Operation Manual

Horizontal Core Bun Toaster CBT-SB-NA-1PS

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.

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Electrical Specifications Safe Service Practices CBT-SB-NA-1PS 200-240VAC, 50/60 Hz, 1 Ph. WARNING Indicates information important to the proper operation of the unit. Failure to observe may result in damage to the **Disconnect Power** equipment and/or severe bodily injury or death. CAUTION WARNING Indicates information important to the operation of the unit. Failure to observe may result in damage to the equipment. Failure to turn off the unit before servicing could result in severe bodily injury or death. Switch the GENERAL On/Off switch to the Off position This appliance is designed for toasting bread products in a commercial McDonalds kitchen. The dimensions of the bread products as defined by McDonalds. CAUTION Important Do not hose down or use a water jet on the unit. Keep the unit Prince Castle reserves the right to change specifications away from running water. Disconnect power cord before performand product design without notice. Such revisions do not ing any cleaning or maintenance. entitle the buyer to corresponding changes, improvements, additions, or replacements for previously purchased equip-CAUTION ment. 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 K M N L. AK AM AN January A AJ AL February B BJ BK BL BM BN

March	C	CJ	CK	CL	CM	CN	CO	CP	CQ	CR
April	D	DJ	DK	DL	DM	DN	DO	DP	DQ	DR
May	Е	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	Η	HJ	HK	HL	HM	HN	HO	HP	HQ	HR
September	J	11	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	М	MJ	MK	ML	MM	MN	MO	MP	MQ	MR

0 P

AO AP AQ AR

BO BP BQ BR

0 R

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

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Installation Feed release sheets through the toaster, in-feed to out-Visually inspect that the sheets are taught and ripple free 6 9 feed and connect the release sheet mounting bars. over the heater platen afterwards by peering down the heating chamber. Disconnect clips and reset if not. Clip the heel-side release sheet first being sure to shift Plug unit in. Plug unit into a 7 the sheet toward the upper step corner on the platen as grounded receptacle with a 10 shown. matching plug configuration. WARNING 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. Connect retaining clips by holding the release sheet tight over the mounting rods, ensuring that they are straight. 8 Press clips over rods until there is solid engagement.

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Operation



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Operation

Remove Stuck Product. Retrieve stuck product by first <u>shutting off the power</u> 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.





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Cleaning—Daily

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.



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.



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.



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.



/ .	_
	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, sanitizersoaked 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.



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Cleaning—Daily



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Cleaning—Daily

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.











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



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Cleaning—Weekly / As Needed





Silicone Belt Cleaning—Daily, Weekly & Monthly / As Needed

Silicone Belt Cleaning

Daily

Wipe down entire belt with clean, sanitizer-soaked towel to remove breakfast crumbs.

Twice weekly

Put on heat-resistant gloves. Spray KAY Heat Activated Grill & Toaster Cleaner HAGTC onto a clean, sanitizer-soaked grill cloth and wipe the hot silicone belt. Do not spray cleaner directly onto belt. Repeat until entire belt is clean, then rise with a separate sanitizer-soaked grill cloth to remove residue and soil. Performing this twice a week should lessen frequency of full belt recovery needs.

Monthly (as needed)

To begin the belt recovery, put on heat resistant gloves. Open drawer to access silicone belt. Spray the HAGTC onto a clean, sanitizer-soaked grill cloth and then evenly apply the cleaner to the hot silicone belt using the cloth. Do not spray the cleaner directly onto the belt. Once evenly coated, close the drawer and allow the belt to heat for 8 minutes. After this time, the cleaner is to be removed from the entire belt using another clean, sanitizer-soaked grill cloth until all cleaner residue is removed.

Monthly Deep Clean

 Open drawer and coat silicone belt evenly.
 Close drawer after application of cleaner and allow the belt to heat for 8 minutes.
 Wipe off belt with clean sanitizer-soaked grill cloth.





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Silicone Belt Install (Continued)



Bun Deflector Bar Install



Using channel locks, grab tension bracket and frame on the right side. Squeeze channel locks to open a gap between frame bracket and tensioner screw head. Repeat this step for left side.



3

When gap has been opened, slide one side of deflector bar between frame bracket and tensioner screw head on the right side. Repeat this step for the left side







bar (w/

flange)

deflector between frame bracket and tensioner screw head

4

After installing deflector bracket, tighten tensioner screw. Hold bracket down while tightening screw to prevent bracket from sliding out. Do this on right and left side.



Hold bracket down while tightening screws

2

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Bun Deflector Bar Install (Continued)



Silicone Wrap Removal

 1
 Use scissors to cut and remove silicone wrap from unit

 2
 Push down both sides of bottom of clip

 2
 Push down both sides of bottom of clip

 2
 Push down both sides of bottom of clip

 3
 Repeat procedure from previous step for remaining lips

 4
 Pull each section of the silicone wrap out of unit. Then refer to installation instructions on page 11

 1
 Image: Step in the silicon instruction instruction on page 11

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Release Sheet Replacement

2

3

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



Remove Teflon release sheets by first removing the infeed 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.



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





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





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.





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.



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Club Belt Replacement



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Display Menu Options (Continued...)



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Management Programming



Α.

MARMON FOODSERVICE TECHNOLOGIES

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Management Programming (Continued)



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Exploded View and Parts List



Item #	Part #	Description	Qty
0	72-478	POWERCORD	1
1	66-045S	STRAIN RELIEF	1
2	78-223S	SWITCH, ROCKER, DPST, IP65, 16A	1
3	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
NOT SHOWN	353-1415S	CONVEYOR BASE ASSY	1





Item #	Part #	Description	Qty
4	353-054S	RELEASE SHEET BAR	2
5	353-053S	RELEASE SHEET CLIP	2





ltem #	Part #	Description	Qty
6	353-1415S CONVEYOR, MAIN		1
7	353-442S	SKID BAR, CONVEYOR	4
31	353-1158S	CONVEYOR, BELT	1
32	353-1410S	DIVERTER, CONVEYOR	1
33	353-1412S	SILICONE WRAP	1
NOT SHOWN	353-1414S	MASTER LINK	1





Item #	Part #	Description	
8	353-1180S	MCD KIT, BEARING ASSEMBLY	2
9	353-241S	76-MCD KIT CBT MAIN CONVEYOR MOTOR	1
10	353-1179	MCD KIT CBT MAIN CNVR DRV BELT NEW REV	1
11	353-343S	MCD KIT, PLLY, 3mmPITCH(HTD),44GROOVE,AL	2
12	353-1141S	MCD KIT, SHAFT, TENSIONING, CONVEYOR, CBT	1
13	353-205S	MCD KIT, CONVEYOR, SPROCKET SHAFT ASSY, CBT	1





Item #	Part #	Description	Qty
14	77-093S	MCD KIT, TERMINAL BLOCK 12POS 2ROW INSULATED	1
15	526-281S	MCD KIT, TSTAT, HI-LIMIT BULB & CAP, 700F	3
16	65-064S	MCD KIT, RELAY,SS,50A,280VAC,90-280VAC	2
17	85-147S	MCD KIT MEANWELL POWER SUPPLY, TOASTERS	1
18	353-262CS	MCD KIT, PCB, MAIN CONTROLLER	1
19	65-058S	MCD KIT, RELAY, SS,50A,280VAC,3-32VDC	3





Item #	Part #	Description	Qty
20	353-208S	MCD KIT, CBT HEATER PLATEN, 3600W/240V, CNVYR	1





Item #	Part #	Description	Qty
21	37814S	MCD KIT MOTOR FAN 230V CBT/IRT/SK	1
22	353-1315S	MCD KIT, *Shared* LCD GRAPHIC DISPLAY W/NYLON NUTS, CBT/IRT	1
23	353-1306S	MCD KIT, IRT/CBT FAN FILTER KIT	1





Item #	Part #	Description	Qty
24	353-242S	MCD KIT CBT CLUB MOTOR	1
25	353-343S	MCD KIT, PULLEY, 3MM PITCH(HTD), .44 GROOVE, AL	2
26	353-1074S	353-5MCD KIT CBT BELT, 3MM HTD, 80 TEETH	1
27	527-819S	MCD GEAR, SPR,56 TTH,24.P,2.333P.D25	2
28	353-1018S	MCD KIT CLUB ASSY, BOTTOM CBT	1
29	353-1017S	MCD KIT TOP CLUB ASSY, CBT	1
30	353-1251S	MCD Kit, BRACKET, BEARING, CLUB ASSEM, CBT	4



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	Loose motor switch connection.	Call for Service (800) 722-7853		
not run	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 opera- tion manual	Move platen adjustment to the correct product part setting.		
	Check conveyor temperature. From READY screen, press the INFOR- MATION button to display the actual	Adjust temperature set point setting. See management programming.		
	Improper toast time.	Adjust toast time as needed.		