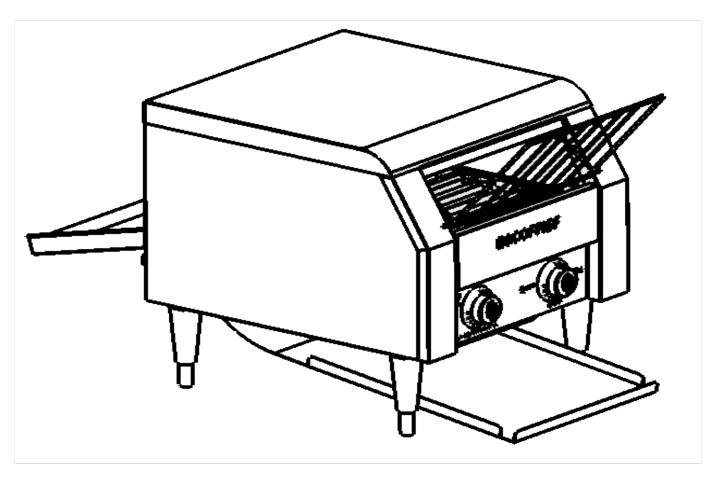


# **Electric Conveyor Toaster Instruction Manual**



# DTKB200 - DTKB300



Thank you for choosing our products. Please read the manual instruction carefully before using the equipment and use only as specified.

### Warning

Any modification, or incorrect installation, adjustment, repair and maintenance may result in property damage or casualties. If adjustment or repair is needed, you should contact the supplier, and all your requests will be operated by trained professionals.

• For your safety, please do not store or use our product near combustible or explosive things,

flammable gas, liquid and etc.

- People like physical disabled, mental function disorder or lack of operation experience and knowledge (including children) of our product, unless someone who gives them instructions how to operate the device supervises them and takes the responsibility for their safety.
- Please supervise children not to play with our equipment.

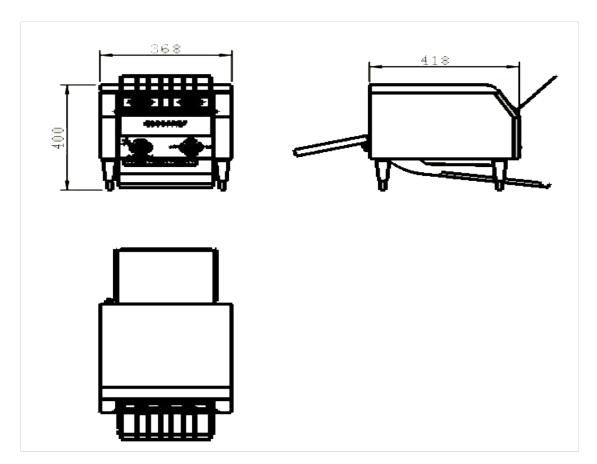
- Please keep the manual instructions carefully. If the device is used by a third party, please make sure the operational guidelines is given to the user together with the product. All the users must strictly comply with the instruction and the safety guideline
- If the equipment is placed closely to the wall, clapboard, kitchen equipment, or decorative plate, we highly suggest that the equipment and facilities are made of incombustible material, otherwise they should be covered by proper non-combustible insulation materials, and please strictly attention to fire prevention regulations.
- The product shell must be grounded to ensure the safety. Thank you!

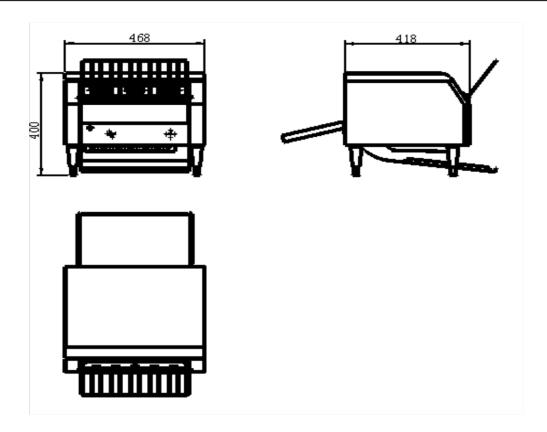
# 1. Usage

Absorbing the advantages of the similar products design at home and abroad, we researched this Conveyor Toaster. The product has the characteristic of nice appearance, reasonable structure, convenient operation, strong and durable body, and easy to maintain, etc. Constant temperature is controlled, which means temperature can be adjusted in a certain range in accordance to the food requirement. It is an ideal choice for hotels, supermarkets, western restaurants, fast food shops and etc.

# 2. Structure Diagram and Working Principle

# 2.1 Structure Diagram

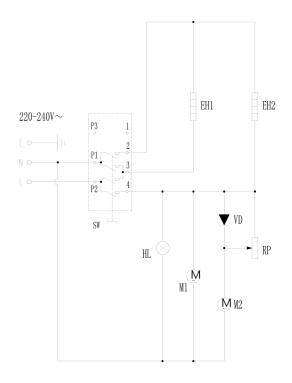




## 2.2 Structure Characteristics

- 1. Adjusting the chain network speed to control the color and taste of the baked bread slices.
- 2. Feeding position is equipped with the grids to guide the smooth entry of the bread.
- 3. There is food material tray and it is convenient to collect debris.
- 4. Two way discharging, front and back,, users can use it as their preference, easy to operate.

# 2.3 Electric Diagram



HL - Power Indicator

VD - Diode

SW - Switch

RP - Disk Adjustable Resistor

M1 - Fan

EH 1- Downside Heater

M2 - Speed Control Motor

EH 2- Upside Heater

#### 3. Basic Parameter

Description	Model	Dimension	Power (W)	Voltage/ Frequencies
Electric Conveyor Toaster	DTKB300	468*418*400	2600	220~240V/50HZ
Electric Conveyor Toaster	DTKB200	368*418*400	2300	220~240V/50HZ

# 4. Important Notice

# 4.1 Transportation and Storage

In order not to damage the product package and body, please take good care of this product during carriage, and please do not put it upside down. The packaged toaster should be put in a well ventilated warehouse, and no corrosive gas around. Please do not place it in an open air for a long time. If temporary storage is needed, rainproof measure should be taken.

# 4.2 Installation and the Corresponding Attention

#### 4.2.1 The Attachment Installation:

Attachment list:

Name	Down Material Tray	Back Material Tray	Rack	Adjustable Feet
Quantity	1	1	1	4

- 4.2.2 First of all, according to the screw places to clock-wisely turn the adjustable feet; then put the product to a suitable platform and adjust the height to place it flat.
- 4.2.3 According to the figure shown in figure 1, insert the rack hook into the rack installation hole.
- 4.2.4 Down material Tray Installation: according to the direction of the arrow (figure 2), hang it accordingly.
- 4.2.5 Back material Tray Installation: according to the direction of the arrow (figure 3) hang it accordingly.

## Figure 1:

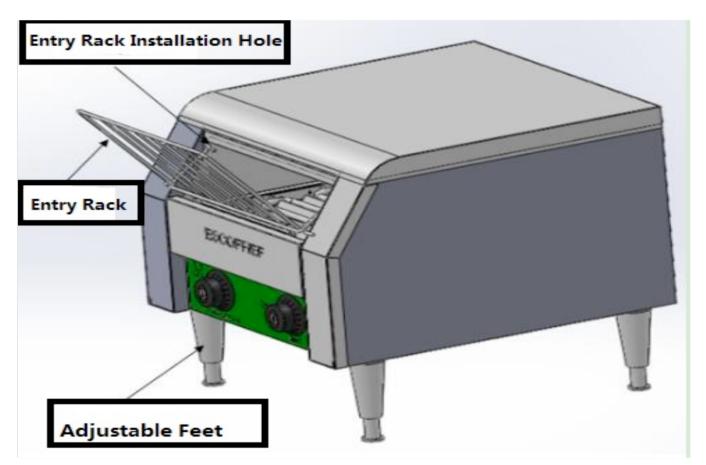


Figure 2:

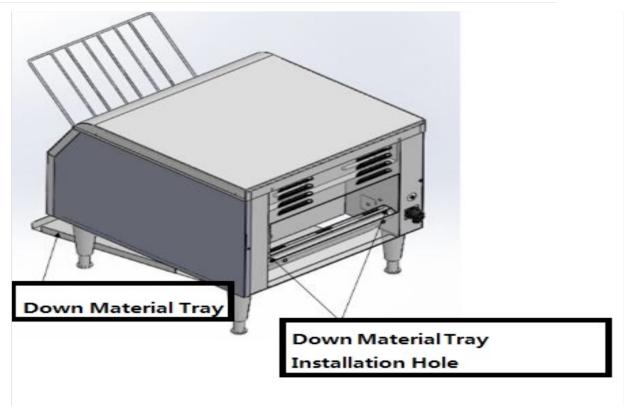
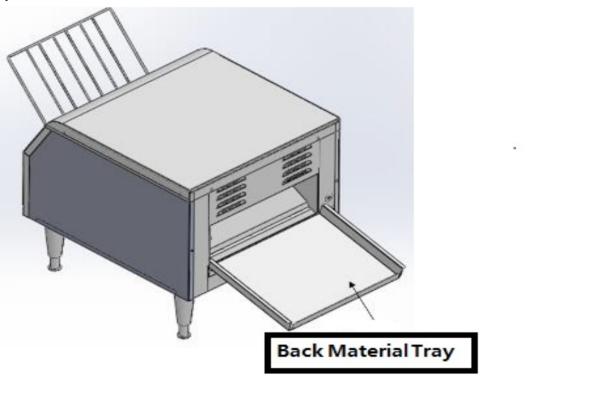


Figure 3:



- 4.3 Electrical Installation:
- 4.3.1. The voltage supplied must be consistent with the parameter of this equipment shown above.
- 4.3.2. This equipment is connected with fixed wiring, according to the wiring rules and it is equipped with all extremely disconnect switch.
- 4.3.3. The back of product is equipped with grounding bolt. It should connect not less than 1.5mm<sup>2</sup> copper ground wire and safe and reliable connection which meets the requirements.

# 5. Operation:

- 1. Before usage, please check the power supply whether connect properly or not, and please make sure the voltage supplied is consistent with the product requires
- 2. Connect the power, then the power supply indicator lights. Please adjust the left knob to"2". Within 12 minutes, the chamber temperature will be up to 380  $\square$  and after that the temperature will be kept around 380  $\square$ .
- 3. Before baking bread, please pre-heat the equipment for 10-12 minutes, then try two slices of bread and check the result. If the backed bread is relatively dark, then clock-wisely adjust the knob to the place more than 2. You can set the speed according to your preference. The darker the bread is, the slowly the speed of the chain will be.
- 4. The baked bread will along with the down material tray from the bottom of the chamber to the front as shown in (Figure. 4).
- 5. If you want to take the baked bread from the back, a material tray is behind right there, just push the back sliding and connect it to the front (see Figure. 5)
- 6. After use, please screw gear knob to "OFF" position, disconnect the power.

- 7. Please don't use the equipment to toast the food whose appearance contains too much sugar or flowing sticky materials after being heated.
- 8. If the soft wire is damaged, please replace it with special cord from the manufacturer or the maintenance department. The operation should be done by professionals.

Figure 4

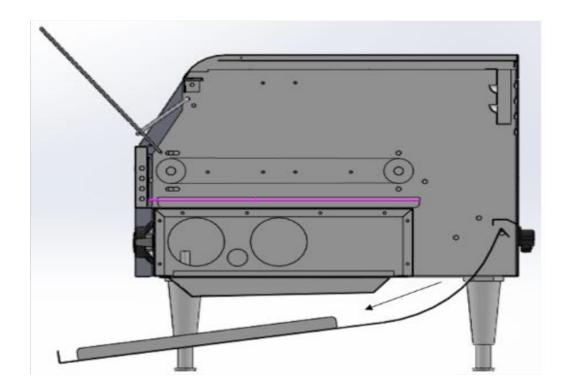
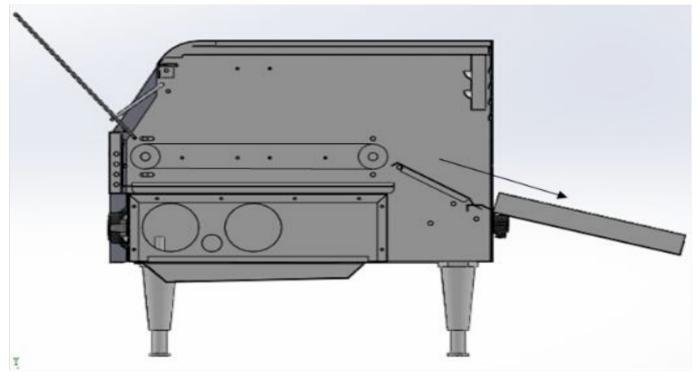


Figure 5:



# 6. Troubleshooting

Accident	Reason	Trouble Shooting
1.Indicator lights, but the temperature is not changed.	<ol> <li>The knob does not work properly.</li> <li>The heater is burnout.</li> </ol>	<ol> <li>Replace the knob</li> <li>Replace the heater.</li> </ol>
2. Indicator lights, adjust the knob, but the temperature is out of control.	1. The knob does not work properly.	1. Replace the knob
3. Connect the power, the indicator does not light, the temperature is increased.	1. Indicator is broken.	1. Replace the indicator.
4. The indicator does not light and the temperature is not increased.	<ol> <li>Power supply is not connected</li> <li>Knob does not work</li> </ol>	<ol> <li>Check power supply.</li> <li>Replace the knob.</li> </ol>

All above is just for reference. If there is any accident while your cooking, stop using is right away and let the professional staff to deal with it.