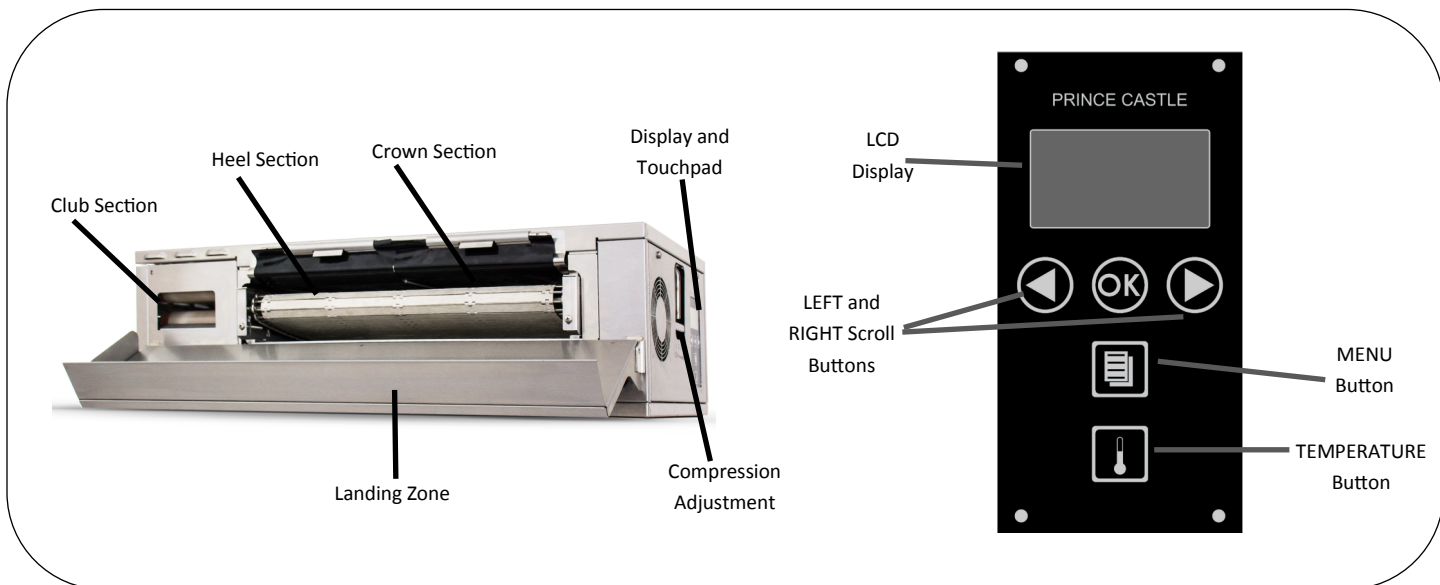


## Product Identification



### LIMITED WARRANTY

This product is warranted to be free from defects in material and/or workmanship for a period of two (2) years from date of original installation, not to exceed 30 months from date of shipment from our factory. Any part or component which proves to be faulty in material and/or workmanship within the warranty period will be replaced or repaired (at the option of Prince Castle, Inc.) without cost to the customer for parts or labor.

This warranty is subject to the following exceptions/conditions:

- Use of any non-genuine Prince Castle parts voids this warranty and all work must be performed by an authorized Prince Castle Service Agent.
- All labor shall be performed during regular work hours. Overtime premium will not be covered.
- Travel charges are limited to 200 kilometers (100 miles) round trip, 2 hours travel time, one trip per repair.
- Damage caused by carelessness, neglect, and/or abuse (e.g., using wrong current, dropping, tampering with or altering electrical components, or improper cleaning) is not covered.
- Equipment damaged in shipment, by fire, flood or an act of God is not covered.
- Damage to non-stick coated surfaces is not covered by this warranty.

### TABLE OF CONTENTS

Product Identification.....	Page 1
Warranty Statement.....	Page 1
Table of Contents.....	Page 1
Electrical Specifications.....	Page 2
Safe Service Practices.....	Page 2
Serial Number Matrix.....	Page 2
Installation.....	Page 5
Operation.....	Page 6
Cleaning—Daily.....	Page 7
Cleaning—Weekly.....	Page 10
Release Sheet Replacement.....	Page 11
Club Belt Replacement.....	Page 12
Display Menu Options.....	Page 14
Management Programming.....	Page 16
Exploded View and Parts List.....	Page 19
Troubleshooting Guide.....	Page 27



355 East Kehoe Blvd. • Carol Stream, IL 60188 USA  
Telephone: 630-462-8800 • Toll Free: 1-800-PCASTLE  
Fax: 630-462-1460 • www.princecastle.com

# Horizontal Core Bun Toaster

## CBT-SB-NA-1PS



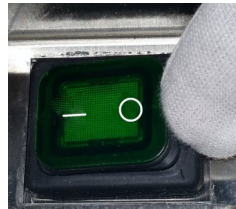
### Electrical Specifications

CBT-SB-NA-1PS 200-240VAC, 50/60 Hz, 1 Ph.

### Disconnect Power

 **WARNING**

Failure to turn off the unit before servicing could result in severe bodily injury or death. Switch the On/Off switch to the Off position



### Important

Prince Castle reserves the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions, or replacements for previously purchased equipment.

### Safe Service Practices

 **WARNING**

Indicates information important to the proper operation of the unit. Failure to observe may result in damage to the equipment and/or severe bodily injury or death.

 **CAUTION**

Indicates information important to the operation of the unit. Failure to observe may result in damage to the equipment.

#### GENERAL

This appliance is designed for toasting bread products in a commercial McDonalds kitchen. The dimensions of the bread products as defined by McDonalds.

 **CAUTION**

Do not hose down or use a water jet on the unit. Keep the unit away from running water. Disconnect power cord before performing any cleaning or maintenance.

 **CAUTION**

Equipment must be elevated from the floor at all times during cleaning and operation.

### Serial Number Matrix

The manufacture date is encoded in the unit's serial number. The service bench installation date (used to determine warranty coverage) is considered to be the end of the following month. For example:

Serial Number: FJ0000458  
 Manufacture Date: June 2014  
 Service Bench Installation Date: July 31, 2014

		SERIAL NUMBER MATRIX									
		2014	2015	2016	2017	2018	2019	2020	2021	2022	
		J	K	L	M	N	O	P	Q	R	
January	A	AJ	AK	AL	AM	AN	AO	AP	AQ	AR	
February	B	BJ	BK	BL	BM	BN	BO	BP	BQ	BR	
March	C	CJ	CK	CL	CM	CN	CO	CP	CQ	CR	
April	D	DJ	DK	DL	DM	DN	DO	DP	DQ	DR	
May	E	EJ	EK	EL	EM	EN	EO	EP	EQ	ER	
June	F	FJ	FK	FL	FM	FN	FO	FP	FQ	FR	
July	G	GJ	GK	GL	GM	GN	GO	GP	GQ	GR	
August	H	HJ	HK	HL	HM	HN	HO	HP	HQ	HR	
September	J	JJ	JK	JL	JM	JN	JO	JP	JQ	JR	
October	K	KJ	KK	KL	KM	KN	KO	KP	KQ	KR	
November	L	LJ	LK	LL	LM	LN	LO	LP	LQ	LR	
December	M	MJ	MK	ML	MM	MN	MO	MP	MQ	MR	

### Installation

**1 Unpack and Inspect.** Remove the unit from the carton and inspect for signs of damage. If there is damage to the unit:

- Notify the carrier within 24 hours of delivery
- Save carton and packaging materials for inspection purposes.
- Contact your local dealer.

**3 Place toaster on flat surface.** Remove blue and/or white protective covering.

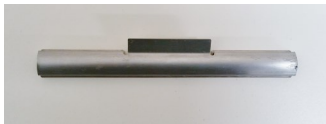


**CAUTION**

Two man lift, unit weight is more than 150 lbs.

**2 Verify parts.** Verify that all parts have been received. When replacing parts use Prince Castle parts only.

- Horizontal Core Bun Toaster
- In-Feed Rack
- Landing Zone
- Release Sheet Clips



- Release Sheet Mounting Bars (2X)



- Release Sheets (2X)



**4 Follow daily PM procedures.** (for first time use)

**5 Connect heated landing zone.** Slide the heated landing zone into the connector verifying the pins are in the correct orientation. The connector can only be inserted one way. Once the connector is fully inserted, secure by turning clockwise.



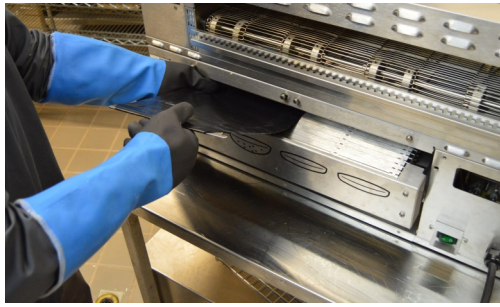
**Install heated landing zone .** Slide the landing zone onto 1 hook on each side. Ensure the landing zone is secure before operating the unit.



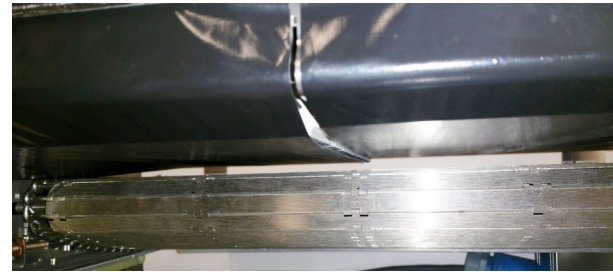
**Install In-Feed Rack.** Insert the infeed rack onto the two notches on the front side of the unit

### Installation

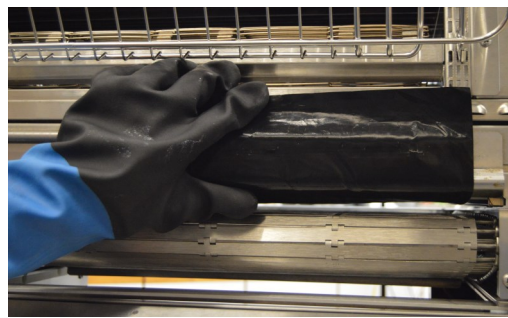
**6** Feed release sheets through the toaster, in-feed to out-feed and connect the release sheet mounting bars.



**9** Visually inspect that the sheets are taught and ripple free over the heater platen afterwards by peering down the heating chamber. Disconnect clips and reset if not.



**7** Clip the heel-side release sheet first being sure to shift the sheet toward the upper step corner on the platen as shown.



**8** Connect retaining clips by holding the release sheet tight over the mounting rods, ensuring that they are straight. Press clips over rods until there is solid engagement.



**10** **Plug unit in.** Plug unit into a grounded receptacle with a matching plug configuration.



All electrical connections must be in accordance with local electrical codes and any other applicable codes.


If the supply cord is damaged, it must be replaced by the manufacturer, its service agent, or similarly qualified persons in order to avoid hazards.

To prevent an electric shock hazard, this device must be bonded to equipment in close proximity with an equipotential bonding conductor. This device is equipped with grounding lug for this purpose and is marked with the following symbol.




### Operation

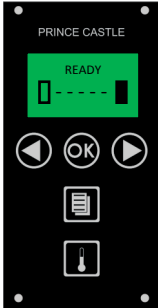
**1 Turn unit ON.** Turn the On/Off switch located on back of toaster to ON. The Prince Castle screen will appear in the display for three seconds. (Ensure the conveyor is fully closed)




**2 Wait through Warm-Up.** During Warm-Up, the LCD display will read "WARMING UP". Warm-Up time, is about 20 minutes.

**3**  **WARNING**  
**BURN/ELECTRICAL SHOCK HAZARD! Platen sections are HOT and can cause severe burns or severe shock. Keep hands and objects out of the toaster unit! Failure to exercise caution may result in serious injury! Turn the unit off, and let it cool down completely before touching or working on internal apparatus.**

**Watch for READY status.** When ready temperature is reached, the LCD display will read "READY".




**4 View temperatures, if desired.** Pressing the TEMPERATURE button once will display the front and rear platen actual temperatures. Pressing a second time will return the LCD display to the READY screen.




**4 Choose the compression adjustments.** Dial the platen adjustment for the product part (Crown and Heel). The default settings are set to a compression of 3. To adjust compression, press in on the metal plate, and move compression adjustment lever to the desired position.

Because of variances in bun production, it may be necessary to adjust the bun compression for the Crown and Heel. The Club compression is not adjustable. Increase bun compression if buns are toasted too light. Be careful not to over compress the buns.




**5 Feeding in Buns.** Feed buns cut side up in the appropriate lanes of the in-feed rack. Facing the in-feed rack from left to right, the proper order is:

Lane 1	Lane 2	Lane 3	Lane 4	Lane 5
CROWN	CROWN	HEEL	HEEL	CLUB



**6 Adjusting Toast.** For lighter toast, press and hold, ~5 seconds, directional key (left) until indicator move towards lighter rectangle. For darker toast, repeat with the direction key (right) that points toward the blackened rectangle.



### Operation

7

**Remove Stuck Product.** Retrieve stuck product by first shutting off the power to the unit. Depressing latch on left side of in-feed conveyor assembly and gently open enough to retrieve the stuck product. **BE CAREFUL NOT TO CONTACT HEATER PLATEN DURING RETRIEVAL, IT WILL BE VERY HOT.** Gently close the conveyor assembly until latch is closed when retrieval is complete.



### Cleaning—Daily

1

Remove crumbs from the crumb collection portal by wiping with a clean, sanitizer-soaked towel. Then, clean the crumb collection portal with a clean, sanitizer-soaked towel sprayed with Heavy Duty Degreaser solution. Rinse with a separate, clean, sanitizer-soaked towel.



4

Wipe out landing zone tray with a clean, sanitizer-soaked towel sprayed with Heavy Duty Degreaser solution. Rinse with a separate, clean sanitizer-soaked towel.



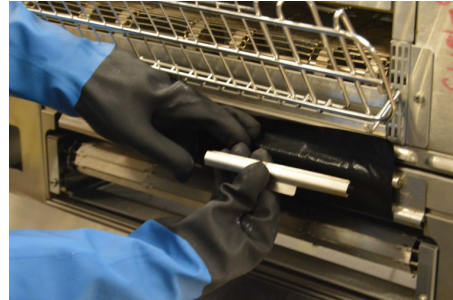
2

Wipe out crumbs from conveyor crumb collection shelf below the conveyor tray with sanitizer-soaked towel. Gently, un-latch and pull forward the conveyor assembly and further wipe away. Then wipe the conveyor crumb collection shelf with a clean, sanitizer-soaked towel sprayed with Heavy Duty Degreaser solution. Rinse with a separate clean sanitizer-soaked towel.



5

Remove Teflon release sheet retaining clips located over landing zone by lifting straight up. Be careful not to lose the retaining clips. Clean with a with a clean, sanitizer-soaked towel sprayed with Heavy Duty Degreaser solution. Rinse with a separate clean, sanitizer-soaked towel.



3

Wipe down in-feed rack with a clean, sanitizer-soaked towel sprayed with Heavy Duty Degreaser solution. Rinse with a separate clean, sanitizer-soaked towel.



6

Remove Teflon release sheets by first removing the in-feed rack and the by lifting up gently on the front retaining brackets located over the in-feed. Be careful not to lose the retaining brackets. Lay release sheets on a clean surface before cleaning.



### Cleaning—Daily

7

Being careful not to crease the sheet, wipe release sheets with a clean, sanitizer-soaked towel sprayed with APSC solution. Rinse with a separate clean, sanitizer-soaked towel. Wash, rinse, and sanitize the retaining clips at the 3-compartment sink. Allow to air dry.



10

Reconnect retaining clips by holding the release sheet tight over the mounting rods, ensuring that they are straight. Press clips over rods until there is solid engagement.



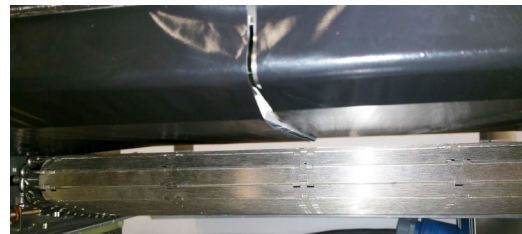
8

Re-feed the clean release sheets back through the toaster, in-feed to out-feed and reconnect the brackets.



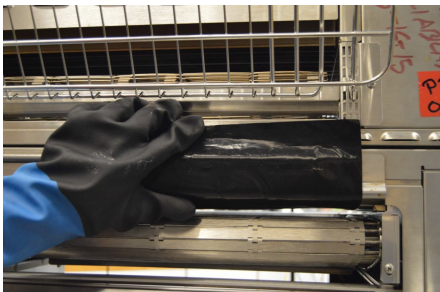
11

Visually inspect that the sheets are taught and ripple free over the heater platen afterwards by peering down the heating chamber. Disconnect clips and reset if not.



9

Re-clip heel-side release sheet first being sure to shift the sheet toward the upper step corner on the platen as shown.

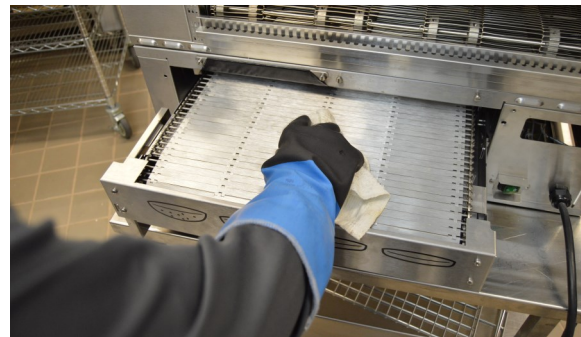
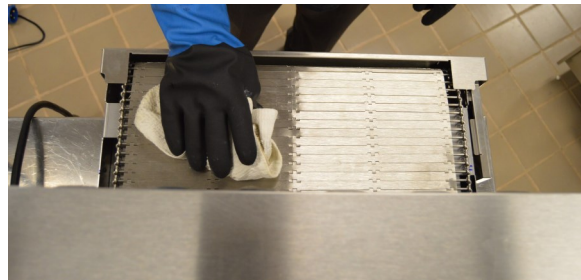


### Cleaning—Daily

**12** Remove in-feed rack and the depress latch on left hand side of in-feed and gently pull out conveyor until it stops. Clean conveyor belt with Kay Heavy duty Degreaser as follows:

1. Spray conveyor belt with heavy duty degreaser solution
2. Wipe belt from side to side, parallel with belt grain, removing brown residue
3. Rinse the same area with a clean, sanitizer-soaked towel to clear particulate.
4. Manually advance the conveyor belt to clean the next section.

Repeat steps 1-4 until entire conveyor belt has been cleaned.



**13** Wipe down entire unit with a clean, sanitizer-soaked towel sprayed with Heavy Duty Degreaser solution. Rinse with a clean, sanitizer-soaked towel.



# Horizontal Core Bun Toaster

## CBT-SB-NA-1PS



### Cleaning—Weekly / As Needed

**1** Put on Heat Resistant Gloves. Open the conveyor drawer. Ensure toaster is hot before applying Heat Activated Grill & Toaster Cleaner (HAGTC). Apply a small amount HAGTC to a clean, sanitizer-soaked grill cloth and then spread evenly across exposed section of belt to completely coat the belts. Repeat applying product until all areas of the belt are coated. Close conveyor and let run for 5 seconds to advance the belt to new location before applying additional cleaner.



**2** Spread solution onto belt, going across/with the grain of the belt.



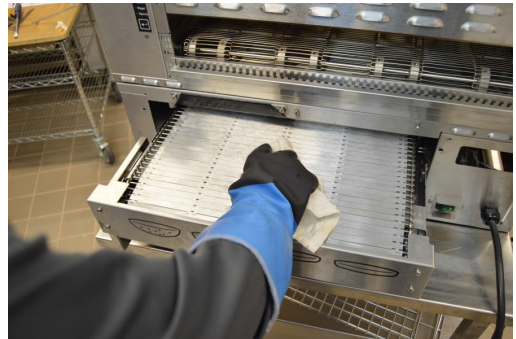
**3** Close the conveyor assembly, and allow conveyor to run for 6 minutes. (Stains will begin to darken)



**4** Wipe stains with a clean, sanitizer-soaked grill cloth, wiping straight across the belts until soils are removed. Open/close conveyor until entire belt has been cleaned.



**5** Rinse entire belt with a separate, clean sanitizer-soaked grill cloth thoroughly.

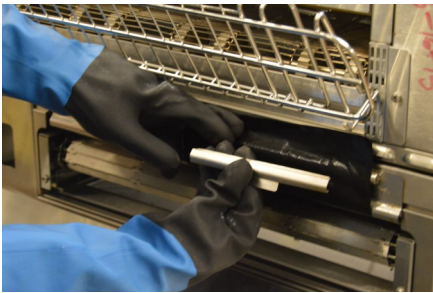


**6** Close the conveyor drawer by sliding in, until locked in place.

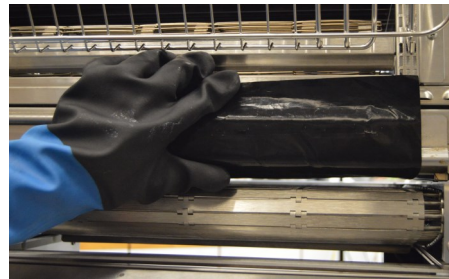


### Release Sheet Replacement

**1** Remove Teflon release sheets retaining clips located over landing zone by lifting up on them. Be careful not to lose the retaining clips.



**4** Re-clip heel-side release sheet first being sure to shift the sheet toward the upper step corner on the platen as shown.



**2** Remove Teflon release sheets by first removing the in-feed rack and the by lifting up gently on the front retaining brackets located over the in-feed. Be careful not to lose the retaining brackets.



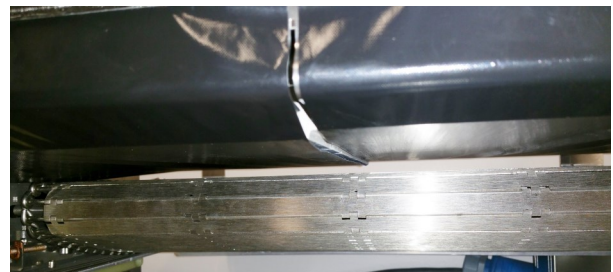
**5** Reconnect retaining clips by holding the release sheet tight over the mounting rods, ensuring that they are straight. Press clips over rods until there is solid engagement.



**3** Re-feed new release sheets back through the toaster, from the in-feed to out-feed side and reconnect the brackets.



**6** Visually inspect that the sheets are taught and ripple free over the heater platen afterwards by peering down the heating chamber. Disconnect clips and reset if not.



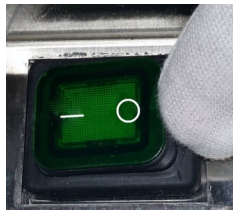
### Club Belt Replacement

Depending on toaster use, the club belts should be replaced approximately every 6 months. Belts should be replaced if worn or torn.

Torn belt should be replaced



**1** Turn Toaster OFF and Unplug Toaster.



**2** Put on a pair of high temperature gloves.

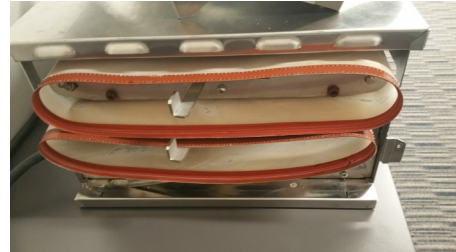
**3** Remove right side cover from unit.



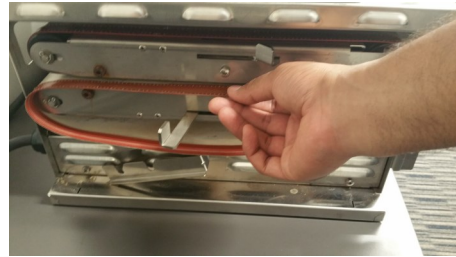
**4** Pivot latch arm counterclockwise, and remove belt tension by pivoting tension arms towards the left..



**5** Remove old belts.



**6** Install new belts.



**7** Be sure the bead on belt rides in groove in belt rollers.



### Club Belt Replacement

8

Pivot tension arms down and engage latch arm.

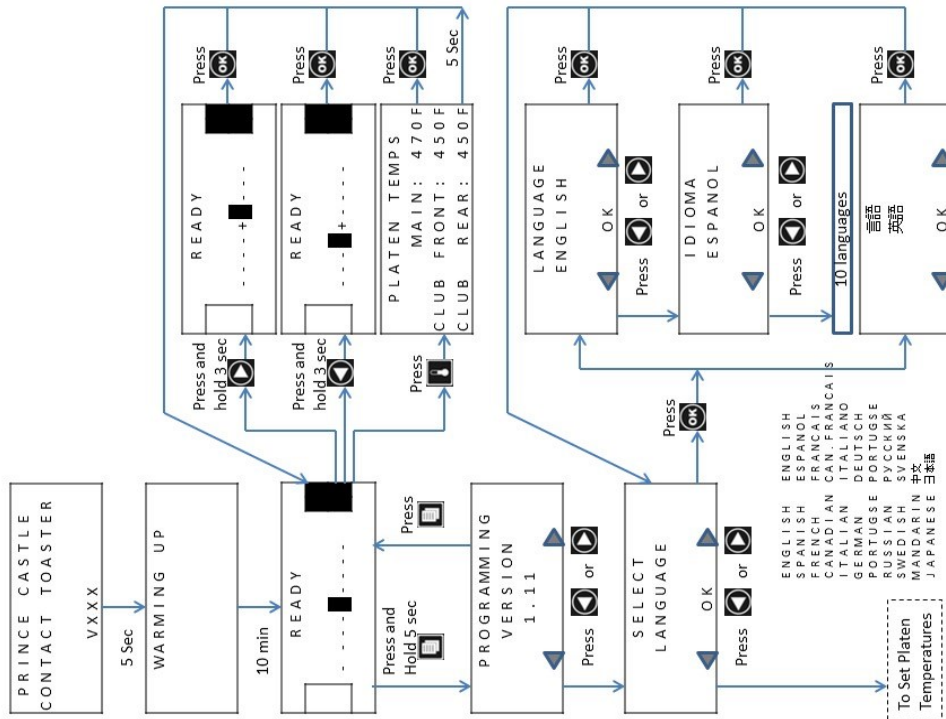
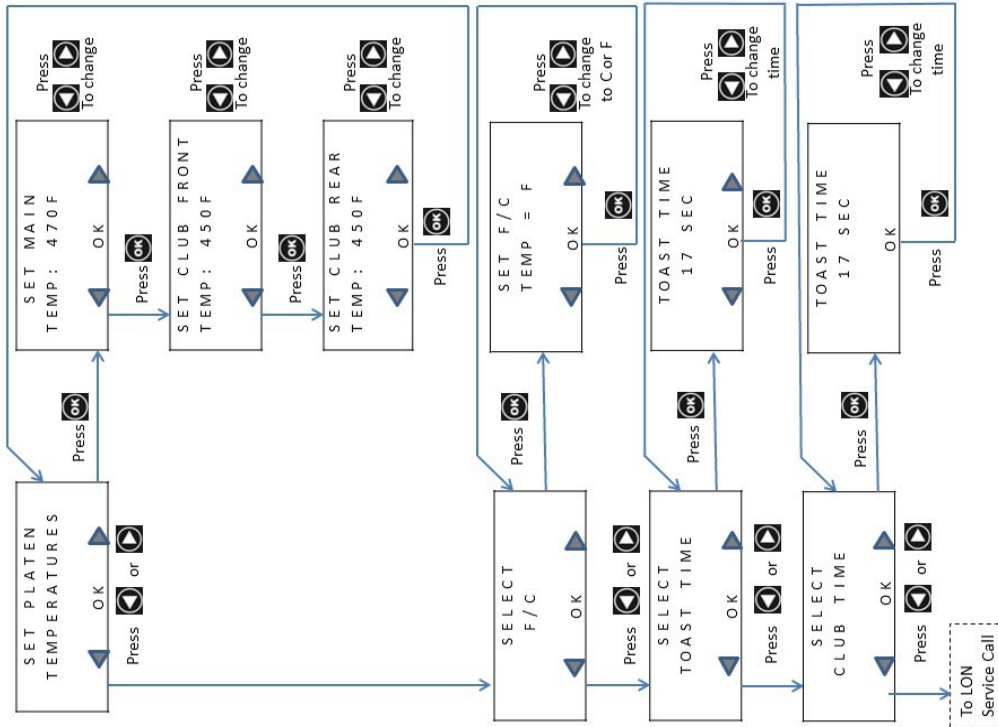


9

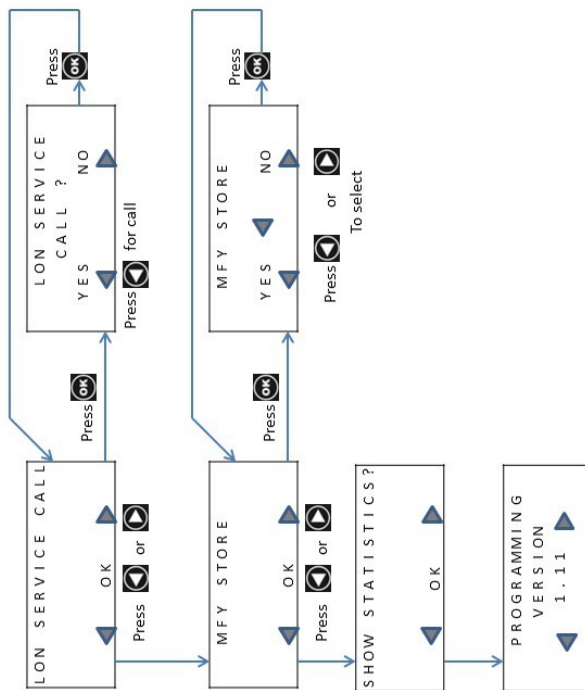
Replace right side cover on unit.



### Display Menu Options



Display Menu Options (Continued...)



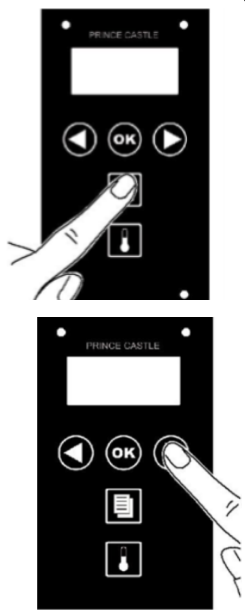
### Management Programming

**1**

To Enter Programming screens  
 Press and hold the MENU button for 6 seconds. The PROGRAMMING VERSION screen will appear in the LCD display.

From the PROGRAMMING VERSION screen, you may:

Press RIGHT scroll button to advance to the next menu item



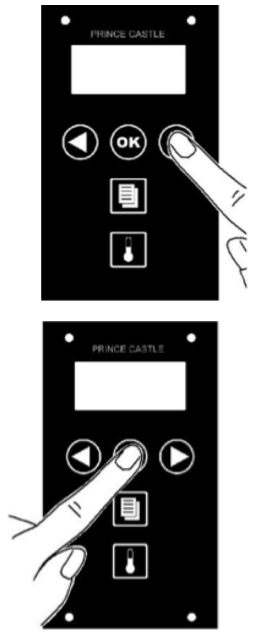
**3**

To Adjust PLATEN TEMPERATURE from the SELECT LANGUAGE Screen, press the RIGHT scroll button. Press the OK button to enter the programming screen.

A. From the PLATEN TEMPERATURE screen that appears adjust the temperature using the RIGHT and LEFT scroll buttons.

Accept the new Temperature by pressing OK.

NOTE : To cancel without accepting the new setting, press the MENU logo button to return to the previous screen



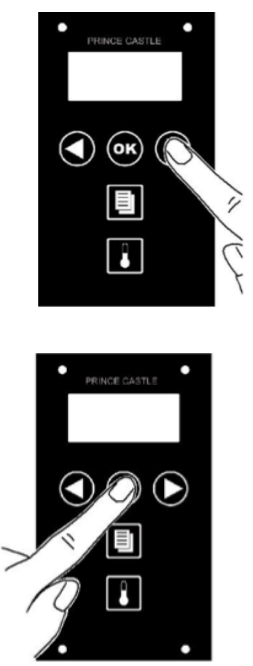
**2**

To Change the LANGUAGE from the PROGRAMMING VERSION

Screen, PRESS the left scroll button.

From the SELECT LANGUAGE Screen, Press OK button

- A. From the LANGUAGE screen that appears, use the RIGHT and LEFT scroll buttons. TO select different Language
- B. Accept the new language by pressing OK button to return to the SELECT LANGUAGE screen

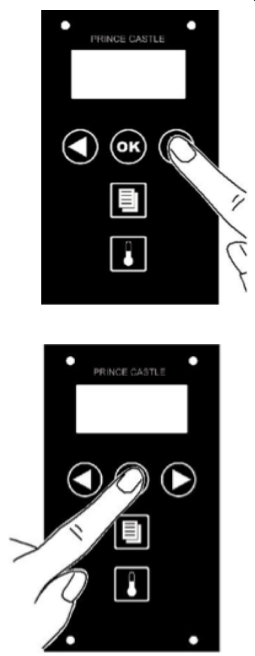


**4**

To adjust SELECT F/C From The PLATEN TEMPERATURE screen, press the RIGHT scroll button.

From the SELECT F/C screen that appears, press the OK button.

- A. From the SET F/C Screen that appears, Use the LEFT and RIGHT scroll buttons to Select TEMP = F ( Fahrenheit ) or C (Celsius )
- B. Accept the new scale By pressing the OK Button to return to The SELECT F/C screen



### Management Programming (Continued)

**5**

To adjust set TOAST TIME from the SELECT F/C screen, press the RIGHT scroll button

From the SELECT TOAST TIME Screen, Press OK button

- A. From the SELECT TOAST TIME that appears, Adjust the set point Time Using the RIGHT and LEFT Scroll buttons. Accept The new toast time by Pressing OK.

NOTE : To cancel without accepting the new setting, press the MENU logo button to return to the previous screen



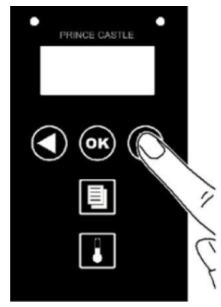
**7**

To enter LON SERVICE CALL from CLUB TOAST TIME screen, press the RIGHT scroll button.

From the LON SERVICE CALL Screen, Press OK button

From the LON SERVICE CALL screen that appears, the following options are available

- YES = LEFT scroll button
- NO = RIGHT scroll button
- OK = Cancel / Go Back



**6**

To adjust CLUB TOAST TIME from the SELECT TOAST TIME screen, press the RIGHT scroll button

From the SELECT CLUB TOAST TIME Screen, Press OK button

- A. From the SELECT CLUB TOAST TIME that appears, Adjust the set point Time Using the RIGHT and LEFT Scroll buttons. Accept The new toast time by Pressing OK.

NOTE : To cancel without accepting the new setting, press the MENU logo button to return to the previous screen



**8**

To enter MFY STORE from LON SERVICE CALL screen, press the RIGHT scroll button.

From the MFY STORE Screen, Press OK button

From the MFY STORE screen that appears, the following options are available

- YES = LEFT scroll button
- NO = RIGHT scroll button
- OK = Cancel / Go Back



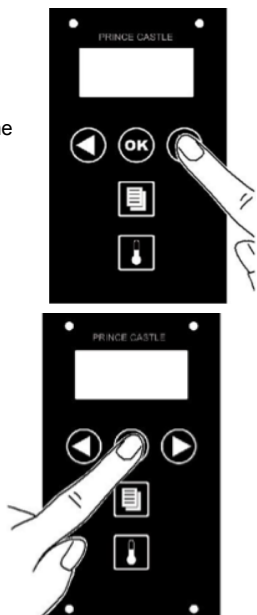
### Management Programming (Continued)

**9**

To view Service Codes, From the MFY Store screen, press the RIGHT scroll button once.

From the Service Codes screen,

- A. Select OK to check the service codes
- B. Refer to Service codes page to understand the operation of the unit.



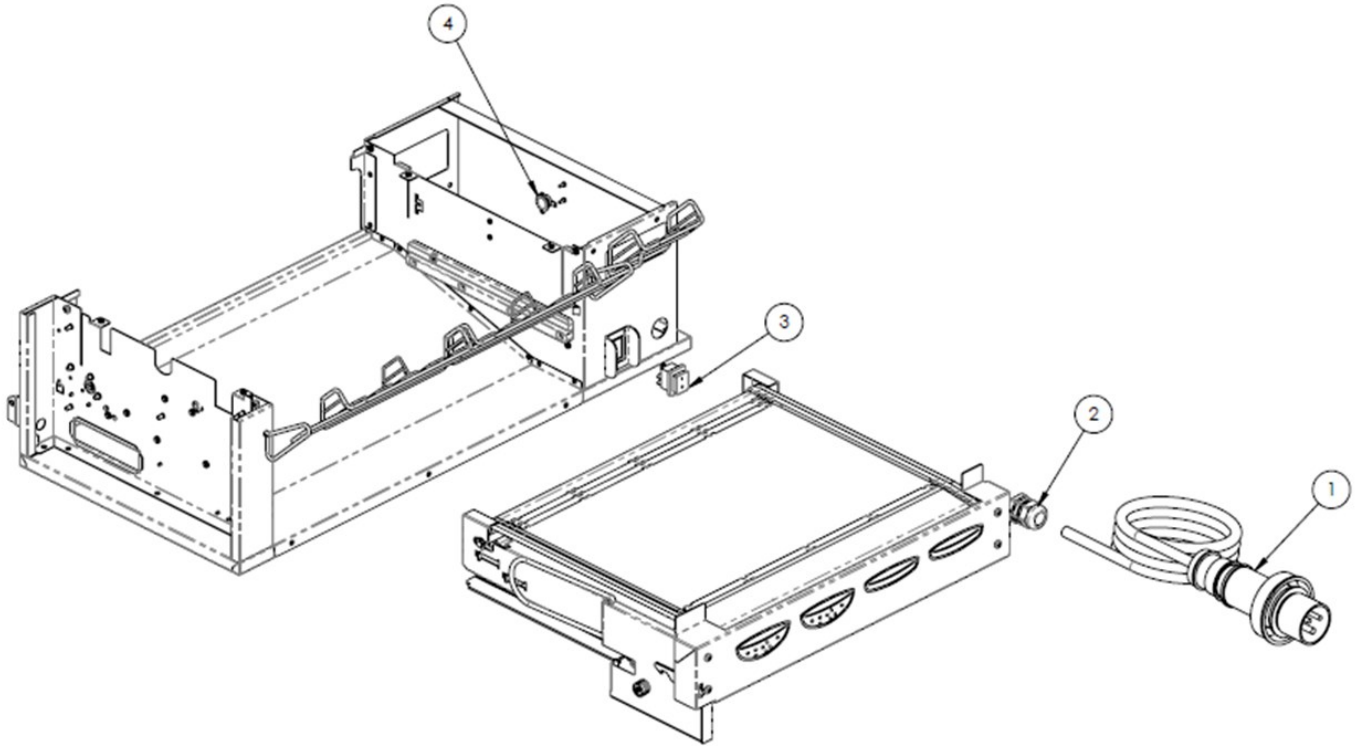
**10**

Exit Programming

Press the MENU button from any screen to exit programming mode.

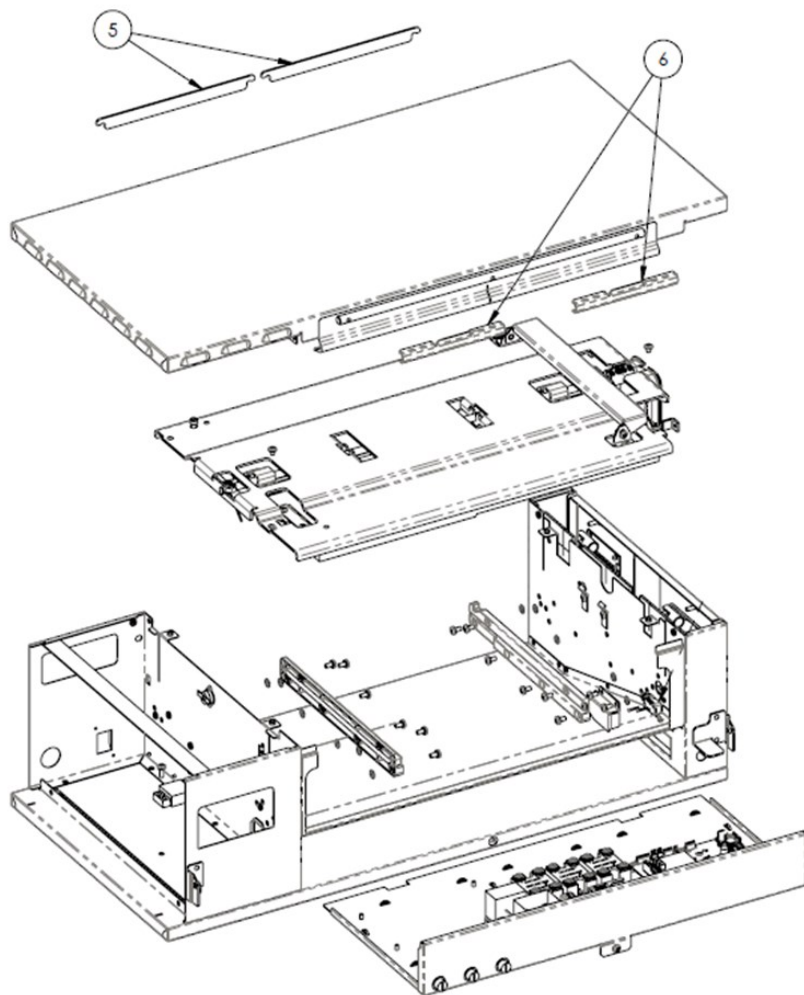


**Exploded View and Parts List**



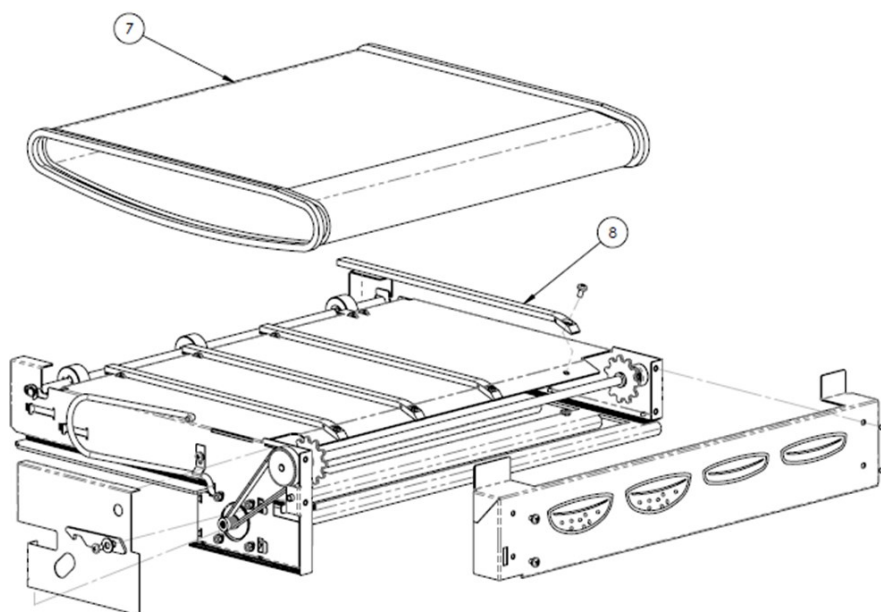
Item #	Part #	Description	Qty
1	72-477	POWERCORD	1
2	66-045S	STRAIN RELEIF	1
3	78-223S	SWITCH, ROCKER, DPST, IP65, 16A	1
4	353-394S	THERMOSTAT, SNAP DISC CONTROL, 120	1
NOT SHOWN	527-127S	SERVICE KIT, CUTOFF SWITCH314	1
NOT SHOWN	353-206S	TRAY, OUTFEED ASSY	1

**Exploded View and Parts List (Continued)**



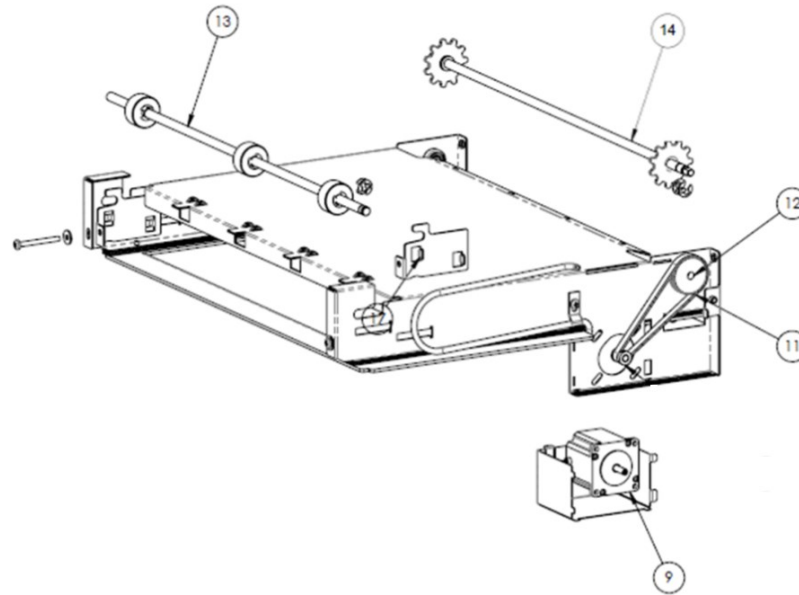
Item #	Part #	Description	Qty
5	353-054S	RELEASE SHEET BAR	2
6	353-053S	RELEASE SHEET CLIP	2

**Exploded View and Parts List (Continued)**



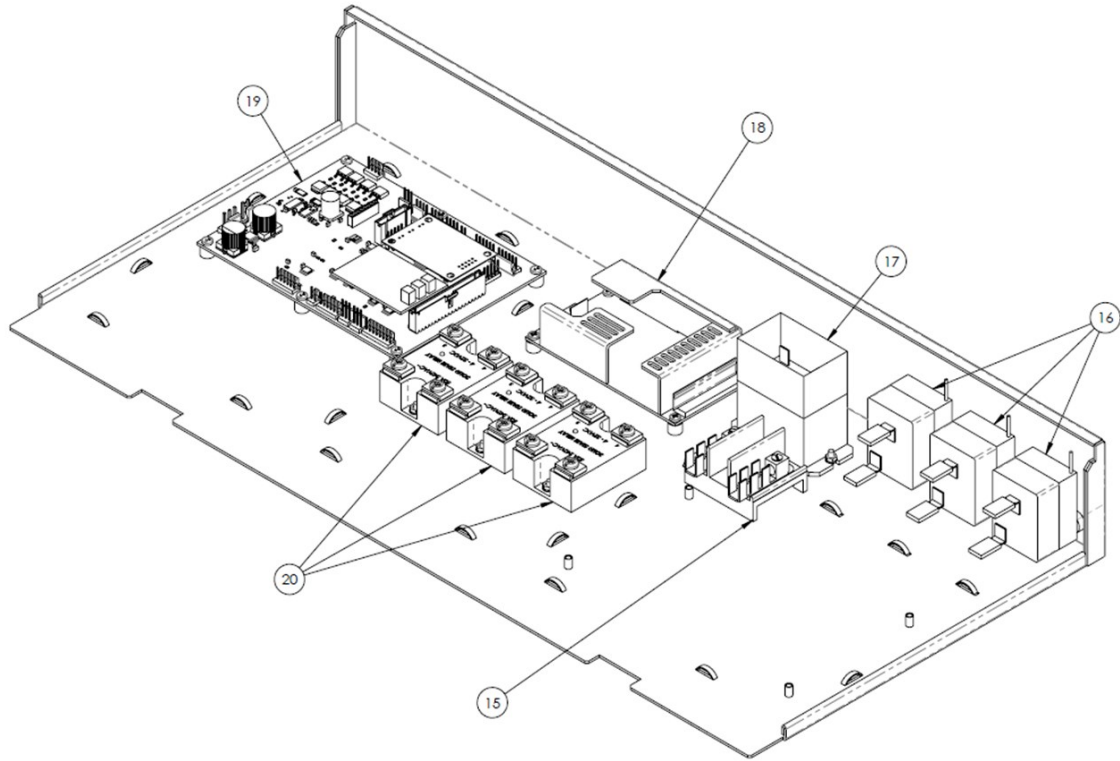
Item #	Part #	Description	Qty
7	353-300S	CONVEYOR, MAIN	1
8	353-442S	SKID BAR, CONVEYOR	4

**Exploded View and Parts List (Continued)**



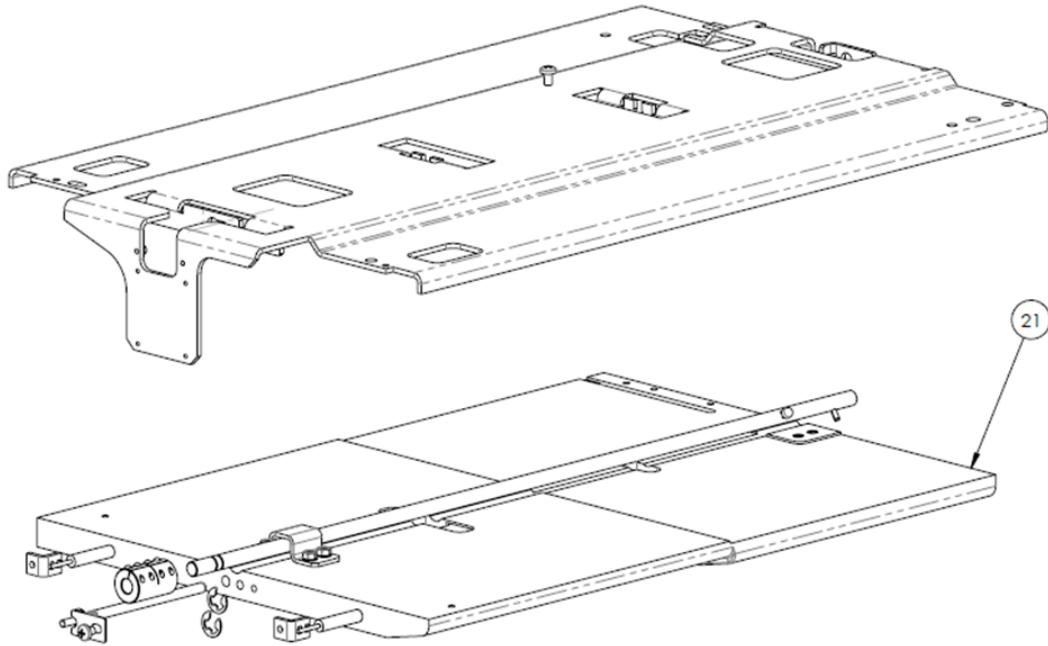
Item #	Part #	Description	Qty
9	353-241S	STEPPER MOTOR	2
11	353-333S	BELT 3MM HTD 106 TEETH	1
12	353-343S	PULLEY, 3MM PITCH .44 GROOVE	2
13	353-257S	SHAFT, TENSIONING ASSY	1
14	353-205S	CONVEYOR SPROCKET SHAFT ASSY	1

**Exploded View and Parts List (Continued)**



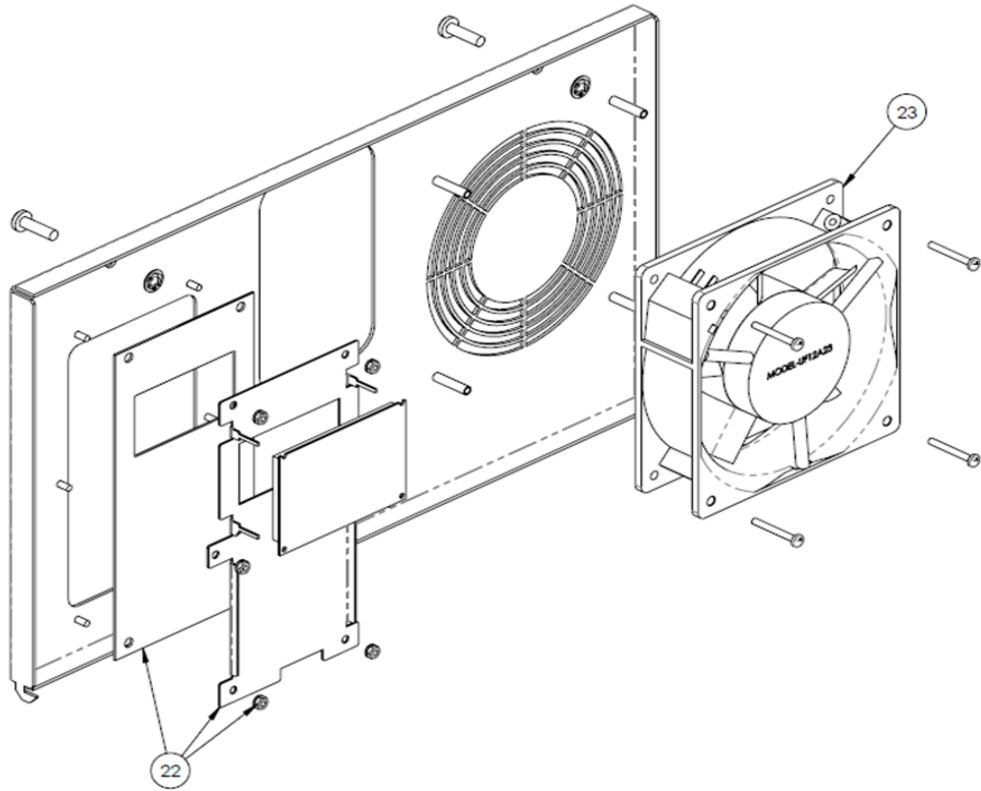
Item #	Part #	Description	Qty
15	77-093S	TERMINAL BLOCK 12POS 2ROW INSULATED	1
16	526-281S	TSTAT, HI-LIMIT BULB & CAP, 700F	3
17	65-067S	RELAY, DPST, 30A, 200/240, 50/60	1
18	85-144-24S	PWER SUPPLY, 24VDC 100W	1
19	353-262CS	PCB, MAIN CONTROLLER	1
20	65-058S	RELAY, SS,50A,280VAC,3-32VDC	3

**Exploded View and Parts List (Continued)**



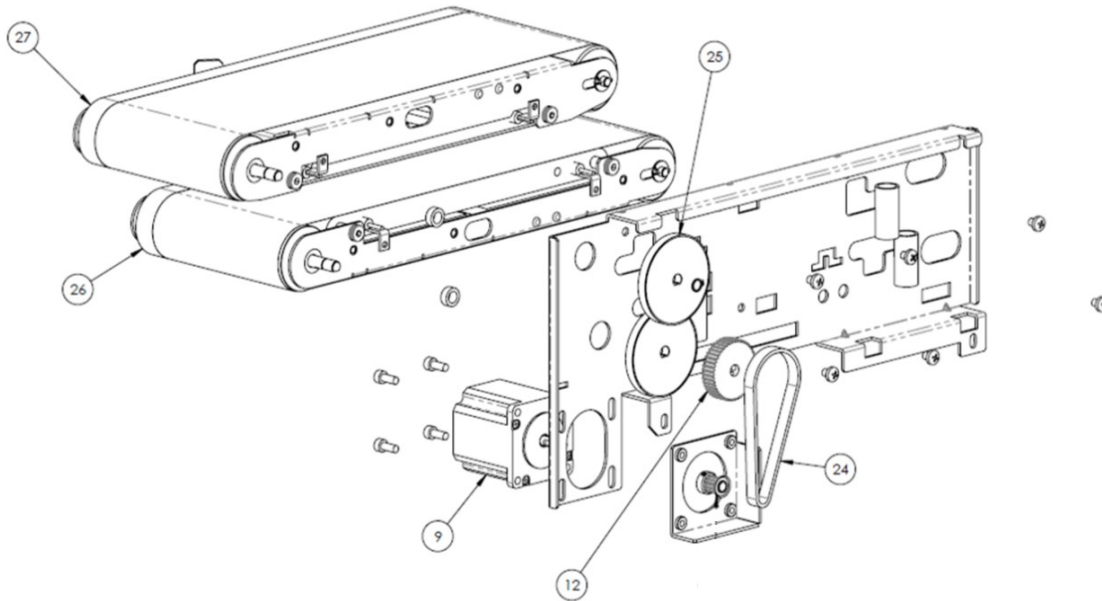
Item #	Part #	Description	Qty
21	353-208S	HEATER PLATEN	1

**Exploded View and Parts List (Continued)**



Item #	Part #	Description	Qty
22	527-370S	ASSY, MEMBRANE SWITCH & OVERLAY	1
23	37814S	MOTOR FAN 230V UF12A23	1

**Exploded View and Parts List (Continued)**



Item #	Part #	Description	Qty
9	353-242S	STEPPER MOTOR	2
12	353-343S	PULLEY, 3MM PITCH .44 GROOVE	2
24	353-357S	BELT 3MM 80 TEETH	1
25	527-819S	GEAR, SPUR,56,TEETH,24.P,2.33P.D..25	2
26	353-233S	CLUB ASSY BOTTOM	1
27	353-231S	CLUB ASSY TOP	1
NOT SHOWN	527-822S	CLUB PROBE TOP	1
NOT SHOWN	527-636S	CLUB PROBE BOTTOM	1

### Troubleshooting Guide

**BURN/ELECTRICAL SHOCK HAZARD! Platen is HOT and can cause severe burns or severe shock.**  
**Keep hands and objects out of the toaster unit! Failure to exercise caution may result in serious injury!**  
**Turn the unit off, let it cool down completely before touching or working on internal apparatus.**

Master Display Messages		
PROBLEM	PROBABLE CAUSE	SOLUTION
Unit will not heat up	No power to unit.	Ensure power cord is connected to proper receptacle.
	Inoperable power cord	Call for Service (800) 722-7853
	Loose connection on power switch	Call for Service (800) 722-7853
	Inoperable power switch	Call for Service (800) 722-7853
	High limit switch tripped	Call for Service (800) 722-7853
	Inoperable Temperature Probe	Call for Service (800) 722-7853
	Inoperable Platen	Call for Service (800) 722-7853
Unit heats up, but the conveyor does not run	Loose motor switch connection.	Call for Service (800) 722-7853
	Inoperable motor.	Call for Service (800) 722-7853
	Inoperable motor switch.	Call for Service (800) 722-7853
	Stripped drive gear	Call for Service (800) 722-7853
	Loose chain sprockets	Call for Service (800) 722-7853
Unit under-and over-heats, but does not respond to programming.	Check temperature settings	Adjust temperature set point setting. See management programming.
	Inoperable temperature probe	Call for Service (800) 722-7853
Buns under-or over-done.	Check platen adjustment. See operation manual	Move platen adjustment to the correct product part setting.
	Check conveyor temperature. From READY screen, press the INFORMATION button to display the actual	Adjust temperature set point setting. See management programming.
	Improper toast time.	Adjust toast time as needed.