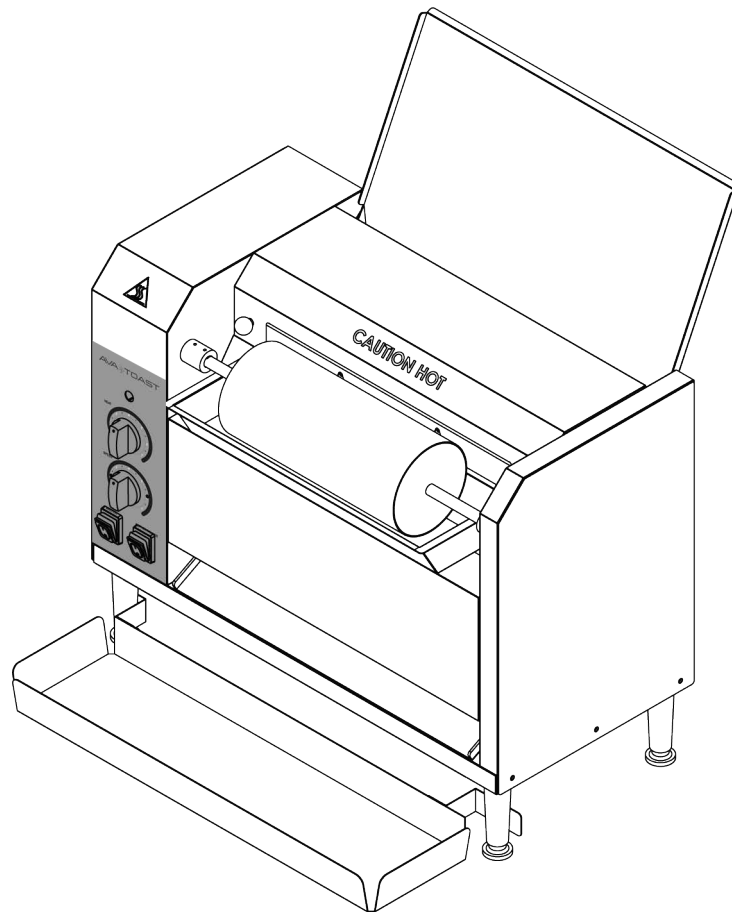


AVA TOAST

COMMERCIAL TOASTERS

USER MANUAL



Adjustable Speed Vertical Conveyor Bun Toasters

- 184BT18A - 120V 1600W
- 184BT18AXL - 120V 1600W - includes XL feed tray
- 184BT18H - 208/240V 2400/3200W
- 184BT18HXL - 208/240V 2400/3200W- includes XL feed tray

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SAFETY

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions carefully and completely.
2. For commercial use only.
3. DO NOT touch hot surfaces.
4. Protect against electrical shock by keeping all cords, plugs, and other electrical components away from water or other liquids.
5. Unplug this unit when not in use and before cleaning.
6. Allow the unit to cool before putting on or taking off parts.
7. DO NOT operate this or any appliance with a damaged electrical cord or plug.
8. DO NOT operate this or any appliance after it has malfunctioned or has been damaged in any way.
9. DO NOT use outdoors.
10. DO NOT place on or near a hot gas or electric burner.
11. Attach plug to appliance first, then plug electrical cord into the wall outlet.
12. Disconnect the unit by removing the electrical plug from the wall outlet.
13. DO NOT use appliance for any application other than intended use.
14. DO NOT insert metal utensils or oversized foods into this unit, as they may cause a fire and heighten the risk of electrical shock.
15. DO NOT store any item on top of this unit when in operation.
16. DO NOT allow this oven to touch or to be covered by flammable material, such as curtains, draperies, walls, etc., when in operation.
17. DO NOT clean with metal scouring pads, as pieces can break off and touch electrical components, heightening the risk of electrical shock.
18. Never place materials such as paper, cardboard, plastic, etc. in this oven.
19. DO NOT cover interior of this unit with metal foil, as it may cause the oven to overheat.
20. Avoid scratching the surface or nicking the edges of this unit. If the oven is damaged or broken, contact customer service before use.
21. Turn off the appliance by removing the plug from the wall outlet.
22. Note that the use of accessories not recommended by the manufacturer may result in injury.
23. Children should be supervised to ensure that they DO NOT play with the oven.
24. This appliance is not intended for use by persons (including children) with reduced physical sensory or mental capabilities, or lack of experience and knowledge, unless a person responsible for their safety has given them supervision or instruction concerning use of the appliance.
25. When using the appliance in shops, snack bars, hotels etc., check the voltage and outlet to make sure the appliance is correctly connected with power.
26. Place unit on a flat surface that is well ventilated. The appliance must be supervised during operation. DO NOT leave appliance without powering off.

NOTE: Save these instructions for future reference.

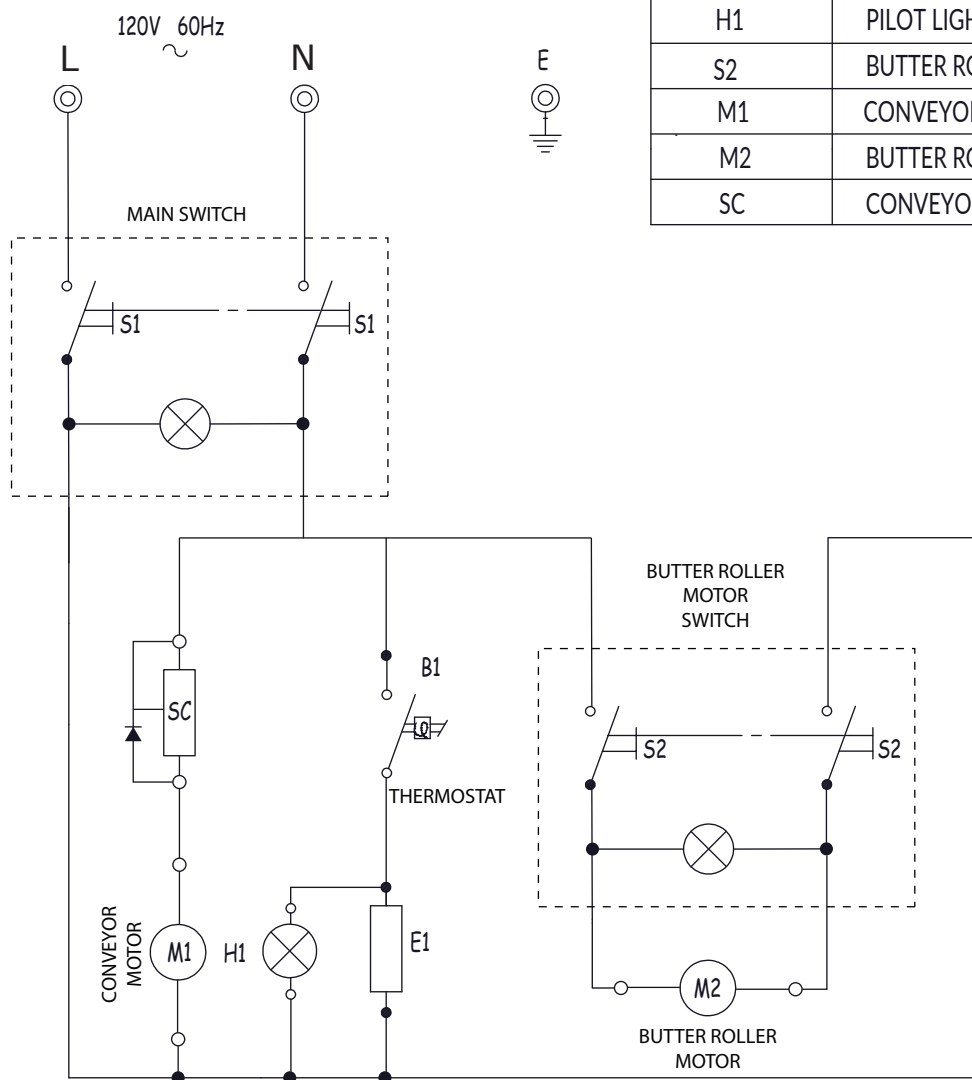
CIRCUIT DIAGRAM

WIRING DIAGRAM

MODEL: VERTICAL BUN TOASTER - 120V

MODEL CODE: 184BT18A

LEGEND	DESCRIPTION
B1	CONTROL THERMOSTAT
E1	HEATING ELEMENT - 1600W
S1	MAIN SWITCH
H1	PILOT LIGHT FOR THERMOSTAT
S2	BUTTER ROLLER SWITCH
M1	CONVEYOR MOTOR - 120V
M2	BUTTER ROLLER MOTOR - 120V
SC	CONVEYOR SPEED CONTROL - 120V



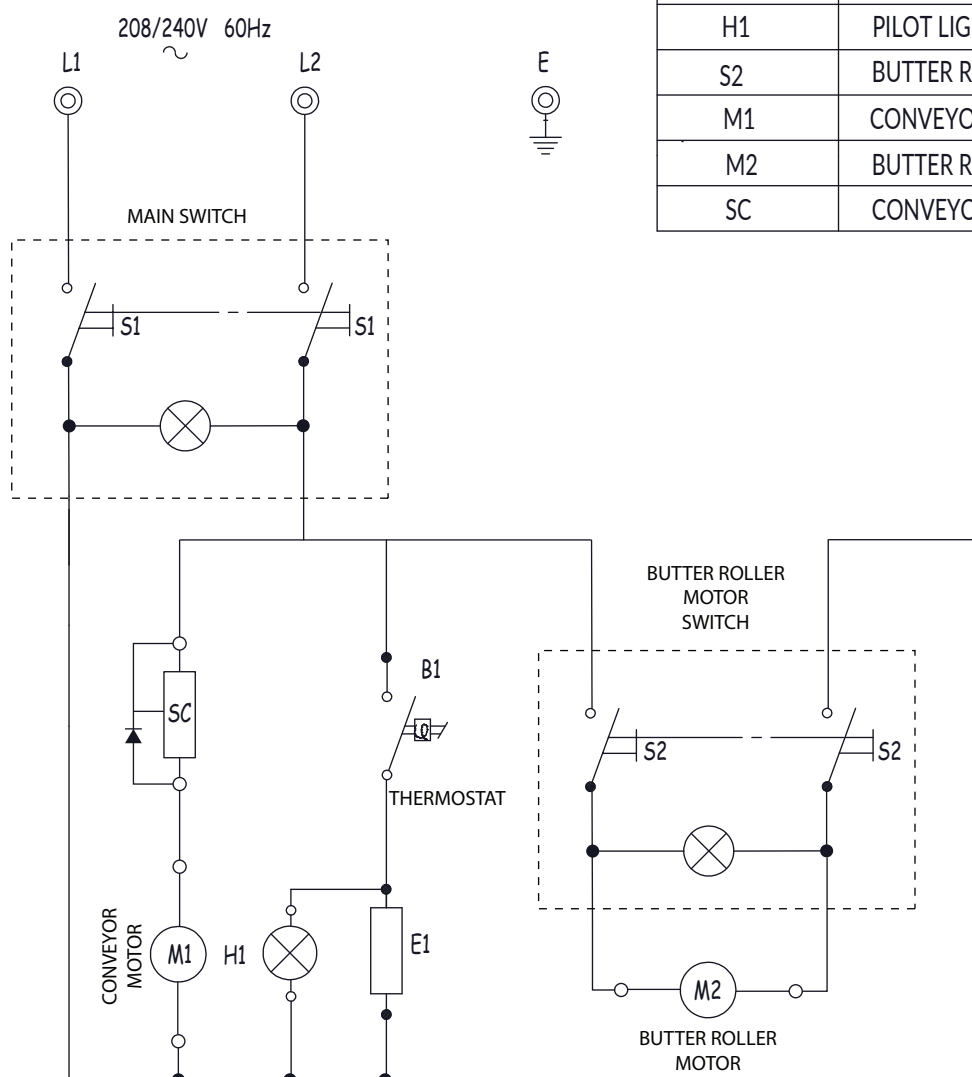
CIRCUIT DIAGRAM

WIRING DIAGRAM

MODEL: VERTICAL BUN TOASTER - 208/240V

MODEL CODE: 184BT18H

LEGEND	DESCRIPTION
B1	CONTROL THERMOSTAT
E1	HEATING ELEMENT - 2400W / 3200W
S1	MAIN SWITCH
H1	PILOT LIGHT FOR THERMOSTAT
S2	BUTTER ROLLER SWITCH
M1	CONVEYOR MOTOR - 208V/240V
M2	BUTTER ROLLER MOTOR - 208V/240V
SC	CONVEYOR SPEED CONTROL - 208V/240V



INSTALLATION

ASSEMBLY AND CONVEYOR INSTALLATION

The feed tray, adjustable feet and the conveyor cassette are packed separately in the box and need to be assembled to the unit as per the instructions below.

1. Lay the unit on its side and screw the adjustable feet into position using the threaded holes provided. **The unit can then be levelled using the adjustable part of the leg.** However, it is not imperative if the unit is not perfectly level.

NOTE :

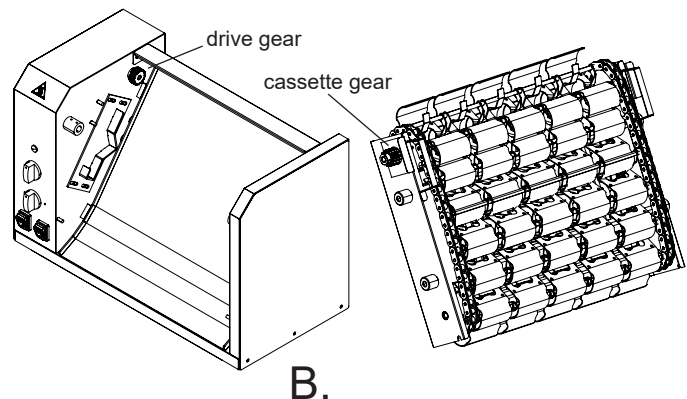
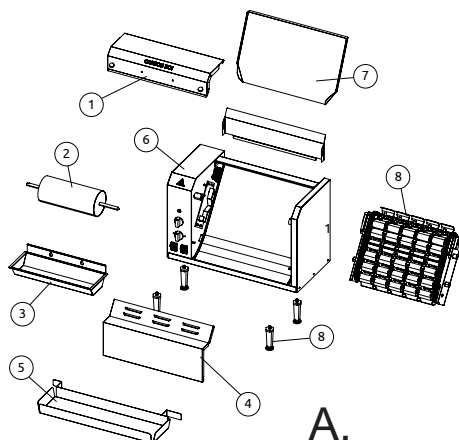
THE UNIT MUST NOT BE USED WITHOUT THE FEET BEING IN POSITION.

2. Remove the butter roller (2) by pushing the shaft to the right to disengage from the drive socket.
3. Remove the butter pan (3) by lifting off the locating pins.
4. Remove the top panel (1) using the two black knobs provided to lift up and slightly **back wards. See diagram A.**
5. The bottom panel (4) can now be removed. Hold the top edge with one hand and pull straight back. Hold the bottom with the other hand and lift up and towards the front. Slide the panel down and out below the butter roller bushes.
6. Install the cleaned conveyor cassette (8). (refer to specific cleaning instruction page 7) as follows. Grasp the conveyor cassette by the handles provided and place the locating pins into the hanger adjustable hanger brackets. Push the conveyor cassette forwards **gently to engage the drive gear. See diagram B.** The cassette assembly height bolt is preset from the factory. If the cassette gear does not make adequate contact, or is binding with the drive gear, tighten or loosen the height bolt to ensure proper contact.

NOTE:

CARE MUST BE TAKEN IN FITTING THE CONVEYOR CASSETTE. THE CASSETTE IS HEAVY AND IT IS IMPORTANT THAT IT IS NOT DROPPED INTO PLACE TO AVOID POTENTIAL DAMAGE TO THE DRIVE GEARS.

7. Replace the bottom panel (4) , the top panel (1) , the butter pan (3) and the butter roller (2) in **that order.**
8. Install the bun feeder chute by fitting the slots on each side onto the back panel studs.



INSTALLATION OF OPTIONAL TEFLON SHEET .

1. Lay the Teflon sheet on a flat surface and measure approximately 2" from the end of the sheet. Notch the corners at 45 degrees as needed and fold a flap 2" long. Carefully crease the flap at the 2" fold.
2. Remove the bun feeder chute (7). From the rear of the Teflon sheet retainer bracket slip the 2" fold under the bracket. Bring the balance of the sheet forwards and smooth the sheet down against the grill plate.
3. Reinstall the feeder chute.

NOTE

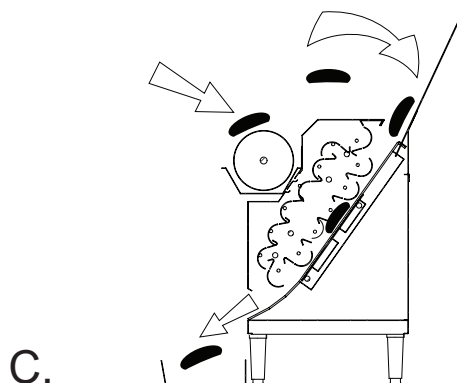
THE TEFLON SHEET SHOULD BE INSTALLED PRIOR TO FITTING THE CONVEYOR CASSETTE AS DESCRIBED ABOVE. IT IS RECOMMENDED THAT A LIGHT COATING OF EDIBLE OIL IS APPLIED TO THE GRILL PLATE PRIOR TO FITTING THE TEFLON SHEET

OPERATING INSTRUCTIONS.

1. Thoroughly clean the unit as described in the cleaning section of this manual on page 7.
2. Turn on the main switch the conveyor will now run.
3. Set the temperature to approx. 400F which equates to 5.7 on the scale. If using the optional Teflon sheet it is advisable to increase the temperature setting to approx. 450F which equates to 6.5 on the scale (1-85F, 2-140F, 3-200F, 4-285F, 5-350, 6-410F, 7-480F).
4. Any high-quality edible oil can be used with this bun toaster. It is preferable to use oil specifically suited for use in toasters.
5. The pilot cycle cycles with the heating element and indicates when the heater is on. It is preferable to wait until the unit has reached operating temperature and the light has cycled on and off twice.
6. Heat the toaster oil to melting point and carefully fill the butter tray 2/3 full. Turn on the butter roller using the switch provided.
7. Hold the bun half in the palm of the hand and in one motion slide the sliced side of the bun onto the butter roller. Drop the bun with the sliced surface towards the grill plate using the feeder chute provided. See diagram C.
8. The toasted bun will drop out into the receiving tray at the bottom of the unit.

NOTE:

THE TOASTED COLOUR OF THE BUN CAN BE ADJUSTED LIGHTER OR DARKER BY USING THE TEMPERATURE CONTROL OR THE SPEED CONTROL OR A COMBINATION OF BOTH. WHEN OPTIMUM BUN COLOUR AND SPEED HAVE BEEN ACHIEVED IT IS RECOMMENDED A NOTE IS TAKEN OF THE SETTINGS FOR FUTURE REFERENCE.



CONVEYOR ADJUSTMENT.

If optimum bun grilling is not achieved using the speed and temperature settings it is possible to adjust the position of the conveyor system relative to the grill plate. Moving the conveyor closer to the grill plate will apply more pressure to the bun and result in more effective toasting.

1. Switch off the unit and allow to cool down.
2. Remove the butter roller and tray and feed chute.
3. Remove the top panel and the bottom panel.
4. Remove the conveyor cassette carefully by lifting up and pulling towards the front

NOTE:

THE CONVEYOR IS HEAVY AND MUST BE HANDLED CAREFULLY.

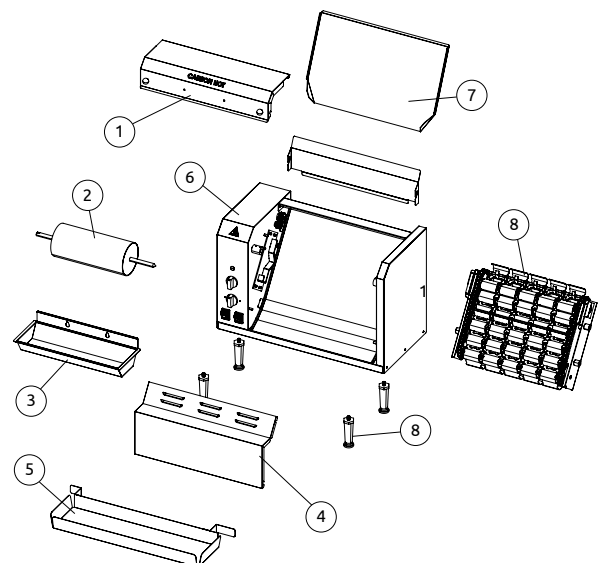
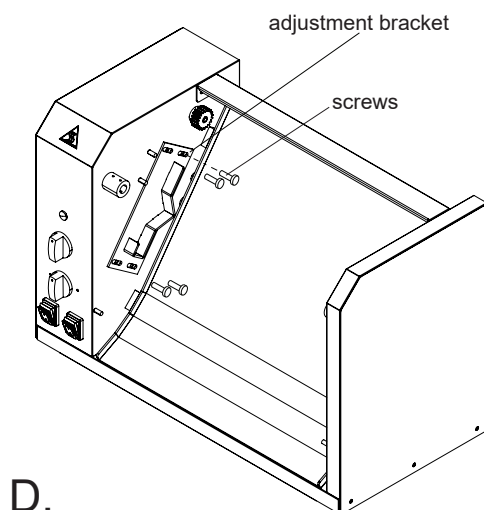
5. The hanger adjustment brackets will now be exposed. Loosen the brackets and move them **EQUALLY** towards the grill plate in increments of 1/8". See diagram D.
6. Retighten the bracket screws.
7. Adjust the drive gear engagement as needed with the bolts at the bottom of the hanger plate.
Ensure that the lock nuts are retightened.

CLEANING & MAINTENANCE

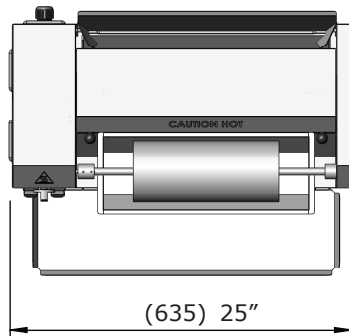
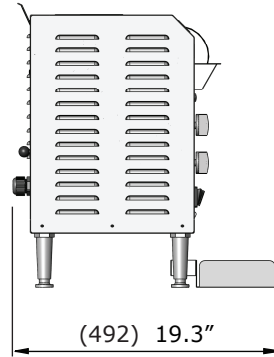
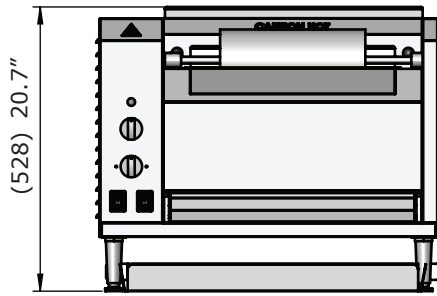
NOTE:

THE UNIT MUST BE DISCONNECTED FROM THE POWER SOURCE AND ALLOWED TO COOL DOWN BEFORE CLEANING TAKES PLACE.

1. All of the removable panels can be cleaned either in a sink with hot water and detergent or placed in a dishwasher.
2. It is recommended the conveyor cassette is only cleaned in a sink with regular detergent. Make sure the chains are lubricated after cleaning with a suitable toaster oil.
3. The grill plate can be cleaned can be cleaned with a suitable grill plate scourer. After drying a light film of toaster oil should be applied.



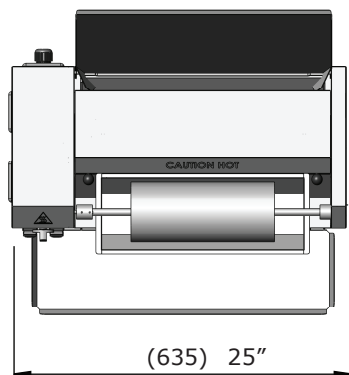
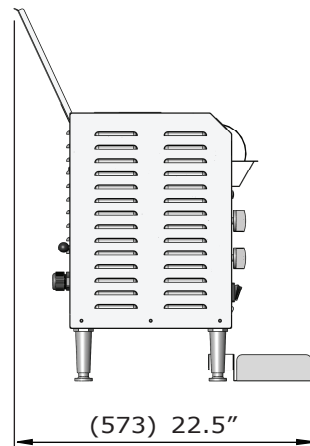
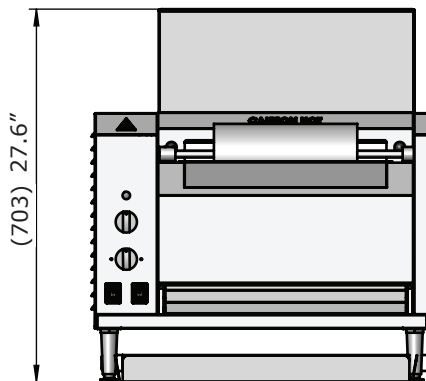
DIMENSIONS



MODEL:

184BT18A - 120V 1600W

184BT18H - 208/240V 2400/3200W



MODEL:

184BT18AXL - 120V 1600W

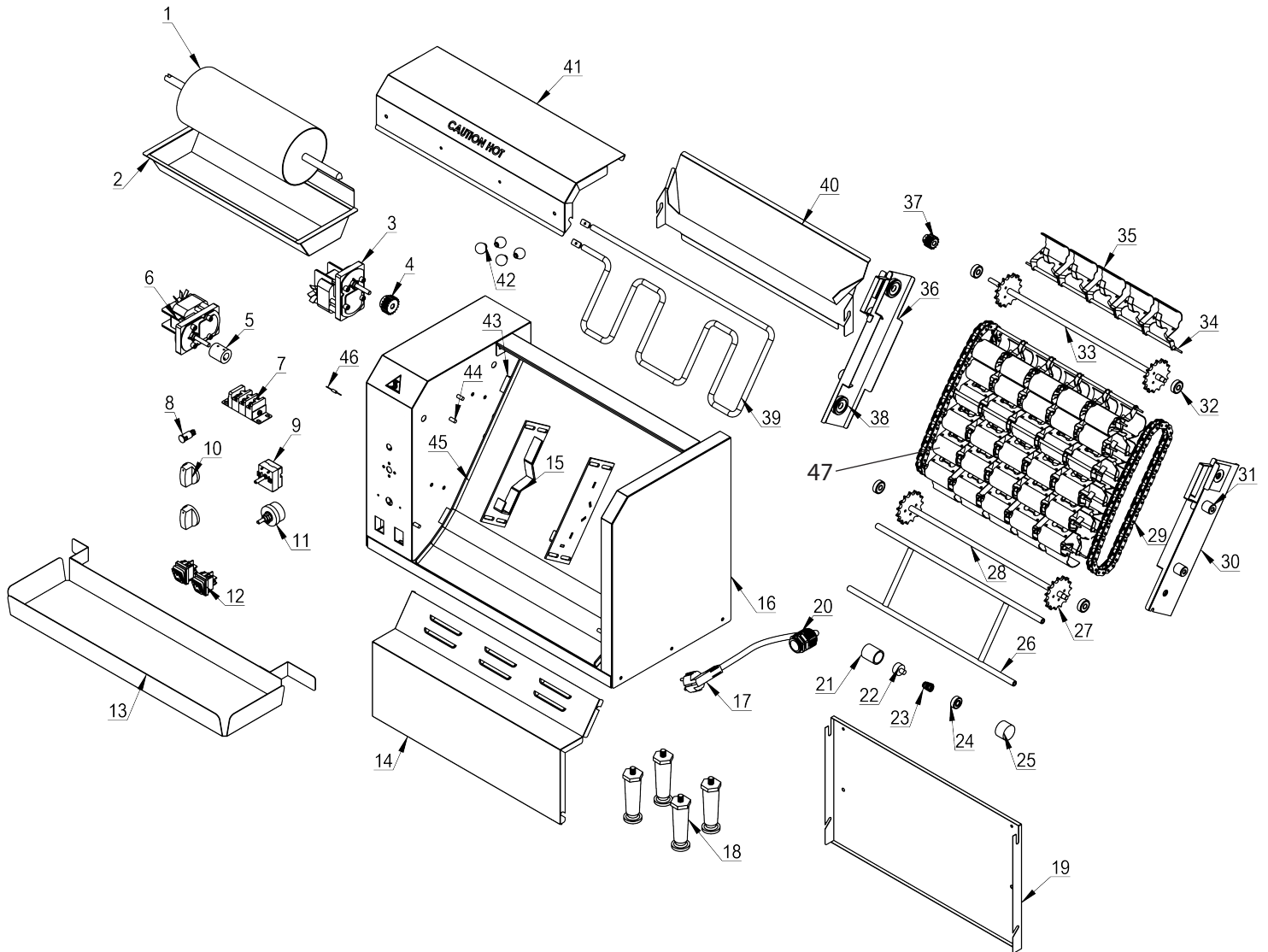
184BT18HXL - 208/240V 2400/3200W

PARTS DIAGRAM

MODEL: Adjustable Speed Vertical Conveyor Bun Toasters

184BT18A - 120V 1600W

184BT18H - 208/240V 2400/3200W

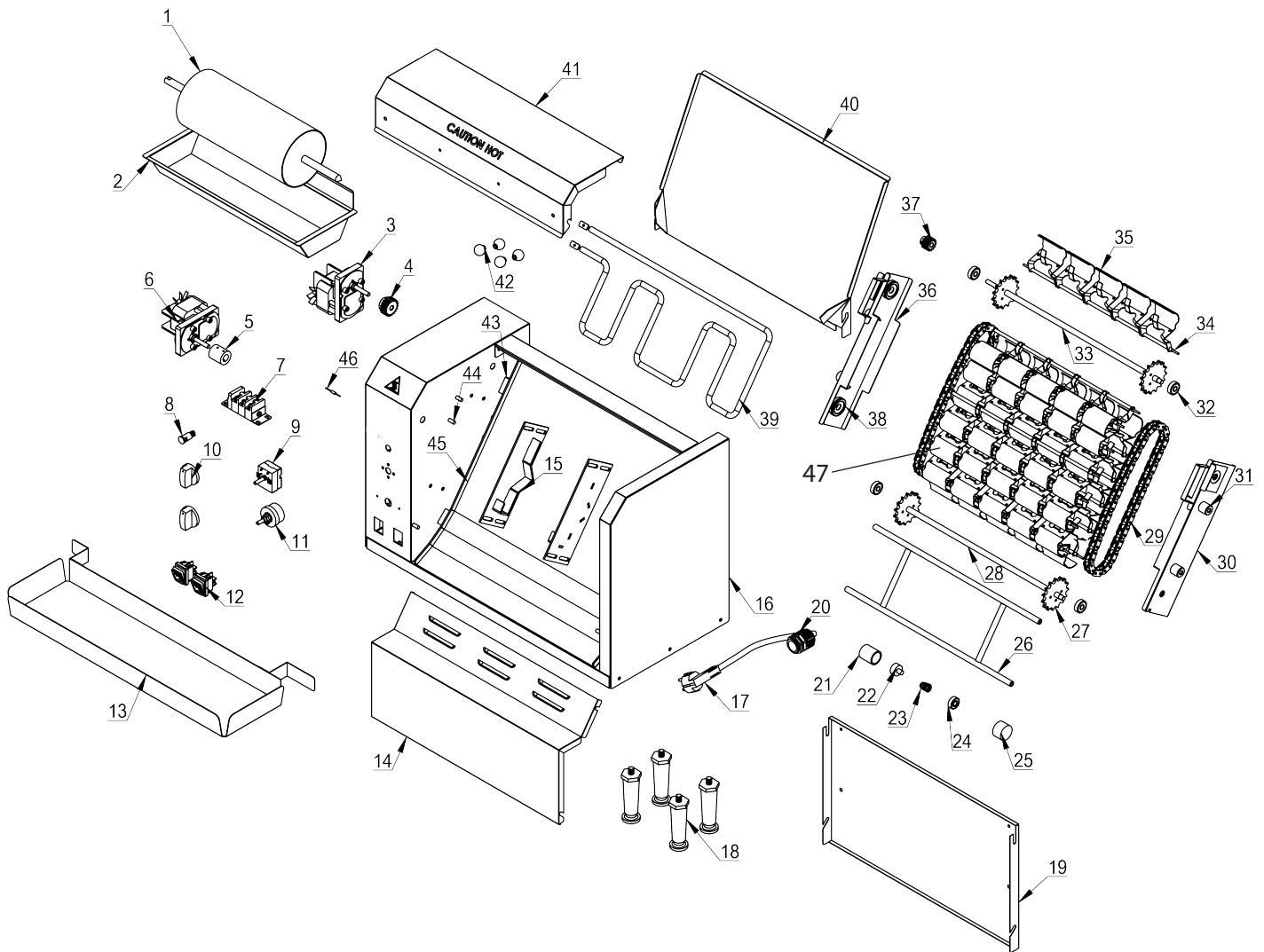


PARTS DIAGRAM

MODEL: Adjustable Speed Vertical Conveyor Bun Toasters

184BT18AXL - 120V 1600W

184BT18HXL - 208/240V 2400/3200W



PART LEGEND

PART LEGEND		
ITEM	PART NO.	DESCRIPTION
1	184PBT1	BUTTER ROLLER WHEEL FOR 184BT18 UNITS
2	184PBT2	BUTTER ROLLER PAN FOR 184BT18 UNITS
3A	184PBT3A	MAIN DRIVE MOTOR, 120V 60HZ FOR 184BT18A UNITS
3H	184PBT3H	MAIN DRIVER MOTOR, 208-240V, 60HZ FOR 184BT18H UNITS
4	184PBT4	BUTTER ROLLER DRIVING GEAR FOR 184BT18 UNITS
5	184PBT5	BUTTER ROLLER SHAFT BUSHING FOR 184BT18 UNITS
6A	184PBT6A	BUTTER ROLLER DRIVING MOTOR, 120V 60HZ FOR 184BT18A UNITS
6H	184PBT6H	BUTTER ROLLER DRIVING MOTOR, 208-240V 60HZ FOR 184BT18H UNITS
7	184PBT7	TERMINAL BLOCK FOR 184BT18 UNITS
9	184PBT9	THERMOSTAT FOR 184BT18 UNITS
10	184PBT10	CONTROL KNOB FOR 184BT18 UNITS
11A	184PBT11A	SPEED CONTROL 400 OHMS 120V FOR 184BT18A UNITS
11H	184PBT11H	SPEED CONTROL 400 OHMS 208-240V FOR 184BT18H UNITS
12	184PBT12	SWITCH FOR 184BT18 UNITS
13	184PBT13	CRUMB TRAY FOR 184BT18 UNITS
17A	184PBT17A	POWER CORD, 120V NEMA 5-15P FOR 184BT18A UNITS
17H	184PBT17H	POWER CORD, 208-240V NEMA 6-20P FOR 184BT18H UNITS
18	184PBT18	ADJUSTABLE FOOT 4" SS FOR 184BT18 UNITS
21	184PBT21	BUTTER ROLLER DRIVING AXLE BUSHING FOR 184BT18 UNITS
22	184PBT22	BUTTER ROLLER SHAFT POSITIONING PIN FOR 184BT18 UNITS
23	184PBT23	BUTTER ROLLER SHAFT SPRING FOR 184BT18 UNITS
24	184PBT24	BUTTER ROLLER BEARING FOR 184BT18 UNITS
25	184PBT25	BUTTER ROLLER BEARING BUSHING FOR 184BT18 UNITS
28	184PBT28	CONVEYOR CHAIN DRIVE AXLE FOR 184BT18 UNITS
29	184PBT29	CONVEYOR CHAIN FOR 184BT18 UNITS
39A	184PBT39A	ELEMENT, 1600W 120V FOR 184BT18A UNITS
39H	184PBT39H	ELEMENT, 208-240V, 2600-3200W FOR 184BT18H UNITS
40	184PBT40	BUN LOADING TRAY STANDARD FOR 184BT18 UNITS
40A	184BTXLFT	BUN LOADING TRAY XL FOR 184BT18 UNITS
42	184PBT42	TOP PANEL REPLACEMENT HANDLE FOR 184BT18 UNITS
44	184PBT44	CASSETTE POSITIONING PIN FOR 184BT18 UNITS
47	184PBT47	CONVEYOR CASSETTE ASSEMBLY FOR 184BT18 UNITS

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	POTENTIAL SOLUTION.
UNIT DEAD NO POWER.	<ol style="list-style-type: none"> 1. NO POWER AT WALL RECEPTACLE. 2. PLUG DISCONNECTED. 3. MAIN SWITCH. 4. SUPPLY CIRCUIT BREAKER. 	<ol style="list-style-type: none"> 1. CHECK SUPPLY CIRCUIT BREAKER. 2. CHECK PLUG. 3. CHECK SWITCH IS ON 4. CHECK AND RESET.
NO HEAT.	<ol style="list-style-type: none"> 1. FAULTY THERMOSTAT. 2. FAULTY ELEMENT. 3. LOOSE CONNECTIONS. 4. MAIN SWITCH OFF. 	<ol style="list-style-type: none"> 1. REPLACE THERMOSTAT. 2. REPLACE ELEMENT 3. CHECK WIRING CONNECTIONS 4. CHECK SWITCH IS ON
CONVEYOR AND BUTTER ROLLER NOT WORKING.	<ol style="list-style-type: none"> 1. LOOSE CONNECTIONS. 2. FAULTY MAIN SWITCH. 3. FAULTY BUTTER ROLLER SWITCH. 4. MOTORS DEFECTIVE. 	<ol style="list-style-type: none"> 1. CHECK WIRING CONNECTIONS 2. REPLACE MAIN SWITCH 3. REPLACE BUTTER ROLLER SWITCH 4. CHECK AND REPLACE FAULTY MOTORS.
BUTTER ROLLER NOT TURNING.	<ol style="list-style-type: none"> 1. AS POINTS IN SECTION 3 ABOVE. 2. ROLLER SHAFT INCORRECTLY INSERTED INTO DRIVE SOCKET. 3. MOTOR FAULTY 	<ol style="list-style-type: none"> 1. SEE SECTION 3. 2. CHECK ROLLER IS PROPERLY ENGAGED INTO DRIVE SOCKET. 3. CHECK AND REPLACE MOTOR.
MAIN CONVEYOR STATIONARY	<ol style="list-style-type: none"> 1. AS POINTS IN SECTION 3 ABOVE. 2. DRIVE GEARS NOT ENGAGING 3. CONVEYOR LINKAGE BINDING. 4. SPEED CONTROL FAULTY. 5. MOTOR FAULTY 	<ol style="list-style-type: none"> 1. SEE SECTION 3. 2. REINSTALL CONVEYOR AS PER INSTRUCTIONS 3. CHECK CONVEYOR FOR BENT OR FAULTY LINKS 4. REPLACE SPEED CONTROL 5. REPLACE MOTOR.
BUNS DO NOT TOAST PROPERLY	<ol style="list-style-type: none"> 1. INCORRECT TEMPERATURE SETTING 2. CONVEYOR SPEED TOO FAST 3. WRONG OIL USED. 4. POORLY SLICED BUNS. 	<ol style="list-style-type: none"> 1. ENSURE THERMOSTAT SET AT AROUND SETTING 5/6 2. REDUCE SPEED UNTIL TOASTING CORRECT. 3. IDEALLY USE TOASTER OIL OR COCONUT OIL. 4. ENSURE BREAD IS CUT CORRECTLY.
BUNS TOAST UNEVENLY.	<ol style="list-style-type: none"> 1. INSUFFICIENT CONVEYOR PRESSURE 2. POOR APPLICATION OF OIL OR BUTTER 3. POORLY SLICED BUNS. 	<ol style="list-style-type: none"> 1. ADJUST CONVEYOR AS IN INSTRUCTIONS 2. ENSURE EVEN COATING WHEN USING THE BUTTER ROLLER 3. ENSURE BREAD IS CUT CORRECTLY.
BUNS TEND TO STICK TO GRILL PLATE	<ol style="list-style-type: none"> 1. WRONG OIL USED. 2. GRILL PLATE HAS BAKED ON OIL RESIDUE 3. DOUGHY BUNS OR EXCESS SUGAR CAN CAUSE STICKING. 4. BUNS NOT PROPERLY DEFROSTED. 	<ol style="list-style-type: none"> 1. IDEALLY USE TOASTER OIL OR COCONUT OIL. 2. CLEAN GRILL SURFACE AS INSTRUCTED. 3. CONSIDER USING DAY OLD BUNS OR INCREASING THE GRILL TEMPERATURE. 4. DEFROST BUNS CORRECTLY.

EQUIPMENT LIMITED WARRANTY

AvaToast warrants its equipment to be free from defects in material and workmanship for a period of **1 year** when purchased from an authorized dealer. This is the sole and exclusive warranty made by AvaToast covering your AvaToast brand equipment. A claim under this warranty must be made within **1 year** from the date of delivery of the equipment. Only the equipment's original purchaser may make a claim under this warranty. AvaToast reserves the right to approve or deny the repair or replacement of any part or repair request. The warranty is not transferable.

Covered Models:

This warranty covers these AvaToast models only:

- **184BT18A, 184BT18AXL, 184BT18H, 184BT18HXL**

To Make a Warranty Claim:

This warranty is only valid on equipment purchased from an authorized dealer. To make a claim, please contact Ready Kitchen Warranty.

- **Phone: 717-381-4844**

Please have your model number, serial number, proof of purchase, and a proof of qualified installation ready before calling.

- **Email: Help@ReadyKitchenWarranty.com**

Please include your name, model number, serial number, proof of purchase, proof of installation, and a brief description of the issue in your email. Including clear pictures of the issue will help expedite the process. Failure to include one or more of these things will extend processing time.

This Limited Warranty does not cover:

- Equipment sold or used outside the Continental United States.
- Avatoast has the sole discretion on wearable parts not covered under warranty.
- Equipment not purchased directly from an authorized dealer.
- Equipment used for residential or other non-commercial purposes.
- Equipment that has been altered, modified, or repaired by anyone other than an authorized service agency.
- Equipment where the serial number plate has been removed or altered.
- Damage or failure due to improper installation, improper utility connection or supply, and issues resulting from improper ventilation or airflow.
- Defects and damage due to improper maintenance, wear and tear, misuse, abuse, vandalism, or Act of God.

Any action for breach of this warranty must be commenced within 1 year of the date on which the breach occurred.

No modification of this warranty, or waiver of its terms, shall be effective unless approved in a writing signed by the parties.

The laws of the Commonwealth of Pennsylvania shall govern this warranty and the parties' rights and duties under it. Avatoast shall not under any circumstances be liable for incidental or consequential damages of any kind, including but not limited to loss of profits.

Residential, Food Truck, and Non-Commercial Warranty

Valid only in the Contiguous United States Avatoast warrants new equipment sold to residential, food truck, and other non-commercial customers to be operational upon delivery and proper installation, not to exceed a period of 30 days from the date of delivery. Contact your authorized place of purchase for assistance.