



DESIGNED SMART. BUILT SOLID.®

## INSTALLATION AND OPERATING INSTRUCTIONS

### Horizontal Radiant Conveyor Toaster Model: BT-15

INTENDED FOR OTHER THAN HOUSEHOLD USE



**WARNING:** California Residents Only. This product can expose you to chemicals including chromium which is known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to [www.P65Warnings.ca.gov](http://www.P65Warnings.ca.gov).



**FOR YOUR SAFETY:** Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.



**WARNING:** Improper installation, operation, service or maintenance can cause property damage, injury or death. Read and understand these instructions thoroughly before positioning, installing, maintaining or servicing this equipment.



Initial heating of appliance may generate smoke or fumes and must be done in a well ventilated area. Overexposure to smoke or fumes may cause nausea or dizziness.

APW Wyott® cooking equipment has been engineered to provide you with year-round dependable service when used according to the instructions in this manual and standard commercial kitchen practices.



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## GENERAL INFORMATION

### Installation

1. Always clean equipment thoroughly before first use. (See general cleaning instructions.)
2. Check rating label for your model designation & electrical rating.
3. Locate equipment on level counter and plug into a grounded outlet so that the plug is accessible. (See individual description for electrical loads.)
4. On units bearing the CE marking, the appliance must be connected by an earthing cable to all other units in the complete installation and then to an independent earth connection.

### Cleaning Instructions

1. NEVER clean any electrical unit by immersing it in water. Unplug unit before surface cleaning.
2. Always clean equipment thoroughly before first use. Clean unit daily. Except where noted on charts: Use warm, soapy water. Mild cleaners & PLASTIC scouring pads may be used to remove baked-on food & water scale.
3. Unplug all units before cleaning or servicing. All service should be performed by APW Wyott authorized service agency.
4. **NEVER** use a water jet to clean this unit.

### Troubleshooting

Always ask & check:

1. Is the unit plugged in?
2. Check circuit breaker.
3. Is power switch on?
4. Check rating label. Are you operating unit on proper voltage?
5. If the supply cord is damaged, it should be replaced by an identical supply cord by an authorized service agency.
6. Is cooling fan clean and free from obstruction? If the above checks out, and you still have problems, call an APW WYOTT authorized agency.

## BT-15 SPECIFICATIONS

PLEASE READ PAGE 2 - "GENERAL INFORMATION," BEFORE YOU CONTINUE.

### Electrical Information - Models BT-15 Twist Lock or Pin Sleeve.

Each unit is equipped with a 6 foot, Pin & sleeve plug, 30A 208-240V or Twist lock.

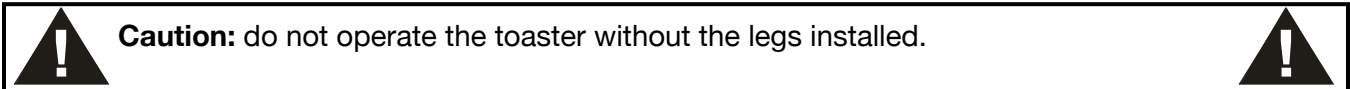
Model Number	BT-15
Overall Dimensions	18-1/2" H x 18-5/16" W x 21-1/4" D (47 cm x 46.6 cm x 54 cm)
Electrical	208V. 4150 W. 20.0A. 60Hz
	240V. 4150 W. 17.3A. 60Hz
	230V. 3890 W. 16.9A. 50Hz
Net/Shipping Weight	8lbs/65lbs (26.4kg/29.5kg)

## INSTALLATION

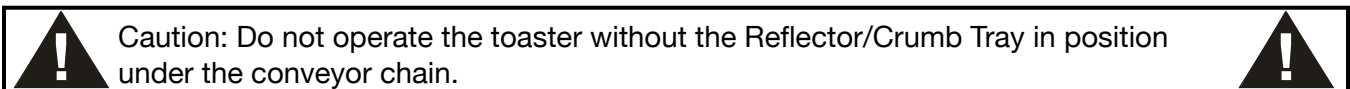
### A. Unpack Unit

1. Remove unit from shipping carton, unwrap loose parts and remove any packing tape.
2. Refer to the list below and account for the following parts:
  - a. (4) Legs -wrapped, internal package
  - b. Bread Slide - shipped in place
  - c. Bread Drawer - shipped in place
  - d. Reflector/Crumb Tray shipped in place
  - e. Superfeeder -wrapped, internal package
  - f. Instruction Manual-wrapped, internal package
  - g. Feeder support - wrapped, internal wrapped

### B. Assembly



1. Refer to the illustration and check the Reflector/Crumb Tray is in the right position.



2. Check that the bread drawer is positioned flat on toaster base and pushed to the rear until it stops. (Note: Bread Drawer is installed or removed by lifting the front handle at an angle so that the rear edge of the drawer slides under the two front internal studs on right and left sides of toaster walls.) Check that the Bread Slide is situated internally so that the "tabs" on each side are resting behind the two rear internal studs on right and left sides of toaster walls. The front edge of the Bread Slide rests on top of the two front internal studs on right and left sides of the toaster walls. The Bread Slide should be covering the rear portion of the bread drawer.
3. Attach the superfeeder on the rod and pins located in front of the conveyor belt.

### C. Installation

1. Place the toaster on approved toaster table and insure that the unit's vents are not blocked. Air must circulate under and through vents provided on the bases left side and at the rear of the unit. A minimum clearance of one (1") (2.6 CM) is required on the bases both sides and rear of the unit. Overhead clearance should allow heat to be dispelled adequately. Insure cooling fan is unobstructed.

## OPERATING INSTRUCTIONS

### A. Preparation/Warm-Up



1. Main Power: Turn toaster on by pressing the Main Power switch to the right (1). Turn the toaster off by pressing the Main Power switch down to the left (0).
2. Temperature: Set the Top Heat knob to MAX. and the Bottom Heat knob to MIN. setting (mid-range) for warm-up. (Power to the top rear (6) and bottom heating elements is off when these knobs are in the off position. Top front (3) elements remain on).
3. Speed: Set the Conveyor Speed knob to the 6 setting for warm-up.
4. Warm-up Time: Warm-Up Time is approximately 20min.

Toaster Control	Suggested Setting
Top Heat Control	10
Bottom Heat Control	5
Bagel Speed Control	6.5 - 7
Muffin Speed Control	3 - 4

## GENERAL INFORMATION

### B. Use/Special Features

1. Product: Place product on the wire feeder. It will automatically be drawn through the toaster at a speed determined by the Conveyor Speed setting.

 NOTE: Do not apply condiments before toasting. 

2. Heating & Toasting Recommendations: The darkness or lightness of the toasting is determined by the speed and temperature.
  - a. Speed 1 is slowest setting and will help produce the darkest toast. "9" is the fastest setting and will help produce the lightest toast.
  - b. Temperature:

TOP HEAT- The MIN. setting will help produce the lightest- top toast The MAX. setting will help produce the darkest toast.

BOTTOM HEAT - The MIN. setting will help produce the lightest bottom - toast. The MAX. setting will help produce the darkest bottom toast. Off turns the heating elements off.

## C. CLEANING AND MAINTENANCE

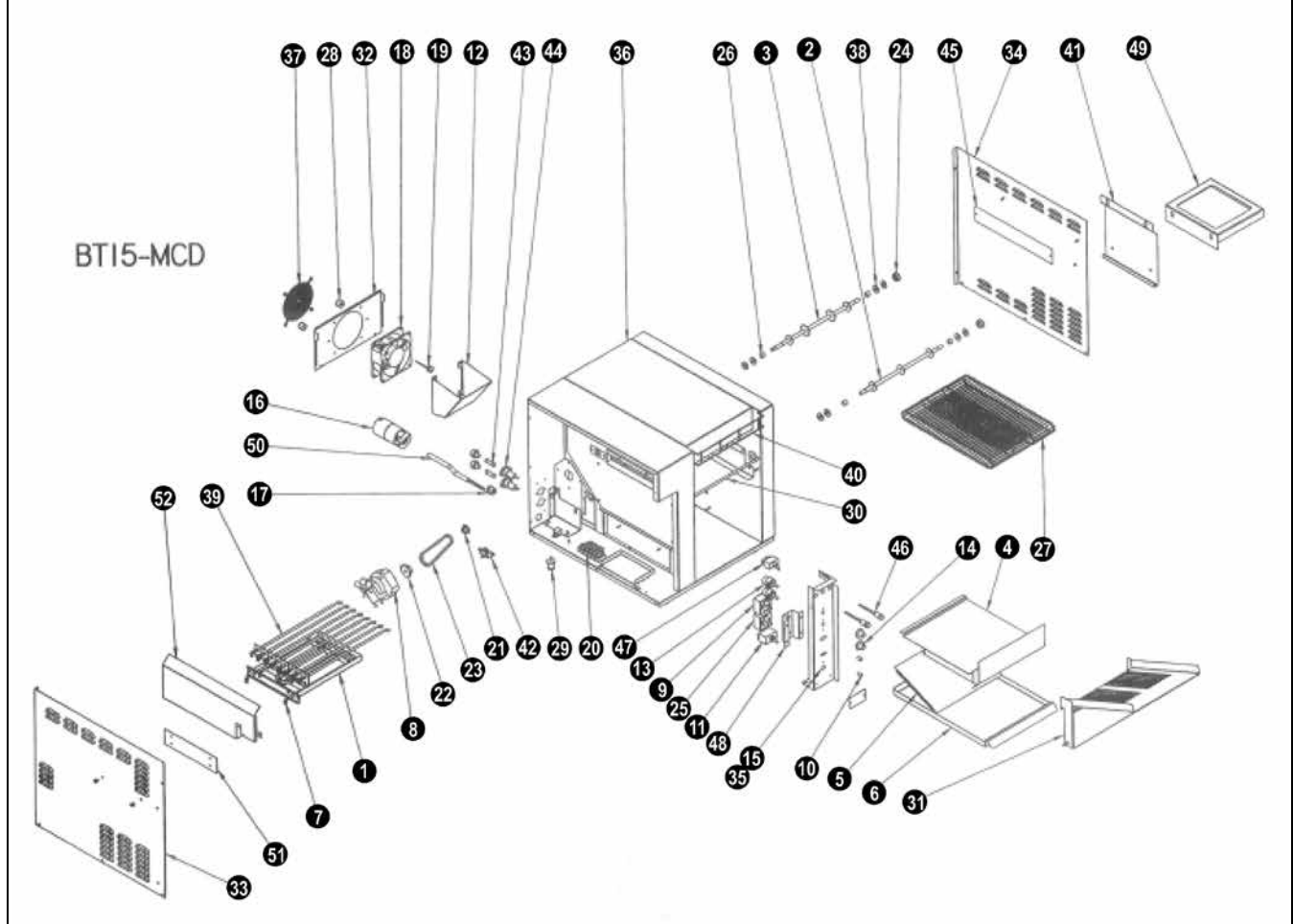
### Cleaning Daily

1. Turn all heat controls off and allow toaster to cool. Turn the conveyor speed up to "5". NOTE: TOASTER DOES NOT COMPLETELY SHUT OFF WHEN HEAT CONTROLS ARE OFF. FRONT (3) THREE ELEMENTS WILL REMAIN ON.
2. Using a plastic abrasive pad, wipe the conveyor belt in a back and forth motion (side to side or front to back) to remove baked on product. Wipe the conveyor in the same manner with a hot damp cloth.
3. Turn the main power switch off.
4. Remove the reflector/crumb tray and/or the feeder by lifting slightly and pulling forward. Dispose of the crumbs and wash in hot soapy water. Dry tray and replace in toaster.
5. Remove the bread drawer by lifting up and pulling out of toaster. Dispose of the crumbs and wash drawer in soapy water. Wipe the excess crumbs from inside of the toaster with a hot damp rag. Place the Tray back into the toaster.
6. Wipe the exterior surfaces of the toaster with a hot damp rag.

**!** NOTE: The conveyor belt and drive motor do not require lubrication. **!**

## PARTS LIST WITH EXPLODED VIEW

### EXPLODED VIEW – BT-15



**BT-15 CONVEYOR TOASTER MCD's 05/21/2004**

Item	P/N	Description
1	83834	ELEMENT RACK ASSEMBLY
2	82828	FRONT SHAFT
3	82921	DRIVE SHAFT
4	82856	REFLECTOR, CRUMB TRAY
5	82853	BREAD SLIDE
6	83888	BREAD DRAWER TRAY
7	54005	ELEMENT 208V, 1400W BOTTOM
	54006	ELEMENT 240V, 1400W BOTTOM
8	85143	DRIVE MOTOR, 240V, 60Hz, 208V
	85142	DRIVE MOTOR 230V, 50Hz
9	69103-EGO	TOP INFINITE CONTROL, 240V
	69104-EGO	TOP INFINITE CONTROL, 208V
10	82950	KNOB, INFINITE CONTROL
11	67002	TOGGLE MAIN POWER SWITCH
	89488	ROCKER MAIN POWER SWITCH
12	82936	AIR DIVERTER
13	83222	SPEED CONTROL 208-240V
14	75617	KNOB, SPEED CONTROL
15	82888	CONTROL PLATE LABEL
16	85648	PLUG, PIN AND SLEEVE
	85649	PLUG, TWIST LOCK
17	89106	STRAIN RELIEF
18	85284	COOLING FAN 208-240V
19	85285	CORD, COOLING FAN
20	89145	SINGLE PIECE TERMINAL BLOCK
	34236	SEGMENTED TERMINAL BLOCK END
	34237	SEGMENTED TERMINAL BLOCK CENTER
21	83240	SPROCKET, 16T 3/8 BORE
22	83208	SPROCKET, 13T 5/16 BORE (208V9E)
	83215	SPROCKET, 1 OT 5/16 BORE (240V9E)
23	82904	DRIVE CHAIN 61 LINKS (208V9E)
	82913	DRIVE CHAIN 60 LINKS (240V9E)
24	83248	BEARING
25	87053-EGO	BOTTOM INFINITE CONTROL 240V A
	87054-EGO	BOTTOM INFINITE CONTROL 208V A
26	83868	SPACER
27	82925	CONVEYOR BELT
28	55768	BACK SPACER
29	83267	LEG CHROME
	87319	LEG RUBBER FOOT
30	83871	FRONT STABILIZER ROD
31	82940	SHEET METAL FEEDER
32	82836	LOWER BACK PANEL
33	82932	LEFT SIDE COVER
34	82931	RIGHT SIDE COVER
35	82887	CONTROL PANEL
36	82877	CENTER TOP PANEL
37	85287	FAN GUARD
38	82830	WASHER
39	75837	ELEMENT TOP 69V, (208V)9E, 300W
	75838	ELEMENT TOP 80V, (240V) 9E, 300W
40	82859	TOP WIRE GUARD
41	82945	ADAPTER BUTTER PAN BRACKET

**BT-15 CONVEYOR TOASTER MCD's 05/21/2004**

Item	P/N	Description
42	69106	THERMOSTAT 345°F
43	85601	FUSE 3.0 AMP
44	85602	FUSE HOLDER
	82946	CIRCUIT BREAKER
45	82846	FISH PAPER
46	56530	INDICATOR LAMPS
47	67005	SWITCH, SPEED SELECTOR
48	82954	INFINITE CONTROL BRACKET
49	82933	BRACKET, BUTTER PAN
50	85651	POWER CORD
51	82937	SUPPORT BUTTER PAN BRACKET
52	82878	ELEMENT COVER
<b>Parts not shown</b>		
	87074	PIN BUTTER PAN BRACKET
	82929	WIRING HARNESS
	85184	7/8 HOLE BUSHING
	89054	6-32 KEPS NUT
	89063	8-32 HEX NUT
	89061	10-24 HEX NUT
	89025	10-24 SPEED NUT
	89059	#10 EXTERNAL LOCKWASHER
	88947	3/8 FLAT WASHER
	88927	1-1/2 WASHER WELD PIN
	88909	8-18 X 3/8 TRUSS HEAD SCREW
	89042	8-32 X 1/2 SS SCREW
	89073	#8 X 1/2 SHEET METAL SCREW
	89021	10-32 X 3/8 SS SCREW
	82898	FUSE COVER CANADA
	82899	FUSE COVER LOCK TAB CANADA
	82926	INSULATION ELEMENT

## D. CONVEYOR TOASTER TROUBLE-SHOOTING GUIDE

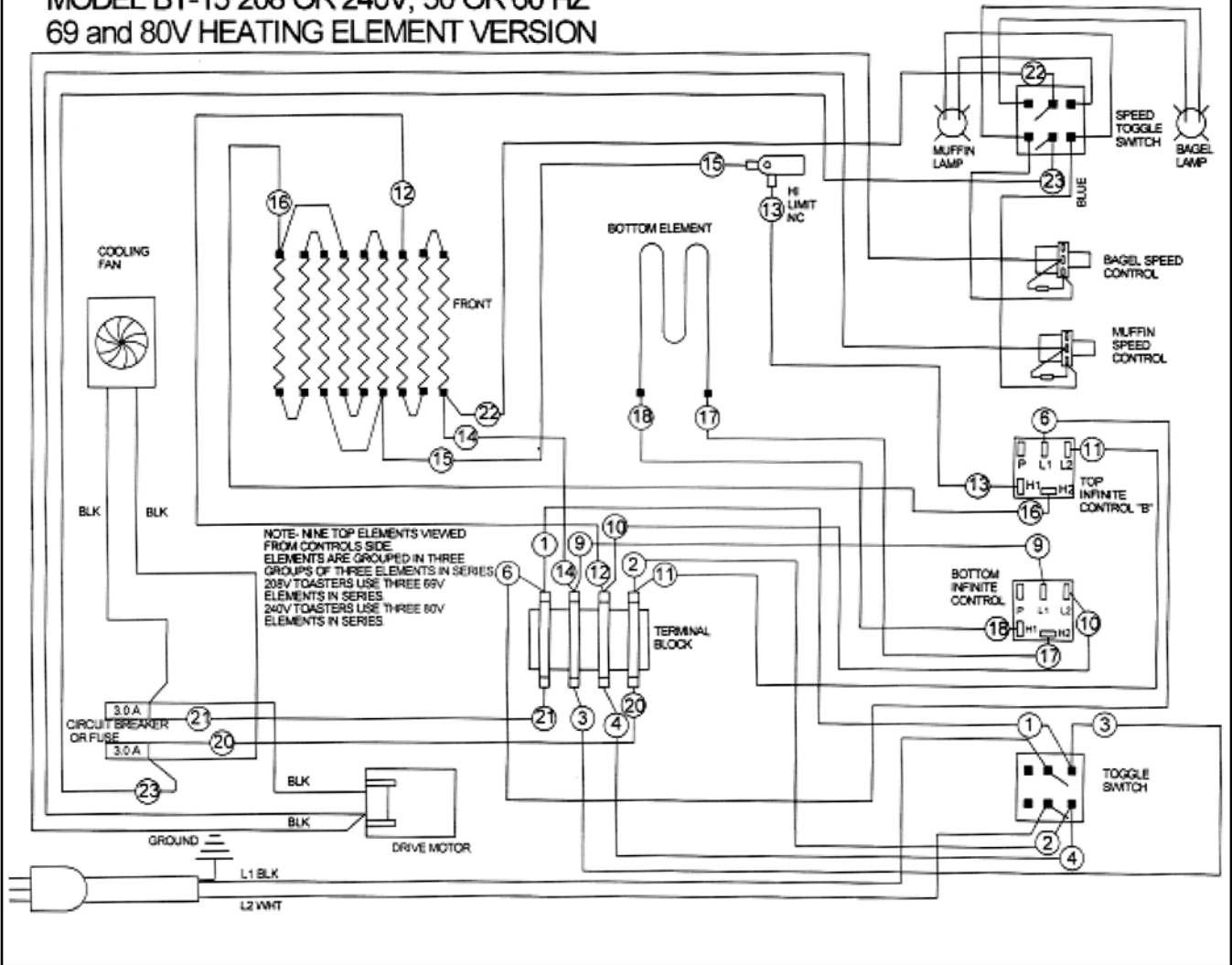
The Problem	The Cause	The Solution
Won't toast	<ul style="list-style-type: none"> <li>a. Wrong control setting.</li> <li>b. Wrong selector switch position.</li> <li>c. Wrong speed setting.</li> <li>d. Excessive cupping of bread surface</li> <li>e. Product is too moist.</li> </ul>	<ul style="list-style-type: none"> <li>a. Check control settings, and allow 20 min. for warmup.</li> <li>b. Check recommended position.</li> <li>c. Check control setting and reduce speed if necessary.</li> <li>d. Use fresher bread. Get better cutting from baker.</li> </ul>
Toast unevenly	<ul style="list-style-type: none"> <li>a. Only part of bun surface is toasted - other part is pale in color and dry</li> <li>b. Excessive cupping of bread surface</li> <li>c. Product located too far to side of conveyor.</li> </ul>	<ul style="list-style-type: none"> <li>a. Improper control settings</li> <li>b. Use fresher bread. Get better cutting from baker.</li> <li>c. Locate production conveyor between end links.</li> </ul>
Unit dead - no power	<ul style="list-style-type: none"> <li>a. No power at wall receptacle</li> <li>b. Plug disconnected</li> <li>c. Loose power connection</li> <li>d. Main switch</li> </ul>	<ul style="list-style-type: none"> <li>a. Check fuse or breaker panel</li> <li>b. Check plug</li> <li>c. Check connections</li> <li>d. Check that switch is on and operative.</li> </ul>
Unit won't heat	<ul style="list-style-type: none"> <li>a. Infinite controls and or stand-by controls off</li> <li>b. Loose control connections</li> <li>c. Faulty control</li> <li>d. Burned out element</li> </ul>	<ul style="list-style-type: none"> <li>a. Check switch and control settings on control panel</li> <li>b. Check control, panel connections</li> <li>c. Replace control</li> <li>d. Replace element</li> </ul>
Toast is lighter under peak loads	<ul style="list-style-type: none"> <li>a. Control settings</li> <li>b. Hi moisture or cold product</li> <li>c. Temperature inside toaster is being quenched</li> </ul>	<ul style="list-style-type: none"> <li>a. See control setting chart</li> <li>b. Try another product source. Allow product to warm to 73°F (23°C). Adjust controls up and or speed down.</li> <li>c. Add spacing between product (approx. 1 in.) A continuous flow of product without spacing will cause quenching or loss of heat flow.</li> </ul>
Conveyor won't move	<ul style="list-style-type: none"> <li>a. Speed control off.</li> <li>b. Fuse blown.</li> <li>c. Linkage is binding – and conveyor motor won't turn</li> <li>d. Drive chain too close or too tight.</li> <li>e. Loose connection between switch and conveyor motor.</li> <li>f. Conveyor burned out.</li> <li>g. Speed control burned out.</li> <li>h. Drive chain loose or off drive sprocket.</li> </ul>	<ul style="list-style-type: none"> <li>a. Check control setting (1-9).</li> <li>b. Check fuses on back of unit.</li> <li>c. Check conveyor linkage for bent links.</li> <li>d. Adjust drive chain.</li> <li>e. Check circuit switch to conveyor motor for loose or broken connection.</li> <li>f. Replace motor.</li> </ul>



# WIRING DIAGRAM

## WIRING DIAGRAM – BT-15

**TWO SPEED BAGEL TOASTER WIRING DIAGRAM**  
**MODEL BT-15 208 OR 240V, 50 OR 60 HZ**  
**69 and 80V HEATING ELEMENT VERSION**





## APW Wyott EQUIPMENT LIMITED WARRANTY

APW Wyott Foodservice Equipment Company warrants its equipment against defects in materials and workmanship, subject to the following conditions:

This warranty applies to the original owner only and is not assignable.

Should any product fail to function in its intended manner under normal use within the limits defined in this warranty, at the option of APW Wyott such product will be repaired or replaced by APW Wyott or its Authorized Service Agency. APW Wyott will only be responsible for charges incurred or service performed by its Authorized Service Agencies. The use of other than APW Wyott Authorized Service Agencies will void this warranty and APW Wyott will not be responsible for such work or any charges associated with same. The closest APW Wyott Authorized Service Agent must be used.

This warranty covers products shipped into the 48 contiguous United States, Hawaii, metropolitan areas of Alaska and Canada. There will be no labor coverage for equipment located on any island not connected by roadway to the mainland.

Warranty coverage on products used outside the 48 contiguous United States, Hawaii, and metropolitan areas of Alaska and Canada may vary. Contact the international APW Wyott distributor, dealer, or service agency for details.

### Time Period

One year for parts and one year for labor, effective from the date of purchase by the original owner. The Authorized Service Agency may, at their option, require proof of purchase. Parts replaced under this warranty are warranted for the un-expired portion of the original product warranty only.

### Exceptions

- \* Gas/Electric Cookline: Models GCB, GCRB, GF, GGM, GGT, CHP-H, EF, EG, EHP. Three (3) Year Warranty on all component parts, except switches and thermostats. (2 additional years on parts only. No labor on second or third year.)
- \* Broiler Briquettes, Rock Grates, Cooking Grates, Burner Shields, Fireboxes: 90 Day Material Only. No Labor.
- \* Heat Strips: Models FD, FDL, FDD, FDDL. Two (2) Year Warranty on element only. No labor second year.
- \* Glass Windows, Doors, Seals, Rubber Seals, Light Bulbs: 90 Day Material Only. No Labor.

In all cases, parts covered by extended warranty will be shipped FOB the factory after the first year.

### Portable Carry In Products

Equipment weighing over 70 pounds or permanently installed will be serviced on-site as per the terms of this warranty. Equipment weighing 70 pounds or under, and which is not permanently installed, i.e. with cord and plug, is considered portable and is subject to the following warranty handling limitations. If portable equipment fails to operate in its intended manner on the first day of connection, or use, at APW Wyott's option or its Authorized Service Agency, it will be serviced on site or replaced.

From day two through the conclusion of this warranty period, portable units must be taken to or sent prepaid to the APW Wyott Authorized Service Agency for in-warranty repairs. No mileage or travel charges are allowed on portable units after the first day of use. If the customer wants on-site service, they may receive same by paying the travel and mileage charges. Exceptions to this rule: (1) countertop warmers and cookers, which are covered under the Enhanced Warranty Program, and (2) toasters or rollergrills which have in store service.

### Exclusions

The following conditions are not covered by warranty:

- \* Equipment failure relating to improper installation, improper utility connection or supply and problems due to ventilation.
- \* Equipment that has not been properly maintained, calibration of controls, adjustments, damage from improper cleaning and water damage to controls.
- \* Equipment that has not been used in an appropriate manner, or has been subject to misuse or misapplication, neglect, abuse, accident, alteration, negligence, damage during transit, delivery or installation, fire, flood, riot or act of god.
- \* Equipment that has the model number or serial number removed or altered.

If the equipment has been changed, altered, modified or repaired by other than an Authorized Service Agency during or after the warranty period, then the manufacturer shall not be liable for any damages to any person or to any property, which may result from the use of the equipment thereafter.

This warranty does not cover services performed at overtime or premium labor rates. Should service be required at times which normally involve overtime or premium labor rates, the owner shall be charged for the difference between normal service rates and such premium rates. APW Wyott does not assume any liability for extended delays in replacing or repairing any items beyond its control.

In all cases, the use of other than APW Wyott Authorized OEM Replacement Parts will void this warranty.

This equipment is intended for commercial use only. Warranty is void if equipment is installed in other than commercial application.

### Water Quality Requirements

Water supply intended for a unit that has in excess of 3.0 grains of hardness per gallon (GPG) must be treated or softened before being used. Water containing over 3.0 GPG will decrease the efficiency and reduce the operation life of the unit.

**Note: Product failure caused by liming or sediment buildup is not covered under warranty.**

**"THE FOREGOING WARRANTY IS IN LIEU OF ANY AND ALL OTHER WARRANTIES EXPRESSED OR IMPLIED INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR PARTICULAR PURPOSES AND CONSTITUTES THE ENTIRE LIABILITY OF APW WYOTT. IN NO EVENT DOES THE LIMITED WARRANTY EXTEND BEYOND THE TERMS STATED HEREIN."**

9/05