content is the most important consideration in producing a consistently high quality product. The moisture content of the product must be as uniform as possible.
2. It is not recommended that you toast refrigerated or frozen products. Allow product to reach room temperature.
3. Pre-spreading of products is not recommended before toasting or warming. This can cause grease build-up in food areas, smoke, and unsanitary conditions.
4. Use a soft spread on finished product.

#### CLEANING AND MAINTENANCE:

Savory toasters are designed for easy cleaning and minimum maintenance. The stainless steel outer case requires nothing more than a daily wiping with a 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.

Care must be taken to prevent water or cleaning compounds from getting on internal parts, especially the switches on the control panel.

This unit is designed so that any crumbs which may

Wait approximately 5 minutes for the toaster to cool down. On RT-2VS models, also turn the conveyor speed control to desired setting. (Some experimentation will be necessary to determine the correct speed control setting that delivers the desired results on individual products.) The unit is now ready to toast on both sides of a product.

#### TOASTING BREAD: (Two sided toasting)

Follow instructions under "Initial Start-up." After toaster is properly pre-heated, place 2 slices of bread, side by side, on the conveyor belt, and continue feeding bread in the same manner. The product passes through the toaster and slides down the chute into the receiving tray. Leaving the toasted product in the receiving tray allows the product to remain warm until needed.

If product is too dark, decrease the Infinite Control one number and wait one minute for heat dissipation. Repeat procedure if product remains too dark. If the product is too light, increase the Infinite Control one number and wait several minutes for heat build-up.

On RT-2VS units, if product remains light after increasing the Infinite Control, slow the conveyor speed slightly by turning the speed control knob clockwise. On RT-2 models, it may be necessary to pass the product through the conveyor a second time to achieve the desired toasting results.

#### TOASTING BUNS: (One sided toasting)

Follow instructions under "Initial Start-Up," but set Bun/Toast switch to "BUN" position. Feed buns with cut side up onto conveyor belt in the same manner as for "Toasting Bread". If product is too light or too dark, follow instructions under "Toasting Bread."

When toasting English muffins, bagels, or other products requiring a longer toasting time, we recommend you start with the infinite control knob set at mid-point (#5) and vary the conveyor speed to obtain the desired toasting results. Rye, whole wheat, and raisin bread may also require a slightly slower conveyor speed.

On RT-2 models, a second pass through the conveyor may be necessary to achieve the desired toasting results.

collect on the base may be easily removed. Simply lift out the receiving tray and the delivery chute and brush off the crumbs.

The heat reflector tray, located beneath the conveyor, should be removed and cleaned daily.

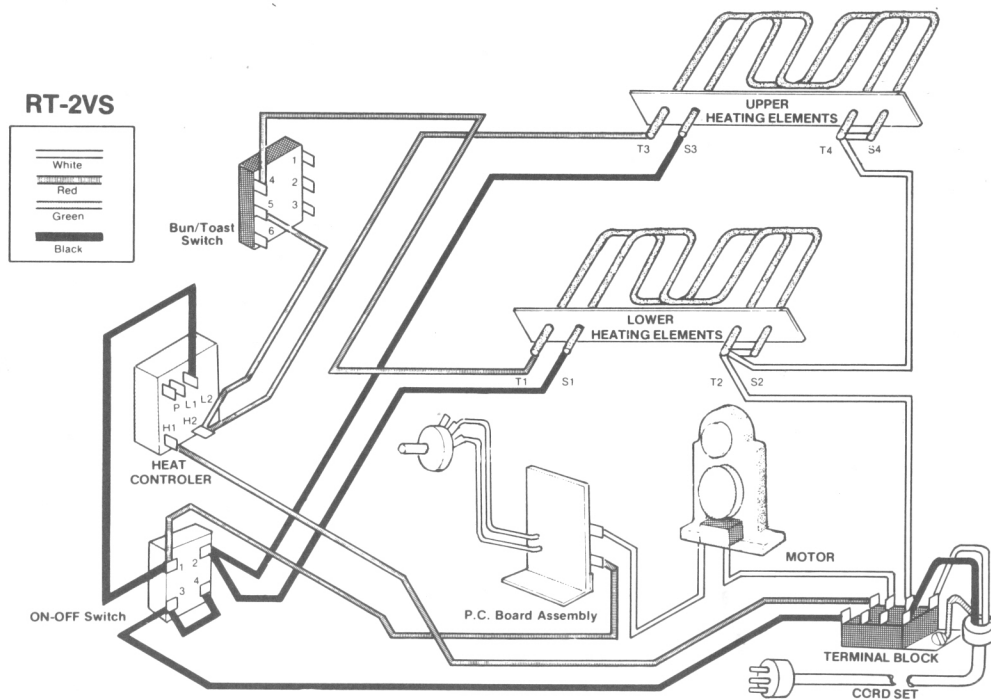
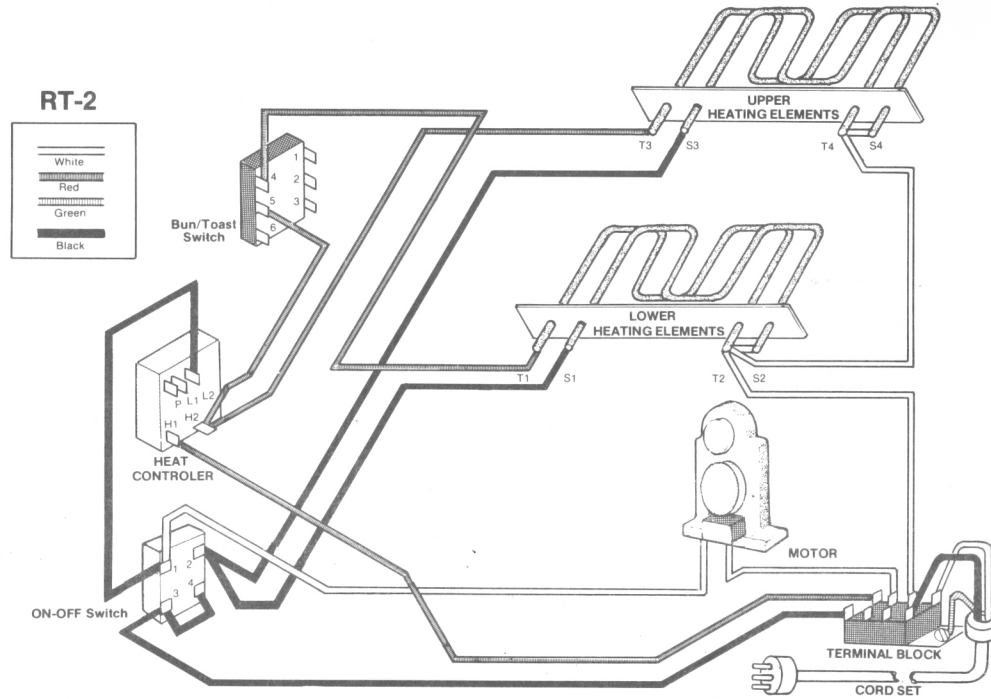
The teflon coated conveyor belt should be wiped clean daily. This can be done by running the conveyor and wiping with a side to side motion. **CAUTION: HEATING ELEMENTS MUST BE OFF WHEN CLEANING CONVEYOR BELT.**

## WARRANTY:

The RT-2 and RT-2VS toasters carry a one year warranty on parts, **two year warranty on heating elements**, and a 90 day warranty on labor from date of purchase. Damage resulting from accidents, misuse, abuse or failure to

follow use and care instructions or improper installation voids this warranty. See warranty card supplied with this unit for complete warranty details.

## WIRING DIAGRAMS:



# Savory|ALCO

A Division of ALCO Foodservice Equipment Company

349 Essex Rd., Box 608, Neptune, N.J. 07753  
(201) 922-0044 • TLX 132439