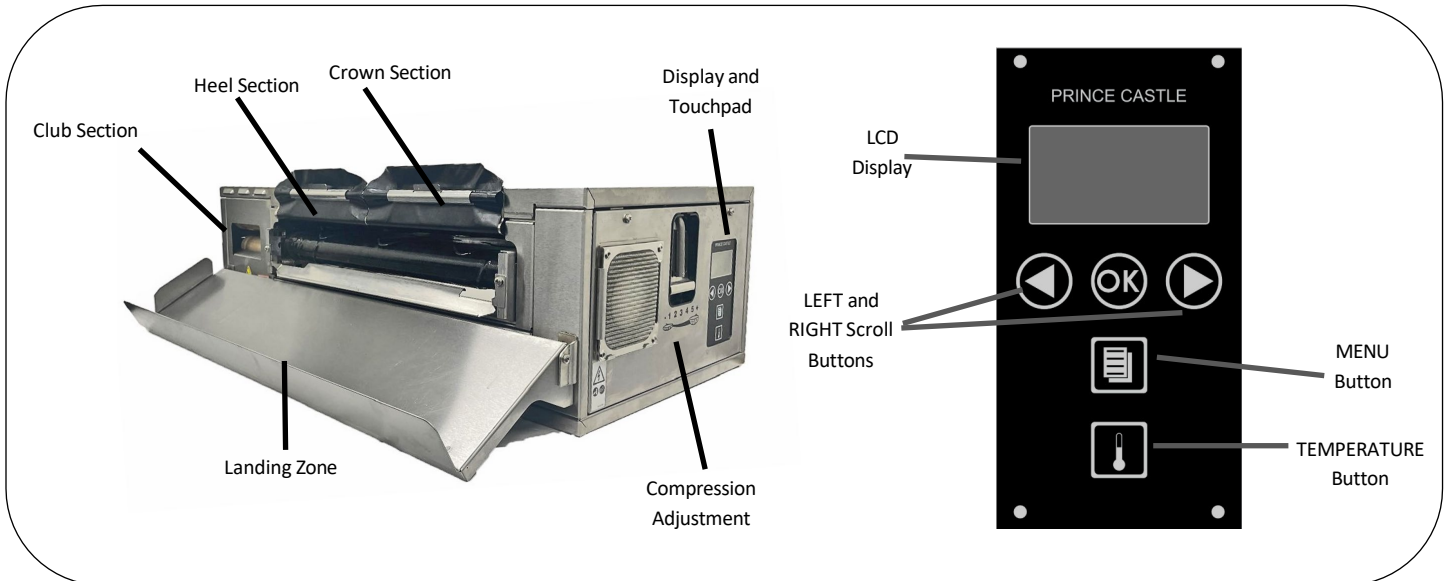


Operation Manual

Horizontal Core Bun Toaster CBT-S-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 three (3) 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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Fax: 630-462-1460 • www.princecastle.com

Horizontal Core Bun Toaster

CBT-S-SB-NA-1PS



Electrical Specifications

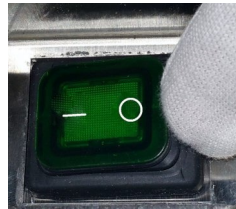
CBT-S-SB-NA-1PS 200-240VAC, 50/60 Hz, 1 Ph.

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

NOTE: Date of manufacture of unit included in the unit serial no. as follows:

CS	A	2203	AVT	0001
Manufacturing Site	Revision Code	Date Code (Third week in 2022)	Product Group	Unit Number

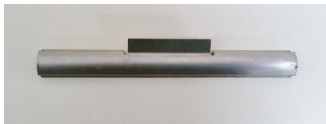
Installation

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.

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)



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



CAUTION

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

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

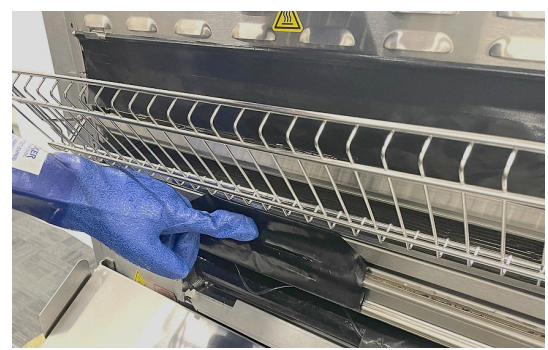
6 Feed release sheets through the toaster, in-feed to out-feed and connect the release sheet mounting bars.



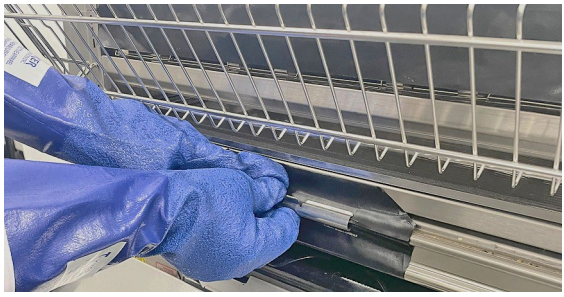
9 Visually inspect that the sheets are taught and ripple free over the heater platen afterwards by peering down the heating chamber. Disconnect clips and reset if not.



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 seated)




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.

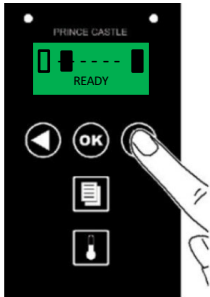


5 Feeding in Buns. Feed buns cut side up in the appropriate lanes of the in-feed rack. Facing the in-feed rack from left to right, the proper order is:

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.** Usage of heat-resistant gloves is advised. 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-saturated 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 degreaser. Rinse with a separate clean, sanitizer-soaked towel. Wash, rinse, and sanitize the retaining clips at the 3-compartment sink. Allow to air dry.



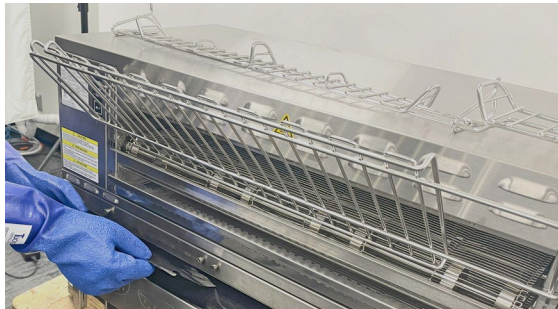
10

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 sanitizer solution as follows:

1. Spray conveyor belt with sanitizer solution.
2. Wipe belt from side to side, parallel with belt grain, removing brown residue.
 - a. NOTE: Be gentle with the silicone belt. If the belt is moved out of alignment and the bead is not seated within the roller grooves, belt damage will occur.
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.



Cleaning—Monthly

NOTE: Be gentle with the silicone belt. If the belt is moved out of alignment and the bead is not seated within the roller grooves, belt damage will occur.

- 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** Wipe the solution-saturated cloth across the belt, going across/with the grain of the belt.



- 3** Close the conveyor assembly, and allow conveyor to run for 8 minutes. (Stains will begin to darken)



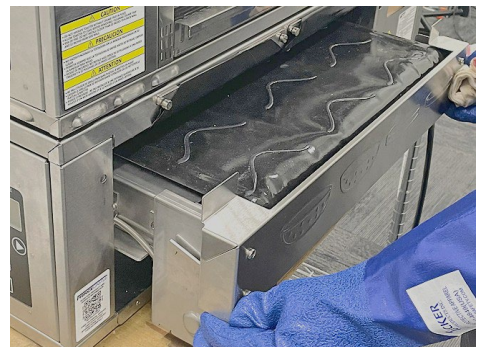
- 4** Wipe stains with a clean, sanitizer-soaked grill cloth, wiping straight across the belts until soils are removed. Open/close conveyor until entire belt has been cleaned.



- 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.



Silicone Belt Cleaning—Daily & Monthly

Silicone Belt Cleaning

NOTE: Be gentle with the silicone belt. If the belt is moved out of alignment and the bead is not seated within the roller grooves, belt damage will occur. Belt removal and installation is to be performed only by authorized service agents

Daily

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

Monthly (and 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 and bun residue is removed. Dry the cleaned belt by wringing out a sanitizer-soaked cloth until it is just damp, then wipe off the remaining sanitizer solution. Finish drying the belt by running the unit for 5 minutes. If bun residue is not visible on the removal cloth, more grill cleaner may be required. Repeat as needed if slipping occurs.



Bun Residue wiped off with sanitizer-soaked cloth after grill cleaner procedure.



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.



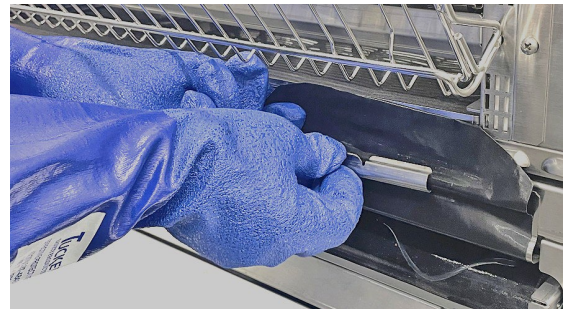
2

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.



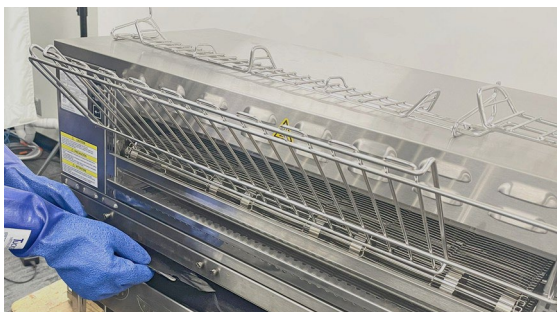
5

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.



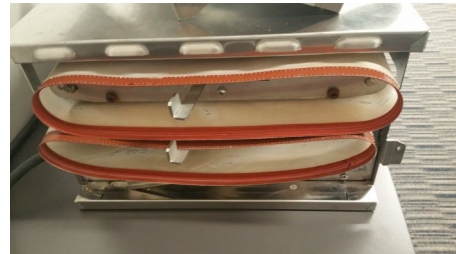
Club Belt Replacement

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

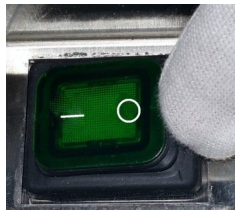
Torn belt should be replaced



5 Remove old belts.



1 Turn Toaster OFF and Unplug Toaster.

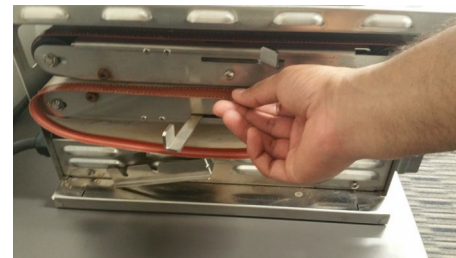


2 Put on a pair of high temperature gloves.

3 Remove right side cover from unit.



6 Install new belts.



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



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.

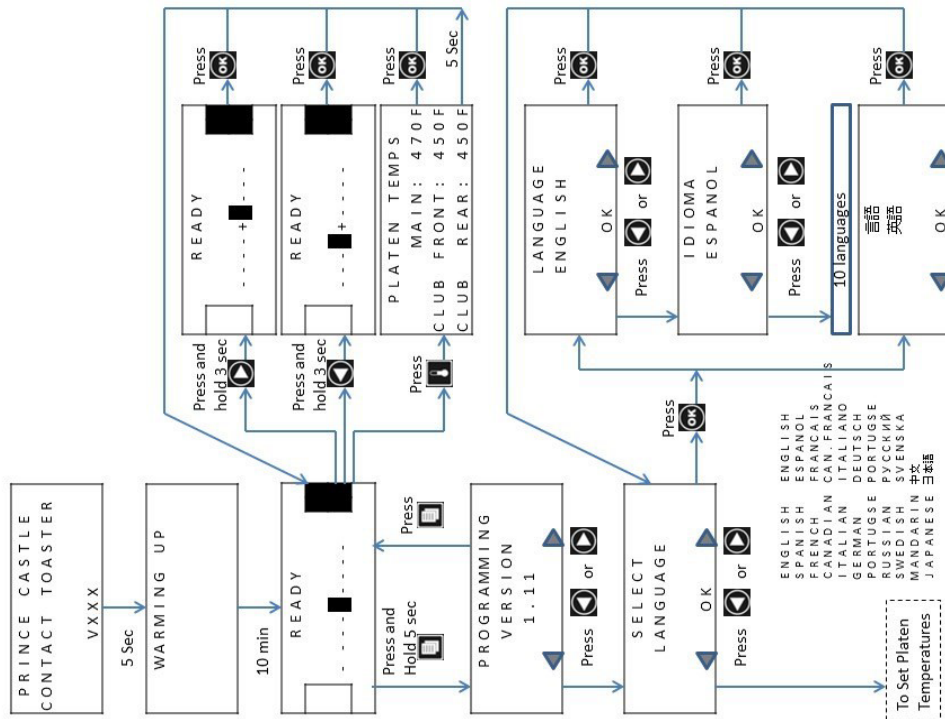
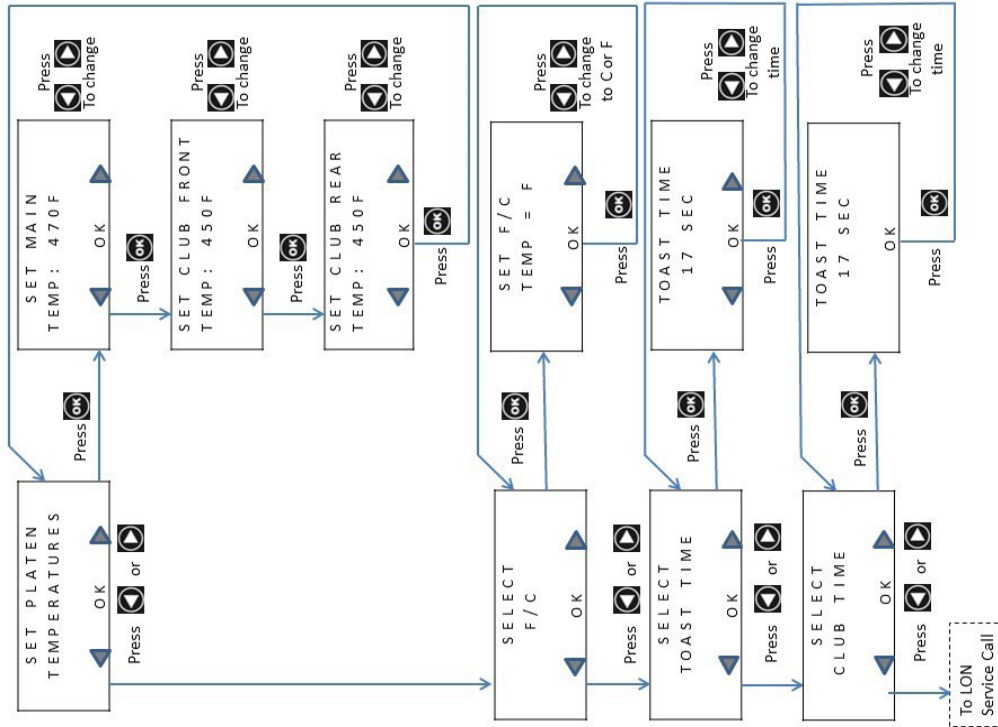


9

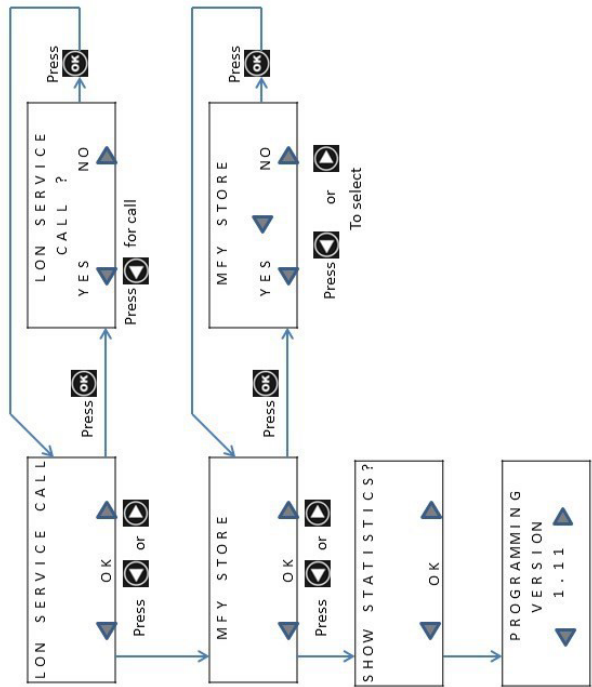
Replace right side cover on unit.



Display Menu Options



Display Menu Options (Continued...)



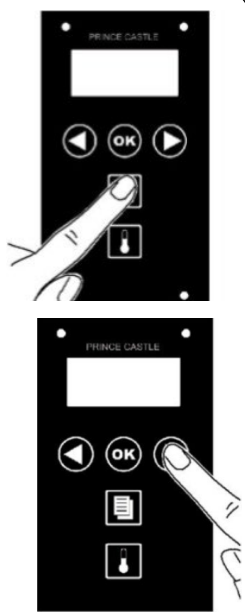
Management Programming

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



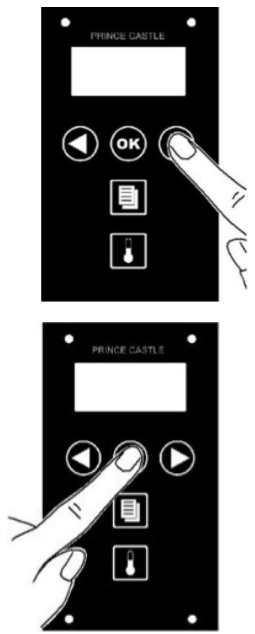
3

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



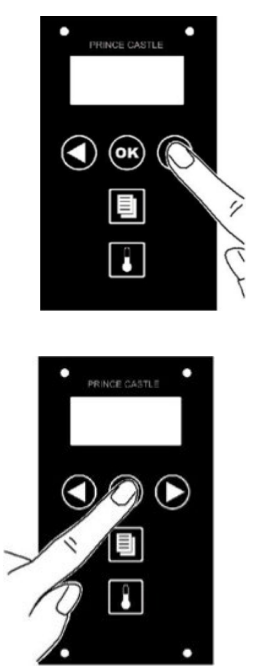
2

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

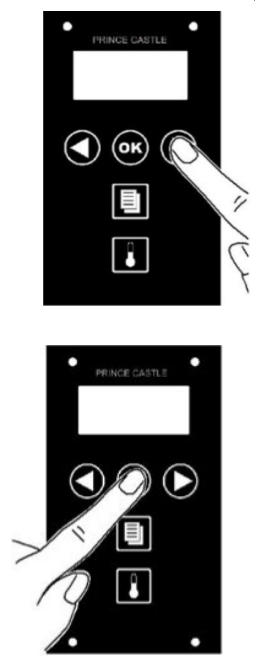


4

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.

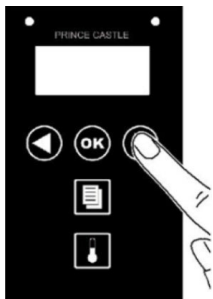


NOTE : To cancel without accepting the new setting, press the MENU logo button to return to the previous screen

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

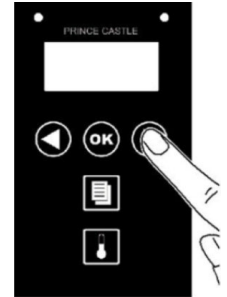
7

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



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



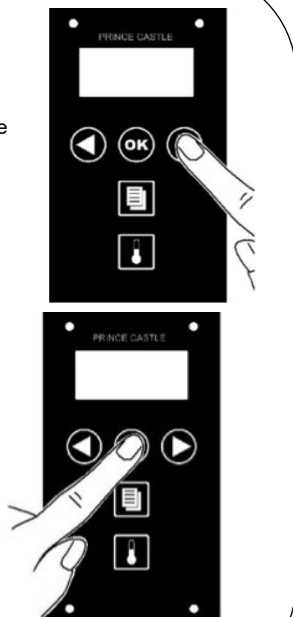
Management Programming (Continued)

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.

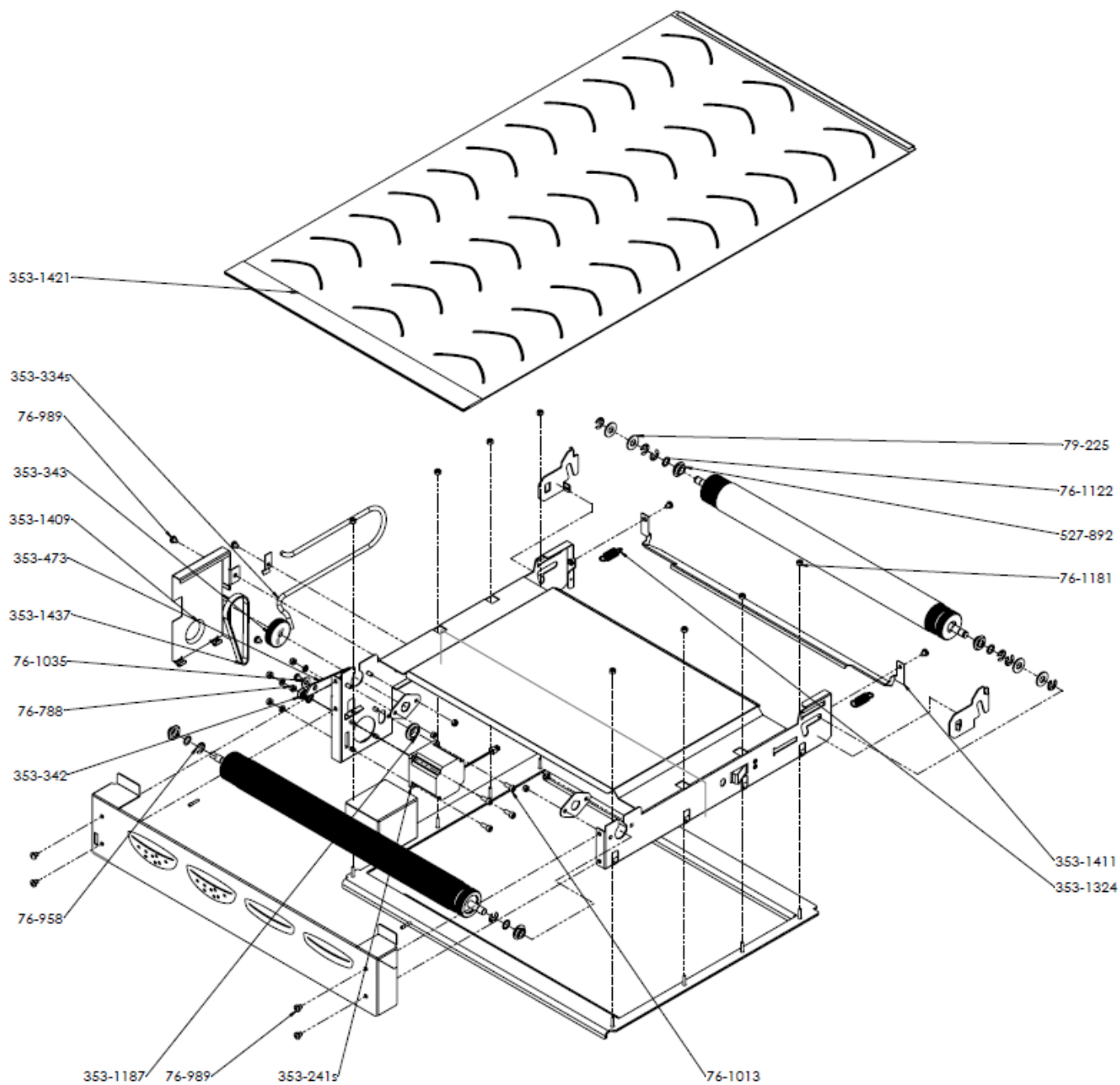


Horizontal Core Bun Toaster

CBT-S-SB-NA-1PS



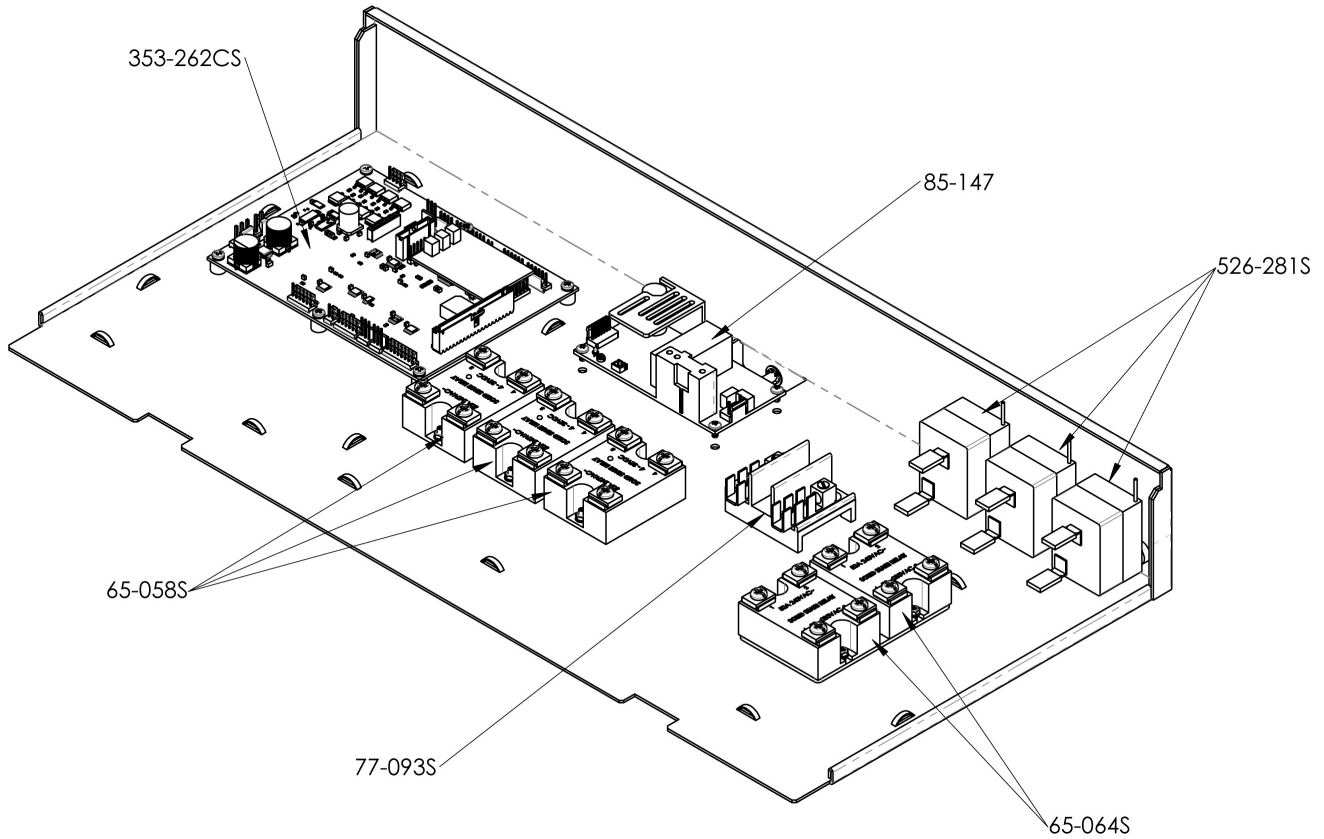
Exploded View and Parts List



Exploded View and Parts List (Continued)

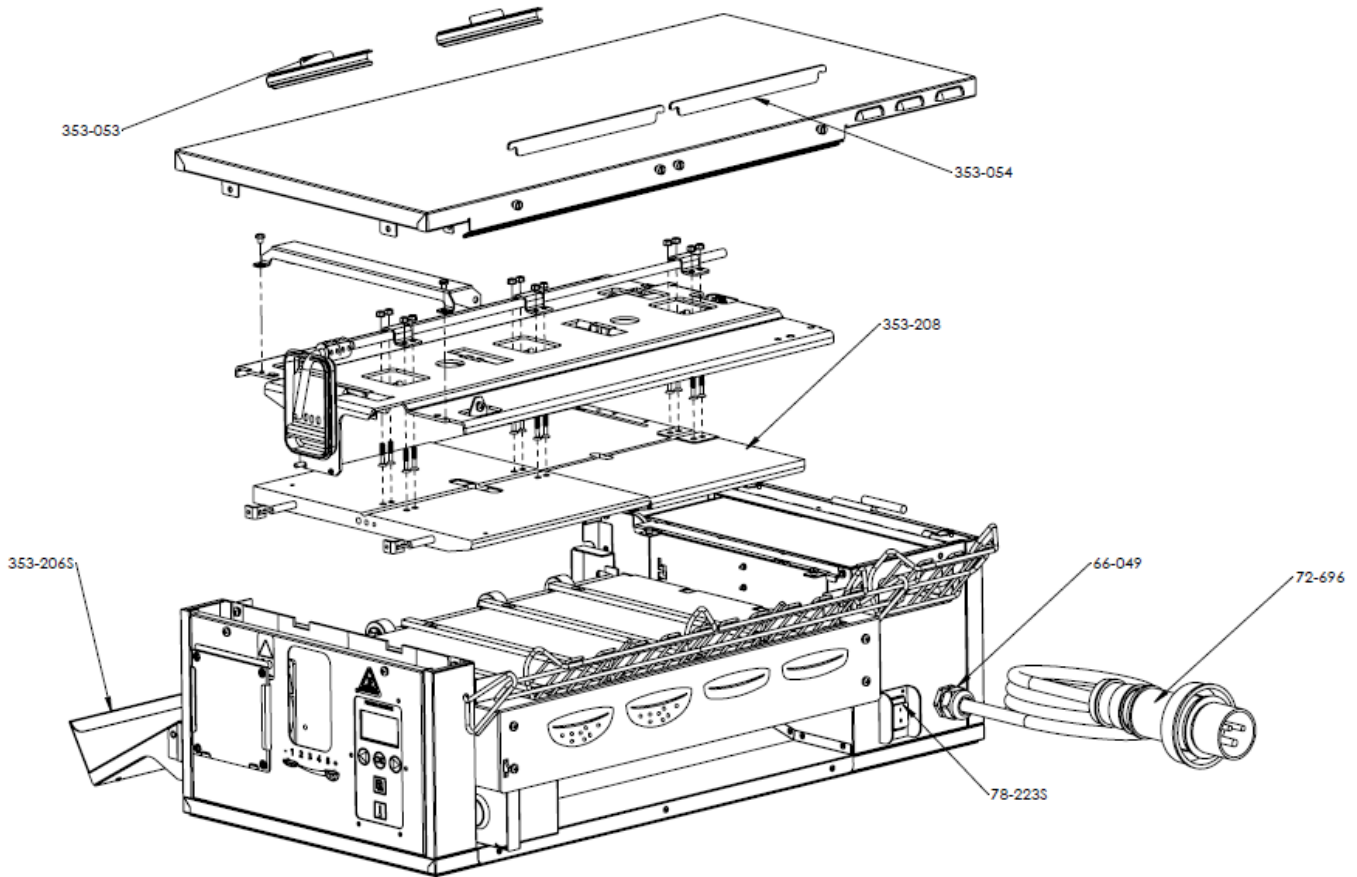
Part #	Description	Qty
76-958	CLIP	8
76-1122	SHIM, .375ID, .562OD, .02THK, SPRING STL	4
79-225	BRASS WASHER	4
353-1324	SPRING, CONVEYOR TENSIONER	2
527-892	BEARING	4
353-1178	COVER, CONVEYOR MOTOR, CBT, ASSY	1
353-473	LATCH	1
353-343	PULLEY, 3MM PITCH (HTD), 44 GROOVE AL	1
353-1437	TIMING BELT, 282-3P-09, 94 TEETH (12-44T)	1
76-917	8-32 SET SCREW W/PIN	2
353-334S	SPRING, EXTENSION	1
76-1013	SCREW, M5 X 12, SS, SHCS	4
76-789	M5 FLAT WASHER, SS	4
76-1035	FLAT WASHER, .625X.281X.01-.06, SS	1
76-788	M5, HEX NUT WITH TOOTHED WASHER, SS	4
76-989	SCREW, M5 X 6LG, SS, PPH	9
76-1011	SCREW, PANHEAD, M5X8MM, SS	1
76-1181	M5 18-8 SS NYLON-INSERT LOCKNUT	12
76-1030	SET SCREW, FLAT POINT, M5X6	2
353-1187	GROMMET, SBR RUBBER, PUSH IN, CBT	1
353-342	PULLEY, 3MM PITCH (HTD), 12 GROOVE, 9MM BELT, AL	1
353-241S	STEPPER MOTOR 1.8° STEP, LIN ENG PART 5718M-05SD-22RO	1
353-1411	DIVERTER, CONVEYOR	1
353-1421	SILICONE CONVEYOR BELT	1
353-1409	COVER, MOTOR	1

Exploded View and Parts List (Continued)



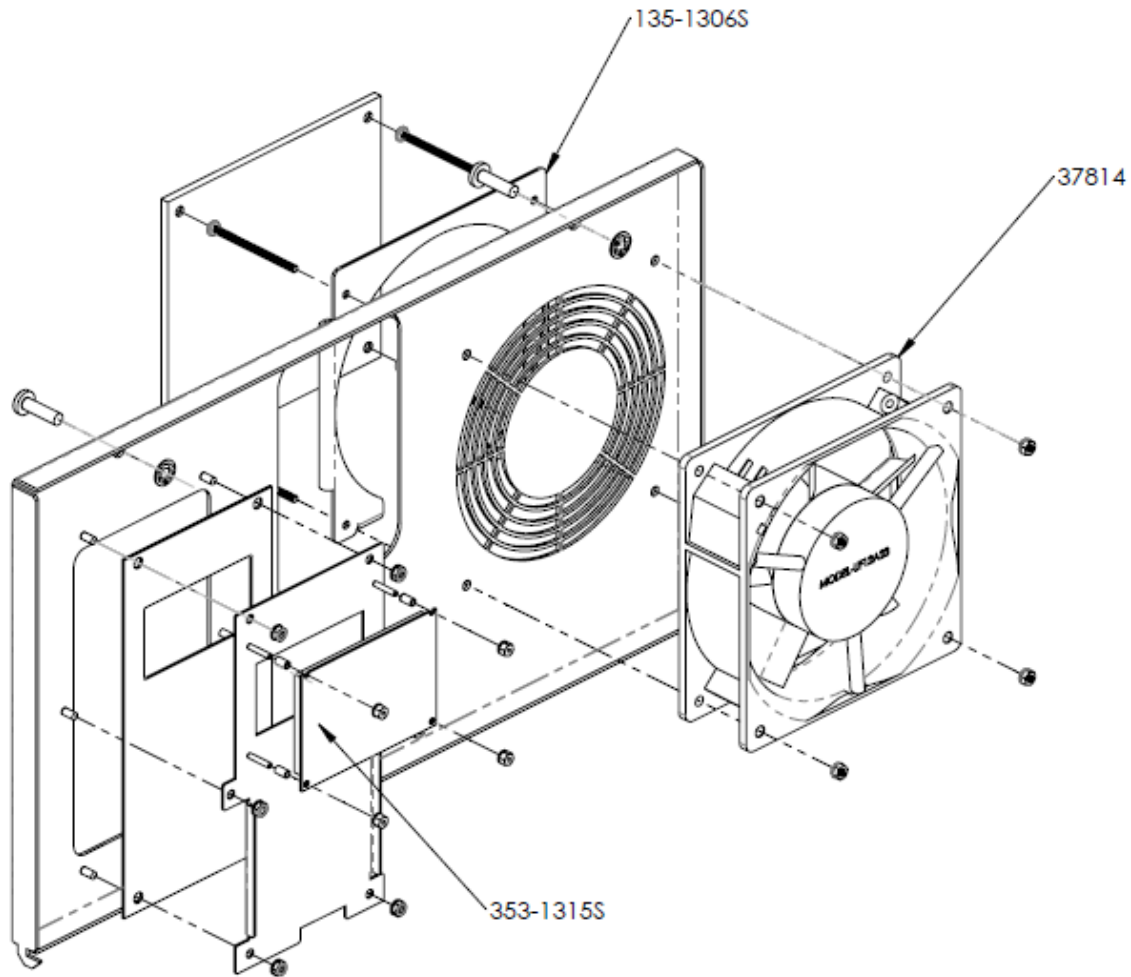
Part #	Description	Qty
77-093S	MCD KIT, TERMINAL BLOCK 12POS 2ROW INSULATED	1
526-281S	MCD KIT, TSTAT, HI-LIMIT BULB & CAP, 700F	3
65-064S	MCD KIT, RELAY, SS, 50A, 280VAC, 90-280VAC	2
85-147	MCD KIT MEANWELL POWER SUPPLY, TOASTERS	1
353-262CS	MCD KIT, PCB, MAIN CONTROLLER	1
65-058S	MCD KIT, RELAY, SS,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

Exploded View and Parts List (Continued)



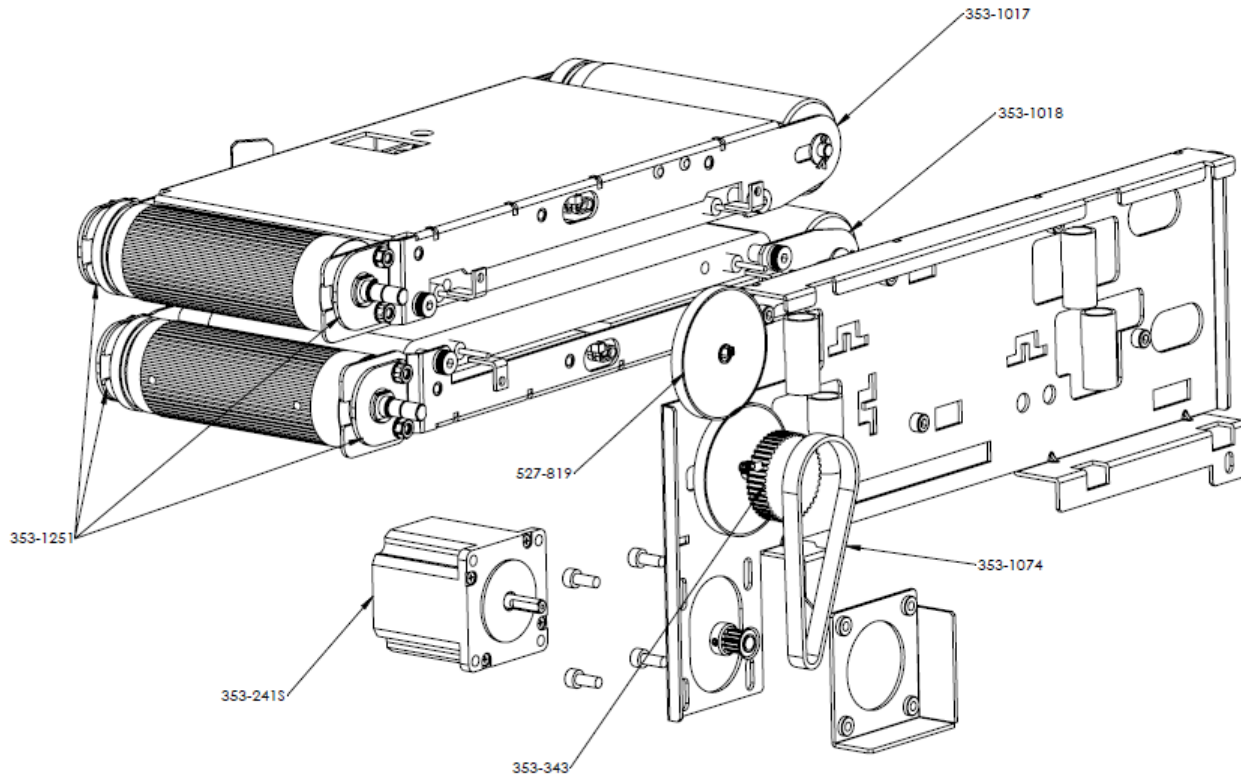
Part #	Description	Qty
353-053	CBT CLIP RELEASE SHEET	2
353-054	MCD KIT CBT BRACKT RELEASE SHEET MOUNT	2
353-208	MCD KIT CBT HEATER PLATEN 3.6kW/240V CONVEYOR	1
353-206S	MCD KIT CBT LANDING ZONE ASSY	1
66-049	MCD KIT STRAIN RELIEF	1
78-233	SWITCH ROCKER DPST IP65 16A	1
72-696	MCD KIT POWER CORD, 83IN, 3-COND, 12 GA 1PS	1

Exploded View and Parts List (Continued)



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

Exploded View and Parts List (Continued)



Part #	Description	Qty
353-241S	MCD KIT CBT CLUB MOTOR	1
353-343	MCD KIT, PULLEY, 3MM PITCH(HTD), .44 GROOVE, AL	2
353-1074	MCD KIT CBT BELT, 3MM HTD, 80 TEETH	1
527-819	MCD GEAR, SPURR, 56 TH, 24 DIAMETRAL PITCH, 2.333P.D, .25WD	2
353-1018	MCD KIT CLUB ASSY, BOTTOM CBT	1
353-1017	MCD KIT TOP CLUB ASSY, CBT	1
353-1251	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 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
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.
Silicone Belt torn or damaged.	Belt has reached end of life.	Call for Service (800) 722-7853
	Belt improperly aligned.	Call for Service (800) 722-7853
Belt or buns stall under normal operating conditions.	Belt or release sheets are dirty.	Perform cleaning procedures.
	Belt has reached end of life	Call for Service (800) 722-7853
	Conveyor is in service position.	When unit is cold, push up on idler roller. Call for Service (800) 722-7853