

# Electric Commercial Toaster

## User Manual

Thank you for purchasing this range of appliance of our company.  
Proper attention to preventative maintenance and scheduled maintenance procedures will prolong the life of the appliance.

**Warning:**

Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operation and maintenance instructions thoroughly before installing or servicing this appliance.

**For your safety**

Do not store gasoline or other flammable liquids in the vicinity of this or any other appliance.

**WARNING: FIRE HAZARD**

The area where the appliance is installed must be kept clear of combustibles and flammables. This includes mops, rags, grease, wrapping paper and electrical cords.

**Warning**

**Electrical Grounding Instructions**

This appliance is equipped with a three-prong (grounding) plug for your protection against shock hazard and should be plugged directly into a properly grounded three-prong receptacle. Do not cut or remove the grounding prong from this plug.

**Notice**

This appliance is designed for use in non-combustible locations only. Install the appliance on a firm, level, non-combustible surface.

For servicing, a clearance of 6 inches (15cm) from rear of the appliance to wall should be kept.

This kind of commercial toaster is developed by our company. It absorbs the advantages of similar products home and abroad. It is novel in design and reasonable in structure. It is easy to operate and maintain. It is made of stainless steel. It is an ideal choice for hotels, super-markets, western food kitchen, fast-food chains and other food industries.

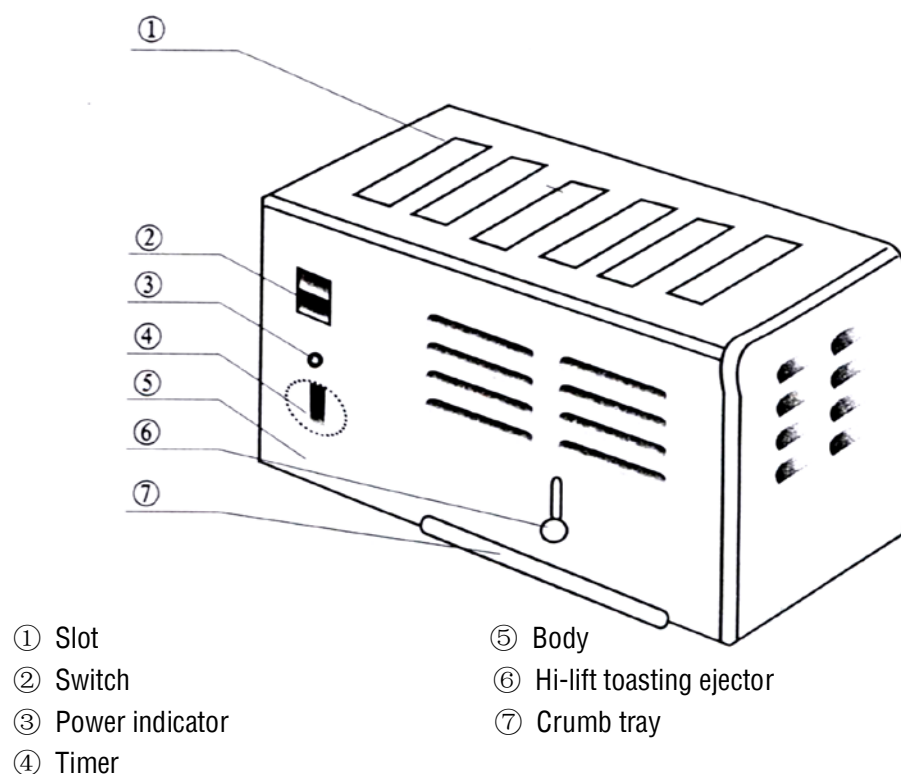
### 1. General information

Proper installation, professional operation and consistent maintenance of this appliance will ensure that it gives you the very best performance and a long, economical life.

This instruction manual contains the information needed to properly install the appliance, and to use and care for the appliance in a manner which will ensure its optimum performance. This manual is considered to be a permanent part of the appliance. This manual and supplied instruction, circuit diagrams, schematics, parts breakdown illustrations, notices, warnings and naming plates must remain with the appliance if it is sold or moved to another location. It should be easily accessible for anyone carrying out the installation, servicing, and cleaning.

It is made of stainless steel. 2, 4 or 6 slices can be cooked at the same time. Large and ergonomically designed controls and handles give ease of use and the manual timer gives you total control. The manual, hi-lift toast ejector ensures the toast stays warm and is safe and easy to remove when the bread is ready.

### 2. Overview of product



### 3. Product Specification

Model	TT-WE64B
Voltage	220V
Power	3.24KW
Timer range	0~5min
Slices of toasting	2, 4 or 6 slices
Dimension	460×210×225(mm)

### 4. Electrical parts installation

- 4.1. Make sure the supplied voltage matches the rating voltage on the naming plate.
- 4.2. Make sure that the appliance is grounded safely. For convenient operation, never pile up the sundry goods near the switch.

### 5. Operation

- 5.1 Insert the plug into the receptacle, and the red indicator ③ is on. This means that the appliance has been connected to power supply. Adjust the selecting switch ②, place bread into the slot ①. Rotate the timer ④ clockwise to the desired temperature. When the set time is up, the timer will produce a sound. This means that the toasting process has ended. Press the hi-lift toasting ejector, and take out the toasted bread.
- 5.2 During the process of heating, the crumbs of bread will fall automatically into the crumb tray. The crumb tray should be cleaned in time to ensure the sanitation of the food stuff.
- 5.3 The toasted bread should be larger than the whole slot. If it is too small, it would be a little difficult to take the bread out of the slot.

### 6. Transportation and storage

In the process of transportation, the appliance should be handled carefully, preventing the intense shaking. The packaged appliance should be stored in a well-ventilated area free of caustic air. It cannot be placed in the outside area and should never be put upside down. Keep it dry and dust-free. Do not expose it to direct sunlight. Avoid mechanical shocks and vibrations. If it is for temporary storage, the weather-proof method should be taken.

### 7. Cleaning and maintenance

- 7.1. Before cleaning and repairing the unit, cut off the power in case of electric shock.
- 7.2. After finishing a day's work, pull out the tray and clean it. Use a piece of wet cloth dampened by detergent solution which is not corrosive to clean the unit. Do not wash the unit with water jets.
- 7.3. Never toast any food whose surface is covered by a lot sugar, because the sugar will flow into the unit and cause contamination to the unit. It may result in malfunctions of the unit.

## 8. Notice

- 8.1 The voltage and phase of power supply should match that one on the naming plate.
- 8.2 Operators should install suitable switch, fuse protector and three-prong receptacle.
- 8.3 The appliance should be grounded safely. No insulation material should be placed between the body and earth. Make sure the appliance is grounded safely to avoid unnecessary electric shock.
- 8.4 Before using, be sure that the wire is not loose and the voltage is normal.

## 9. Daily checking

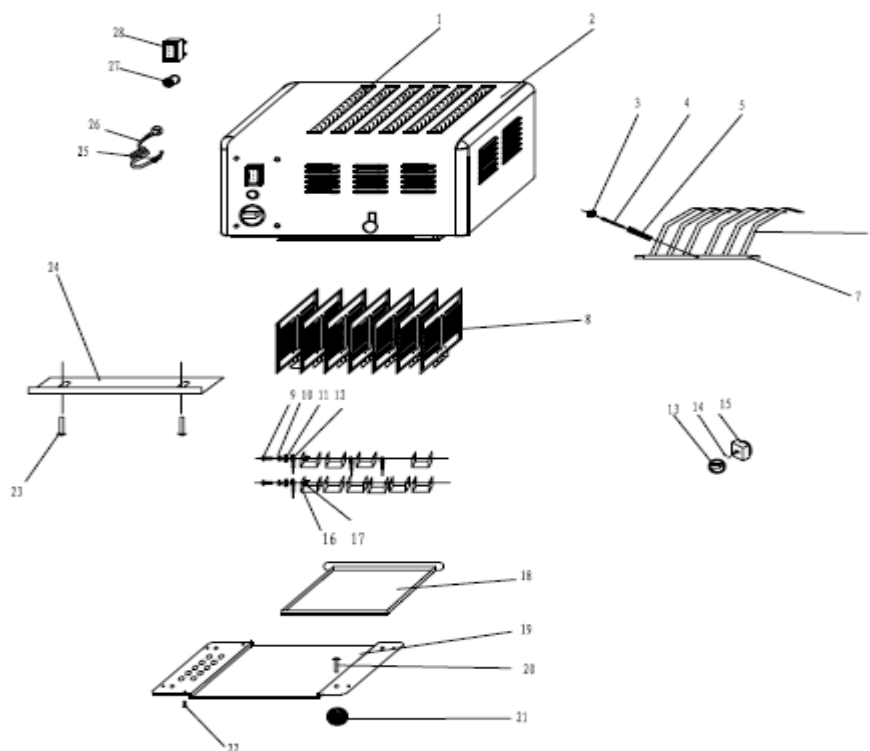
Check the appliance before and after use. Before using, make sure the appliance dose not lean. Be certain that the power cord is not worn out or broken. When in use, make sure no unpleasant smell is present and there is no any unusual noise.

This manual must be read and understood by all persons using or installing this appliance. Contact your local dealer if you have any questions concerning installation, operation or maintenance of this equipment.

### IMPORTANT: DO NOT DISCARD THIS MANUAL

This manual is considered to be part of the appliance and is to be given to the owner or manager of the hotel or restaurant, or to the person responsible for training operators of this appliance. It should be retained for future reference. Additional manuals are available from your local dealer.

## Parts breakdown illustration



Serial No.	Name	Material	Quantity	Remark
1	Baffle mesh	Bronze wire $\phi$ 2or $\phi$ 1.5	12	
2	Body	430 twin polishing plate $\delta$ =0.6	1	
3	Handle ball	Plastic Inside M6	1	
4	Pulling bar	45( $\phi$ 6) chrome plating	1	
5	Spring for pulling bar	Spring steel wire $\phi$ 1.0 33 in length	1	
6	Bread ejecting shelf	A3 Steel $\delta$ =2.0 chrome plating	6	
7	Rotating shaft	45#steel $\phi$ 10 chrome plating	1	
8	Heating elements	384W 220V (5)/284W 220V (2)	7	
9	Cup head cross screw	M4 $\times$ 8	14	
10	Spring washer	$\phi$ 4	14	
11	Plain washer	$\phi$ 4	14	
12	Connecting terminal	$\phi$ 5 aluminum	4	
13	Timer knob	Bakelite	1	
14	Timer setting screw	M2 $\times$ 10	2	
15	Timer	5 min 250V 16A T125	1	
16	Connection strap	Latten	11	
17	Hex nut	M4	14	
18	Crumb tray	SS ( $\delta$ =0.7or0.8)	1	
19	Bottom plate	Galvanized sheet or Electrolyzation plate $\delta$ =0.8	1	
20	Holding screw	SS Cup head cross screw M6 $\times$ 8	4	
21	Foot	Plastic M6	4	
22	Holding screw	SS Cup head cross screw M4 $\times$ 8	6	
23	Holding screw	Self-threading screw ST3.2 $\times$ 8	2	
24	Baffle plate for heating elements	Electrolyzation plate $\delta$ =0.8	1	
25	Power cord jacket	Black plastic plug-in card set screw	1	
26	Power cord	3 $\times$ 1.5mm <sup>2</sup> 2.2m 300/500V	1	
27	Indicator	220V Green	1	
28	Switch	16A 250~T100	1	