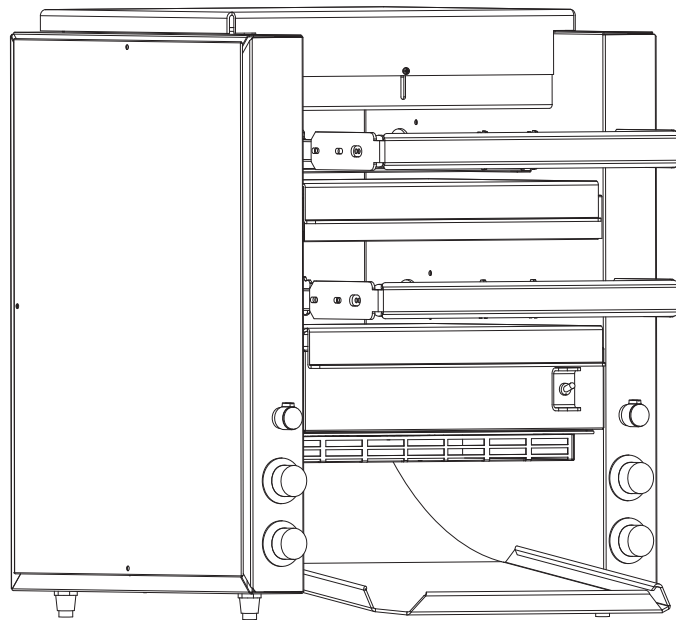


# **Holman**<sup>®</sup> **DOUBLE CONVEYOR TOASTER**

MODEL  
DT14 SERIES  
**Installation and  
Operation  
Instructions**

2M-HG0194 Rev. G 12/10/15



DT14

IL1517



## 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

## SPECIFICATIONS:

### 9H-DT14

Type: Double Conveyor Toaster

**208V**, 4,800 watts, 60 hz, 23.6 amp, NEMA 6-30P

**220V**, 4,800 watts, 60 hz, 22.3 amp, NEMA 6-30P

**240V**, 4,800 watts, 60 hz, 20.5 amp, NEMA 6-30P

**220V**, 4,800 watts, 50 hz, 22.3 amp, not supplied with cord or plug

**240V**, 4,800 watts, 50 hz, 20.5 amp, not supplied with cord or plug

Product Opening

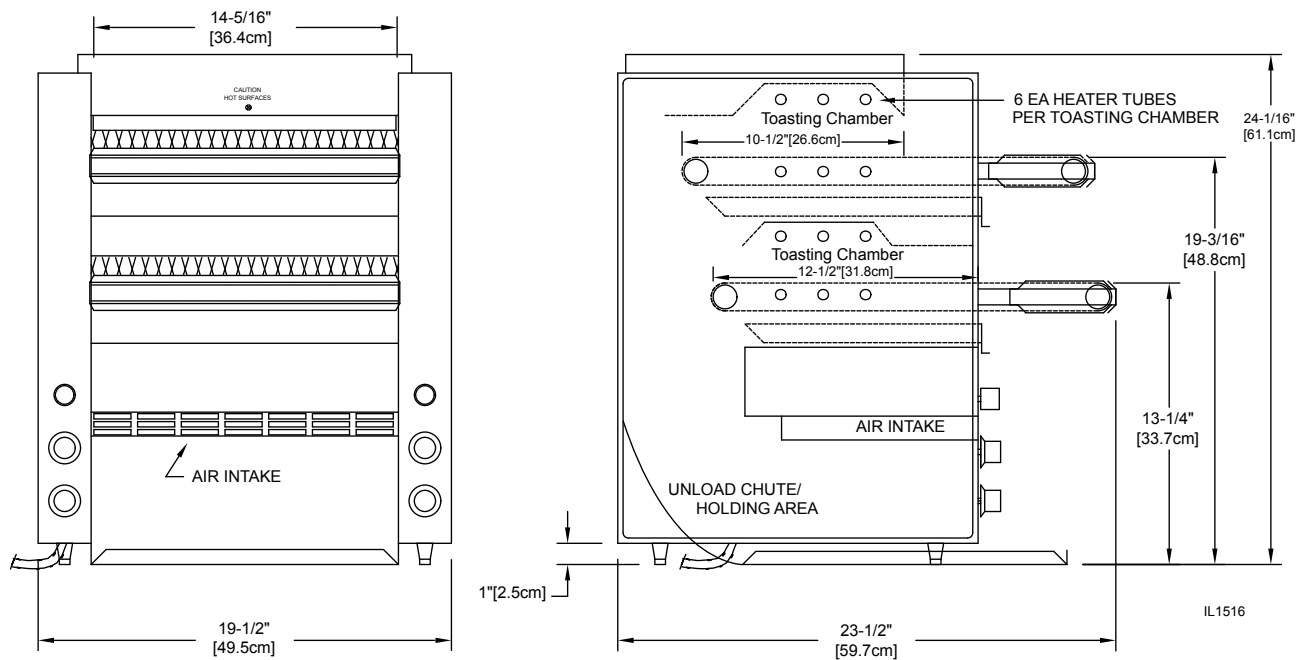
**TOP** = 1" to 2 1/4" **BOTTOM** = 1 3/4"

**Approximate weight:** installed - 29 Lbs (13 kg), shipping - 102 Lbs (224.4 kg)

**Dimensions:** 19 1/2" - Width, 23 1/2" - Depth, 24 1/16" - Height

(49.5 cm - Width, 59.7 cm - Depth, 61.1 cm - Height)

**Shipping Dimensions:** 30 1/4" - Width, 26" - Depth, 30 1/2" - Height



## GENERAL INSTALLATION DATA

### 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.

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.

## INSPECTION & ASSEMBLY



### UNCRATING 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.

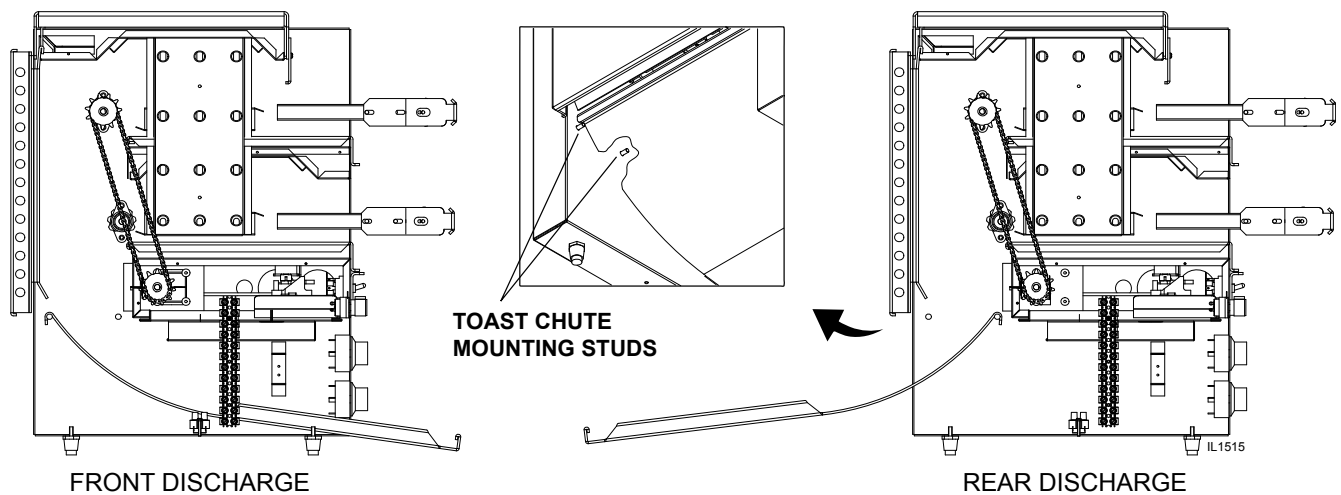
### ASSEMBLY AND INSTALLATION

The unit was shipped fully assembled and ready to plug into a 6-30R receptacle. If improper electrical supply is determined, contact a qualified electrician prior to using the unit. Removal and replacement of the power cord and plug will void the warranty. For assistance, contact your local authorized service agent for service or required maintenance. Refer to the Authorized Service Agent Listing that was supplied with unit, or go to the inside cover to find out how to obtain one.

Level unit using the adjustable feet under the unit (approximately 1/2" adjustment).

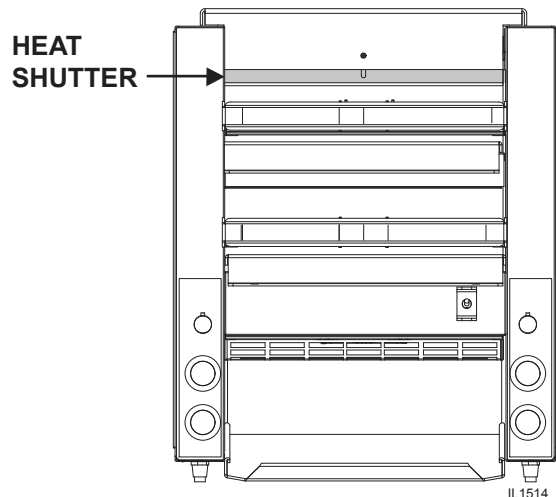
Before using the unit for the first time, wipe down the exterior with a damp cloth.

The toast chute may be installed for either front or rear product discharge as shown below.



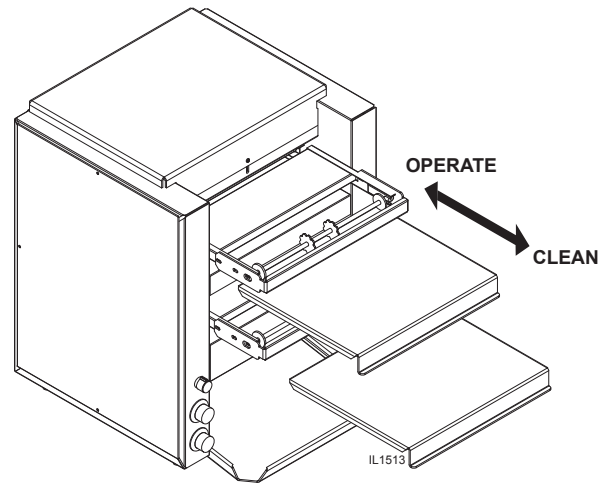
### ADJUSTABLE HEAT SHUTTER

The DT14 is equipped with an adjustable front heat shutter. This is designed to maintain a temperature, by preventing the heat from escaping. This shutter may be adjusted from an opening clearance of 1 1/2" up to 3". To adjust shutter, loosen the single Phillips screw on the front of the top cover, slide the shutter up or down to desired height and tighten the Phillips screw.



## CRUMB TRAYS

The DT14 is equipped with two (2) crumb trays that are positioned under each conveyor. Operating the unit without the crumb trays will cause it to operate at a higher temperature which will lead to unit shutting down. Be sure to wipe the crumb trays clean using a damp cloth, each day.



Crumb Tray Installation & Removal



### 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.

## ELECTRICAL CONNECTION



### 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 herewith.

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 fatality.



### WARNING

**DO NOT CUT OR REMOVE THE SUPPLIED PLUG OR GROUNDING PRONG FROM THE PLUG.**



### WARNING

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



### WARNING

**MAKE SURE ALL INPUT IS OFF OR THAT THE UNIT IS DISCONNECTED FROM THE POWER SUPPLY BEFORE INSTALLING OR REMOVING ANY PART.**



### WARNING

**BEFORE INSTALLING UNIT (S), CHECK WITH LOCAL POWER COMPANY TO DETERMINE ACTUAL VOLTAGE AT THE JOB SITE. NEVER PLUG A 208-VOLT UNIT INTO 240-VOLTS OR A 240-VOLT UNIT INTO A 208-VOLT.**



## WARNING

BE SURE THE GROUND CONNECTION FOR THE RECEPTACLE IS PROPERLY WIRED. NEVER CONNECT UNIT TO POWER WITHOUT PROPER GROUND CONNECTIONS. IMPROPER GROUND MAY RESULT IN SEVERE INJURY OR FATALITY.

## DAILY OPERATION

Check the power cord to insure that it is plugged into a proper outlet.

Set the heat control knobs to desired temperature.

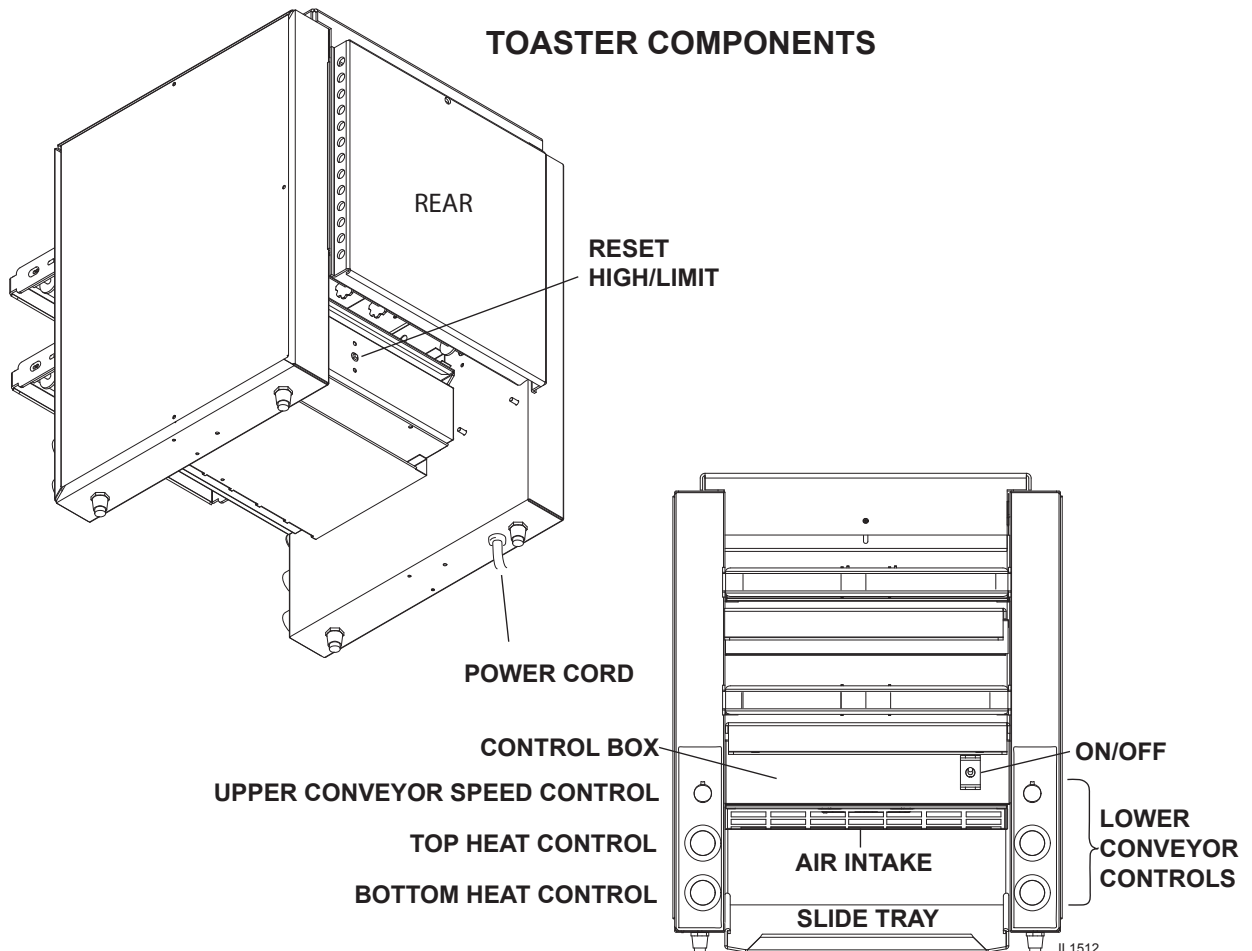
Always allow a minimum 10 minutes of preheat time before loading the unit with product. Failure to allow sufficient preheat time will result in unsatisfactory cooking until the unit reaches operating temperature.

## TOASTER COMPONENTS

The DT14 is equipped with controls on both the left and right side of the unit. The Left side, that controls the top conveyor, has one controller for the conveyor speed, and two knobs that allows you to control the top and bottom elements separately. The right side is exactly the same, but for the lower conveyor.

## HIGH LIMIT RESET

Your Holman Conveyor Toaster is equipped with a temperature activated heat limit switch that will interrupt the power to the heater tubes if the temperature inside the control box exceeds 190° F (88°C). The HIGH LIMIT/RESET can be manually reset by pushing the button located at the rear of the control box as shown below.





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

**CAUTION**

**COOKING PROCEDURES**

**A. BREAD TOASTING**

- 1) Turn the top and bottom heat controls to FULL POWER.
- 2) Set the conveyor speed to HIGH.
- 3) If your toaster is equipped with separate top and bottom heat controls set them both at HIGH. This will toast both sides of the bread, for one sided toasting, turn off one of the heat controls.
- 4) Allow warm up time of 5 to 10 minutes.
- 5) Place a sample product on the conveyor belt to test the settings.

•If toasting is too light, turn conveyor speed control counterclockwise to a slower speed.

•If toasting is too dark, turn heat controls to a lower heat.

**(NOTE: Some products may require adjustment of the top and bottom heat controls in order to achieve the desired results)**

**B. BUN TOASTING (one sided toasting)**

- 1) Depending on the size, buns may be toasted on either the upper or lower conveyor unit. Turn the appropriate heat control(s) of the desired toasting chamber to HI and set the conveyor speed control to 50.
- 2) For top conveyor only, lower the front heat shutter as far as possible leaving just enough room for the product to pass into the toasting chamber without being obstructed.
- 3) Test with a bun half
  - a) If bun half is too light, turn conveyor speed control counterclockwise to a slower speed.
  - b) if bun half is too dark, turn speed control clockwise to a faster speed.

**C. DEEP TOASTING (units with variable heat controls)**

- 1) Food products that require deep heating without exterior toasting may be heated by reducing the toaster temperature (lowering the top and/or bottom heat controls) while cooking at slower speeds. Some foods require more top heat than bottom heat or visa versa. Every product will require some experimentation to arrive at the proper heat and conveyor speed setting. Each time a setting is changed, allow approximately 5 minutes for the unit to stabilize.

**OPERATING HINTS & SAFETY**

Disconnect power to the unit with the switch at the end of each day of operation.

Do not leave the unit in operation without an attendant.

Turn Heat Controls down during idle periods. It will take only a few minutes to regain operating temperature.

Do not leave the unit at high temperature when not in use or during idle periods. This will cause food particle and grease film to carbonize.

Product (bread) with excessive moisture or frozen will toast differently than day old bread which has less moisture.

Never operate the unit without crumb trays in place at this causes overheating in the control box.



**CAUTION**

## CLEANING

Preventive maintenance for your Holman toaster consists of the following recommended cleaning procedures. To keep your toaster in its top operating condition, these steps should be performed on a daily or weekly as indicated.

- A. Clean air intake on the front of the unit using a damp cloth. (Daily)
- B. Conveyor Belt **"Turn the heat controls to the OFF position"**
  - Using a nut driver, remove the two acorn nuts and washers from each side of the load up trays. Clean trays using mild detergent.
  - For units with power saver switch only, turn the unit on and advance the conveyor belt to the next section and wipe the belt. Repeat until the entire belt has been cleaned.
  - For units with individual heat controls, turn the unit to FULL POWER and turn the heat controls to the OFF position. Set the conveyor belt speed to the maximum speed and wipe the conveyor belt with a damp cloth as it turns.
  - For heavily soiled conveyors, turn conveyor speed control to fastest setting and wipe with a light abrasive pad (as needed).
- C. Turn main power saver switch to the OFF position. Disconnect unit from power source.
- D. After the unit cools, remove interior crumb tray (as shown on page 5) and clean. Slide crumb tray back into position.
- E. Wipe exterior surface of unit, using damp cloth and mild detergent.



**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.**



## MAINTENANCE PROCEDURES

### A. REPLACING HEATER TUBES

- 1) DISCONNECT UNIT FROM POWER SOURCE.
- 2) Remove the side panels.
- 3) Remove heater tube wire from terminal block connection, keeping top and bottom wires separate.
- 4) Lift heater tube retainers by loosening retaining screws and sliding the retainer plate up. Hand tighten the plate to hold it up so the heater tubes will slide out freely.
- 5) Gently, pull defective heater tube out of unit.
- 6) Gently, put new heater tube into unit.
- 7) Loosen retainer screws and slide the retainer back into place. Tighten the screw to secure the retainer in place over the ends of the heater tubes.
- 8) Reinstall side panels.

### B. REPLACING FAN MOTOR

- 1) **DISCONNECT UNIT FROM POWER SOURCE.**
- 2) Remove screw from the air intake panel, located below the control box. Remove & wipe clean.
- 3) Remove the screws on the control box cover and remove cover.
- 4) Unplug power supply cord from fan motor.
- 5) Remove (4) screws, which hold fan motor and grill to the control box cover and remove fan.
- 6) Put replacement motor and grill in place and secure to the cover with screws.
- 7) Wipe the control box with a damp cloth, using mild detergent.
- 8) Reconnect power supply cord to fan motor.
- 9) Replace the control box cover & air intake panel. Fasten with screws removed in step 2 & 3.

### C. REPLACING BELT DRIVE MOTOR

- 1) DISCONNECT UNIT FROM POWER SOURCE.
- 2) Remove screw from the air intake panel, located below the control box. Remove & wipe clean.
- 3) Remove the screws on the control box cover and remove cover.
- 4) Remove the (3) screws on the side panel and remove panel.
- 5) Remove sprocket from motor shaft, using an Allen wrench and loosening the set-screw.
- 6) 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.
- 7) Remove screws holding motor in place and remove motor from unit.
- 8) Put new motor in place and attach loosely with mounting screws.
- 9) 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 closets to the motor.**

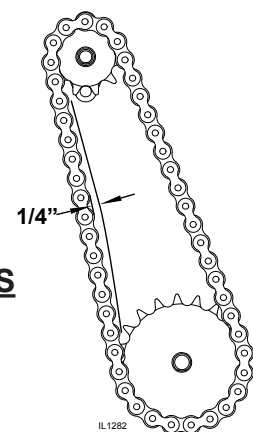
- 8) Slide motor until the drive chain has about 1/4" slack when lightly pushed at the center of its top open run. See chain tensioning illustration.
- 9) Tighten screws to secure motor.
- 10) Rewire leads same as removed in step 4.
- 11) Replace side panel, control box cover & air intake panel.

### D. CLEANING AIR INTAKE ONCE A WEEK

- 1) **DISCONNECT UNIT FROM POWER SOURCE.**
- 2) Remove screw from the air intake panel. Remove & wipe clean
- 3) Use a vacuum cleaner and or a damp cloth to clean the air intake. This procedure should be done at least every week.

### E. LUBRICATE THE CHAIN & SPROCKETS EVERY 6 MONTHS

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



DT14 Chain Tension

## **TROUBLESHOOTING GUIDE**

### **A. UNIT WILL NOT HEAT, CONVEYOR BELT WILL NOT TURN.**

- 1) Be sure the main circuit breaker is switched to the ON position.
- 2) Check to see if the toaster is plugged in and all controls are turned to the ON position.
- 3) If this does not resolve the problem, call the Service Help Desk at 314-678-6303 for assistance.

### **B. UNIT HAS HEAT ONLY ON ONE SIDE, CONVEYOR BELT TURNS FREELY.**

- 1) Call the Service Help Desk at 314-678-6303, 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.**
- 2) Remove 3 screws holding each side panel in place.
- 3) Loosen the four screws that hold the drive motor in place.
- 4) Slide the motor up allowing the drive chain to be removed from the sprockets.
- 5) Move the conveyor belt by hand to check for mechanical binding.  
If conveyor moves freely, call the Service Help Desk at 314-678-6303, as the drive motor and/or speed control may need replacing.

### **D. HEAT LIMIT SWITCH (RESET)**

Your Holman conveyor toaster is equipped with an automatically activated heat limit switch that interrupts the heater tube connections if the ambient temperature in the control box exceeds 190°F (88C). This switch can be reset manually by pushing the red button located on the back side of the control box as shown in the Toaster Components Illustration on Page 6.

- 1) **DISCONNECT UNIT FROM POWER SOURCE.**
- 2) Check to see if air intake area in the bottom center of the control box cover is free of dust, grease or other obstructions.
- 3) Check if crumb tray is in place.  
**NEVER OPERATE UNIT WITHOUT CRUMB TRAY IN PLACE AS THIS CAUSES OVER-HEATING IN THE CONTROL BOX.**
- 4) If no obstructions to the airflow can be found and if the crumb tray is in place, call the Service Help Desk at 314-678-6303 for assistance.

### **E. CONVEYOR TURNS AT ONE SPEED REGARDLESS OF SPEED CONTROL SETTING.**

- 1) Call the Service Help Desk at 314-678-6303, as speed control should be replaced.

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.



STAR MANUFACTURING INTERNATIONAL INC.  
#10 SUNNEN DRIVE, ST. LOUIS, MO. 63143, USA

MODEL NO.  
**DT14**

PART NO.  
**SK2273**

TITLE  
**WIRING DIAGRAM W/ FUSES**

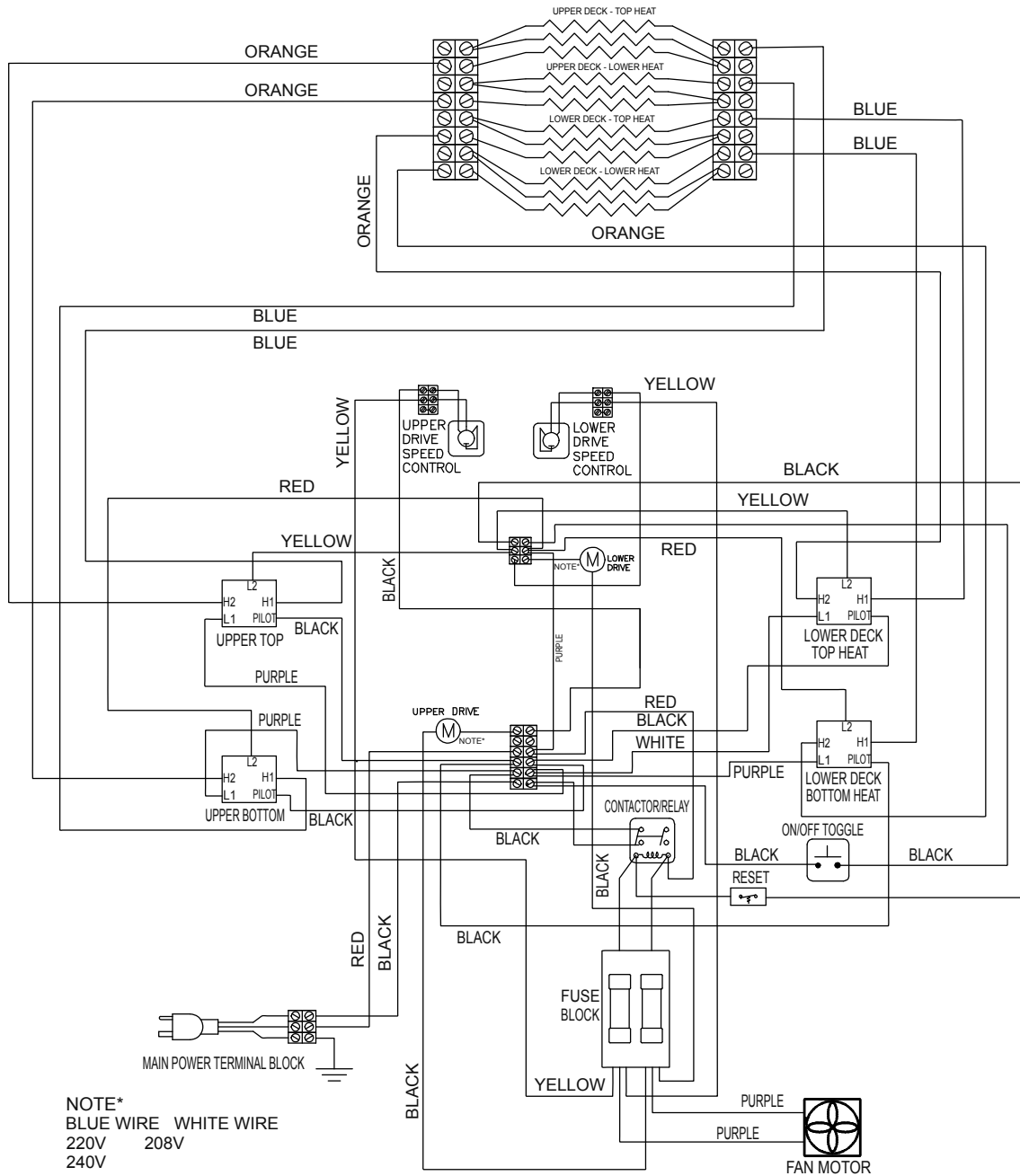
DR. DE CK. DATE 7/13/07

REVISIONS	LTR	DATE	DESCRIPTION OF CHANGE	DR
	A	8/24/07	CORRECTED COLORS ADDED NOTE	CSW
	B	12/8/15	CHANGED TERM. BLOCKS	MRC

TOLERANCES UNLESS NOTED ±.015 ANGLES ±1°

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**MODEL DT14 208, 220, 240 VOLT 60Hz**





STAR MANUFACTURING INTERNATIONAL INC.  
#10 SUNNEN DRIVE, ST. LOUIS, MO. 63143, USA

MODEL NO.

**DT14**

PART NO.

**SK2275**

TITLE **WIRING DIAGRAM W/ FUSES 50Hz CE**

DR. DE

CK.

DATE 7/16/07

REVISIONS

LTR

DATE

DESCRIPTION OF CHANGE

DR

TOLERANCES UNLESS NOTED  $\pm 0.15$  ANGLES  $\pm 1^\circ$

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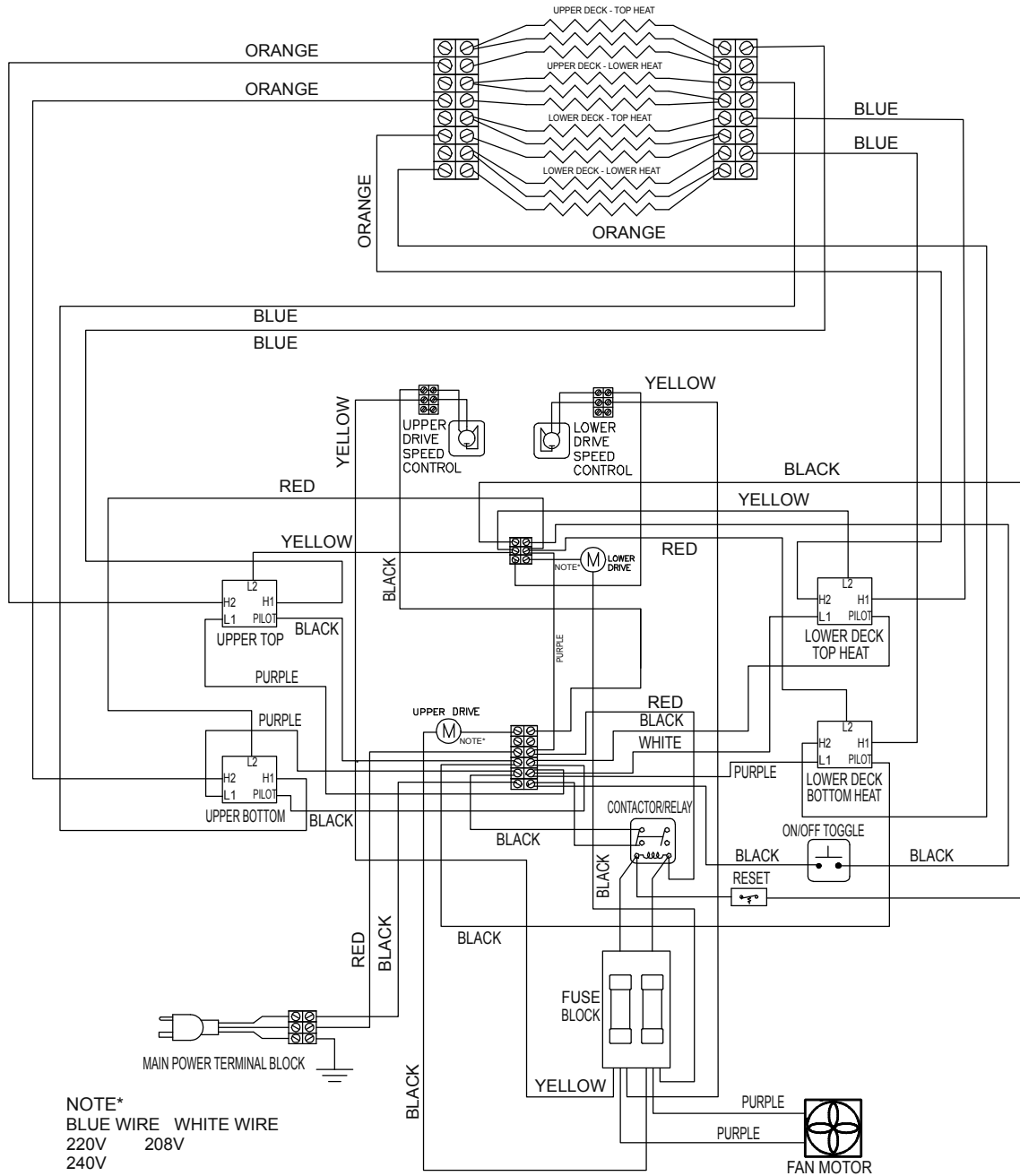
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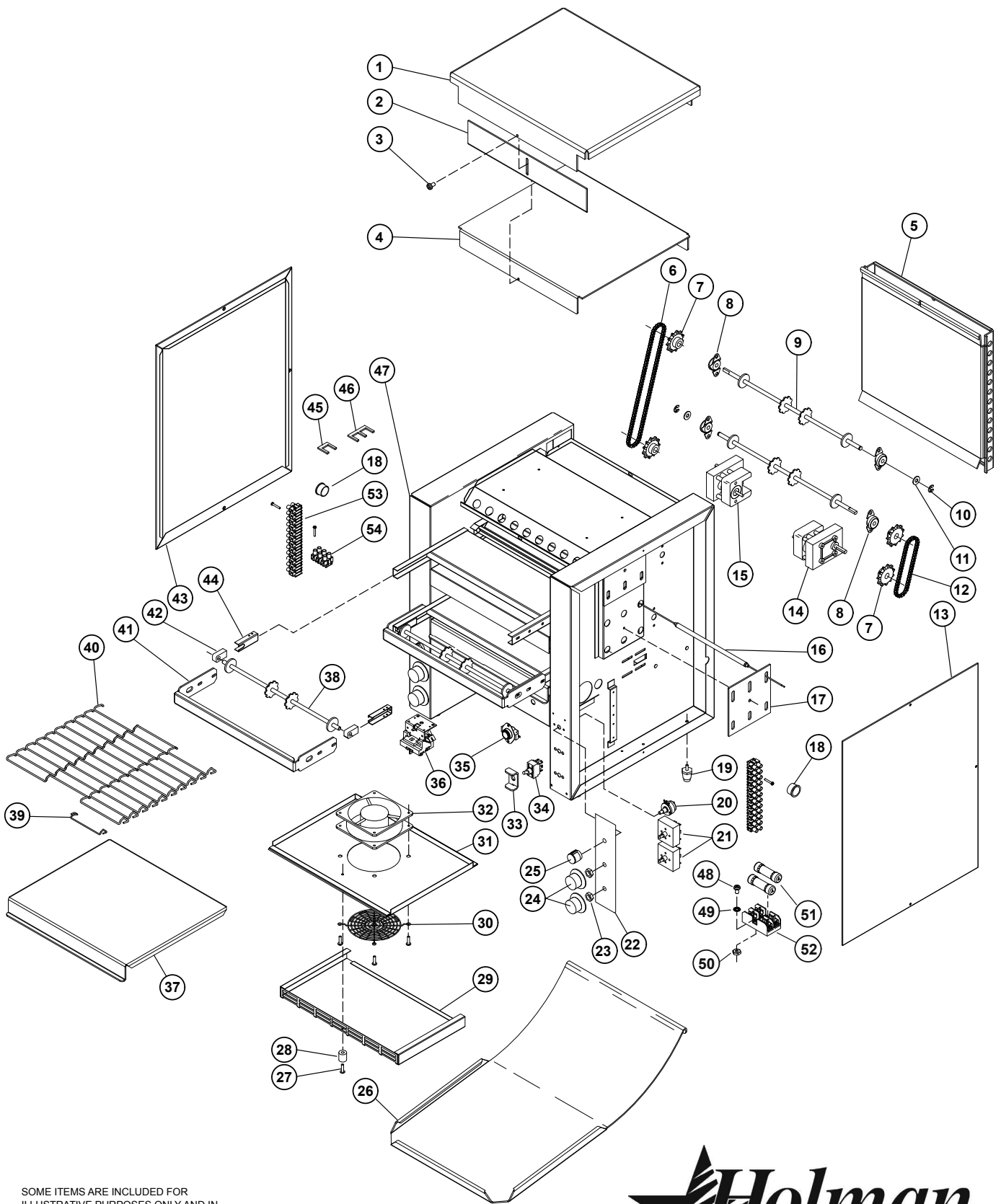
12/8/15

CHANGED TERM. BLOCKS

MRC

**MODEL DT14 220, 240 VOLT 50Hz**





SOME ITEMS ARE INCLUDED FOR ILLUSTRATIVE PURPOSES ONLY AND IN CERTAIN INSTANCES MAY NOT BE AVAILABLE

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SK2136 REV. B 9/28/2015

**MODEL: DT14**

## DT14 Double Conveyor Toasters

Key Number	Part Number	Number Per Unit	Description & Model
1	HM-401125	1	TOP COVER ASSY
2	HM-400899	1	SHUTTER, HEAT
3	2C-200005	1	SCREW, 6-32 x 1/2 PHILLIPS, HEAT SHUTTER
4	HM-401710	1	BAFFLE
5	HM-100996	1	BACK PANEL ASSY
6	HM-150027	1	CHAIN, DRIVE 24 IN.
7	2P-200645	2	SPROCKET, 25B17X5/16
7	2P-200645	2	SPROCKET, 25B17X5/16
8	HA-112261	4	BEARING ASSY-PTFE BRONZE
9	2A-202902	2	SHAFT, DRIVE
10	2A-200284	2	E-CLIP
11	2C-200149	2	FLAT WASHER 5/16 ID
12	2P-150001	1	CHAIN, DRIVE 12 IN
13	HM-101362	1	SIDE PANEL RT
14	HM-120288	1	MOTOR ASSEMBLY RIGHT, CW 208V, 220V, 240V
15	HM-120287	1	MOTOR ASSEMBLY LEFT, CCW, REV 208V, 220V, 240V
16	HM-197901	12	HEATERTUBE, QUARTZ 208V, 60 hz
	HM-197903	12	HEATERTUBE, QUARTZ 220V, 50 hz
	HM-197902	12	HEATERTUBE, QUARTZ 240V
17	HM-401543	4	RETAINER-HEAT TUBE
18	2K-200464	2	BUSHING, SNAP 7/8
19	2R-200709	4	LEG 1 INCH CHROME PLASTIC
20	SP-118042	2	SPEED CONTROL ASSY
21	2J-200538	4	SWITCH, INFINITE, EGO 240V
22	2M-200834	1	LABEL, TOP HEAT
	2M-200835	1	LABEL, BOTTOM HEAT
23	2C-200231	4	PALNUT, HEX, 3/8-24
24	2R-200702	4	KNOB, INFINITE SWITCH
25	2R-200703	2	KNOB, POTENTIOMETER
26	HM-401022	1	TOAST CHUTE
27	2C-200002	1	SCREW, 6-32 X 3/4 PHILLIPS, AIR INTAKE
28	2A-200112	1	SPACER, #8 X 3/8" ALUMINUM, AIR INTAKE
29	HM-401141	1	SCOOP, AIR INTAKE
30	2R-200562	1	FAN GUARD
31	HM-Z10299	1	CONTROL BOX COVER
32	2U-200561	1	MOTOR, FAN 240V, 23BTM
33	2P-401780	1	GUARD, TOGGLE
34	2E-200543	1	ON/OFF SWITCH
35	2E-200566	1	SWITCH, HI-LIMIT RESET
36	2E-Z8966	1	CONTACTOR, 50 AMP 208/240V
37	HM-402787	2	CRUMB TRAY
38	2A-202905	2	SHAFT, IDLER
39	2B-200603	6	BELT LINK
40	HM-160004	2	BELT, CONVEYOR
41	HM-401089	2	GUARD, CONVEYOR
42	2P-200693	4	BEARING-SPRING LOADED
43	HM-101361	1	SIDE PANEL LEFT
44	2A-Z9394	4	SPRING BEARING HOUSING AS
45	2P-115501	8	JUMPER, 2 POSITION
46	2P-115502	1	JUMPER, 3 POSITION
47	HM-120034	1	CHASSIS, DT14
48	2C-1487	2	SCREW 6-32X1/4 RHP ST. FUSEHOLDER
49	2C-H8669	2	WASHER #6 INT STL NP

**IMPORTANT: WHEN ORDERING, SPECIFY VOLTAGE OR TYPE GAS DESIRED  
INCLUDE MODEL AND SERIAL NUMBER**

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Some items are included for illustrative purposes only and in certain instances may not be available.



**DT14  
Double Conveyor Toasters**

Key Number	Part Number	Number Per Unit	Description
50	2C-2553	2	NUT 6-32 HEX STL NP
51	2E-Z5680	2	FUSE, 5A - CLASS G
52	2E-Z5681	1	FUSEHOLDER, CLASS G
53	2E-200555	2	TERM BLOCK BEU
54	SP-115403	1	ASSY, TERM BLOCK 3 POS. SM BUCH
NI	2E-200757	1	LABEL, ON/OFF
NI	2E-200468	2	CLAMP, NYLON WIRE 7/8
NI	2K-200465	1	BUSHING, CORD HEYCO
NI	2E-200374	1	CORD SET 12/3 6-30 T714
NI	2M-200852	1	LABEL, WARNING POWER
NI	1P-Z8914	1	EXTREME PRESSURE MULTIPURPOSE SYNTHETIC GREASE (80°F TO 400°F)

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