

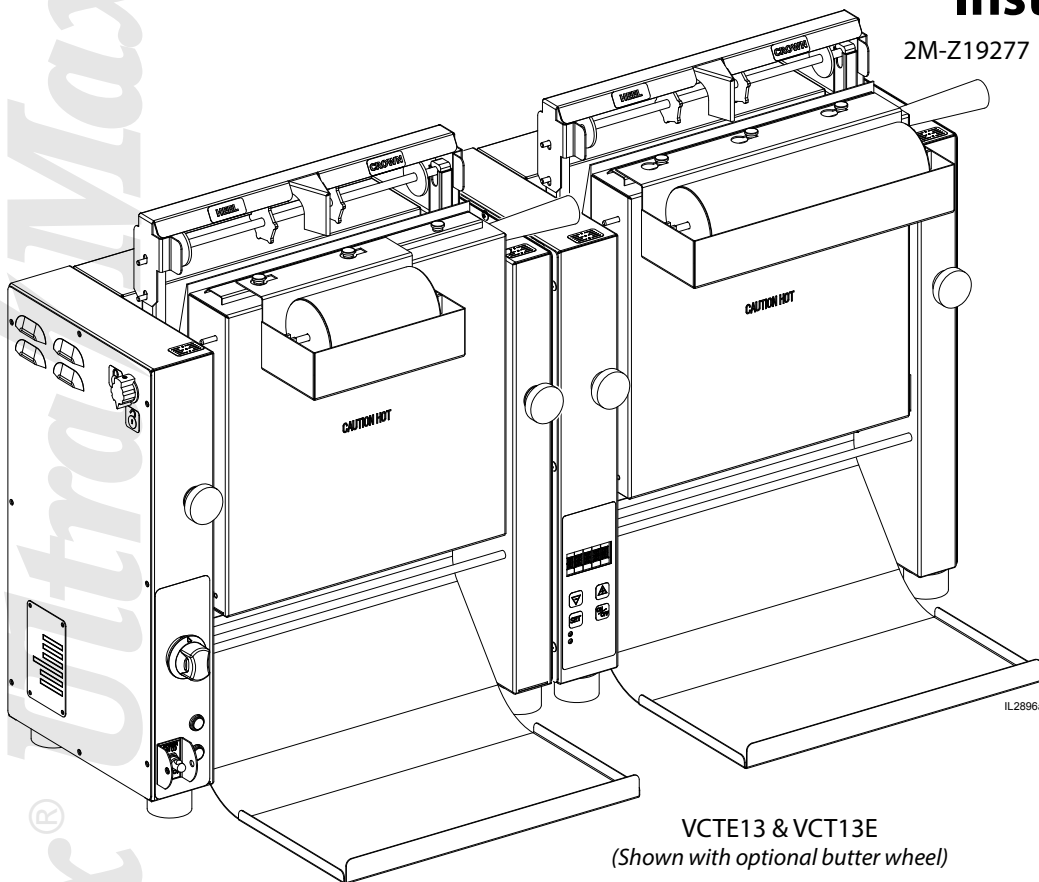
# **Ultra Max<sup>®</sup>**

## **VERTICAL CONTACT TOASTER**

MODEL  
VCTE13M  
VCTE13S

### **Installation and Operation Instructions**

2M-Z19277 Rev. C 10/13/2015



## SAFETY SYMBOL



These symbols are intended to alert the user to the presence of important operating and maintenance instructions in the manual accompanying the appliance.

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## RETAIN THIS MANUAL FOR FUTURE REFERENCE NOTICE

Using any part other than genuine Star factory supplied parts relieves the manufacturer of all liability.

Star 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.

Due to periodic changes in designs, methods, procedures, policies and regulations, the specifications contained in this sheet are subject to change without notice. While Star International Holdings Inc., Company exercises good faith efforts to provide information that is accurate, we are not responsible for errors or omissions in information provided or conclusions reached as a result of using the specifications. By using the information provided, the user assumes all risks in connection with such use.

## MAINTENANCE AND REPAIRS

Contact your local authorized service agent for service or required maintenance.

Please record the model number, serial number, voltage and purchase date in the area below and have it ready when you call to ensure a faster service.

Model No. \_\_\_\_\_  
Serial No. \_\_\_\_\_  
Voltage \_\_\_\_\_  
Purchase Date \_\_\_\_\_

### Authorized Service Agent Listing

Reference the listing provided with the unit

or

for an updated listing go to:

**Website:** [www.star-mfg.com](http://www.star-mfg.com)  
**E-mail** [customerservice@star-mfg.com](mailto:customerservice@star-mfg.com)

### Service Help Desk

**Business Hours:** 8:00 am to 4:30 p.m. Central Standard Time

**Telephone:** (314) 678-6303

**Fax:** (314) 781-2714

**E-mail** [customerservice@star-mfg.com](mailto:customerservice@star-mfg.com)

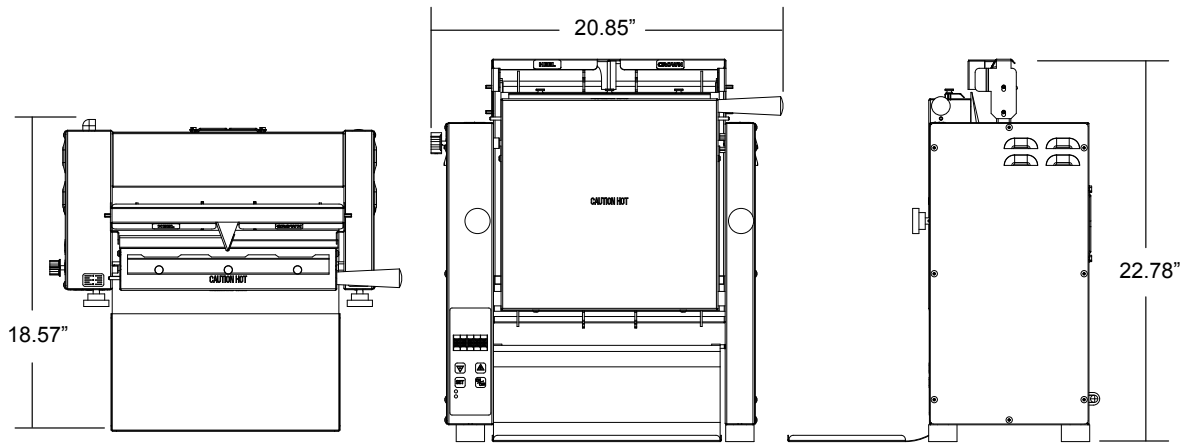
**Website:** [www.star-mfg.com](http://www.star-mfg.com)

**Mailing Address:** Star International Holdings Inc., Company  
10 Sunnen Drive  
St. Louis, MO 63143  
U.S.A

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## SPECIFICATIONS



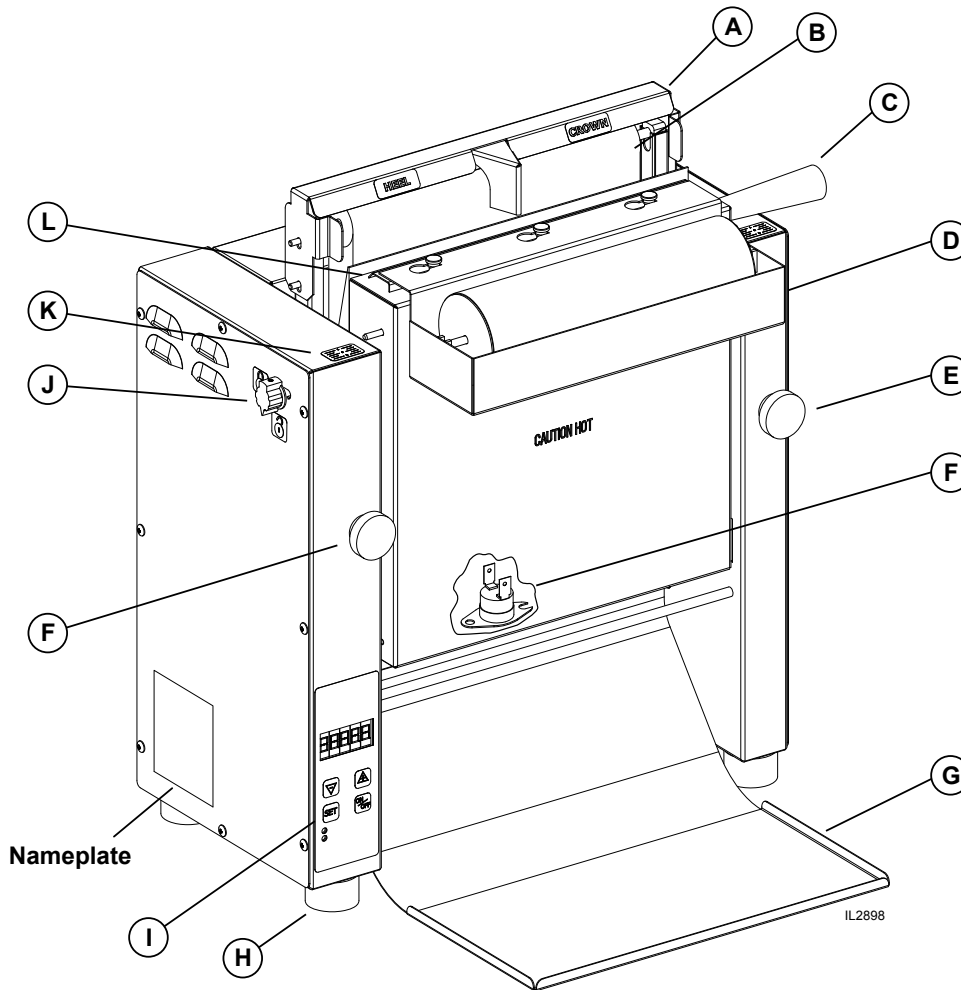
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### Electrical Specifications

Model	Voltage	Hz	Ph	Amps	Watts	Powercord
VCTE13M	208V	60	1	13.5	2800	6-20P
	230V	50		12	2750	CEE7/VII
	240V	60		12.5	3000	6-20P
VCTE13S	208V	60		12.25	2550	6-20P
	230V	50		10.5	2450	CEE7/VII
	240V	60		11	2650	6-20P

VCT13M	208V	60	1	13.5	2800	6-20P
	230V	50		12	2750	CEE7/VII
	240V	60		12.5	3000	6-20P
VCT13S	208V	60		12.25	2550	6-20P
	230V	50		10.5	2450	CEE7/VII
	240V	60		11	2650	6-20P

## FEATURES & BENEFITS



A	Burn Guard	Protects users from touching the conveyor belt
B	Conveyor	Takes the heel and crown separately through their toasting process
C	Upper Platen Assy	Heating surface designed to toast the product as it slides across the surface
D	Optional Butter Wheel	Saves time for preparing buns for toasting
E	Platen Height Knob	Controls the height of the upper platen
F	High Limit	Interrupts the heater tube connections if the air temperature platen exceeds 550°F (287°C). It automatically resets when the air temperature drops below 425°F (218°C)
G	Toaster Chute	Removable Chute returns product for easy access.
H	Foot	Silicone foot keeps unit firmly in place.
I	Control Board	Controls the conveyor speeds, turns unit on & off. ( <i>manual controls differ</i> )
J	Locking Platen Latch	Keeps the upper platen in the down position.
K	Platen Height Indicator	Indicates the height of the upper platen
L	Non-Stick Sheet	Non-Stick surface between the upper platen and the product, allowing the product to slide easily through the toasting process.

## GENERAL INFORMATION



**CAUTION**

This equipment is designed and sold for commercial use only by personnel trained and experienced in its operation and is not sold for consumer use in and around the home nor for use directly by the general public in food service locations.

Before using your new equipment, read and understand all the instructions & labels associated with the unit prior to putting it into operation. Make sure all people associated with its use understand the units operation & safety before they use the unit.

### INSPECTION

#### UN-CRATING AND INSPECTING

Unpack the unit and components from the shipping container. Remove all visible packing material and those from inside the cooking chamber. If damage is discovered, file a claim immediately with the carrier that handled the shipment. Do not operate the unit if it was damaged during shipping. All shipping containers should be checked for freight damage both visible and concealed. This unit has been tested and carefully packaged to insure delivery of your unit in perfect condition. If equipment is received in damaged condition, either apparent or concealed, a claim must be made with the delivering carrier.

Concealed damage or loss - if damage or loss is not apparent until after equipment is unpacked, a request for inspection of concealed damage must be made with carrier within 15 days. Be certain to retain all contents plus external and internal packaging materials for inspection. The carrier will make an inspection and will supply necessary claim forms.

#### ELECTRICAL CONNECTION

Disconnect the unit from the power source before installing or removing any parts.

Be absolutely sure that the ground connection for the receptacle is properly wired.

Do not connect equipment to power without proper ground connections. Improper grounding may result in personal injury or death.



**CAUTION**

**Allow enough space around the toaster for adequate ventilation. Do not operate the unit without the crumb tray properly positioned. Overheating and poor toasting may occur. Read all labels on the unit and follow their instructions.**



**WARNING**

**Before making any electrical connection to this unit, check that the power supply is adequate for the voltage, amperage and requirements stated on the rating plate. A wiring diagram is included.**



**WARNING**

**DO NOT CUT OR REMOVE THIS PLUG OR THE GROUNDING PRONG FROM THE PLUG. FAILURE TO COMPLY MAY RESULT IN DEATH OR SERIOUS INJURY.**



**WARNING**

**CONNECT/PLUG UNIT INTO DEDICATED A. C. LINE ONLY SPECIFIED ON THE DATA PLATE OF THE UNIT.**



**CAUTION**

**SOME SURFACES ARE EXTREMELY HOT DURING OPERATION AND CARE SHOULD BE TAKEN WHILE USING THIS UNIT.**

## ASSEMBLY AND INSTALLATION

The unit was shipped fully assembled and ready to plug into a standard outlet specified for its voltage and amp draw. If improper electrical supply is determined, contact a qualified electrician prior to using the unit. Removal and replacement of the power cord and plug voids the warranty. For assistance, contact your local authorized service agent for service or required maintenance.

1. Place the unit in its operating location.
2. Wipe down the exterior with a damp cloth.
3. Place the Toaster Chute into position.
4. Unlock the Platen Latch and lower the platen.
5. Loosen the sheet retainer and install the non-stick sheet into position, and secure.
6. Raise the platen and latch in place.

### CAUTION

Failure to use non-stick sheets can lead to damaging the unit and a loss of warranty. Non-stick sheets are not a warranty item.

### TOASTER SETTINGS

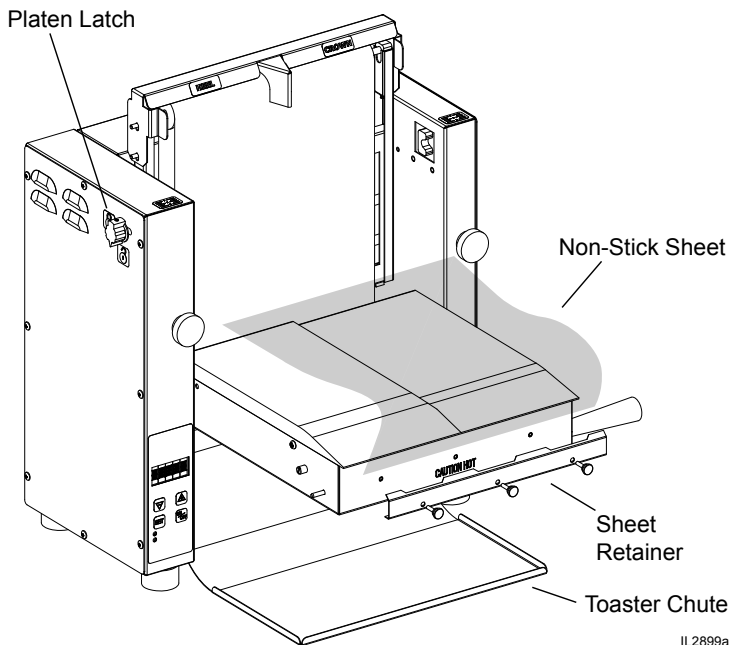
Before using the unit for the first time, test the pass time of the conveyor belt.

The pass time through the toaster should be between 8 to 12 seconds for standard setting.

1. Turn unit ON and wait for it to complete the PRE-HEAT process.
2. Set the Platen height by adjusting the two (2) Platen Height Knobs on top of the unit.
3. Make sure the platen lock is on.
4. Place a bun on the conveyor belt, cut side up, "HEEL" on one side and "CROWN" on the other.

**IF TO DARK: Decrease TEMP.**

**IF TO LIGHT: Increase TEMP, or move platen closer to conveyor**



## DAILY OPERATION

### CHANGING TEMPERATURE

1. Push and hold the "SET TEMP" button for three seconds.
2. The display will flash the current top temperature setting.
3. Using the ↑ and ↓ adjust the top heat to desired temperature (increments of 10°)
4. Press the "SET TEMP" button again to change the bottom heat setting.
5. Using the ↑ and ↓ adjust the bottom heating setting (0 – 10).
6. Press the "SET TEMP" button again to save the settings and exit program mode.

### CHANGING CONVEYOR SPEED

1. Push and hold the ↑ and ↓ for three seconds
2. Using the ↑ and ↓ adjust the motor speed to the desired setting (1 through 99)
3. Press the "SET TEMP" button to exit the program

### CHECK TEMPERATURE SETTING

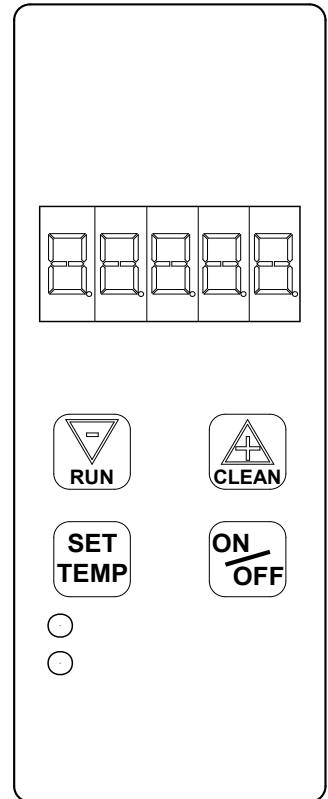
1. Press the "SET TEMP" button to check the platen temperature.

### CLEAN MODE

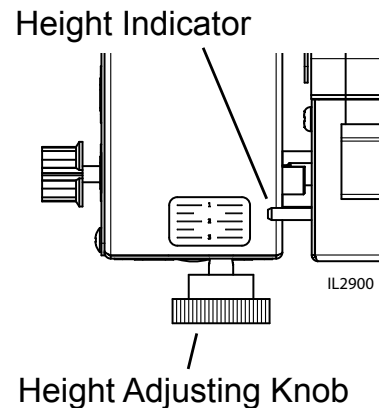
1. Press the "CLEAN" button to enter the clean mode
  - a. Elements will be turned OFF and the belt will continue to run
  - b. The screen will flash CLEAN and WAIT.
  - c. When the platen has lowered to a safe temperature the screen will flash CLEAN and READY.
2. Press the "ON/OFF" button to exit the clean mode.

### CHANGING BUN THICKNESS SETTING

1. Set the "Height Adjustment Knobs" to their desired settings.
2. Turn unit ON, allow to warm-up before proceeding.
3. Place buns on the conveyor, cut side facing the front of the toaster.
4. Toasted buns will drop down the toaster chute.
5. Turn the "Height Adjustment Knobs" move the platen towards the conveyor for darker buns, move the platen away from the conveyor for lighter buns.



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# DAILY OPERATION MANUAL CONTROL

## OPERATING

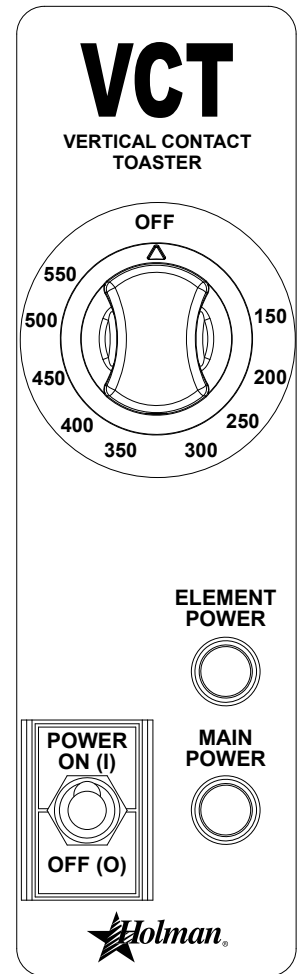
1. Turn the Power Switch to the "ON" position
2. The conveyor belt will begin to move.
3. Using Temperature Knob, move it from the "OFF" position to your desired temperature.
4. The Element Power Light will turn "ON" when the unit is calling for heat. When your desired temperature is reached, the light will turn "OFF". Wait for the Element Power Light to cycle twice before using.
5. When finished using, turn the Temperature Knob to the "OFF" position, but leave the Power Switch in the "ON" position to allow the cooling fan to run.
6. Once cooled, move the switch to the "OFF" position.

## CHANGING CONVEYOR SPEED

Changing conveyor speed is only capable on the electronically controlled units.



**CERTAIN SURFACES ARE EXTREMELY HOT DURING OPERATION AND CARE SHOULD BE TAKEN WHILE USING THIS UNIT.**

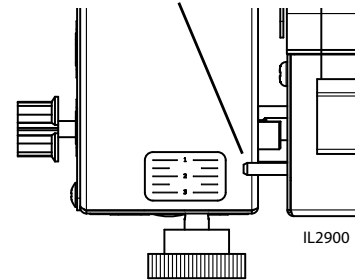


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## CHANGING BUN THICKNESS SETTING

1. Set the "Height Adjustment Knobs" to their desired settings.
2. Turn unit ON, allow to warm-up before proceeding.
3. Place buns on the conveyor, cut side up.
4. Toasted buns will drop down the toaster chute.
5. Turn the "Height Adjustment Knobs" to lower the platen for darker buns, raise for lighter buns.

Height Indicator



Height Adjusting Knob

2M-Z19277; Holman Vertical Contact Toaster



# CLEANING

Preventive maintenance for your Ultra-Max contact toaster consists of the following recommended cleaning procedures. To keep your toaster in top operating condition, these steps should be performed daily or weekly as indicated.

## Daily Cleaning

1. **MANUAL:** Turn the temp knob to the "OFF" position, and the power switch in the "ON" position.

**ELECTRONIC:** Press and hold the CLEAN button to enter cleaning mode.

a. The screen will flash "CLEAN" "WAIT" while the unit cools down to a safe temperature.

b. Unlock platen using knob on side, raise the platen and prop open to speed up cool down. Always remove Butter before raising platen if used.

c. The screen will flash "CLEAN" "READY" when the unit has cooled to a safe temperature.

**IMPORTANT:** Allow the unit to cool before attempting to clean it.

2. Wipe down moving belt with mild detergent and damp cloth (an abrasive pad can be used on metal belt).

3. Wipe down exterior of toaster with mild detergent and damp cloth.

4. Remove non-stick sheet and clean with mild detergent and damp cloth. (If excess buildup is unable to be removed and causing buns to stick to the sheet, a new sheet may need to be installed.)

5. Remove toaster chute and wash in a sink with mild detergent.

6. Dry and return toaster chute, and non-stick sheet back into position.



**WARNING**

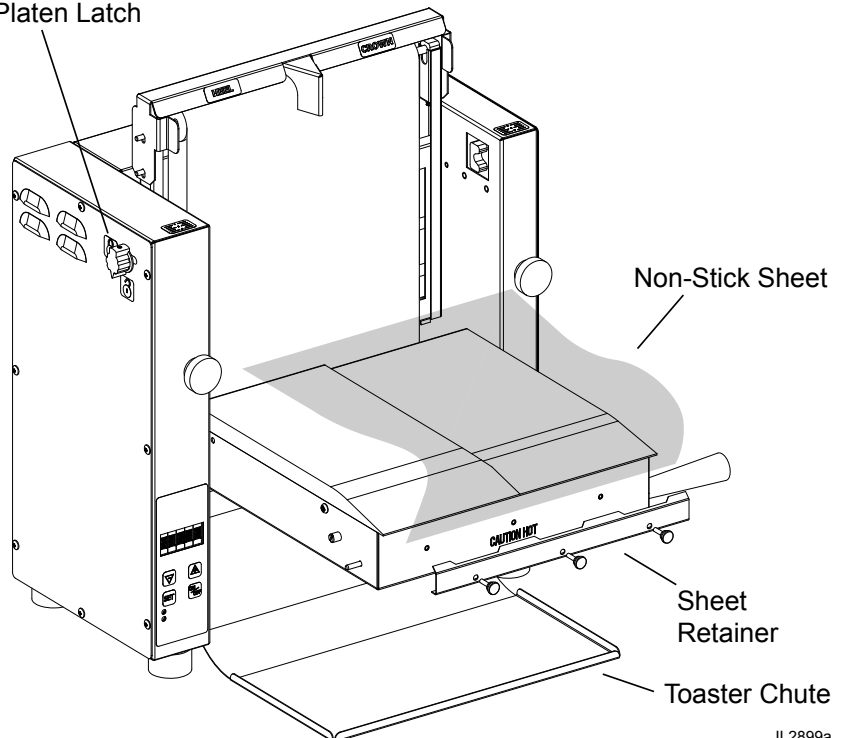
**DO NOT IMMERSE OR LET THE UNIT STAND IN WATER.  
DO NOT HOSE DOWN THE UNIT OR THE TABLE/COUNTER IF THE UNIT  
IS ON THE TABLE/COUNTER.  
KEEP AWAY FROM RUNNING WATER.**



**CAUTION**

**DO NOT use caustic cleaners on any surface of the unit, conveyor belt or the non-stick sheet**

Platen Latch



## TROUBLESHOOTING GUIDE

### A. Unit Will Not Heat, Conveyor Belt Will Not Move.

- 1) Be sure the main circuit breaker is switched to the ON
- 2) Check to see if the toaster is plugged in and all controls are turned to the ON position.

### B. Unit Has Heat Only On One Side, Conveyor Belt Turns Freely.

- 1) Contact your local service agent,, as heating element may need replacing.

### C. Conveyor Will Not Turn, Unit Heats Properly.

To check for mechanical binding:

- 1) **DISCONNECT UNIT FROM POWER SOURCE.**
- 3) Remove 4 screws on the back of the toaster and remove back panel.
- 4) Remove the right side panel.
- 5) Loosen the four screws that hold the drive motor in place.
- 6) Slide the motor up allowing the drive chain to be removed from the sprockets.
- 7) Move the conveyor belt by hand to check for mechanical binding. If conveyor moves freely, contact your local service agent,, as the drive motor and/or speed control may need replacing.
- 8) Re-install the rear and side panels.

### D. Heat Limit Switch (Reset)

Your Ultra-Max contact toaster is equipped with an automatically activated heat limit switch that interrupts the heater tube connections if the ambient temperature in the platten assembly exceeds 550°F (287°C). This switch resets automanually when the temperatuer reaches 425°F (218°C) shown in the Features & Benifits Illustration on page 2.

### E. Conveyor Turns at One Speed Regardless of Speed Control Setting.

- 1) Contact your local service agent,, as speed control should be replaced.

### F. Product Sticking To Conveyor or Slide

Your Ultra-Max contact toaster is designed to toast product that is current room temperature.

**DO NOT** attempt to put frozen or refrigerated material into the contact toaster.

Doing so may cause it to come out doughy or very moist, as well as possibly sticking to parts of the unit.

Follow the cleaning procedures.

# MAINTENANCE PROCEDURES

## A. Replacing the Bottom Element

- 1) **DISCONNECT UNIT FROM POWER SOURCE.**
- 2) Remove the side panels and bottom panel.
- 3) Remove element wire from terminal block connection, keeping top and bottom wires separate.
- 4) Lift element retainers by loosening retaining screws and removing the retainer plate up.
- 5) Gently, pull defective element out of unit.
- 6) Gently, put new element into unit.
- 7) Slide the retainer back into place. Tighten the screw to secure the retainer in place over the ends of the elements.

## B. Replacing the Fan Motor

- 1) **DISCONNECT UNIT FROM POWER SOURCE.**
- 2) Remove the toaster slide.
- 3) Remove screws from the bottom panel.
- 4) Unplug power supply cord from fan motor.
- 5) Remove (4) screws, which hold fan motor and grill to bottom of unit and remove fan.
- 6) Put replacement motor and grill in place and secure to the bottom of unit with screws.
- 7) Reconnect power supply cord to fan motor.
- 8) Replace bottom panel. Fasten with screws removed in step 2.

## C. Replacing the Belt Drive Motor

- 1) **DISCONNECT UNIT FROM POWER SOURCE.**
- 2) Remove the right side and bottom panels.
- 3) Remove sprocket from motor shaft, using an Allen wrench and loosening the set-screw.
- 4) Remove the wire from terminal block connecting the drive motor to internal wiring.  
On units rated 208 or 240 volts, note which color leads are being used for these connections and which lead is capped with white tape. The new motor should use the same arrangement.
- 5) Remove screws holding motor in place and remove motor from unit.
- 6) Put new motor in place and attach loosely with mounting screws.
- 7) Replace sprocket on motor shaft.

**NOTE** The two sprockets should line up parallel with each other, so the chain does not twist any during operation. Also the hub gets installed closest to the motor.

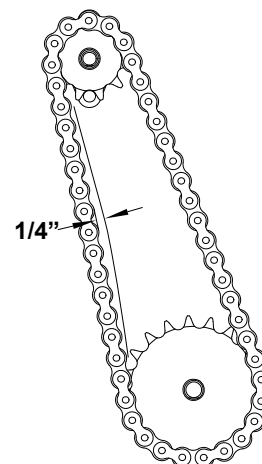
- 8) Slide motor until the drive chain has about 1/4" slack when lightly pushed at the center of its top open run.  
*See chain tensioning illustration.*
- 9) Tighten screws to secure motor.
- 10) Rewire leads same as removed in step 4.
- 11) Replace previously removed panels.

## D. Clean the Air Intake (Once A Week)

- 1) **DISCONNECT UNIT FROM POWER SOURCE.**
- 2) Place unit on its backside.
- 3) Use a vacuum cleaner and or a damp cloth to clean the air intake.

## E. Lubricate the Chain & Sprockets (Every 6 Months)

- 1) **DISCONNECT UNIT FROM POWER SOURCE.**
- 2) Remove enclosure exposing chain drive.
- 3) While wearing rubber gloves and using an extreme pressure, synthetic chain lubricant with a temperature range up to 400°F (204°C) lubricate chain and sprockets. Apply liberally.  
This grease is available as part no. **1L-Z12397.**
- 4) Replace enclosure, Reconnect power source and test unit.

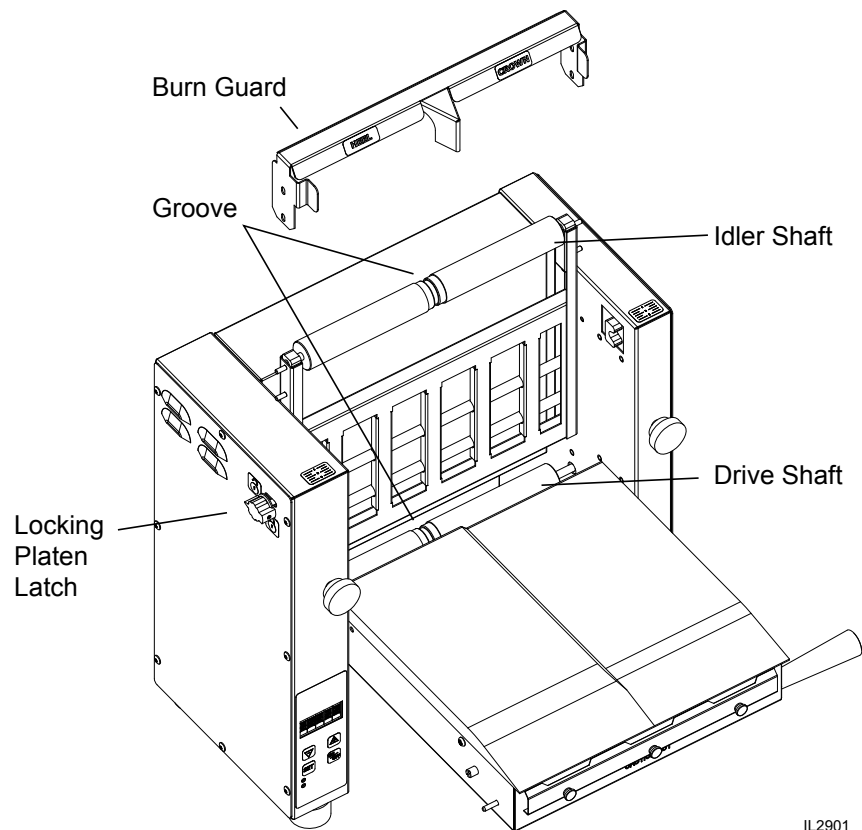


Chain Tension

## MAINTENANCE continued

### REMOVING & REPLACING SILICONE BELT

1. Disconnect unit from power allow to cool before beginning process.
2. Remove guard from in front of the belt.
3. Rotate belt by hand until belt seam is visible.
4. The Idler Shaft is spring loaded. Press on the front idler shaft to remove tension from the belt. (*Continuous pressure is required*).
5. Pull splicing rod from belt.
6. Carefully release pressure from idler shaft so the roller is not propelled from the unit by the springs.
7. Installation is similar to removal. Feed the belt around the drive shaft and idler shaft rollers making sure the tracking guide on the backside of the belt is seated in the roller grooves.
8. Press the front roller to create slack in the belt.
9. Feed the splicing rod through the two ends of the belt.
10. Remove pressure from roller and install belt guard.
11. Plug unit back into outlet and test for proper operation.



Above: Removing and Installing Silicone Belt



**DISCONNECT THE POWER SUPPLY BEFORE SERVICING OR CLEANING THIS UNIT. SAFEGUARD THE POWER SO IT CANNOT BE ACCIDENTALLY RESTORED. FAILURE TO DO SO COULD RESULT IN DISMEMBERMENT, ELECTROCUTION, OR FATAL INJURY.**

Visit our Website at: [www.star-mfg.com](http://www.star-mfg.com)

Email: [customerservice@star-mfg.com](mailto:customerservice@star-mfg.com)

### THOROUGHLY INSPECT YOUR UNIT ON ARRIVAL

This unit has been tested for proper operation before leaving our plant to insure delivery of your unit in perfect condition. However, there are instances in which the unit may be damaged in transit. In the event you discover any type of damage to your product upon receipt, you must immediately contact the transportation company who delivered the item to you and initiate your claim with same. If this procedure is not followed, it may affect the warranty status of the unit.

### LIMITED EQUIPMENT WARRANTY

All workmanship and material in Star products have a one (1) year limited warranty on parts & labor in the United States and Canada. Such warranty is limited to the original purchaser only and shall be effective from the date the equipment is placed in service. Star's obligation under this warranty is limited to the repair of defects without charge, by the factory authorized service agency or one of its sub-agencies. Models that are considered portable (*see below*) should be taken to the closest Star service agency, transportation prepaid.

- > Star will not assume any responsibility for loss of revenue.
- > On all shipments outside the United States and Canada, see International Warranty.
- \* The warranty period for the Ultra-Max, Hot Plates, Griddles, Charbroilers is (3) years parts & labor.
- \* The warranty period for the Star-Max, Charbroilers, Griddles, Hot Plates, Fryers & Finishing Oven is (2) years parts & labor.
- \* The warranty period for the JetStar six (6) ounce & Super JetStar eight (8) ounce series popcorn machines is two (2) years.
- \* The warranty period for the Chrome-Max Griddles is five (5) years on the griddle surface. See detailed warranty provided with unit.
- \* The warranty period for Dura-Tec coatings is one year under normal use and reasonable care. This warranty does not apply if damage occurs to Dura-Tec coatings from improper cleaning, maintenance, use of metallic utensils, or abrasive cleaners, abrasive pads, product identifiers and point-of-sale attachments, or any other non-food object that comes in continuous contact with the roller coating. This warranty does not apply to the "non-stick" properties of such materials.
- > This warranty does not apply to "Special Products" but to regular catalog items only. Star's warranty on "Special Products" is six (6) months on parts and ninety (90) days on labor.
- > This warranty does not apply to any item that is disassembled or tampered with for any purpose other than repair by a Star Authorized Service Center or the Service Center's sub-agency.
- > This warranty does not apply if damage occurs from improper installation, misuse, wrong voltage, wrong gas or operated contrary to the Installation and Operating instructions.
- > This warranty is not valid on Conveyor Ovens *unless* a "start-up/check-out" has been performed by a Factory Authorized Technician.

### PARTS WARRANTY

Parts that are sold to repair out of warranty equipment are warranted for ninety (90) days. The part only is warranted, the labor to replace the part is **NOT** warranted.

### SERVICES NOT COVERED BY WARRANTY

1. Travel time and mileage rendered beyond the 50 mile radius limit
2. Mileage and travel time on portable equipment (*see below*)
3. Labor to replace such items that can be replaced easily during a daily cleaning routine, ie; removable kettles on fryers, knobs, grease drawers on griddles, etc.
4. Installation of equipment
5. Damages due to improper installation
6. Damages from abuse or misuse
7. Operated contrary to the Operating and Installation Instructions
8. Cleaning of equipment
9. Seasoning of griddle plates
10. Voltage conversions
11. Gas conversions
12. Pilot light adjustment
13. Miscellaneous adjustments
14. Thermostat calibration and by-pass adjustment
15. Resetting of circuit breakers or safety controls or reset buttons
16. Replacement of bulbs
17. Replacement of fuses
18. Repair of damage created during transit, delivery, & installation OR created by acts of God

### PORTABLE EQUIPMENT

Star will not honor service bills that include travel time and mileage charges for servicing any products considered "Portable" including items listed below. These products should be taken to the Service Agency for repair:

- \* The Model 510FD, 510FF Fryer.
- \* The Model 526TOA Toaster Oven.
- \* The Model J4R, 4 oz. Popcorn Machine.
- \* The Model 518CMA & 526CMA Cheese Melter.
- \* The Model 12MC & 15MC & 18MCP Hot Food Merchandisers.
- \* The Model 12NCPW & 15NCPW Nacho Chip/Popcorn Warmer.
- \* All Hot Dog Equipment **except Roller Grills & Drawer Bun Warmers.**
- \* All Nacho Cheese Warmers **except Model 11WLA Series Nacho Cheese Warmer.**
- \* All Condiment Dispensers **except the Model HPD & SPD Series Dispenser.**
- \* All Specialty Food Warmers **except Model 130R, 11RW Series, and 11WSA Series.**
- \* All QCS/RCS Series Toasters **except Model QCS3 & RCS3 Series.**
- \* All Fast Steamer Models **except Direct Connect Series.**

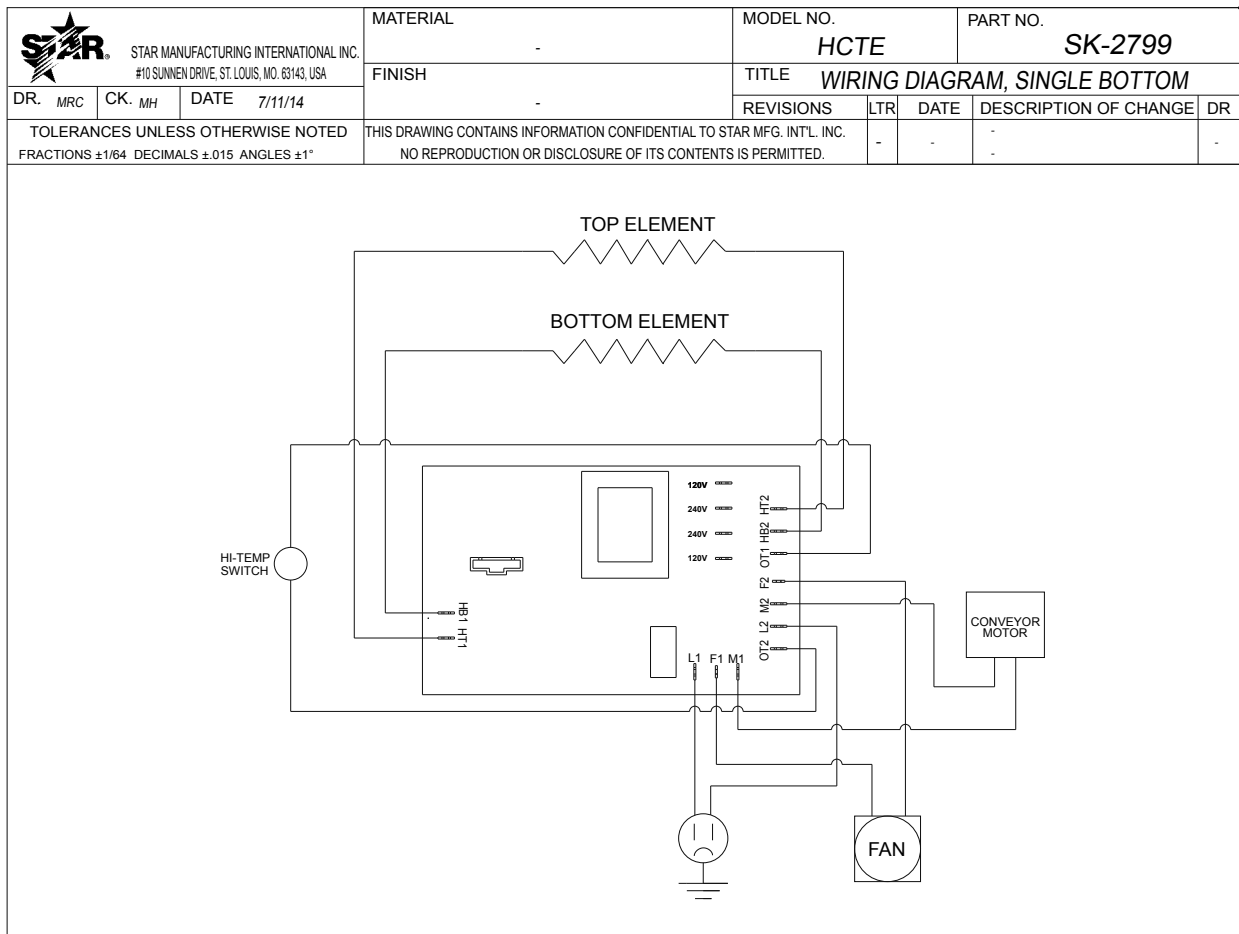
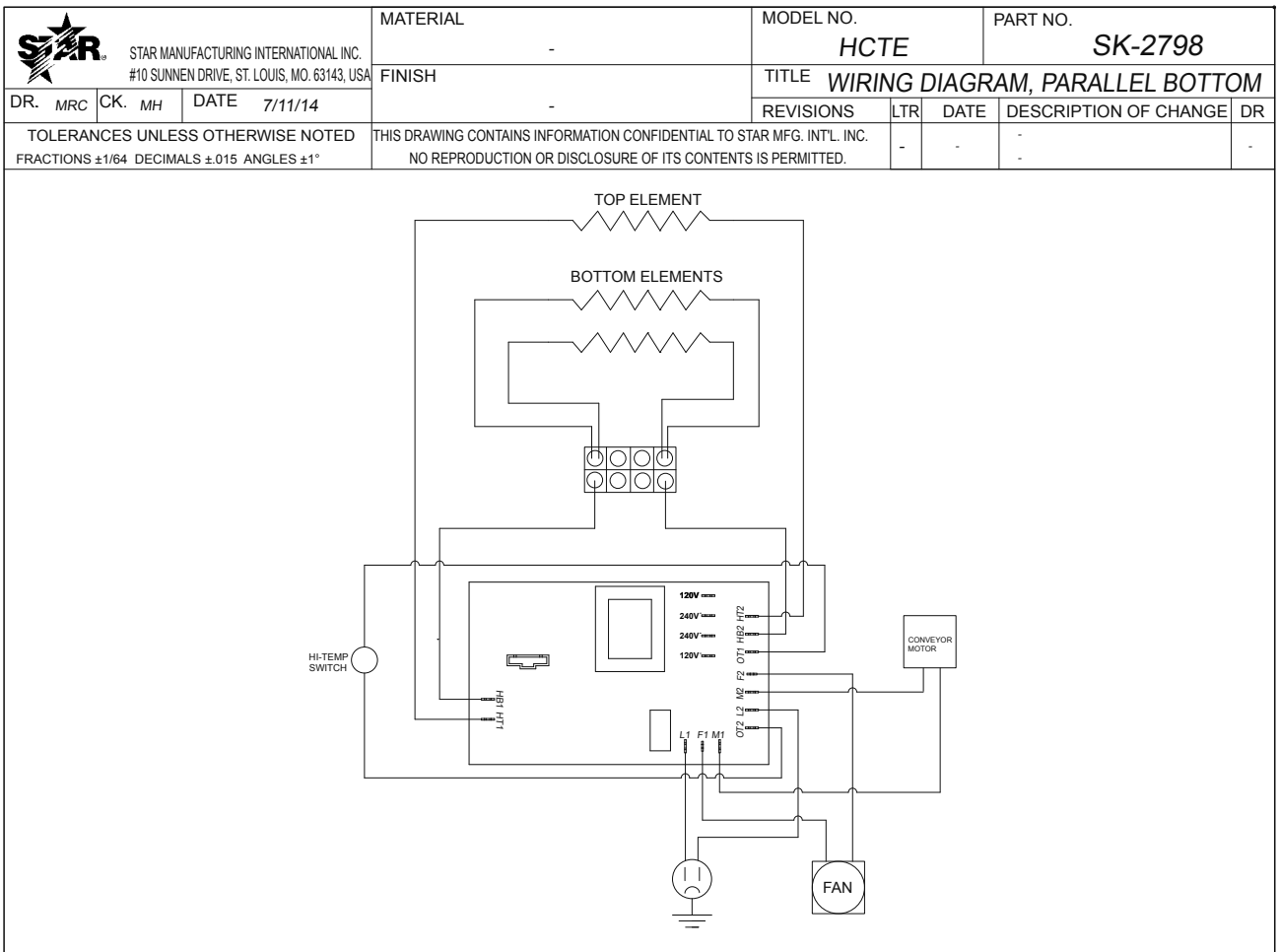
### ALL:

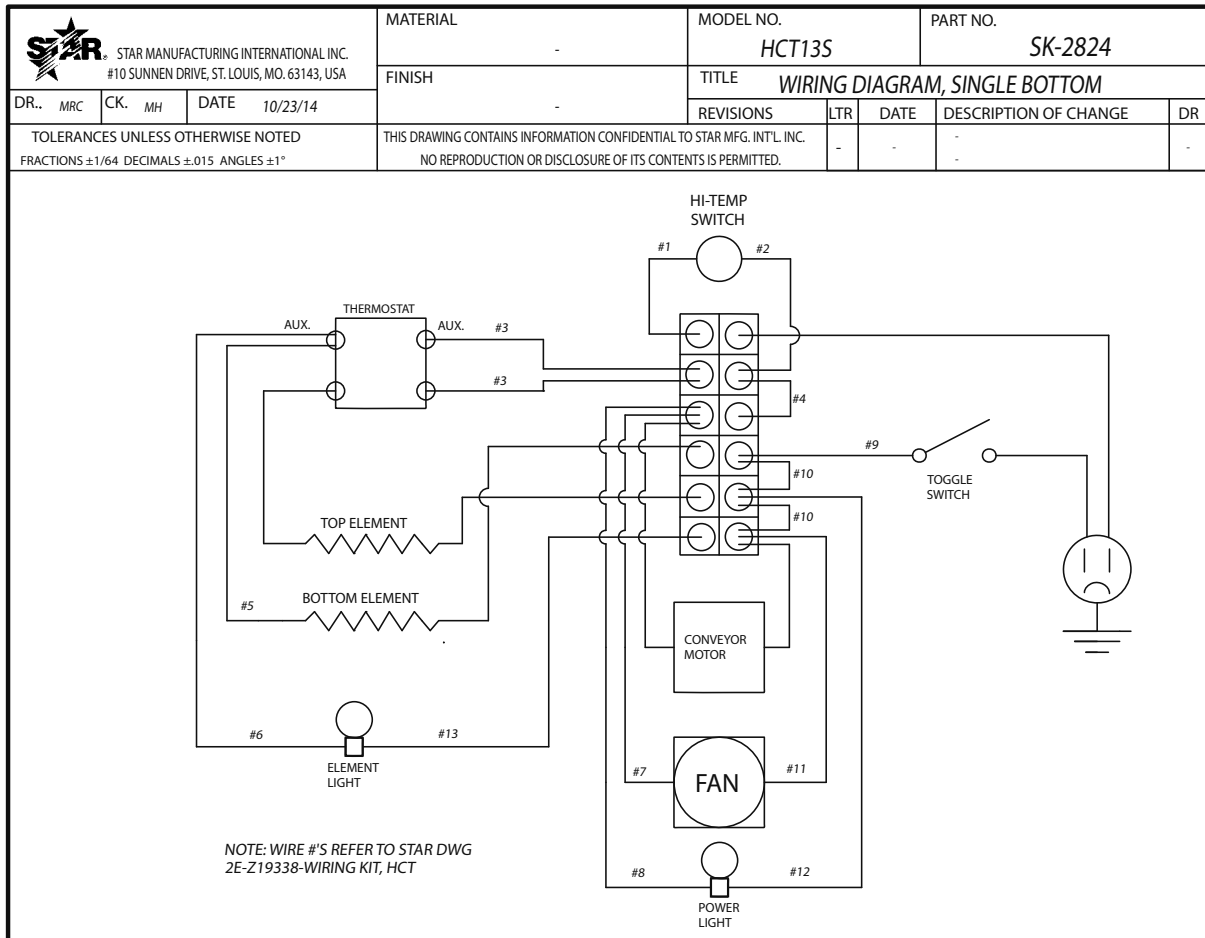
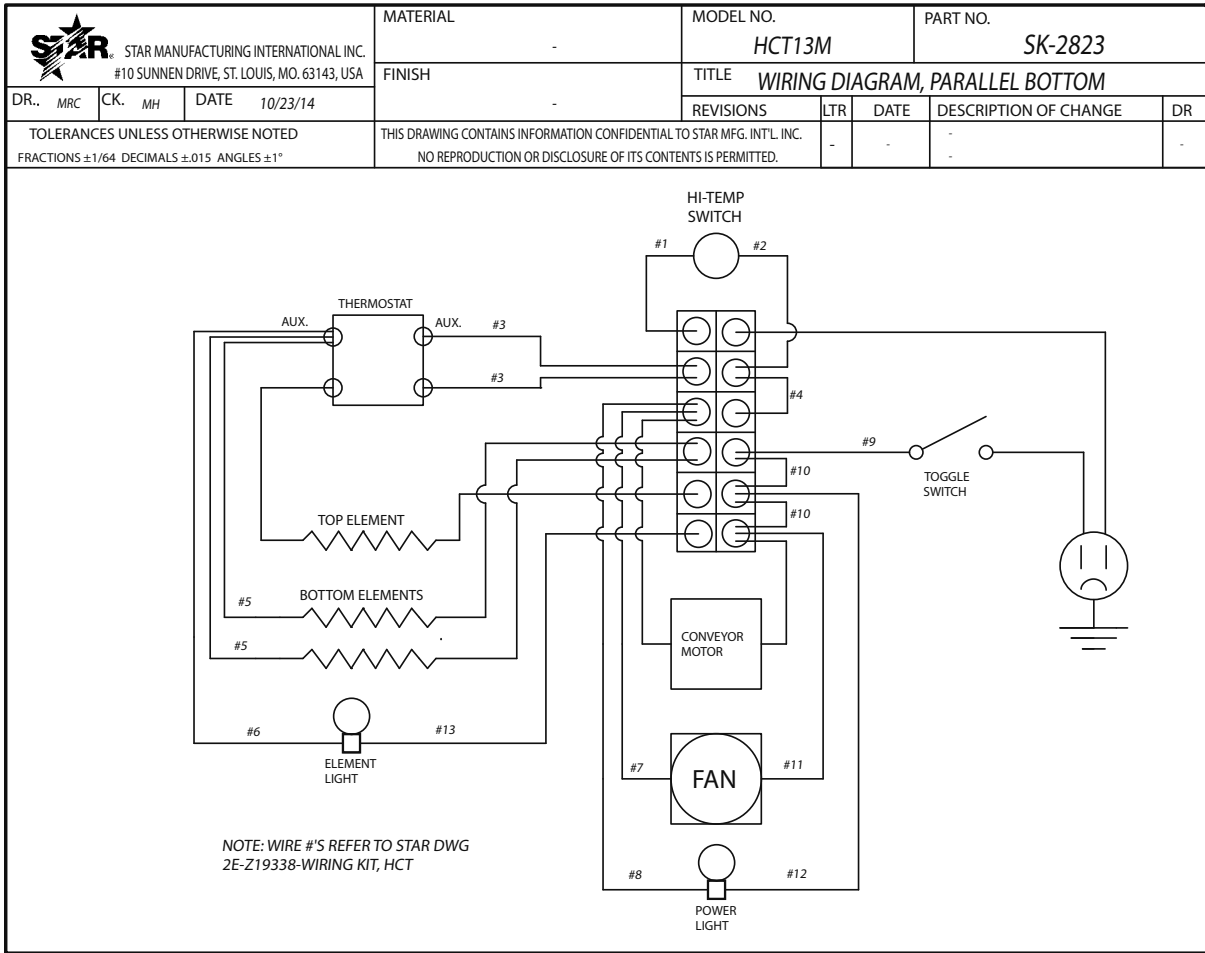
- \* Pop-Up Toasters
- \* Butter Dispensers
- \* Pretzel Merchandisers  
(Model 16PD-A Only)
- \* Pastry Display Cabinets
- \* Nacho Chip Merchandisers
- \* Accessories of any kind
- \* Sneeze Guards
- \* Pizza Ovens  
(Model PO12 Only)
- \* Heat Lamps
- \* Pumps-Manual

The foregoing warranty is in lieu of any and all other warranties expressed or implied and constitutes the entire warranty.

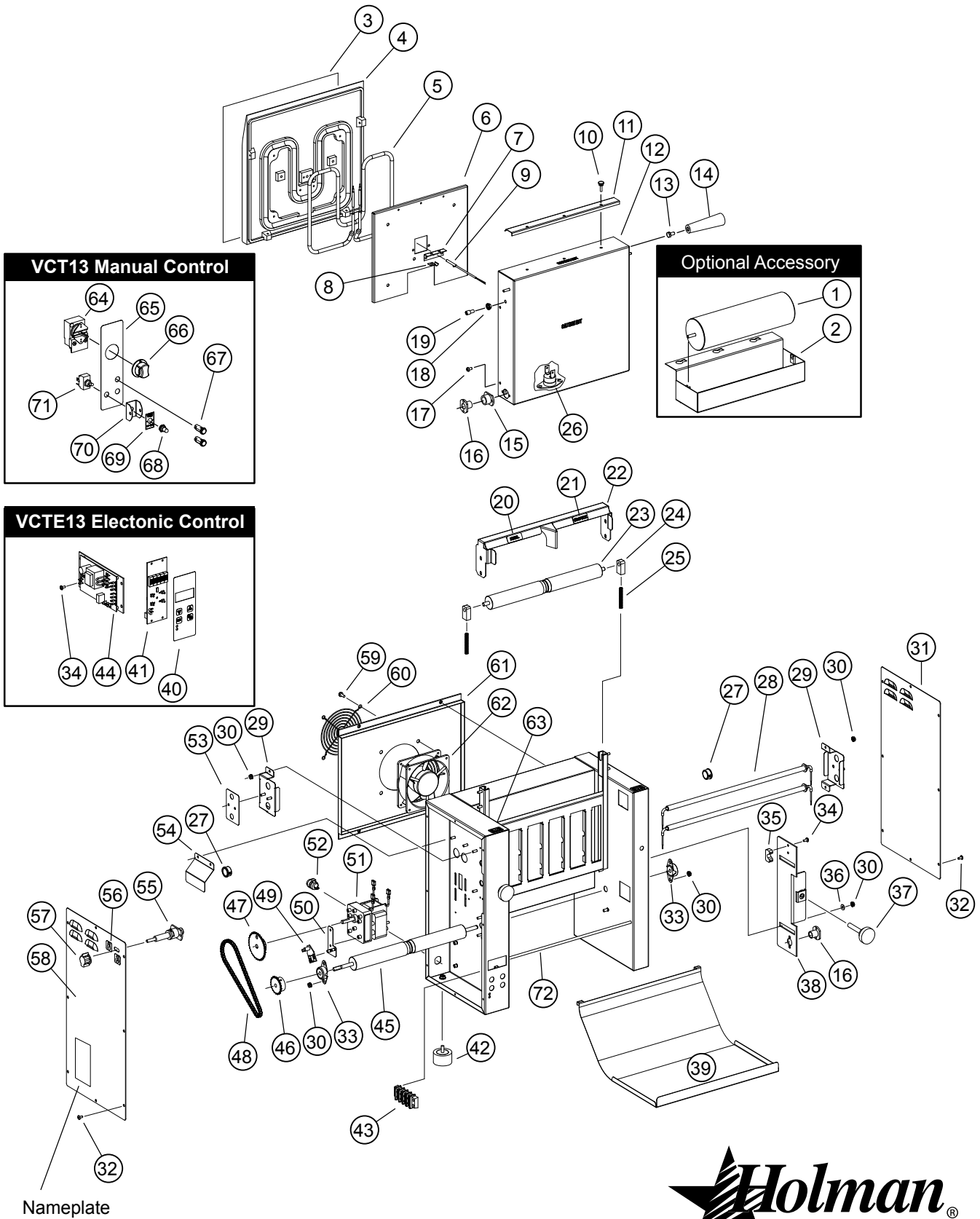
### FOR ASSISTANCE

Should you need any assistance regarding the Operation or Maintenance of any Star equipment; write, phone, fax or email our Service Department. In all correspondence mention the Model number and the Serial number of your unit, and the voltage or type of gas you are using.





2M-Z19277; Holman Vertical Contact Toaster



**Model: VCTE13**  
Vertical Contact Toaster



SK2817, Rev. A, 11/07/14



# PARTS LIST

October 13, 2015, Rev. C

Model: VCTE13 Vertical Contact Toaster				
Fig. No	Part Number	Quantity	Description	Application
1	HC-CT0018	Optional	BUTTER WHEEL WELDMENT	
	HC-CT0027		BUTTER WHEEL WLDMT, 5"	
2	HC-CT0019	Optional	BUTTER WHEEL BASE ASSY	
	HC-CT0028		BUTTER WHEEL BASE ASSY 5"	
3	2H-Z18588	1	PTFE SHEET, 0.003 TK, 13 X 15.75	
4	2F-Z19083	1	13" TOP CASTING	
5	2N-Z17710	1	ELEMENT, METAL 2300W	240V, 230V
5	2N-Z17749	1	ELEMENT, METAL 2300W	208V
6	HC-Z17711	1	ELEMENT COVER	
7	HC-Z17724	1	THERMOPROBE BRKT	VCTE13
8	2C-Z13630	1	HALF CLAMP, .250 DIA.	
9	2E-Z17719	1	TYPE K PROBE	VCTE13
10	2A-Z17712	3	THUMBSCREW 8-32 X .375	
11	HC-Z17713	1	RETAINER, PTFE SHEET	
12	HC-CT0021	1	PLATEN COVER ASM	
13	2C-A6153	1	SCR,MS HH 1/4-20X1/2 18-8	
14	2R-Y6762	1	HANDLE-DIMCO GRAY 190	
15	2K-Z17714	2	BUSHING, OUTER	
16	2K-Z17715	2	BUSHING, INNER	
17	2C-1512	13	SCREW 10-24X3/8 RHP STL	
18	2C-6517	4	NUT 1/4-20 HEX STL NP	
19	2A-Z17716	2	SUPPORT, 1/4-20 X 11/32	
20	2M-Z17735	1	LABEL, HEEL	
21	2M-Z17750	1	LABEL, CROWN	
22	HC-CT0023	1	BELT GUARD ASM	
23	2A-CT0016	1	BELT IDLER SHAFT ASSEMBLY	VCTE13M
	2A-CT0016SB		BELT IDLER SHAFT ASSEMBLY	VCTE13S
24	2P-200700	2	BEARING-PTFE SPRING LOAD	
25	2P-Z18587	2	BEARING SPRING 2IN	
26	2T-30401-30	1	STAT FXD 550°F OPEN	
27	2K-200464	3	BUSHING, WIRE RING 7/8"	
28	2N-Z17718	2	ELEMENT, METAL 350W 240V	VCTE13M, VCT13M
	2N-Z17718	1	ELEMENT, METAL 350W 240V	VCTE13S, VCT13S
29	HC-Z19153	2	ELEMENT SUPPORT	
30	2C-Z6929	33	10-24 KEPS NUT S.S.	
31	HC-Z19160	1	PANEL, RIGHT COVER	
32	2C-6349	16	SCREW #8X3/8 B THP STL NP	
33	HA-112261	2	BEARING ASSY, PTFE/BRONZE	
34	2C-200014	4	SCREW 8-32X3/8 THP SS	
35	2V-Z17744	1	PLATEN SUPPORT	
36	2C-1810	10	WASHER 3/16 BURR STL NP	

2M-Z19277; Holman Vertical Contact Toaster

# PARTS LIST

October 13, 2015, Rev. C

Model: VCTE13 Vertical Contact Toaster				
Fig. No	Part Number	Quantity	Description	Application
37	2A-CT0011	2	ADJUSTMENT KNOB ASY	
38	HC-CT0012	1	LEFT ADJUSTMENT BRKT ASY	
	HC-CT0013	1	RIGHT ADJUSTMENT BRKT ASY	
39	HC-Z19157	1	TOAST SLIDE	
40	2M-Z19165	1	LABEL, VCTE	VCTE13
41	2J-Z17717	1	ELECTRONIC CONTROL SPEC	VCTE13
42	2R-Z18201	4	FOOT 1.69X1 SIL 1/4 20	
43	2E-Z10406	1	TERMINAL BLOCK 4 POS	VCTE13
	2E-Z14254		TERMINAL BLOCK 6-POLE	VCT13
44	2U-200592	1	QCSE POWER BOARD	
45	2A-CT0015	1	BELT DRIVE SHAFT ASSEMBLY	VCTE13M, VCT13M
	2A-CT0015SB	1	BELT DRIVE SHAFT ASSEMBLY	VCTE13S, VCT13S
46	2P-200646	1	SPROCKET, 25B20 X 5/16	
47	2P-200648	1	SPROCKET, 25B32 X 5/16	
48	2P-Z19167	1	CHAIN #25 15.5" 62 LINKS	
49	2E-Z17514	1	SPEED SENSOR	VCTE13
50	HC-CT0008	1	SPEED CONTROL BRKT ASY	
51	2U-Z9657	1	MOTOR AC 11 RPM CW	
52	2K-Y3240	1	BUSHING HEYCO SR 17-2	
53	HC-Z19158	1	ELEMENT RETAINER	
54	HC-Z19154	1	AIR DEFLECTOR	
55	HC-CT0014	1	PLATEN LATCH ASY	
56	2M-Z18512	1	LABEL, LOCK SYMBOL	
	2M-Z18513	1	LABEL, UNLOCK SYMBOL	
57	2R-Z17729	1	KNOB, 1-1/4 X 5/8 X 1/2	
58	HC-Z19161	1	PANEL, LEFT COVER	
59	2C-Z5883	4	10-24 X 1/2 FZA SCREW	
60	2R-200562	1	FAN GUARD	
61	HC-Z17740	1	MOTOR HOUSING COVER	
62	2U-200561	1	MOTOR,FAN240V 23BTM	
63	2M-Z18258	2	LABEL, SCALE	
64	2T-Z18396	1	THERMOSTAT, 150-550F	VCT13
65	2M-Z19358	1	OVERLAY, VCT	VCT13
66	HC-CT0031	1	KNOB ASSEMBLY	VCT13
67	2J-31157	2	LIGHT SIGNAL RED	VCT13
68	2I-05-07-0013	1	BOOT SWITCH	VCT13
69	2M-Z18461	1	LABEL, POWER, ON AND OFF	VCT13
70	Z1-70-07-0343	1	SWITCH GUARD	VCT13
71	2E-30330	1	SWITCH ON OFF TOGGLE 20A	VCT13
72	2A-Z19162	1	ROD. S.S. 5/16 DIA	
NI	2B-Z19166	1	CONVEYOR BELT CG10 X .062	VCTE13M
NI	PS-CT0035	1	SILICONE BELT, 13" X 31.38"	VCTE13S
NI	HA-120244	1	CORDSET ASSY QCS1-230C	230V
NI	HA-120245	1	CORDSET ASSY NEMA 6-20P	208,240V

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