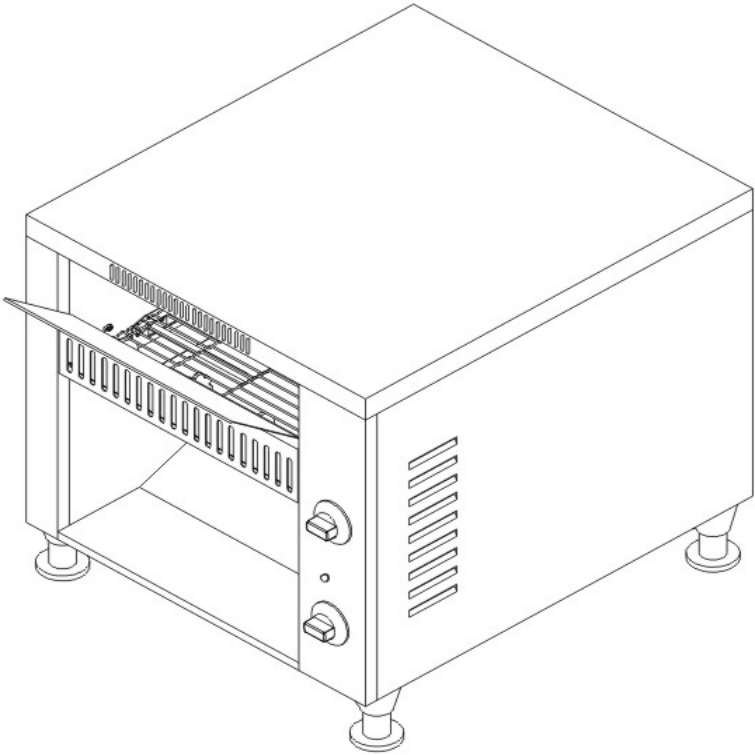


Commercial Pro

CONVEYOR TOASTERS

**MODELS:
CPCT1**



Commercial Pro
International 5034-A
Thoroughbred Lane
Brentwood, TN 37027

Commercial Pro

Congratulations on your purchase on your Commercial Pro International product. Provide in this manual are necessary details to ensure you operate this products efficiently, effectively and in a safe manner whilst maintaining the best possible performance. Please take time to carefully read through this manual

PRODUCT CONTENTS

CPI ensures that all of its products are supplied fully functional and free of damage at time of packaging. Your Conveyor Toaster Includes:

- Conveyor Toaster
- Crumb Tray/ Feeder
- Feet x 4
- Manual

Inspect the contents of the package immediately on arrival. Should you find any damages as a result of freight, please contact your CPI dealer immediately. Save the box and all packaging materials. No Claims will be accepted after 3 days of receipt.

SPECIFICATION

Model	Dimension	Weight(kg)	Coverage
CPCT1	14.5"X16.5"X16.3"	18.5	10.2"X15.7"X2.75"

ELECTRICAL SPECIFICATIONS

Model	Volts(V)	Watts(KW)	Amps(A)	Plug
CPCT1	208-240	2.0	9.6	6-15P
		2.6	10.8	

COMPLIANCE

Commercial Pro International Products have undergone regulatory standard and testing procedures and as testimony to this carry the following marks and symbols:



CAUTION

IMPORTANT SAFEGUARDS & SAFETY INSTRUCTIONS

When using electrical food equipment, basic safety precautions should always be followed, including the following

- Read the instructions carefully before operating this equipment.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against risk of electrical shock, do not put in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from power outlet when not in use, before putting on or taking off parts, and before cleaning.
- Do not operate any equipment with a damaged cord or plug or after the appliance malfunctions or is dropped or damaged in any manner. Call for service.
- The use of attachments not recommended or sold by the manufacturer may cause fire, electrical shock or injury.
- Do not use outdoors.
- Do not let power cord or the extension cord hang over edge of table or counter or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Do not use this equipment for any use other than the use intended by the manufacturer.
- Do not yank on any cord to disconnect.
- Never plug equipment in where water floods the area.
- Place the appliance on a firm stable surface.
- The CPI Conveyor Toaster does not contain **any** user-serviceable parts. CPI dealers or recommended qualified technicians should carry out repairs if necessary. Do not remove any components or service panels on this product.
- CPI takes every care to ensure that all products are safe. Steel cutting procedures used to manufacture these items results in sharp edges. These sharp edges are removed to the best of our ability however we insist the operator takes care when in contact with this piece of equipment.
- During operation the Conveyor Toaster reaches high temperature in the conveyor cavity, in turn heating the stainless steel surfaces. Take extremer care when operating.
- Switch off power to and disconnect from the mains whilst cleaning.
- Allow the Conveyor Toaster to cool down after use before dismantling for cleaning; the unit will be too hot to handle immediately after use.
- The CPI Conveyor Toaster is equipped for the voltage indicated on the nameplate mounted on the rear of the unit. This griddle is designed for use on alternating current (AC) only.

INSTALLATION

NOTICE: Local codes regarding installation vary greatly by area. The National Fire Protection Association, Inc, states in it's NFPA 96 latest edition (see below) that local codes are "authority having jurisdiction" when it comes to requirements for installation of equipment. Therefore, installations should comply with all local codes.

Once you Conveyor Toaster have been removed from the packaging, be certain that all protective plastics and residues are removed from all surfaces.

The installation of the Conveyor Toaster must conform to the NATIONAL ELECTRIC CODE AND ALL LOCAL ELECTRIC CODES AND ORDINANCES AND ALL THE LOCAL ELECTRICAL COMPANY RULES AND REGULATIONS. Additionally we recommend that the Conveyor Toaster is allowed a 4" spacing surrounding the unit in order to provide adequate ventilation.

For your protection we recommend that a qualified electrician install this Conveyor Toaster. They should be familiar with electrical installations and all electrical codes.

Proper connections and power supply are essential for efficient performance.

The external wiring should be in conduit or an approved type of flexible cable suitable for operation at temperature indicated at the conduit hole, and a proper size to carry the load.

The supply circuit should be properly fused and equipped with a means of disconnecting, as required by the local electrical code. For Conveyor Toaster with plugs and leads set, simply provide a suitable power point and connect.

Feet

Install feet by screwing each foot into the threaded openings on the bottom of the Conveyor Toaster. Failure to use feet will void warranty and could cause unsafe conditions.

Leveling

Level unit by adjusting the four feet and tighten securely. The adjustable feet have an adjustment of one inch for line-up with other Commercial Pro countertop lines. Check the feet every 60 days to ensure they are tight.

Assembly

Take the crumb tray / feeder and slide into the runners below the elements and conveyor. Once in position the feeder will direct products onto the conveyor belt whilst also catching any food product crumbs.

COMMISSIONING

Commissioning of your new Conveyor Toaster is of the utmost importance. Commissioning is the thorough and methodical testing of the equipment, sub systems, and systems to ensure that the final product functions properly and safety at the work site. By identifying any potential problems (i.e.: Equipment location, ventilation, local fire/electrical codes, installation, operator training and certification), prior to equipment being placed into service, costly outages and potential damages may be avoided.

SAFETY FIRST.

OPERATING INSTRUCTIONS

Before operating Conveyor Toaster, it should be checked to see that it is sitting level. Ensure the unit is clean, and all parts and installed correctly. Adjust the feet to level the Conveyor Toaster. Please allow 5 minutes for warm up time.

- **Cooking selection**

The Conveyor toaster has a multi function settings:

0. Off
1. Provide Full power to both Upper and Lower elements
2. Provide full power to the upper element only
3. Energy Saver – reduce power to unit to save power whilst not in use, whilst keep the unit warm for fast heat when required.

- **Speed Control**

Once you have selected you desired method of cooking above, you can now adjust your conveyor speed, to determine the darkness/lightness of your toasted product.

- Adjusting the speed control in a clockwise direction will increase the speed in turn resulting in lighter toasted products.
- Adjusting the speed control in a anti-clockwise direction will slow the conveyor speed in turn resulting in darker toasted products

The conveyor toaster is designed to return the toasted product from the conveyor to the lower section at the front of the toaster.

CLEANING & MAINTENANCE

It takes very little time and effort to keep the Conveyor Toaster attractive and performing at top efficiency.

Body

Daily, use a clean cloth and a non-abrasive cleaner to clean the stainless steel body of the Conveyor Toaster. Wipe the polished front with a soft cloth.

Controls

Unit should be turned off when not in use. It is recommended that the unit be disconnected from the power supply by shutting off power disconnect switch.

Crumb Trays

Once the unit has cooled, remove the crumb tray form the unit and discard the food waste. Wipe clean with a dry cloth. For details cleaning and non abrasive cloth and warm soapy water is recommended for cleaning. Cleaning agents after prolonged use can damage stainless steel

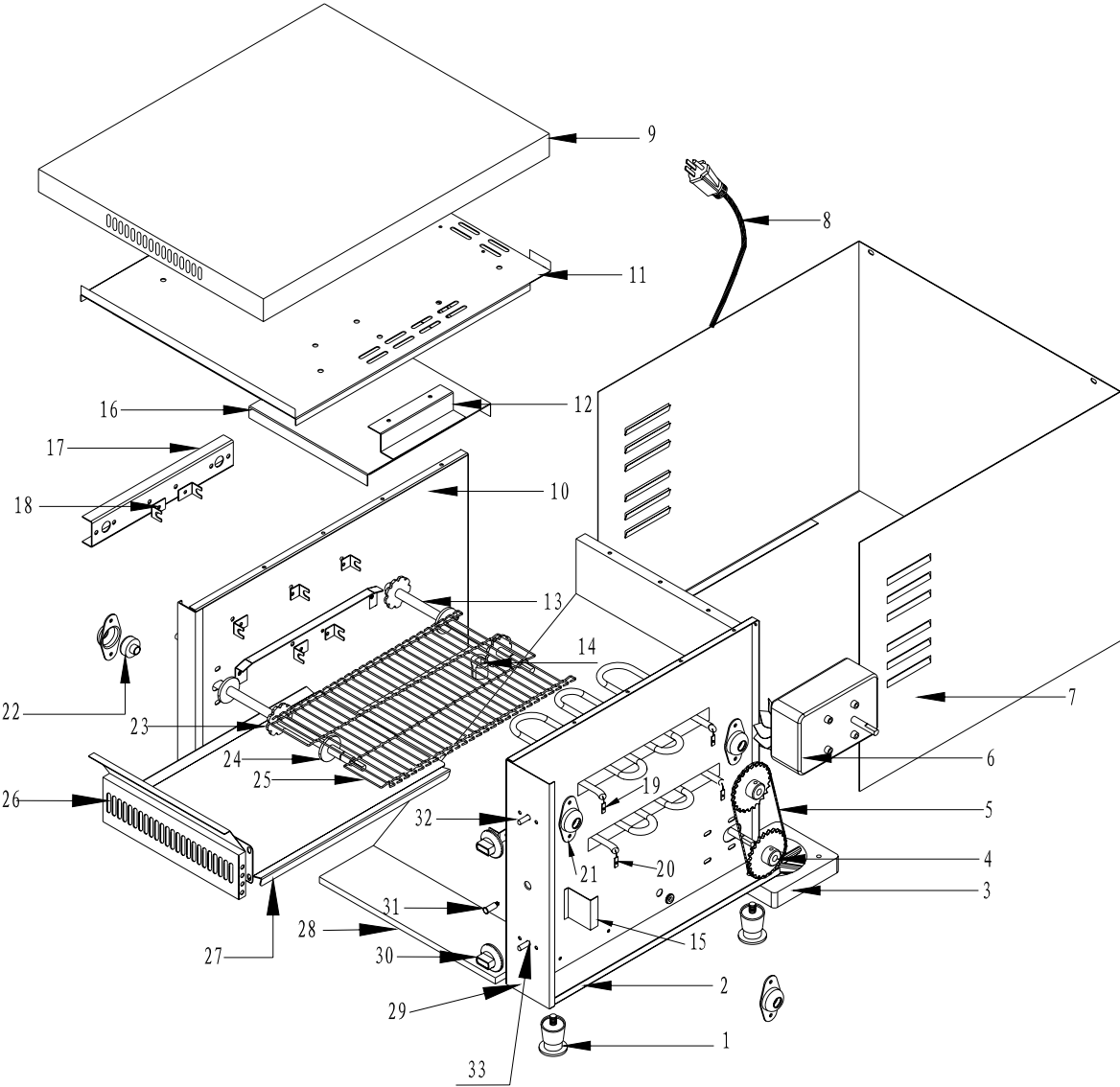
TROUBLE SHOOTING

Issue	Fault	Action
Slow heat up	<ul style="list-style-type: none">▪ Warm up	<ul style="list-style-type: none">▪ Allow 5 min warm up time
	<ul style="list-style-type: none">▪ Lower element off	<ul style="list-style-type: none">▪ Refer to operating instructions
	<ul style="list-style-type: none">▪ Element fault	<ul style="list-style-type: none">▪ Call for service
No heat up	<ul style="list-style-type: none">▪ Power supply	<ul style="list-style-type: none">▪ Check power source
	<ul style="list-style-type: none">▪ Function control has not been turned on.	<ul style="list-style-type: none">▪ Check the unit is correctly plugged in and turned on
	<ul style="list-style-type: none">▪ Internal wiring fault	<ul style="list-style-type: none">▪ Call for service.
Indicator light is not on	<ul style="list-style-type: none">▪ Elements fault	<ul style="list-style-type: none">▪ Call for service
	<ul style="list-style-type: none">▪ The indicator bulb has blown	<ul style="list-style-type: none">▪ Call for service. Replace the indicator light:
Conveyor is not rotating	<ul style="list-style-type: none">▪ The unit has not been turned on, adjust the function setting dial.	<ul style="list-style-type: none">▪ Adjust function setting / turn on.
	<ul style="list-style-type: none">▪ The unit has not been turned on, adjust the function setting dial.	<ul style="list-style-type: none">▪ Adjust function setting / turn on.
	<ul style="list-style-type: none">▪ Speed control fault	<ul style="list-style-type: none">▪ Call for service
	<ul style="list-style-type: none">▪ motor fault	<ul style="list-style-type: none">▪ Call for service
	<ul style="list-style-type: none">▪ gears & chain fault	<ul style="list-style-type: none">▪ Call for service
	<ul style="list-style-type: none">▪ carry chain broken or loosen	<ul style="list-style-type: none">▪ Call for service
<ul style="list-style-type: none">▪ drive gear and chain wheel damaged seriously or broken	<ul style="list-style-type: none">▪ Call for service	

**Please work through the above steps before calling a service agent if problems occur.
Toll Free service calls: 1-800-439-7977**

TECHNICAL DATA

Model CPCT1

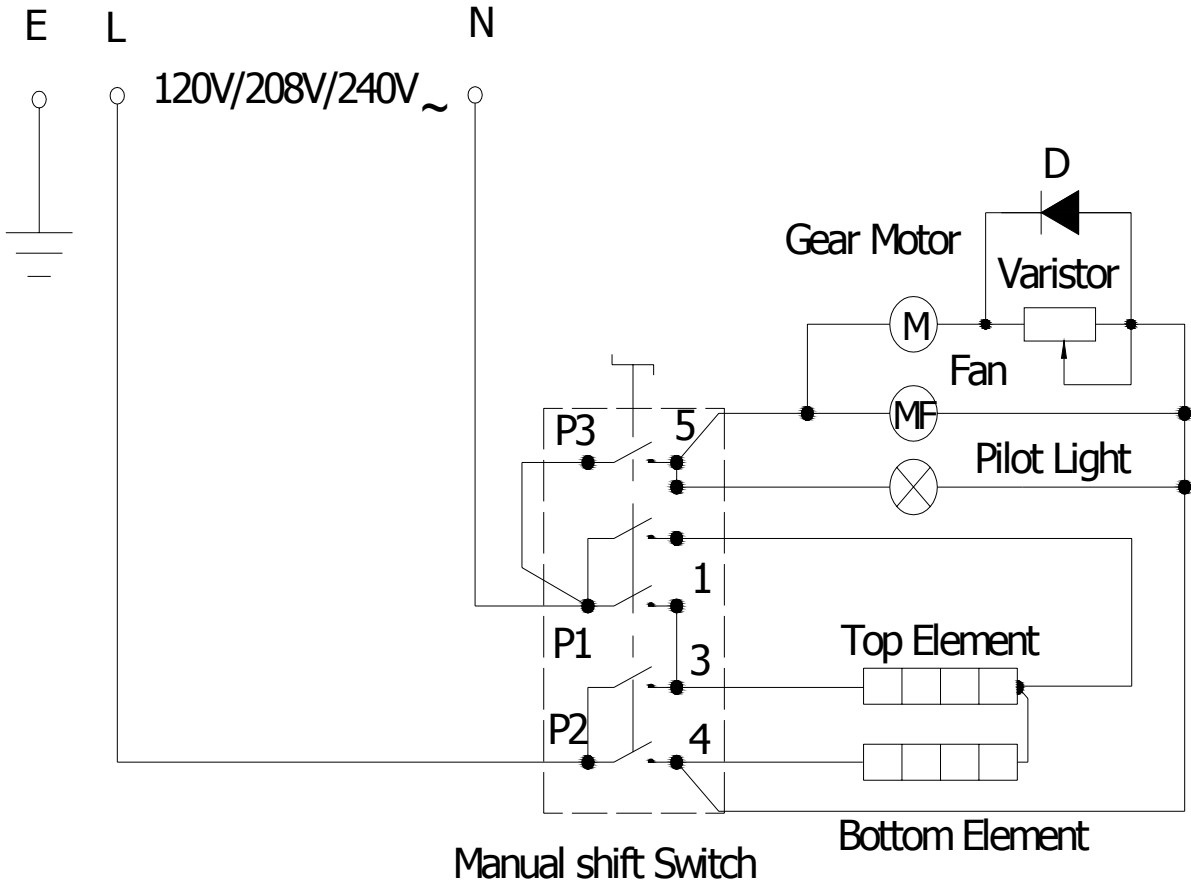


PARTS LISTING

No.	Description	QTY	Part NO.
1	feet	4	P02130009
2	Left side plate	1	L02710B06
3	Fan	1	P01280003
4	Gear	2	P0320001
5	Chain	1	P03210001
6	Motor	1	P01310001
7	Body	1	L02710B02
8	Plug and lead	1	P01110415
9	Up cover	1	L02710b03
10	Right and lead	1	L02710B11
11	Over top	1	L02710B05
12	Insulation fixer	2	L02700027
13	Shaft	2	L02710006
14	Bushing	1	P02080003
15	Right side supporter	1	L02710B09
16	Element insulator	1	L02710026
17	Element fixer	2	L02700010
18	Element code	10	L02700011
19	Up element	1	P01020056
20	Lower element	1	P01020055
21	Shaft fixer	4	L02700008
22	Shaft fixer	4	L02700005
23	Conveyor gear	4	L02700005
24	Runner	4	L02700029
25	Belt	1	P03210001
26	Panel plate	1	L02710B13
27	Base plate	1	L02710B12
28	Tray	1	L02710B01
29	Left front panel	1	L02710B01
30	Dial	2	P02010001
31	Indicator light	2	P01130107
32	Shift switch	1	P01160501
33	Resistance	1	P01300001

CIRCUIT DIAGRAMS

Model CPCT1





Tentative Interim Amendment

NFPA 96

Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations

2004 Edition

Reference: 2.1.2.3, 4.3.1
TIA 04-2 (NFPA 96)
SC# 05-1-14/Log 801

Pursuant to Section 5 of the NFPA Regulations Governing Committee Projects, the National Fire Protection Association has issued the following Tentative Interim Amendment to NFPA 96, *Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations*, 2004 edition. The TIA was processed by the Venting Systems for Cooking Appliances Committee, and was issued by the Standards Council on January 14, 2005, with an effective date of February 3, 2005.

A Tentative Interim Amendment is tentative because it has not been processed through the entire standards-making procedures. It is interim because it is effective only between editions of the standard. A TIA automatically becomes a proposal of the proponent for the next edition of the standard; as such, it then is subject to all of the procedures of the standards-making process.

1. Add new section 2.3.1 and renumber 2.3.1 and 2.3.2 as 2.3.2 and 2.3.3.

2.3.1 ASTM Publications.

ASTM International, 100 Barr Harbor Drive, West Conshohocken, PA 19428-2959

ASTM E2336-04 Standard Test Methods for Fire Resistive Grease Duct Enclosure Systems.

2. Revise section 4.3.1 to read:

4.3.1 Field-applied grease duct enclosures and factory-built grease duct enclosures shall be listed in accordance with UL 2221, *Standard for Tests of Fire Resistive Grease Duct Enclosure Assemblies*, or ASTM E2336 Standard Test Methods for Fire Resistive Grease Duct Enclosure Systems, and installed in accordance with the manufacturer's instructions and the listing requirements.

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NATIONAL FIRE PROTECTION ASSOCIATION

Limited Warranty

Your new CPI product is warranted to the original purchaser for a period of one year from the date of purchase.

This limited warranty is against defects from original factory imperfections in material and/or workmanship and includes labor for replacement of defective parts, provided repairs are performed by an authorized service agency. Our obligation under this warranty is limited to repairing or replacing any part or parts thereof. The CUSTOMER must inform the Service Agency of warranty coverage and provide a copy of the dated sales or delivery receipt BEFORE WARRANTY REPAIRS BEGIN. Replacement parts and accessories are warranted for ninety (90) days from the date of purchase when purchased separately and will be verified to date sales receipt or packing slip from the item. All parts or accessories replaced under warranty must be returned to the Service Agency.

This warranty applies only to equipment under normal use and service in the USA and Canada. It does not apply to any item which had been repaired or altered in any way so as, in the judgment of CPI to affect its reliability.

The following are not covered under warranty; CPI will not accept liability for the following:

- The instructions in this manual have not been followed correctly.
- Non-authorized personnel have tampered with the Equipment.
- Non-original spare parts are used.
- The Equipment has not been handled and cleaned correctly.
- There is any use damage to the unit.
- Damage caused by abuse, misuse, dropping or other similar incidental damaged caused by or as a result of customer failure to follow assembly, operating, cleaning, user maintenance or storage instructions.
- Labor to replace inoperative parts such as bulbs, plugs or racks due to normal use or abuse.
- Materials or labor to repair scratched, stained, chipped, pitted, dented or discolored surfaces, attachments or accessories.
- Transportation charges to or from a service agency for repair of your machine. If you should have questions relating to this issue, please call CPI at 1-800-328-9400.
- Labor charges to install or test attachments or accessories, which are replaced for any reason.
- Shipping Damages. Visible and hidden damages are the responsibility of the freight carrier. The consignee must file the claim promptly against the carrier. KEEP ALL ORIGINAL CONTAINERS AND PACKING MATERIALS FOR CARRIER INSPECTION.
- Products placed or stored in the equipment are not subject to this warranty and no responsibility is assumed thereof.

THIS WARRANTY IS GIVEN EXPRESSLY AND IN LIEU OF ALL OTHER WARRANTIES, EXPRESSED OR IMPLIED FOR MERCHANTABILITY AND FOR FITNESS TOWARD A PARTICULAR PURPOSE OR CONSTITUTES THE ONLY WARRANTY MADE BY CPI. IT NEITHER ASSUMES, NOR AUTHORIZES ANY PERSON TO ASSUME FOR US, ANY OTHER LIABILITY IN CONNECTION WITH THE SALE OF SUBJECT EQUIPMENT

Please call CPI for service information at 1-800-439-7977

TERMS AND CONDITIONS OF SALE

Acceptance: Orders are subject to acceptance by Home Office.

Price Changes: All prices are subject to change without notice.

Damaged Merchandise: Inspect merchandise immediately on receipt and notify carrier if shipment is damaged. All Claims must be filed with carrier.

Cancellation: Cancelled special or custom orders within one week of scheduled shipment are subject to a cancellation charge of 10%-25%, depending on the specifics of the order.

Return Policy

CPI will consider the return of equipment under the following terms and conditions:

Must be pre-approved by customer service in writing

RMA number must be assigned, then noted on the shipping label and bill of lading. This is extremely important.

Must be new and unused, in the original packaging, freight prepaid

Must be returned within 45 days of the original shipment

Must be of current design.

If a return is approved, the following charges will apply:

A restocking fee of 25% on all products

Applicable freight charges

Freight damages (if any)

Refurbishing to new for resale, including testing and re-packaging.

QUOTATION POLICY

Quotations are subject to acceptance within 30 days and for shipment within 3 months for the date of the quotation. For extended price protection beyond 3 months, please contact the Home Office. Optional accessories on equipment shown in photographs are not included in the list price.

CPI pursues a continuous research program of design and product improvement. Therefore, modification in materials and specifications may be made at any time without notice.



Commercial Pro International

Toll free: 800-439-7977

www.commercial-pro.com