

CONVEYOR BAGEL AND BUN TOASTERS

Thank you for purchasing this Vollrath® product! Save this manual for reference and the packaging in case shipping is necessary.

SAFETY PRECAUTIONS

To help ensure safe use, please read and fully understand this manual and all safety messages before operation!

WARNING

Warning indicates a hazardous situation which, if not avoided, could result in death or serious injury.

CAUTION

Caution indicates a hazardous situation which, if not avoided, could result in minor or moderate injury.

NOTICE: addresses practices not related to physical injury.

To reduce risk of injury and damage to the unit:

- Only plug this unit directly into a grounded electrical outlet that matches the nameplate-rated voltage. Do not use extension cords or power strips of any kind.
- Use unit in a flat, level position.
- Turn off, unplug, and let unit cool before cleaning or moving and when not in use.
- Outside of unit should not be sprayed with liquid or foam.
- Keep unit and power cord away from open flames, electric burners, and excessive heat.
- Operate in non-public areas, away from children and attend unit during use.
- Only operate properly-functioning, undamaged units.
- Clean the unit daily, with material other than steel wool.
- Do not set anything on the top of the unit.
- Be aware that unit may be hot, even when Control Knob is off.

FUNCTION AND PURPOSE

Units are intended to quickly, smoothly toast bread products in commercial foodservice operations. They are not intended for household, industrial, or laboratory use.



Item	Model	Description
CT2B-120500	JT1B	Bagel/Bun Toaster, 120V, 500 slices per hour
CT2BH-120400	JT1BH	Bagel/Bun Toaster, 120V, 400 slices per hour—high clearance

UNPACKING THE UNIT

1. Remove packing material, tape, and protective plastic.
2. Clean any remaining glue residue left from the plastic or tape.
3. Place unit in desired location, on a hard, flat, stable surface.
4. Plug unit into a properly-grounded electrical supply matching the nameplate rating. **NOTICE: Using incorrect voltage can cause damage and will void the warranty.**

BEFORE FIRST USE

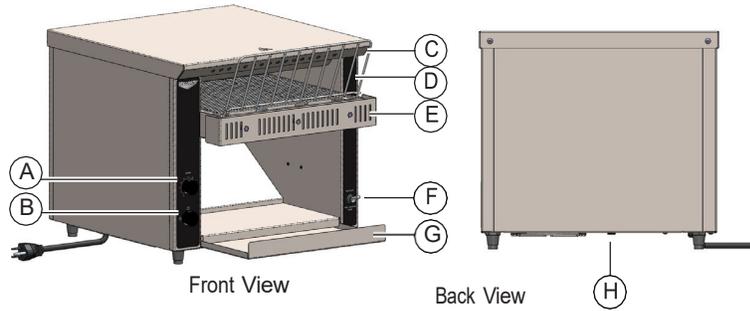
- Clean unit per the Cleaning section.
- Insert the Crumb Tray, ensuring the Feed Ramp is in the Up position.

CLEARANCE & LOCATION

- Do not place on surfaces or near walls, partitions or kitchen furniture unless they are made of non-combustible material or clad with noncombustible, heat-insulating material.
- Toasters must not be used near or below curtains and other combustible materials.
- Do not place the toaster adjacent to a heat producing appliance.

FEATURES & CONTROLS

A. Conveyor Speed Control Knob—allows the operator to control the length of time a bagel or bun stays in the toaster.	E. Crumb Tray—catches crumbs that fall when item is toasting.
B. Power Knob—allows the operator to set unit to Full Power (I), Off (O), or Standby (⏻)	F. Toggle Switch—allows operator to switch between heat modes. Top—toasts the top. Top-Bottom—toasts the top and warms the bottom.
C. Heat Shield—swings open on high-clearance toasters to allow taller items to be toasted.	G. Collection Pan—is where items exit the toaster.
D. Feed Ramp—is where items are placed to be toasted.	H. Reset Button—can be pushed to reset the unit.



OPERATION

1. Ensure the crumb tray is installed.

NOTICE: Crumb Tray must be installed during operation to avoid overheating.



WARNING

Burn Hazard.

To avoid burns, do not touch cookware, heating surfaces, or food while operating.

2. Plug unit into a grounded electrical outlet that matches the nameplate rating.



WARNING

Electrical Shock Hazard.

Using voltage other than the nameplate-rated voltage, or modifying the cord or electrical components, will damage the unit, void the warranty, and create a potential fire hazard.

3. Rotate the Power Knob to the full-power position (I), then flip the toggle switch to appropriate setting—Top or Top-Bottom.
4. Set the conveyor speed control knob to 7 and wait 5 minutes for the toaster to preheat.
5. Place a sample of items to be toasted on the Feed Ramp to test the settings. **NOTICE Bagels and buns should have the cut side facing up.**
6. Adjust the conveyor speed as needed to achieve desired browning.
If toast is too light—rotate the speed control knob to a lower number to reduce the speed and darken the toast.
If toast is too dark—rotate the speed control knob to a higher number to increase the speed control and lighten the toast.
7. For best performance do not overload the toaster. Wait a few seconds before loading a second row of bread products into the toaster.

Tips For:

Bagels, wheat or rye bread or products with high moisture content	Use a slower conveyor speed.
Buttered or coated items, such as pastries	These are not recommended.
Frozen items	Must be thawed before toasting.

If an item becomes stuck:

1. Turn the Power Knob to the OFF position (O), unplug the toaster, and let it cool completely.
2. Use a set of tongs to remove the item, being careful to not bump the glass heating elements above and below the conveyor.

CLEANING (DAILY)



WARNING

Burn Hazard.

To avoid burns, do not touch cookware, heating surfaces, or food while operating.

NOTICE: Only use nonabrasive material and cleansers to scouring pads to clean the exterior of the equipment. These can damage the finish.



WARNING

Electrical Shock Hazard.

Using voltage other than the nameplate-rated voltage, or modifying the cord or electrical components, will damage the unit, void the warranty, and create a potential fire hazard.

Do not spray unit with liquids or foam.

1. Rotate the power knob to the OFF position (O); unplug the toaster and let it cool completely.
2. Slightly dampen a soft cloth with warm water and wipe the exterior, air intake under the toaster, Feed Ramp, Crumb Tray, and Collection Tray.
3. Press and hold an abrasive pad or brush against the conveyor. Move the pad or brush back and forth (left to right) across the conveyor to remove food debris.

MAINTENANCE

Contact an authorized service agent for a professional cleaning of the components.

TROUBLESHOOTING

Problem	Potential Cause	Course of Action
Unit will not heat and/or conveyor will not move.	Unit is not plugged in.	Plug in the unit.
	Power Knob setting is incorrect.	Rotate the Power Knob to full power.
	Circuit breaker tripped.	Verify if the breaker tripped. If so, reset the breaker. If broken tubes are found, contact Vollrath® Technical Service.
	Reset Button tripped. 	<ol style="list-style-type: none"> 1. Rotate Power Knob to the OFF (O) position, unplug unit, and allow unit to cool completely 2. Plug in unit, rotate Power Knob to the ON (I) position. 3. Press the Reset Button, located below the back panel. If issue persists, contact Vollrath Technical Service.
Unit heats; conveyor does not move.	Speed Control malfunctioned.	Rotate knob to 10; if conveyor does not move, contact Vollrath Technical Services.
	Motor or Drive Chain malfunctioned.	Contact Vollrath Technical Services.
Unit does not heat.	Heating tube(s) is/are broken or burned out.	
	Heat Control Switch malfunctioned.	
Unit repeatedly overheats and/or fan does not run.	Crumb Tray is not installed.	Install the Crumb Tray.
	Fan malfunctioned.	Run the unit for 10 minutes. If the fan does not run, contact Vollrath Technical Service.
	Fan blades are obstructed.	If an object is preventing the fan blades from spinning, ensure the unit is off and unplugged, then carefully remove the object; if the fan blades are dirty, ensure the unit is off and unplugged, then clean the blades.
	Fan opening is dirty.	Ensure unit is unplugged and wipe opening with a cloth dampened with food-safe cleaner.
	Unit is in an area that is too hot.	See Location and Clearance section and move unit to appropriate area.
Fan runs when unit is off.	This is normal.	No action is necessary.

SERVICE AND REPAIR

Serviceable parts are available on vollrathfoodservice.com.

To avoid serious injury or damage, never attempt to repair the unit or replace a damaged power cord yourself. Do not send units directly to The Vollrath Company LLC. Please contact Vollrath Technical Services for instructions.

When contacting Vollrath Technical Services, please be ready with the item number, model number (if applicable), serial number, and proof of purchase showing the date the unit was purchased.

WARRANTY STATEMENT FOR THE VOLLRATH CO. L.L.C.

The Vollrath Company LLC warrants to the original commercial end user that each of Vollrath's foodservice products will be free from defects in materials and workmanship.

For warranty period, exclusions, and details, visit vollrathfoodservice.com/vollrath-resources/warranty-info/warranty-policy.

VOLLRATH®

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