



by **SKYSEN**

## **Instructions Manual**



**Conveyor Toaster**

**Model  
CT-300**

**Office**

Phone: 1-800-503-7534 / 305-868-1603  
Fax: 305-866-2704

**Warehouse**

Phone: 1-800-445-6601 / 973-482-5070  
Fax: 973-482-0725

sales@skyfood.us - www.skyfood.us

**TOLL FREE 1-800-503-7534**



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## 1. Specifications:

Characteristics	Unit	CT-300
Voltage	V	110
Frequency	Hz	60
Fan Power	W	30
Motor Power	W	80
Heat Power	W	190
Power	KW	1.94
Unit Size	Inches	14"19/32 x 16" 9/16 x 14" 31/32
Net Weight	lb	62
Shipping Weight	lb	73

## 2. Transportation:

During transportation, the machine should be taken care for the strong vibration. The package cannot be put upside down. It should be put inside the no corrosive gas warehouse. If it is put in the open air, it should be covered with water-proof cloth.

## 3. Installation:

(1) The machine should be put on the flat place. And it should have more than 4 inches (10cm) space with around flammables. In the front, it should have enough working space.

(2). You should have fixed power wiring near the working site and wires should be equipped with switch break down and electric leaking protection device. It must not have any substance put around the switch.

(3). The power supply should be the same as the indication on the nameplate of the machine. The power supply difference should not be over 10% of the rated voltage.

(4). The earth wire of the machine (yellow & green one) is together with the power wire. It should be fixed to the qualified earth wire for safety.

(5). The wire terminals are in the back of the machine. You should connect with over 2.5mm<sup>2</sup> cross sectional area copper wires.

(6). If the power wire is damaged, you should call your supplier or agent to replace it for you.

(7). The installation should be done by the qualified electricians.

### Warranty Registration



#### IMPORTANT:

Only for products of the trademark: and

#### User Details

\* Contact Person: \_\_\_\_\_

\* Business type:

- |  |   |
|--|---|
| <input type="checkbox"/> Bakery and Bagel Operations                   | <input type="checkbox"/> Mass Merchandiser with Grocery                   |
| <input type="checkbox"/> Bakery (Associated with Restaurant)           | <input type="checkbox"/> Mass Merchandiser with NO Grocery                |
| <input type="checkbox"/> Bowling Center                                | <input type="checkbox"/> Meat Packer and Purveyor                         |
| <input type="checkbox"/> Business and Industry In-House Feeding        | <input type="checkbox"/> Other Business that prepares or serves food      |
| <input type="checkbox"/> Butcher                                       | <input type="checkbox"/> Other Business that sells but doesn't serve food |
| <input type="checkbox"/> Catering                                      | <input type="checkbox"/> Pizza (Dine In / Carry Out)                      |
| <input type="checkbox"/> Club Stores                                   | <input type="checkbox"/> Restaurants (Independent / Chain)                |
| <input type="checkbox"/> Convenience Store                             | <input type="checkbox"/> School   |
| <input type="checkbox"/> Country Club                                  | <input type="checkbox"/> Stadiums / Coliseum                              |
| <input type="checkbox"/> Delicatessen (Chain / Restaurant)             | <input type="checkbox"/> Supermarket / Grocery                            |
| <input type="checkbox"/> Delicatessen (Independent and Non-Restaurant) | <input type="checkbox"/> Theme Park                                       |
| <input type="checkbox"/> Food Store                                    | <input type="checkbox"/> University / College                             |
| <input type="checkbox"/> Government                                    | <input type="checkbox"/> Vineyard / Winery                                |
| <input type="checkbox"/> Hospital                                      | <input type="checkbox"/> Warehouse Clubs                                  |
| <input type="checkbox"/> Lodging                                       | <input type="checkbox"/> Wholesale Baking Operation (Non-Institutional)   |

\* Company Name: \_\_\_\_\_

\* Address: \_\_\_\_\_

\* City: \_\_\_\_\_

\* State: \_\_\_\_\_ \* Zip Code: \_\_\_\_\_

\* Phone: \_\_\_\_\_ Fax: \_\_\_\_\_

\*\* E-mail: \_\_\_\_\_

Web page: \_\_\_\_\_

I would like to join the Mail List.

I would like to join the E-mail List.

#### Product Details

\* Product Commercial Item: \_\_\_\_\_

The Product Commercial Item can be found on the machine Product Identification Label.

\* Serial Number: \_\_\_\_\_ \* Confirm Serial Number: \_\_\_\_\_

This information, the Product Serial Number, can also be found on the machine Product Identification Label.

\* Proof of Purchase:  Yes  
 No

\* Purchased On: \_\_\_\_\_ / \_\_\_\_\_ / \_\_\_\_\_ (mm / dd / yyyy)

\* Purchased From: \_\_\_\_\_  
Company Name

\* Indicates required field.

\*\* Indicates required field, not mandatory by Fax.

#### 4. Operation:

(1) The adjustment of the train net: Before shipment we have adjusted well the train net. But after some times operation, you can adjust by yourself if necessary. You can loose the bolt by the shaft and move the bearing base to adjust the train net.

(2) Turning on the power and press down the power switch”1”and the lamp is on. Turning the thermostat switch”4”clockwise to the required temperature and the heating lamp is on and the up and down heaters are heating and the toaster temperature is increasing. When the temperature increases to the required temperature, the thermostat will cut off the power automatically and the heating lamp is off and the heaters stop working. When the temperature is down, the thermostat turns on the power automatically, the heaters work again, In this circulation, the temperature is kept in the setting range.

(3) Before bakery, heat the toaster for 12 min. first, then try to bake 2 pieces of bread slices and adjust the temperature according to the toasting color of the bread slices. If you need color dark, turn the thermostat switch wise to over”2”position.After adjustment, put the bread slices on the train net and the bread slices are shipped into the toaster for bakery.

(4) After bakery, the bread slices will be shipped to the bottom container and will be shipped to the front via the bottom container. If you like to take them from the back, you can press down the sliding trail to make it fixed to the pole by the train wheel. The baked bread slices will be shipped into the back container. After operation, you can put the sliding trail back.

(5) After operation, please turn counter clock wise the thermostat in the original position and cut off the power.

***WARNING: NEVER PUT THE FLAMMABLES ON THE TOASTER  
WHEN WORKING!***

## 5. Cleaning and maintenance:

(1).After operation everyday, draw out of the container and remove all of the impurities. Clean the toaster surface and wires with wet towel and un-corrosive divergent. But you cannot wash directly with water avoid damage of the electric components.

(2).Never bake the candy coating or juice inside food to avoid it sticking on the toaster.

## 6. Trouble shooting:

Troubles	Causes	Treatments
1.turn on the power and turn on the thermostat, but the toaster is still cold	1.thermostat breaks down 2.heaters burnt out	1.replace the thermostat 2.replace the burnt heater
2.turn on the power and tune on thermostat, the toaster temperature increase but cannot be controlled	1.the thermostat breaks down	1.replace the thermostat
3.turn to the power, the train net cannot move	1.the motor breaks down 2.the train net is blocked	1.repair or replace the motor 2.check and remove the blocker

The above trouble shootings is only for your reference, if any troubles happen, please stop operation and call for service.

**This product will be replaced or repaired under warranty, for a period of (1) year, beginning from the date of purchase by the original purchaser/user (“End User”), or eighteen (18) months from the date of shipment from SKYFOOD’s warehouse, whichever expires first.**

Accessories will be replaced or repaired under warranty, for a period of (30) days, beginning from the date of purchase by the original purchaser/user (“End User”), or eighteen (18) months from the date of shipment from SKYFOOD’s warehouse, whichever expires first.

This warranty shall not take effect until a properly completed and executed **WARRANTY REGISTRATION** form has been received by SKYFOOD EQUIPMENT, LLC, within thirty (30) days from the date of purchase. The **WARRANTY REGISTRATION** is available either in the Instruction Manual of every Product or at SKYFOOD’s website [www.skyfood.us](http://www.skyfood.us). The End User must fill out the **WARRANTY REGISTRATION** form and send it to SKYFOOD according to the instructions posted on the referred website. **Failure to do so will VOID the warranty.**

**No extended warranties for third party products. There are no other express warranties or conditions other than the one offered by each manufacturer for products sold by SKYFOOD, not under the FLEETWOOD by SKYMSEN and SKYMSEN brand.**

For questions or assistance, do not return the product or accessories to the store, please call Toll Free 1-800-503-7534, or visit the Customer Service section at [www.skyfood.us](http://www.skyfood.us). For faster service please have the items name, serial number, and proof of purchase for the operator to assist you.

**SKYFOOD reserves the right to change the terms of its limited warranty at any time without any prior notice. It also reserves the right to change the design and specifications of its equipment or any related documentation at any time. The end user is not entitled to upgrades or refunds resulting from these changes.**

### Updates

These **Terms and Conditions** were last updated on January 14<sup>th</sup>, 2014.

## SKYFOOD EQUIPMENT LLC - SERVICE

For questions or assistance, call SKYFOOD EQUIPMENT Toll Free: **1-800-503-7534**, or visit the Customer Service section at [www.skyfood.us](http://www.skyfood.us).

## SKYFOOD'S LIMITED WARRANTY

Unless otherwise specified, new **FLEETWOOD** by **SKYSEN** and **SKYSEN** products, excluding accessories, sold by SKYFOOD EQUIPMENT, LLC. ("SKYFOOD"), for use only in the continental United States (collectively, "Products" or singularly, "Product"), are warranted to be free from defects in materials and workmanship for a period of one (1) year from the date of purchase by the original purchaser/user ("End User"), or eighteen (18) months from the date of shipment from SKYFOOD's warehouse, whichever expires first. Several new products and accessories may be warranted for a period other than one (1) year while others may be subject to travel limitations, as specified on the products Instruction Manual. **Proof of purchase must be presented; if not this warranty will be VOID.** No warranty is given or implied to a subsequent transferee or any other third party. This warranty is expressly conditional upon SKYFOOD being notified of any defects in materials or workmanship within five (5) days of its occurrence, within the warranted time period. If a notice of a claim under this warranty is timely made by the End User, SKYFOOD or a SKYFOOD's designated service company ("Service Company"), will repair or replace the Product, at SKYFOOD's discretion, subject to the additional conditions hereinafter described.

This warranty shall not apply if damage occurs from improper installation or maintenance performed by an unauthorized service company ("Service Company"), wrong voltage, nor to the extent that Products or parts have been used other than in conformance with operating and maintenance instructions, subjected to misuse or abuse or damaged by accident, acts of God, abnormal use, stress or any other matter unrelated to SKYFOOD, and beyond its reasonable control. **This warranty does NOT cover service labor and travel to perform adjustments on products and/or accessories.** In addition to wear and tear of certain items, such as, but not limited to; glass parts, blades, stones, chopper cutting knives, plates, slicing knives, cutting disc, gaskets, oil changes, sealing tape, heat seal wires, worm gears, self-lubricating bushings, carbon brushes for electric motors, and other parts expendable by nature and that need to be replaced frequently. **Electrical components are subject to natural wear and tear, and are NOT covered by this warranty. THIS WARRANTY EXCLUDES ALL ORAL, STATUTORY, EXPRESS OR IMPLIED WARRANTIES WHICH MAY BE APPLICABLE TO SKYFOOD, INCLUDING, BUT NOT LIMITED TO, ANY IMPLIED WARRANTY OF MERCHANTABILITY AND FITNESS FOR PARTICULAR PURPOSE.** Under no circumstances shall SKYFOOD be liable for loss of use, revenue or profit or for incidental or consequential damages. SKYFOOD shall under no circumstances be liable for any loss, damage, concealed damage, expense or delay of goods for any reason when said goods are in the custody, possession or control of third parties selected by SKYFOOD to forward, enter, clear, transport, or render other services with respect to such goods. The sole and exclusive remedy for breach of any warranty is limited to the remedies provided in the paragraph above.

All products held at non-commercial facilities or domiciles, must be taken or shipped, shipping charges prepaid, either to SKYFOOD's facility or a SKYFOOD's designated service company ("Service Company"). Products held at commercial facilities and weighing

## 7-General Safety Practices

### IMPORTANT

If any item from the **GENERAL SAFETY NOTIONS** section is not applicable to your product, please disregard it.

The following safety instructions are addressed to both the operator of the machine as well as the person in charge of maintenance.

The machine has to be delivered to the operator in perfect conditions of use by the Distributor to the user. The user shall operate the machine only after being well acquainted with the safety procedures described in the present manual. **READ THIS MANUAL WITH ATTENTION.**

## Basic Operation Practices

### Dangerous parts

Some parts of the electric devices are connected to high voltage points.

These parts when touched may cause severe electrical shocks or even be fatal.

Never touch commands such as buttons, switches and knobs with wet hands, wet clothes and/or shoes. By not following these instructions operator could be exposed to severe electrical shocks or even to a fatal situation.

### Warnings

The operator has to be well familiar with the position of ON/OFF Switch to make sure the Switch is easy to be reached when necessary. Before any kind of maintenance, physically remove plug from the socket.

Provide space for a comfortable operation thus avoiding accidents.

Water or oil spilled on the floor will turn it slippery and dangerous. Make sure the floor is clean and dry.

Before giving any manual command (switch, buttons, turn keys or lever) be sure the command is the correct one. Check this manual for further details if necessary.

Never use a manual command (switch, buttons, lever) unadvisedly.

If any work is to be made by two or more persons, coordination signs will have to be given for each operation step. Every step of the operation shall be taken only if the sign has been made and responded.

### Advices

In case of power shortage, immediately turn the machine OFF.

Use recommended or equivalent lubricants, oils or greases.

Avoid mechanical shocks as they may cause failures or malfunction.

Avoid penetration of water, dirt or dust into mechanical or electrical components of the machine.

DO NOT modify original characteristics of the machine.

DO NOT remove, tear off or maculate any labels stuck on the machine. If any label has been removed or is no longer legible, contact your nearest dealer for replacement.

## SAFETY PROCEDURES AND NOTES BEFORE SWITCHING ON

### IMPORTANT

Carefully read ALL INSTRUCTIONS of this manual before turning the machine ON. Be sure to be familiar with the instructions and that you have well understood all information contained in this manual. If you have any question contact your supervisor or your nearest Dealer.

#### Danger

An electric cable or electric wire with damaged jacket or bad insulation could cause electrical shocks as well as electrical leak. Before use, check conditions of all wires and cables.

#### Advices

Be sure ALL INSTRUCTIONS in this manual have been thoroughly understood.

Every function and operational procedure have to be very clear to the operator.

Contact your nearest Dealer for further questions.

Any manual command (switch, button or lever) shall be given only after being sure it is the correct one.

#### Precautions

The electric cable has to be compatible with the power required by the machine.

Cables touching the floor or close to the machine need to be protected against short circuits.

## AFTER THE WORK ENDS

#### Cares

Always clean the machine, to do the cleaning SWITCH IT OFF, AND TAKE OUT THE PLUG FROM THE ELECTRICITY SUPPLY SOCKET .

Never clean the machine BEFORE IT IS COMPLETELY STOPED.

Fit all the machine components in their due places, before switching it on again.

## MAINTENANCE

#### Dangers

Any maintenance is dangerous if made with the machine switched on.

SWITCH IT OFF AND TAKE OUT THE PLUG FROM THE SOCKET, DURING ALL THE MAINTENANCE OPERATION.

### IMPORTANT

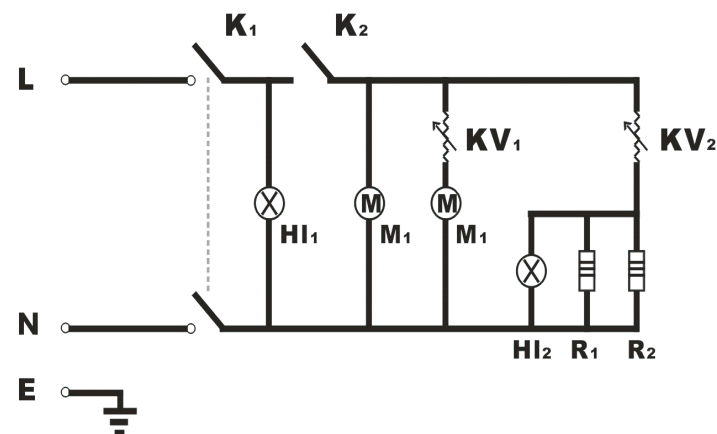
In any emergency situation, always take the plug out of its socket.

## ADVICES

Electical or mechanical maintenance shall be made by qualified persons.

The person in charge of the maintenance performances shall check the machine works under TOTAL SAFETY CONDITIONS.

## 8- Electrical Diagram



**K1:POWER SWITCH**

**K2:Equipment power switch**

**HI1:POWER INDICATOR**

**HL2:HEATING INDICATOR**

**M1:FAN**

**M2:MOTOR**

**KV1/KV2:VOLTAGE REGULATOR**

**R1/R2:HEATING ELEMENT**