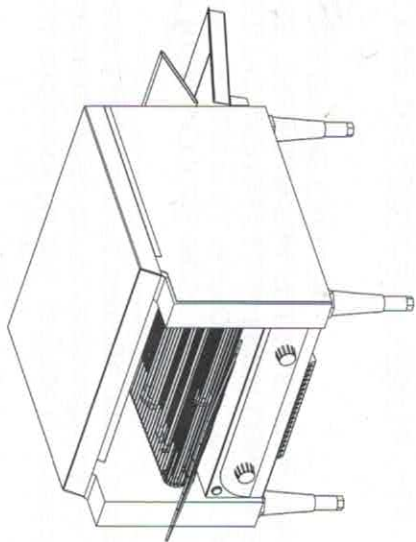


CONVEYOR TOASTERS



**INSTALLATION OPERATION AND CARE OF
CONVEYOR TOASTER
MODELS: CTK0001 - ICE /CTK0002 - ICE**



**ALL ANVIL EQUIPMENT COMES WITH A ONE
YEAR WARRANTY ON COMPONENTS AND
DEFECTIVE WORKMANSHIP.**

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UNPACKING

Unpack the product and check for any damage incurred during transit. This should be reported to the responsible carrier, railway or postal authority, and a request for a damage report should be made.



THESE INSTRUCTIONS MUST BE FOLLOWED FOR US TO GUARANTEE OUR FULL SUPPORT OF YOUR CLAIM FOR PROTECTING AGAINST LOSS FROM CONCEALED DAMAGE. THE FORM FOR FILING SUCH A CLAIM WILL BE PROVIDED BY THE CARRIER.

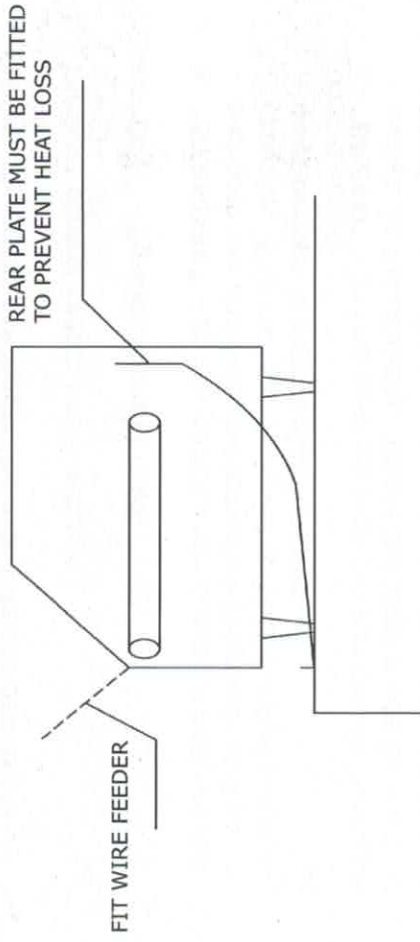


ENSURE THAT THE ADJUSTABLE SUPPORT FEET PROVIDED ARE ASSEMBLED ONTO THE UNIT BEFORE COMMENCING OPERATION

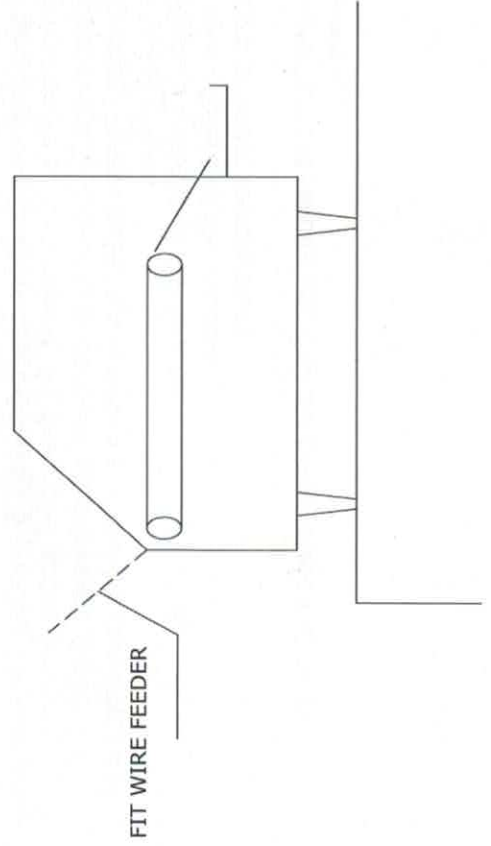
GENERAL INSTALLATION AND OPERATION INSTRUCTIONS

1. This conveyor toaster has been designed to continuously produce toasted bread or buns. The desired toasted colour of the product can be adjusted by changing the belt speed of the conveyor. Depending on installation position the toasted product can be discharged to the front or rear of the unit.
2. Before operating this unit thoroughly clean as described in the cleaning section of this leaflet.
3. As detailed in the diagrams below the unit can either be assembled with front or rear discharge depending on installation position and preference.

i. FRONT DISCHARGE



ii. REAR DISCHARGE



4. The unit has two controls.
 - i. Speed or colour control determines the length of time the toast or product is in the heating chamber. Obviously, the slower the speed the longer the exposure the darker the product.
 - ii. The heat control switch has 4 settings :
 - a. "OFF" – Position the unit is off.
 - b. "STANDBY" – In this position the conveyor belt will run and both top and bottom elements will operate at 25% capacity. This mode is designed to keep the unit warm in quiet periods to reduce start-up time.
 - c. "BREAD" – In this position both top and bottom elements operate at full capacity. This is the ideal mode for toasting bread.
 - d. "BUNS" – In this position only the top element operates at full capacity. This is the ideal setting for toasting one side only of a bun.
5. When using the machine select switch position according to requirements and allow approximately 5 minutes for operating temperature to be attained. As described above product appearance or colour is dependant on conveyor speed and product. Please note that a number of factors can affect the toasting colour.
 - i. Moisture content of the product
 - ii. Sugar content of the product
 - iii. Initial product temperature

Generally for best results use day old bread stored at room temperature.



WARNING

Burn Hazard.

Do not touch hot food, liquid or heating surfaces while equipment is heating or operating

Hot surfaces and food can burn skin. Allow the hot surfaces to cool before handling

CLEANING

1. Always ensure that the unit is disconnected from the mains power supply before cleaning
2. This toaster should not be cleaned with a water jet or immersed in water. Use only a damp cloth or sponge dipped in soapy water.
3. Wipe off the unit with a dry cloth and wait at least half an hour before re – connecting to the mains outlet.
4. Remove the crumb tray from the unit by pulling forward. Dispose of the crumbs and clean the tray as described above, refit the tray before reusing the appliance.

SPECIFIC CLEANING INSTRUCTIONS

The following applies to cleaning of the conveyor belt **ONLY!!!!**

1. Turn off the toaster and allow the unit to cool down.
2. Switch on the unit to standby mode and adjust the belt to slow speed.
3. Using a plastic abrasive pad, wipe the conveyor belt in a back and forth motion (ie; side to side) to removed baked on product.
4. Finally clean the belt with a damp cloth in the same manner as described in point 3.



WARNING

Electric Shock Hazard.

Keep water and other liquids from entering the inside of the equipment. Liquid inside the equipment could cause an electrical shock.

Do not spray water or cleaning products. Liquid could contact the electrical components and cause a short circuit or an electrical shock. Do not use equipment if power cord is damaged or has been modified.

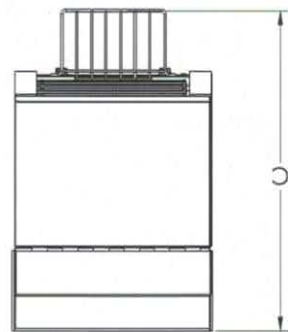
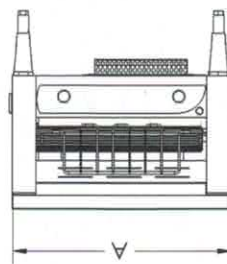
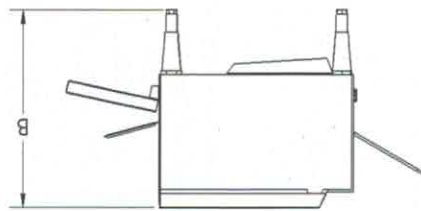
SAFETY

READ ALL INSTRUCTIONS BEFORE USE. FAILURE TO FOLLOW THESE PRECAUTIONS COULD RESULT IN INJURY TO YOURSELF AND OTHERS

1. When this conveyor toaster is to be positioned in close proximity to a wall, partitions, kitchen furniture, decorative finishes, etc. it is recommended that they be made of non-combustible material. If not, they shall be clad with a suitable non-combustible heat insulating material, and the closest attention be paid to fire prevention regulations.
2. Use the appliance on an individual 15A mains outlet only.
DO NOT OVERLOAD THE CIRCUIT.
3. Ensure that the equipment and the power supply cord does not come into contact with hot surfaces.
4. Supervision is necessary when the appliance is used in close proximity to children.
5. If the supply cord is damaged, it must be replaced with a new cord assembly available from the suppliers agent.
6. Use only earthed outlets matching the serial plate voltage.
7. Have equipment installed by a qualified personnel in accordance with local codes and ordinances.
8. Use equipment in a flat level position.
9. Do not operate unattended
10. The equipment may be hot, even though the pilot light is not on.
11. Do not operate if equipment has been damaged or is malfunctioning in any way.
12. These appliances are designed to run only on alternating current (A.C.) **DO NOT CONNECT TO DIRECT CURRENT (D.C)**

POSITIONING DIAGRAM CONVEYOR TOASTERS MODELS: CTK0001 - ICE / CTK0002 - ICE

PRODUCT CODE	A	B	C
CTK0001	354	428	769
CTK0002	474	428	769



ELECTRICAL CONNECTION INFORMATION

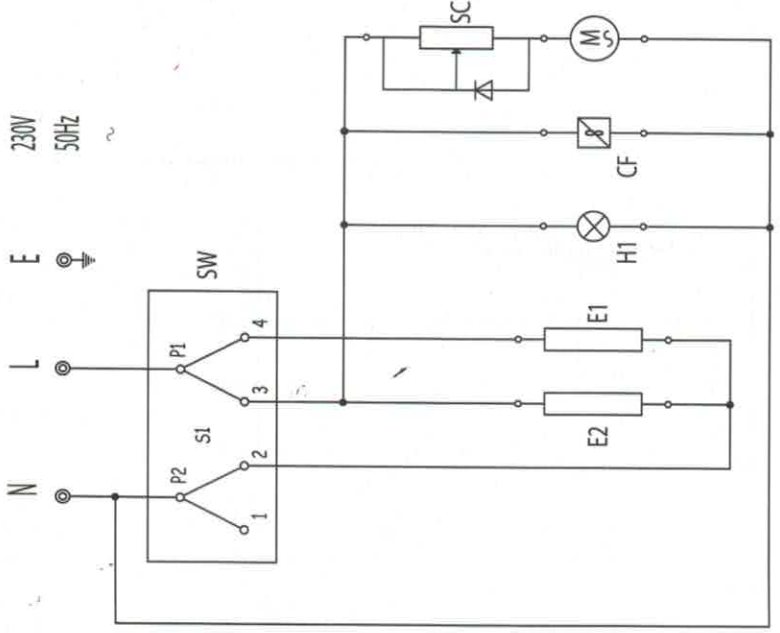
MODEL	DESCRIPTION	VOLTS (V/Hz)	POWER (W)
CTK0001-ICE	CONVEYOR TOASTER	230/50	2200
CTK0002-ICE	CONVEYOR TOASTER	230/50	2200

IT IS ESSENTIAL TO MAKE SURE THAT THE INCOMING VOLTAGE IS THE SAME AS THE RATED VOLTAGE OF THE OF THE UNIT AS FOUND ON THE SERIAL PLATE. THE SERIAL PLATE IS LOCATED AT THE REAR OF THE UNIT ADJACENT TO THE INCOMING CABLE ENTRY.



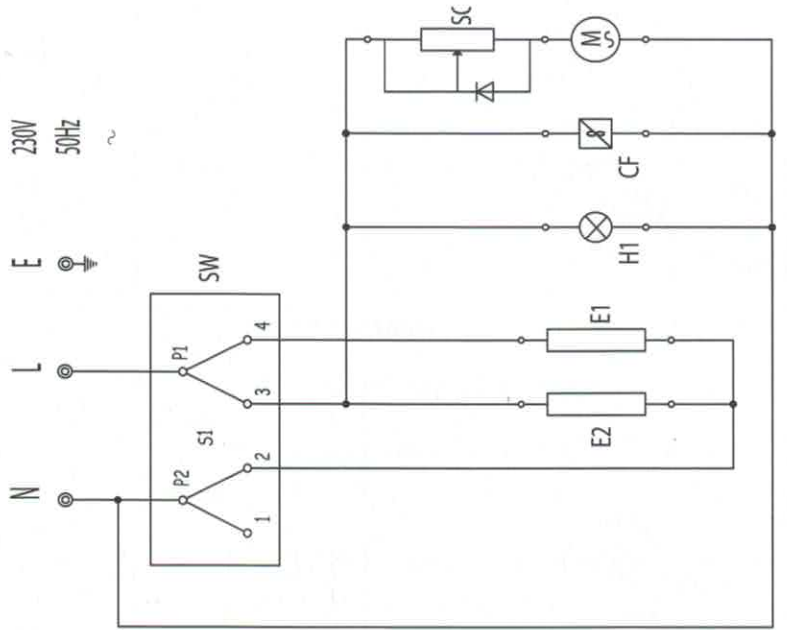
**WIRING DIAGRAM
CONVEYOR TOASTER
MODEL CODE: CTK0001 - ICE**

LEGEND	DESCRIPTION	PART NUMBER
SW	STAGE SWITCH	1-SW-CTK0001-GEN
E1	TOP ELEMENT 1100W/230V	5-1100W-CTK0001-ICE
E2	BOTTOM ELEMENT 1100W/230W	5-1100W-CTK0001-ICE
H1	CONTROL PILOT LIGHT	1-PL-SKD0008
M	CONVEYOR MOTOR	1-MOT-CTK0001-GEN
CF	COOLING FAN	1-FAN-CTK0001-GEN
SC	CONVEYOR SPEED CONTROL	1-SC-CTK0001-GEN

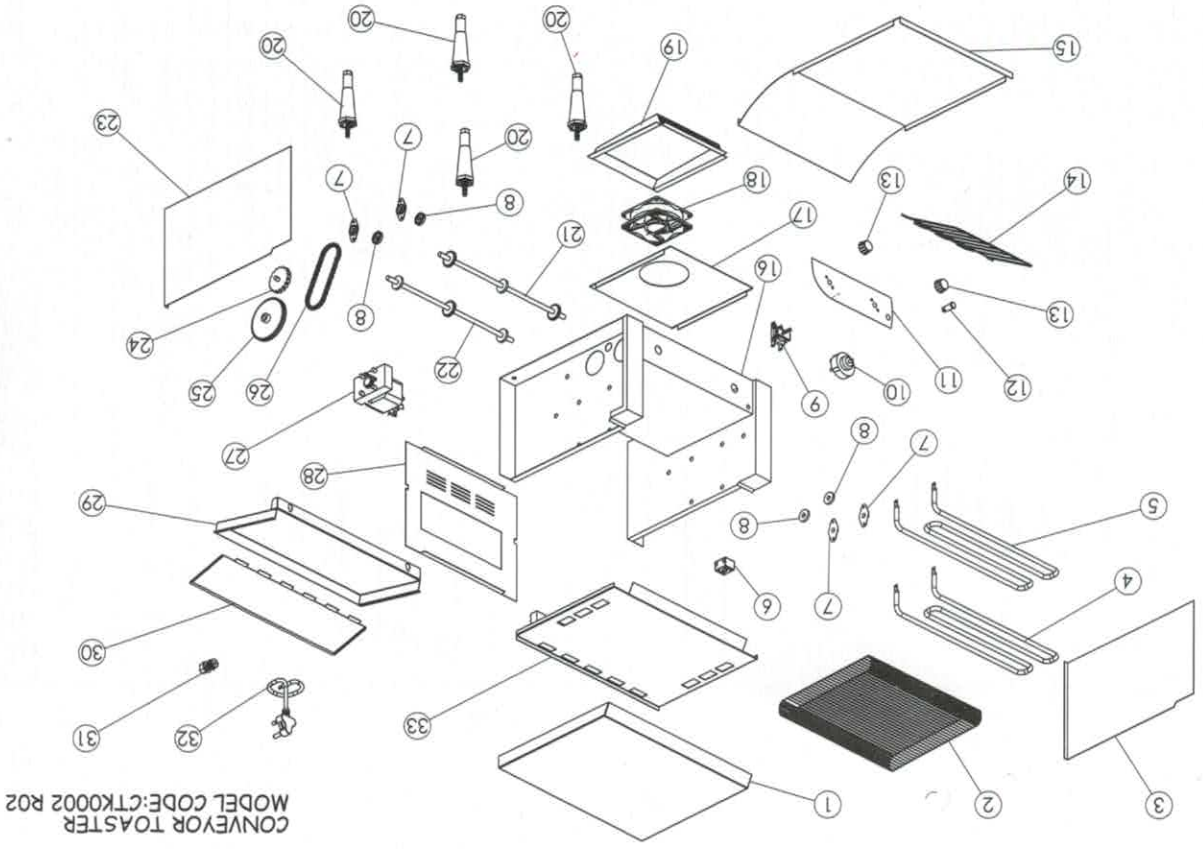


**WIRING DIAGRAM
WIDE MOUTH CONVEYOR TOASTER
MODEL CODE: CTK0002 - ICE**

LEGEND	DESCRIPTION	PART NUMBER
SW	STAGE SWITCH	1-SW-CTK0001-GEN
E1	TOP ELEMENT 1100W/230V	5-1100W-CTK0002-ICE
E2	BOTTOM ELEMENT 1100W/230W	5-1100W-CTK0002-ICE
H1	CONTROL PILOT LIGHT	1-PL-SKD0008
M	CONVEYOR MOTOR	1-MOT-CTK0001-GEN
CF	COOLING FAN	1-FAN-CTK0001-GEN
SC	CONVEYOR SPEED CONTROL	1-SC-CTK0001-GEN



**EXPLODED DIAGRAM
CONVEYOR TOASTER
MODEL: CTK0001 - ICE**

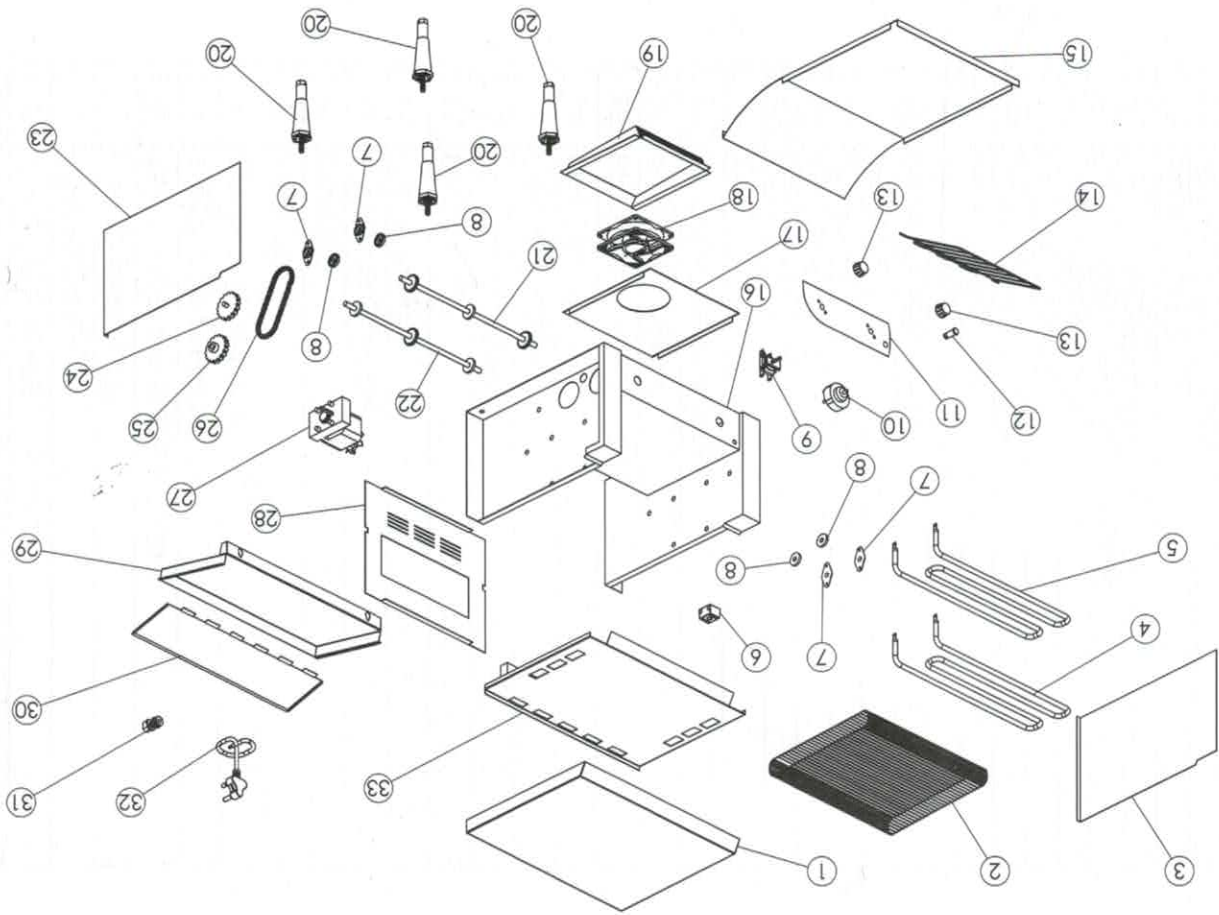


CONVEYOR TOASTER
MODEL CODE:CTK0002 R02

CONVEYOR TOASTER MODEL
CODE : CTK0001 - ICE

Part No.	Description
1	TOP COVER PLATE
2	CONVEYOR BELT
3	LEFT COVER PLATE
4	1100W BOTTOM ELEMENT 230V
5	1100W TOP ELEMENT 230V
6	CERAMIC CONNECTOR BLOCK
7	AXLE COVER
8	BEARING
9	SELECTOR SWITCH
10	SPEED CONTROL
11	FACIA PANEL
12	RED PILOT LIGHT
13	CONTROL KNOB
14	INFEED CHUTE
15	BREAD OUT FEED CHUTE - FRONT
16	MAIN ENCLOSURE
17	BOTTOM COVER PLATE
18	FAN
19	FAN COVER PLATE
20	ADJUSTABLE FOOT
21	FRONT AXLE
22	REAR AXLE
23	RIGHT COVER PLATE
24	DRIVE WHEEL 50TOOTH
25	DRIVE SPROCKET
26	DRIVE CHAIN 70 LINK
27	GEARED MOTOR
28	BACK COVER PLATE
29	BREAD AND FEED CHUTE - BACK
30	BREAD DIRECTION CHUTE
31	CABLE GLAND
32	POWER CORD
33	TOP INNER COVER PLATE

EXPLODED DIAGRAM
WIDE MOUTH CONVEYOR TOASTER
MODEL: CTK0002 - ICE



**CONVEYOR TOASTER MODEL
CODE : CTK0002 - ICE**

Part No.	Description
1	TOP COVER PLATE
2	CONVEYOR BELT
3	LEFT COVER PLATE
4	1100W BOTTOM ELEMENT 230V
5	1100W TOP ELEMENT 230V
6	CERAMIC CONNECTOR BLOCK
7	AXLE COVER
8	BEARING
9	SELECTOR SWITCH
10	SPEED CONTROL
11	FACIA PANEL
12	RED PILOT LIGHT
13	CONTROL KNOB
14	INFEED CHUTE
15	BREAD OUT FEED CHUTE - FRONT
16	MAIN ENCLOSURE
17	BOTTOM COVER PLATE
18	FAN
19	FAN COVER PLATE
20	ADJUSTABLE FOOT
21	FRONT AXLE
22	REAR AXLE
23	RIGHT COVER PLATE
24	DRIVE WHEEL 50 TOOTH
25	DRIVE SPROCKET
26	DRIVE CHAIN 70 LINK
27	GEARED MOTOR
28	BACK COVER PLATE
29	BREAD AND FEED CHUTE - BACK
30	BREAD DIRECTION CHUTE
31	CABLE GLAND
32	POWER CORD
33	TOP INNER COVER PLATE

LIMITED WARRANTY

All equipment which is sold under ANVIL trademark and used for commercial purposes is warranted against defects in materials and workmanship. The warranty runs for one year from the date of original installation and is for the benefit of the original purchaser only. All other Warranties, expressed or implied, statutory or otherwise, including without limitations any implied Warranty of Merchantability or fitness for purpose are excluded. The Seller shall in no event be liable for direct, indirect or consequential damages in connection with ANVIL commercial products.

The Sellers obligation under this Warranty is limited to the repair of defects without charge. Defective units must be taken or shipped, transportation charges prepaid, to ANVIL.

This Warranty is not effective if damage occurs because of accident, carelessness, improper installation, lack of proper set-up, supervision when required or if the equipment is installed or operated in any manner contrary to the installation and operating instructions. In these cases, repairs will be made at a reasonable cost. Work performed by unauthorized personnel or unauthorized service agencies using non Anvil spares voids this Warranty.



NB:

REGISTER ON-LINE TODAY

Register your warranty on-line now at www.anvilworld.com

NO WEB ACCESS

If you do not have access to the Web. Kindly register by completing the warranty registration form and fax it to the ANVIL office in the country of purchase.

Failure to do so will invalidate your warranty.

