

Toaster Range

# Operating Manual Toaster Collection

CT1



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# Featured Devices

## Toaster Collection

This Manual covers the following Devices from the Servery Range:

- CT1 –Conveyor Toaster  
(Pictured Bottom Right)



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## Introduction

Thank you for purchasing a Pantheon Catering Equipment product. In this booklet you will find instructions for the safe operation of the product so please read carefully and retain for future reference.

## Warnings and Precautions

The following warnings and precautions are important and must be observed:

- Ensure voltage and frequency power requirements for the Conveyor Toaster match that of the supply.
- The machine must be earthed when used. There is a danger of electric shock if it is not earthed.
- In case of emergency, please turn off the power switch and unplug the machine.
- If the electric wire becomes damaged, a qualified engineer or the manufacturer must replace it.

*Pantheon Catering Equipment is not responsible for any accidents or faults caused by amendments made to the machine or improper use by the user.*

## Technical Data Specifications:

Model	CT1
Voltage (V)	220-240V 50Hz
Weight (Kg)	20
Dimensions (mm)	370w x 420d x 430h

*Specifications are subject to change. Please check the rating label on the back of the machine.*

## Installation

### Positioning

To ensure there is sufficient space for ventilation please adhere to the following clearances

- above 100mm
- rear 300mm
- left 100mm
- right 100mm

Ensure there is enough space at the front of the toaster to allow easy access to the control panel and the toast feed ramp.

### Set Up

- The installation of the unit must be performed by a qualified technician only.
- Place the device on top of a solid, even, safe and stable surface that tolerates the weight of the unit.
- Ensure no flammable products are placed near the unit as it will get hot.
- Position the device appropriately so that the plug is always accessible.
- Ensure the unit isn't placed close to any water.

## Operating Instructions

Please follow the instructions below to correctly operate the Conveyor Toaster:

- Firstly ensure the conveyor toaster is placed on a horizontal surface.
- Select desired position of the toast feed ramp, there are two angle options:
  - When in the upright position, the toaster is set for automatic feed. Simply place the bread onto the toast feed ramp, and it will be automatically carried through the toaster.
  - For manual feeding, tip the toast feed ramp until it rests on top of the unit. In this position bread products can be manually loaded by placing them directly onto the conveyor belt.
- Turn the power switch on.
- Select conveyor belt speed using the left dial.
  - 1 being the fastest and 6 being the slowest
  - 1 has the slowest cooking time with it being the fastest setting and setting 6 has the longest cooking time with it being the slowest setting
- Using the right-hand dial, select the desired toasting setting.
- Then simply place the bread on the ramp/directly on the belt (depending which feed ramp position you have selected)
- The bread will be fed through the toaster and will come out on the ramp below.
- When you have finished with the toaster, ensure it is switched off on the unit itself as well as at the mains.

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## Product Range:

Induction Hobs / Combination Ovens / Pizza Ovens / Mixers  
Salamander Grills / Contact Grills / Pie Warmers / Fryers  
Heated Displays / Veg Prep Machines / Bains Marie / Mincers and more



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