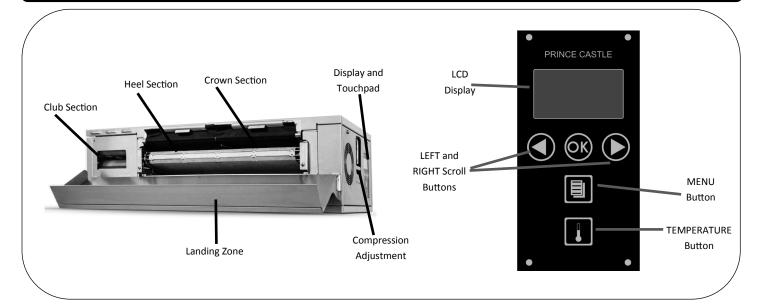
Operation Manual

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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MARMON FOODSERVICE TECHNOLOGIES

355 East Kehoe Blvd. • Carol Stream, IL 60188 USA Telephone: 630-462-8800 • Toll Free: 1-800-PCASTLE Fax: 630-462-1460 • www.princecastle.com

CBT-SB-NA-1PS



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 \cap 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

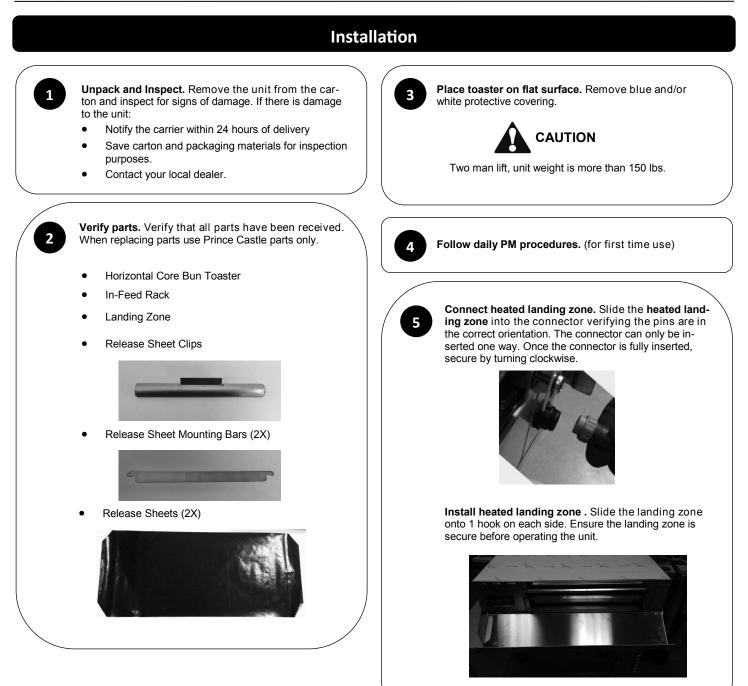
The manufacture date is encoded in the unit's serial number. The service bench installation date (used to determine warranty coverage) is considered to be the end of the following month. For example:

Serial Number: FJ0000458 Manufacture Date: June 2014 Service Bench Installation Date: July 31, 2014

| | | SERIA | SERIAL NUMBER MATRIX | | | | | | | |
|-----------|---|-------|----------------------|------|------|------|------|------|------|------|
| | | 2014 | 2015 | 2016 | 2017 | 2018 | 2019 | 2020 | 2021 | 2022 |
| | | J | К | L | М | N | 0 | Р | Q | R |
| January | А | AJ | AK | AL | AM | AN | AO | AP | AQ | AR |
| February | В | BJ | BK | BL | BM | BN | BO | BP | BQ | BR |
| March | С | CJ | СК | CL | CM | CN | со | СР | 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 | Н | HJ | нк | HL | HM | HN | НО | HP | HQ | HR |
| September | J | 11 | JK | JL | JM | JN | JO | JP | JQ | JR |
| October | Κ | KJ | КК | KL | KM | KN | KO | KP | KQ | KR |
| November | L | IJ | LK | LL | LM | LN | LO | LP | LQ | LR |
| December | М | MJ | MK | ML | MM | MN | MO | MP | MQ | MR |

CBT-SB-NA-1PS





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

CBT-SB-NA-1PS

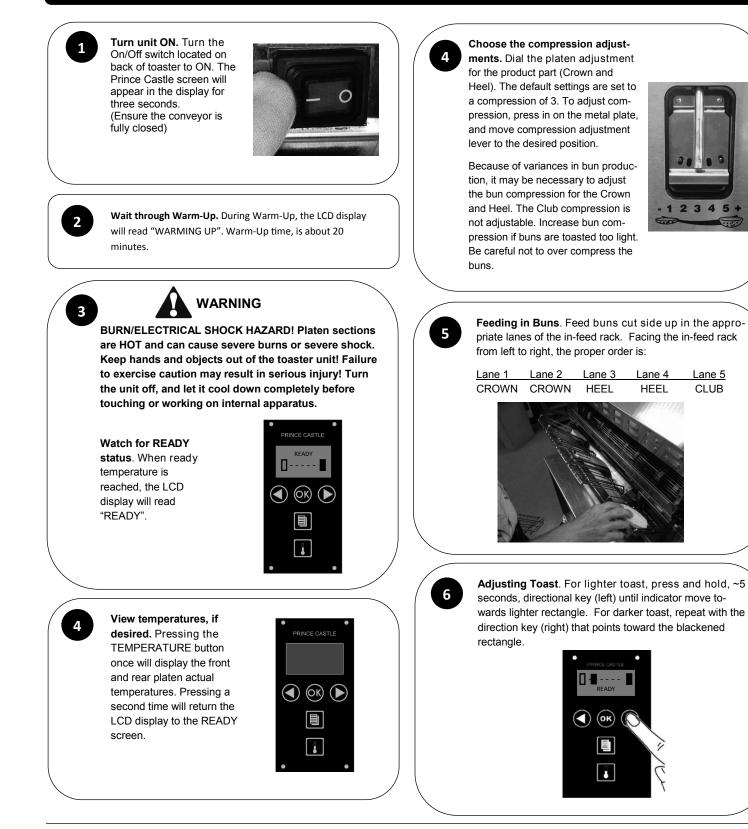




CBT-SB-NA-1PS



Operation



5

Lane 5

CLUB

CBT-SB-NA-1PS

7



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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PRINCECASTLE MARMON FOODSERVICE TECHNOLOGIES

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.





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 | |
| | |
| | P |

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.



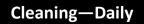


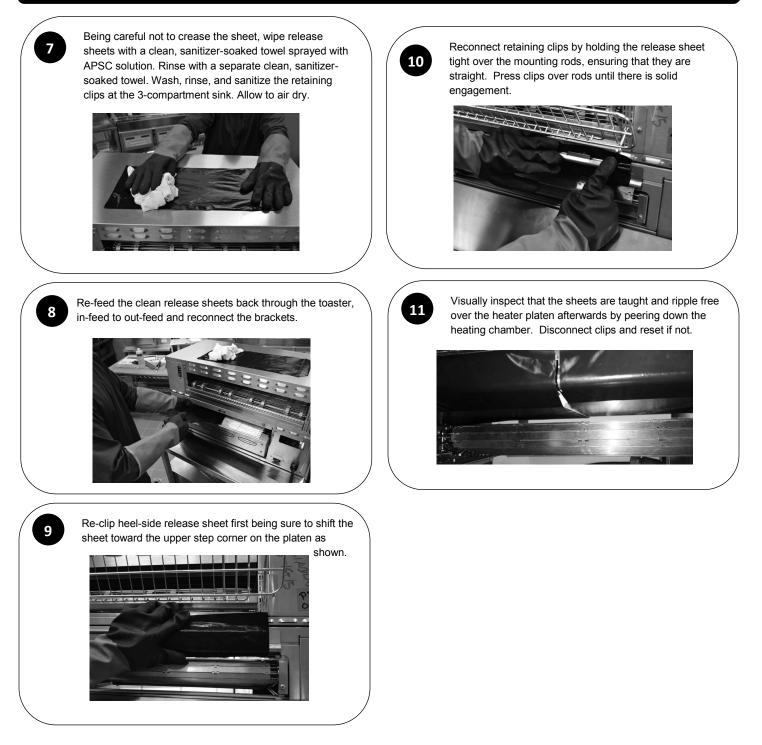
Remove Teflon release sheets by first removing the in-feed rack and the by lifting up gently on the front retaining brackets located over the in-feed. Be careful not to lose the retaining brackets. Lay release sheets on a clean surface before cleaning.



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12



Cleaning—Daily

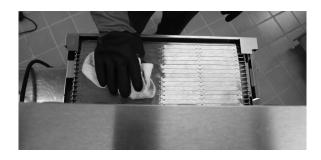
Remove in-feed rack and the depress latch on left hand side of in-feed and gently pull out conveyor until it stops. Clean conveyor belt with Kay Heavy duty Degreaser as follows:

- 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



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PRINCECASTLE MARMON FOODSERVICE TECHNOLOGIES

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.



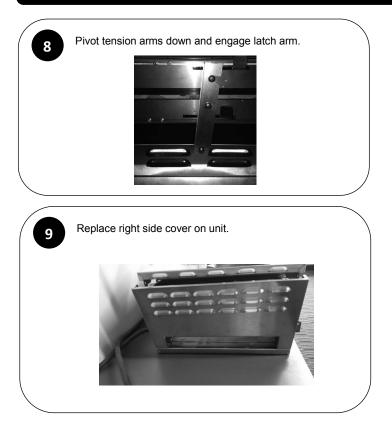
CBT-SB-NA-1PS



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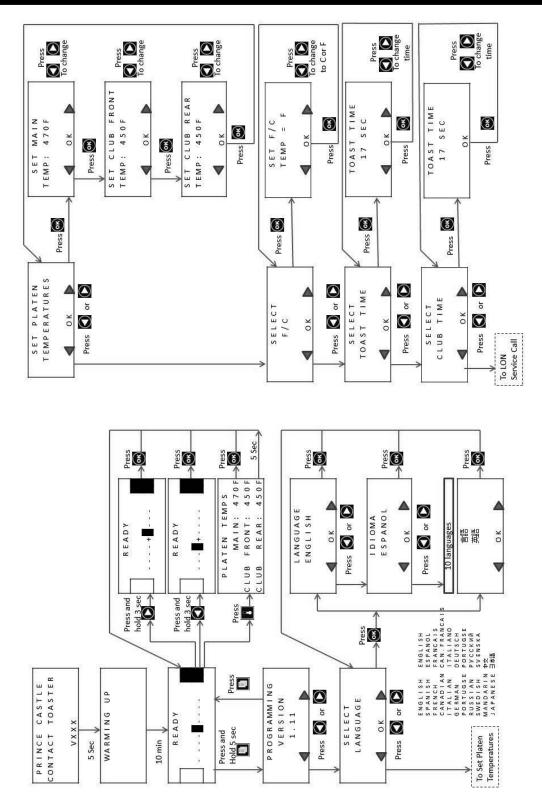


Club Belt Replacement





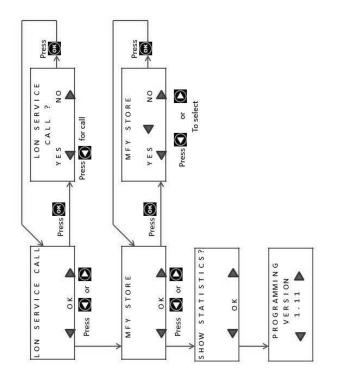
Display Menu Options



CBT-SB-NA-1PS

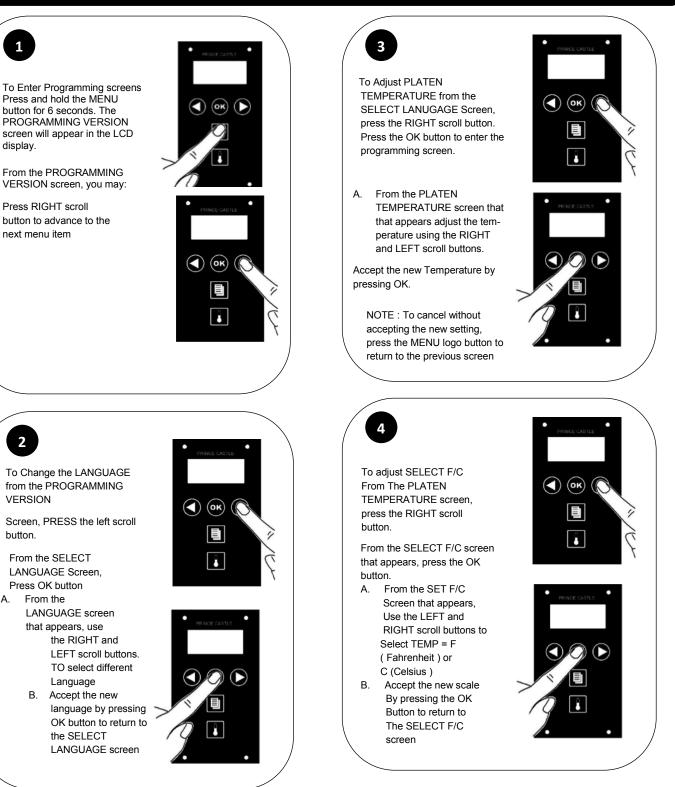


Display Menu Options (Continued...)



CBT-SB-NA-1PS

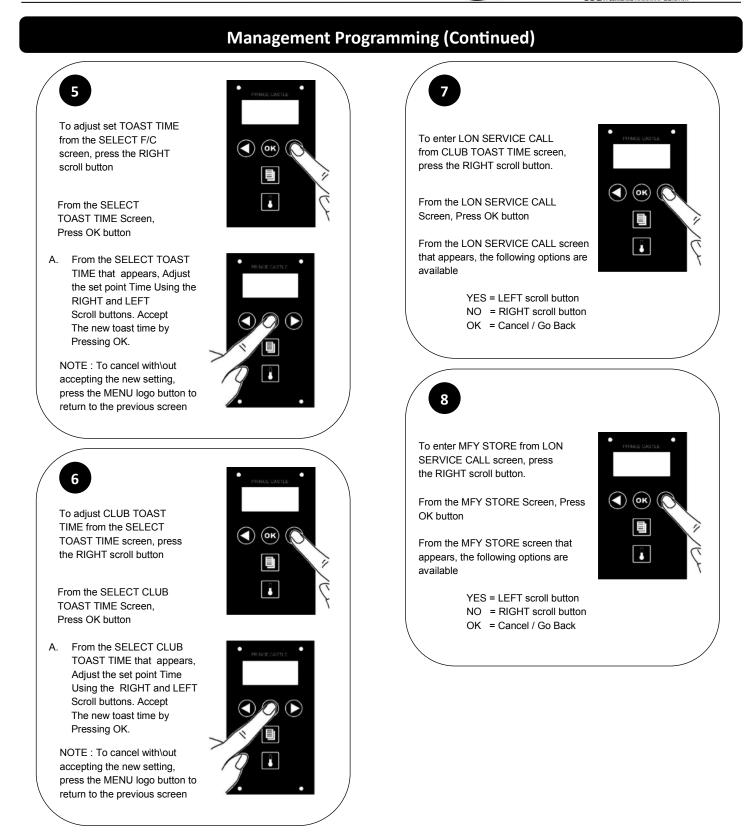
Management Programming



Α.

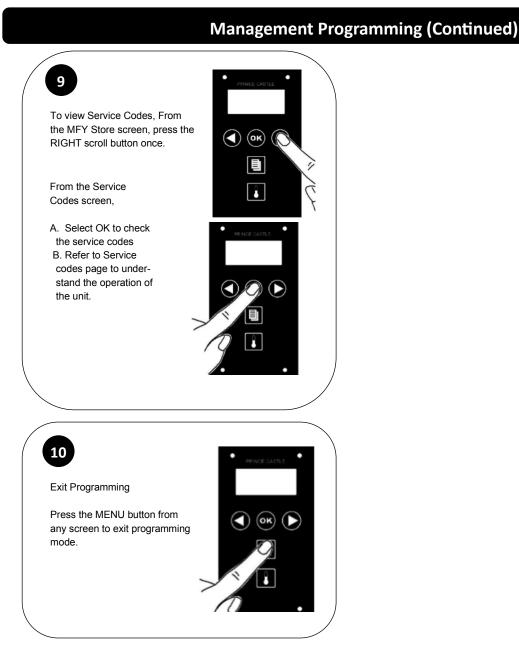
MARMON FOODSERVICE TECHNOLOGIES

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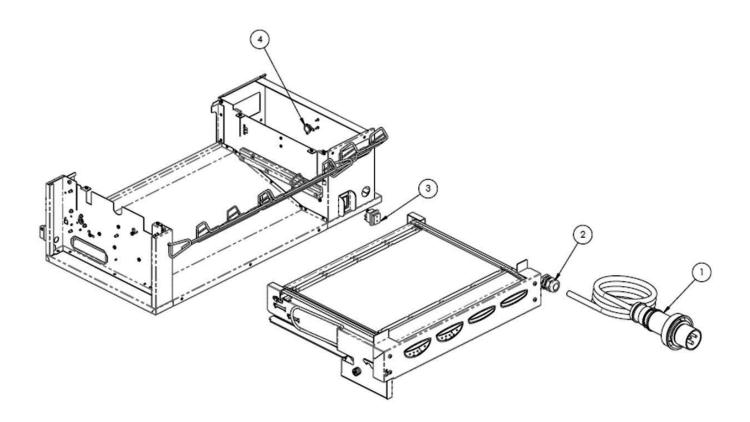
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PRINCECASTLE MARMON FOODSERVICE TECHNOLOGIES



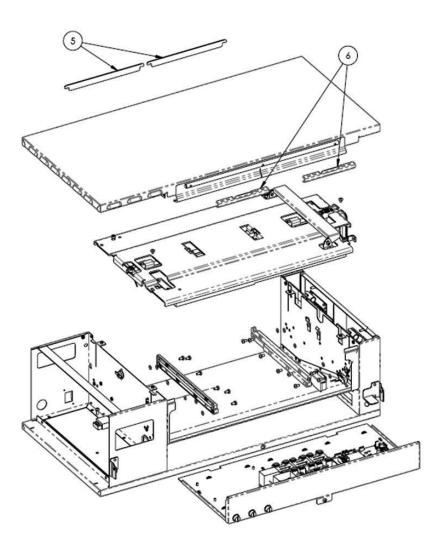


Exploded View and Parts List



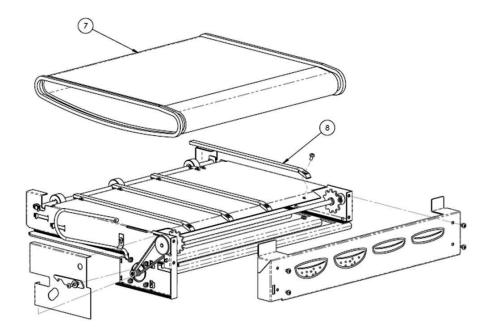
| Item # | Part # | Description | Qty |
|-----------|----------|------------------------------------|-----|
| 1 | 72-477 | POWERCORD | 1 |
| 2 | 66-045S | STRAIN RELEIF | 1 |
| 3 | 78-223S | SWITCH, ROCKER, DPST, IP65, 16A | 1 |
| 4 | 353-394S | THERMOSTAT, SNAP DISC CONTROL, 120 | 1 |
| NOT SHOWN | 527-127S | SERVICE KIT, CUTOFF SWITCH314 | 1 |
| NOT SHOWN | 353-206S | TRAY, OUTFEED ASSY | 1 |





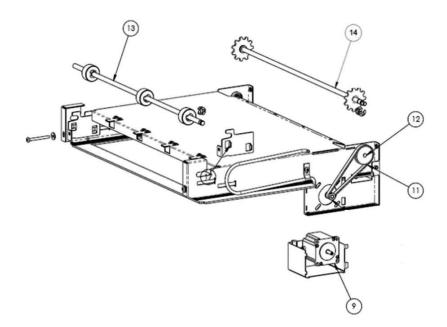
| Item # | Part # | Description | Qty |
|--------|----------|--------------------|-----|
| 5 | 353-054S | RELEASE SHEET BAR | 2 |
| 6 | 353-053S | RELEASE SHEET CLIP | 2 |





| Item # | Part # | Description | Qty |
|--------|----------|--------------------|-----|
| 7 | 353-300S | CONVEYOR, MAIN | 1 |
| 8 | 353-442S | SKID BAR, CONVEYOR | 4 |

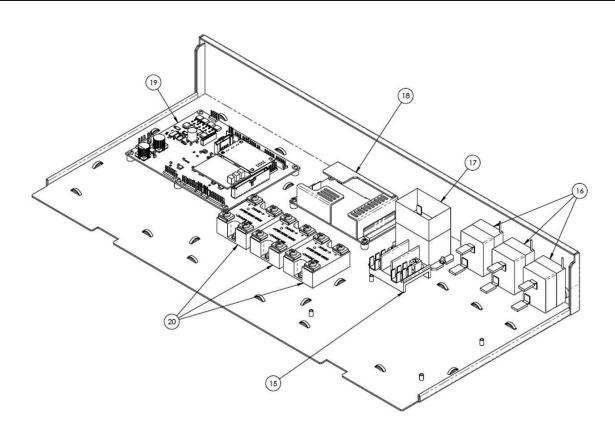




| ltem # | Part # | Description | Qty |
|--------|----------|------------------------------|-----|
| 9 | 353-241S | STEPPER MOTOR | 2 |
| 11 | 353-333S | BELT 3MM HTD 106 TEETH | 1 |
| 12 | 353-343S | PULLEY, 3MM PITCH .44 GROOVE | 2 |
| 13 | 353-257S | SHAFT, TENSIONING ASSY | 1 |
| 14 | 353-205S | CONVEYOR SPROCKET SHAFT ASSY | 1 |

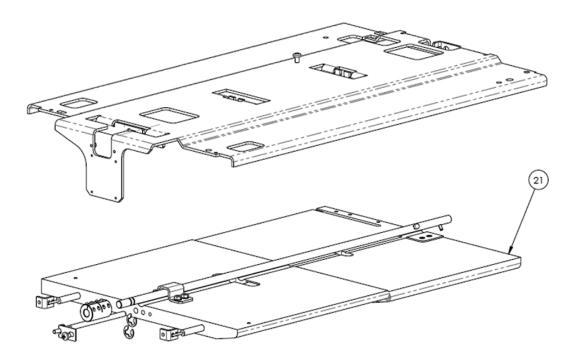
PRINCECASTLE MARMON FOODSERVICE TECHNOLOGIES

CBT-SB-NA-1PS



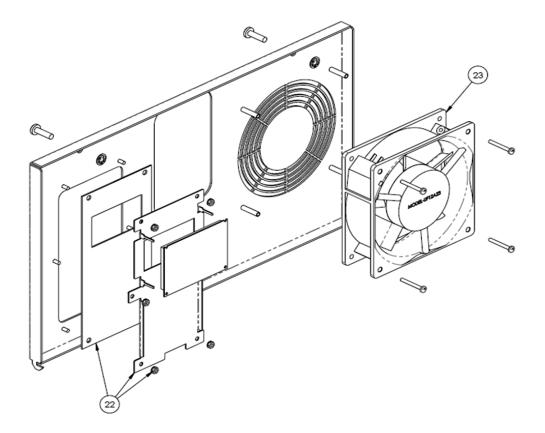
| Item # | Part # | Description | Qty |
|--------|------------|-------------------------------------|-----|
| 15 | 77-093S | TERMINAL BLOCK 12POS 2ROW INSULATED | 1 |
| 16 | 526-281S | TSTAT, HI-LIMIT BULB & CAP, 700F | 3 |
| 17 | 65-067S | RELAY, DPST, 30A, 200/240, 50/60 | 1 |
| 18 | 85-144-24S | PWER SUPPLY, 24VDC 100W | 1 |
| 19 | 353-262CS | PCB, MAIN CONTROLLER | 1 |
| 20 | 65-058S | RELAY, SS,50A,280VAC,3-32VDC | 3 |





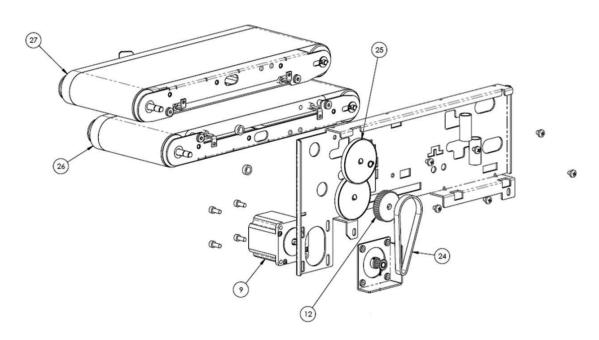
| ltem # | Part # | Description | Qty |
|--------|----------|---------------|-----|
| 21 | 353-208S | HEATER PLATEN | 1 |





| Item # | Part # | Description | Qty |
|--------|----------|---------------------------------|-----|
| 22 | 527-370S | ASSY, MEMBRANE SWITCH & OVERLAY | 1 |
| 23 | 37814S | MOTOR FAN 230V UF12A23 | 1 |





| ltem # | Part # | Description | Qty |
|-----------|----------|------------------------------------|-----|
| 9 | 353-242S | STEPPER MOTOR | 2 |
| 12 | 353-343S | PULLEY, 3MM PITCH .44 GROOVE | 2 |
| 24 | 353-357S | BELT 3MM 80 TEETH | 1 |
| 25 | 527-819S | GEAR, SPUR,56,TEETH,24.P,2.33P.D25 | 2 |
| 26 | 353-233S | CLUB ASSY BOTTOM | 1 |
| 27 | 353-231S | CLUB ASSY TOP | 1 |
| NOT SHOWN | 527-822S | CLUB PROBE TOP | |
| NOT SHOWN | 527-636S | CLUB PROBE BOTTOM | |



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. | | |