



HORIZONTAL CONVEYOR TOASTERS



BUILT BY CRAFTSMEN. TESTED BY TIME.®



HORIZONTAL CONVEYOR TOASTER OPERATION MANUAL

HORIZONTAL CONVEYOR TOASTERS

Models:

AT-EXPRESS

⚠ WARNING

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

NOTICE

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.

⚠ WARNING

California Residents Only

WARNING: 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.

⚠ CAUTION

Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

Bakers Pride Oven Company, LLC is a wholly owned subsidiary of Standex International Corporation.

Please retain this manual for future references.

This equipment is design engineered for commercial use only.



BAKERS PRIDE OVEN COMPANY, LLC.

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P/N 882219 09/18



HORIZONTAL CONVEYOR TOASTER OPERATION MANUAL

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SAFETY PRECAUTIONS

Before installing and operating this equipment be sure everyone involved in its operation is fully trained and is aware of all precautions. Accidents & problems can result by a failure to follow fundamental rules and precautions.

The following words and symbols, found in this manual, alert you to hazards to the operator, service personnel or the equipment. The words are defined as follows:

DANGER

This symbol warns of imminent hazard which will result in serious injury or death.

WARNING

This symbol refers to a potential hazard or unsafe practice, which could result in serious injury or death.

CAUTION

This symbol refers to a potential hazard or unsafe practice, which may result in or moderate injury or product or property damage

NOTICE

This symbol refers to information that needs special attention or must be fully understood even though not dangerous.

IMPORTANT SAFETY INSTRUCTIONS

⚠ CAUTION

Read the following important safety instructions to avoid personal injury or death, and to avoid damage to the equipment or property.

⚠ WARNING

Do not allow untrained personnel to operate the toaster.

NOTICE

Do not use toppings (butter, etc.) on product as product is inverted during normal operation.

⚠ WARNING

To avoid any injury, turn the power switch off at the fuse disconnect switch/circuit breaker or unplug the unit from the power source and allow to cool completely before performing any maintenance or cleaning.

⚠ WARNING

An earthing cable must connect the appliance to all other units in the complete installation and from there to an independent earth connection.

⚠ WARNING

Operating toaster without legs invalidates any warranty claims.

⚠ WARNING

Operating the toaster without the Reflector Tray reduces the toasting capabilities.

⚠ WARNING

Neglecting to keep fan opening clean could result in toaster failure.

⚠ WARNING

Bakers Pride® toasters are designed, built, and sold for commercial use. If positioned where the general public can use them, make sure that all cautions, warnings, and operating instructions are clearly posted near each unit to insure proper operation, reduce the chance of personal injury and/or equipment damage.

⚠ WARNING

Plug unit into a properly grounded electrical outlet of the correct voltage, size and plug configuration. If the plug and receptacle do not match, contact a qualified electrician to determine the proper voltage and size and install the proper electrical outlet.

⚠ WARNING

To avoid electrical shock, always unplug the unit before performing cleaning or maintenance.

⚠ WARNING

For safe and proper operation, the unit must be located a reasonable distance from combustible walls and materials. If safe distances are not maintained, discoloration or combustion could occur.

⚠ WARNING

In Europe, appliance must be connected by an earthing cable to all other units in the complete installation and thence to an independent earth connection in compliance with EN 60335-1 and/or local codes.

⚠ WARNING

To avoid electrical shock or personal injury, do not steam clean or use excessive water on the unit.



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IMPORTANT SAFETY INSTRUCTIONS

⚠ WARNING

If service is required on this unit, contact your authorized Bakers Pride Service Agent, or contact the Bakers Pride Service Department directly at (972) 908-6100 or (800) 527-2100; fax (214) 565-0976.

⚠ WARNING

This product has no “user” serviceable parts. To avoid damage to the unit or injury to personnel, use only Authorized Bakers Pride Service Agents and genuine Bakers Pride Parts when service is required.

⚠ CAUTION

Use only non-abrasive cleaners. Abrasive cleaners could scratch the finish of your unit, marring its appearance and making it susceptible to dirt accumulation.

⚠ CAUTION

Some exterior surfaces on the unit will get hot. Use caution when touching these areas to avoid injury.

⚠ WARNING

Genuine Bakers Pride Replacement Parts are specified to operate safely in the environments in which they are used. Some aftermarket or generic replacement parts do not have the characteristics that will allow them to operate safely in Bakers Pride® cooking equipment. It is essential to use Bakers Pride Replacement Parts when repairing Bakers Pride® equipment. Failure to use Bakers Pride Replacement Parts may subject operators of the equipment to hazardous electrical voltage, resulting in electrical shock or burn.

⚠ CAUTION

Locate the unit at the proper counter height, in an area that is convenient for use. The location should be level to prevent the unit or its contents from accidentally falling, and strong enough to support the weight of the unit and food.

⚠ WARNING

Failure to provide clearances will cause unit failure and invalidate warranty claims (see installation instructions).

GENERAL INFORMATION

1. Consult the rating label for model and serial number. Write this information below before proceeding: A. Model # _____
B. Serial # _____
2. Overall Dimensions w/Wire Feeder - 13.27" H (33.70cm) x 14.72" W (37.39 cm) x 17.99"D (45.69cm)
3. Product Opening - 1.5" H (3.8cm) x 10.50" W (26.7cm)
4. Productivity (per hour) - results will vary depending on line voltage and bread dryness.

5. Electrical Requirements

A. Single phase, 120 volts, 1800 watts, 15 amps.

B. Cordset configuration

1. Each toaster is equipped with a three-wire grounded cordset and standard three-prong plug.
2. In the United States, a four foot cordset with NEMA5-15P plug.
3. In Canada, a six foot cordset with NEMA5-20P plug.

Net/Shipping Weight - 28lb.(12.7kg) /33lb.(14.97kg)

INSTALLATION INSTRUCTIONS

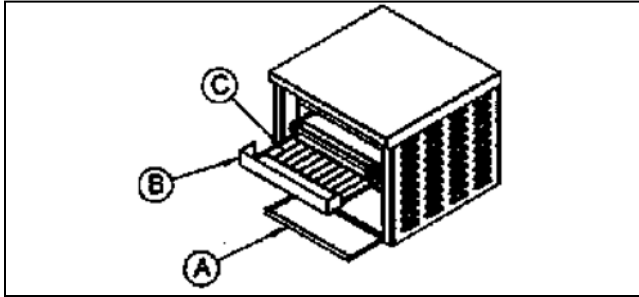


Figure 1

1. Check Contents - refer to Figure 1, account for the following parts:
 - A. Toast Drawer - shipped in place
 - B. Reflector Tray - shipped in place
 - C. Wire Feeder - inside Reflector Tray
 - D. Instruction Manual - shipped loose

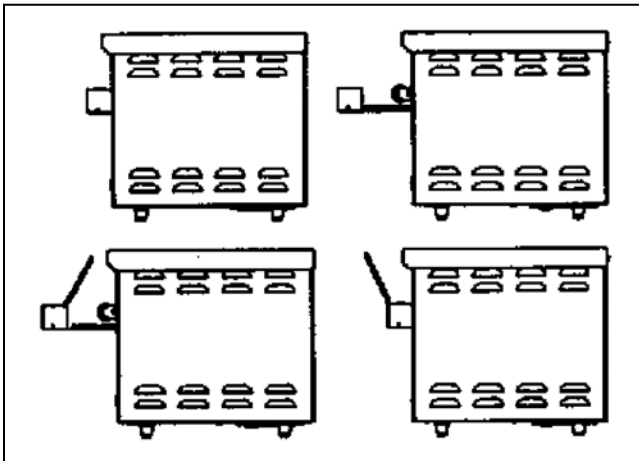


Figure 2

2. Position Wire Feeder - refer to Figure 2
 - A. Pull out Reflector Tray
 - B. Rotate Wire Feeder
 - C. Slide Reflector Tray back
 - D. WARNING: Operating the toaster without the Reflector Tray reduces toasting capabilities.

3. Toaster Placement

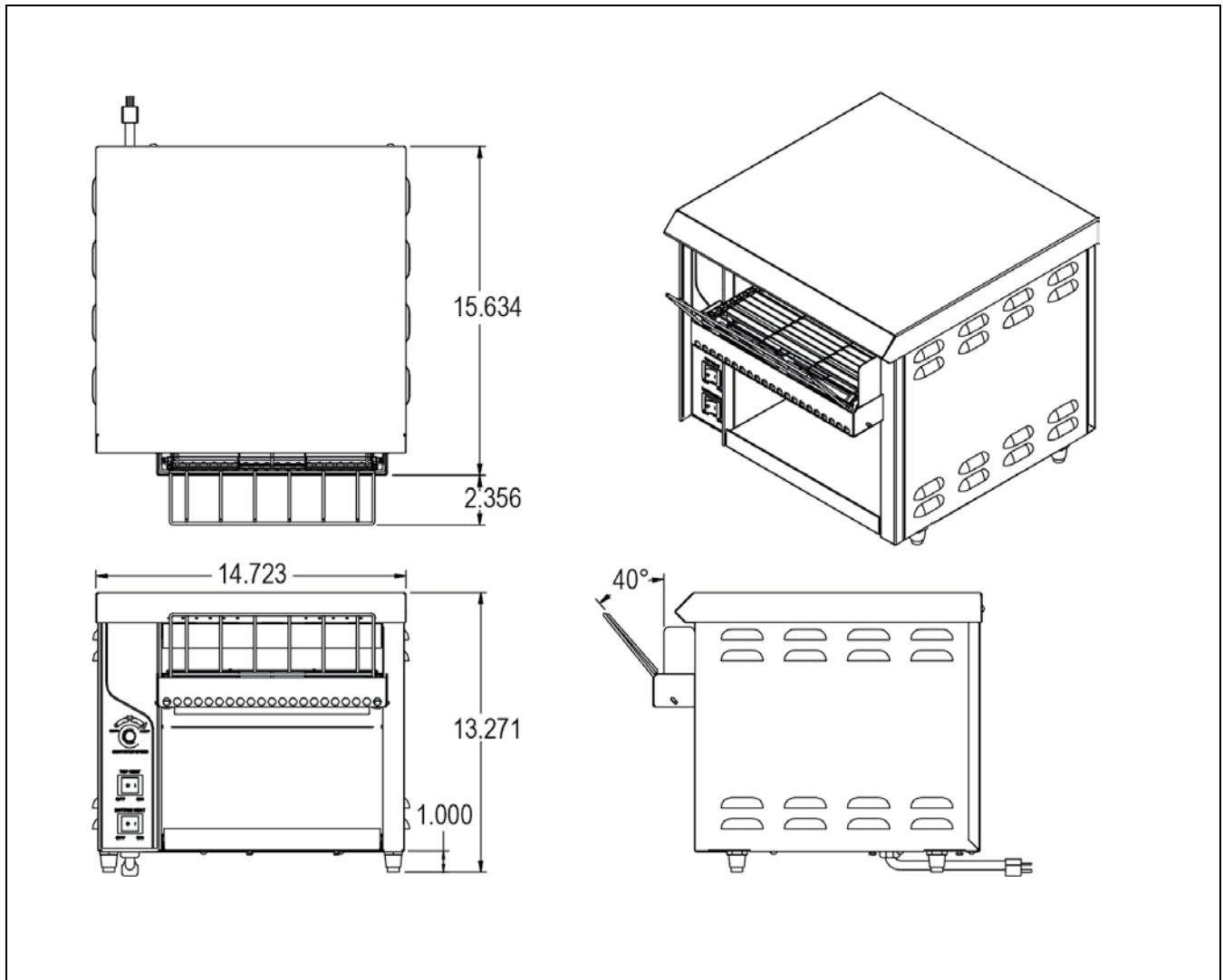
- A. Locate the toaster near a grounded receptacle of the proper configuration (see below). Plug the cordset directly into receptacle (DO NOT USE AN EXTENSION CORD).
 1. In the United States, NEMA5-15R.
 2. In Canada, NEMA5-20R.
- B. Place the toaster on a flat surface providing the following minimum clearances:
 1. Base = one inch (provided with legs installed).
 2. Side and back walls = two inch
 3. Overhead = Enough space to allow adequate heat displacement.
 4. WARNING: Failure to provide these clearances will cause unit failure and invalidate warranty claims.
- C. Position toaster where customers will not contact any surface labeled "CAUTION HOT".

NOTICE

Do not operate the toaster with the legs removed.

SPECIFICATIONS

Dimensions





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OPERATING INSTRUCTIONS

- | | |
|--|---|
| <ol style="list-style-type: none">1. Preparation<ol style="list-style-type: none">A. Clean toaster thoroughly before first use (See cleaning instructions).B. Controls Familiarity<ol style="list-style-type: none">1. Top Heat Switch: Operates top elements and conveyor.2. Bottom Heat Switch: Operates bottom element and conveyor.C. Warm-up time: Allow five (5) minutes.2. Normal Use<ol style="list-style-type: none">A. Loading Product<ol style="list-style-type: none">1. Place product on Wire Feeder. The conveyor will automatically draw product through the toaster at a speed determined by conveyor speed control. | <ol style="list-style-type: none">B. Toasting Darkness: determined by conveyor speed.<ol style="list-style-type: none">1. Darkest toasting - set conveyor speed control to one (1).2. Lightest toasting - set conveyor speed control to ten (10).3. Other factors affecting toasting darkness.<ol style="list-style-type: none">a) Product moistness - moister product requires slower speedsb) Sugar content in product - product with more sugar requires slower speedsc) Product Temperature - cooler product requires slower speeds4. For best results, use day old bread stored room temperature. |
|--|---|

CLEANING INSTRUCTIONS

- | | |
|---|--|
| <ol style="list-style-type: none">1. Daily Cleaning<ol style="list-style-type: none">A. With toaster off and cool, turn toaster on and set conveyor speed to four.B. Using a plastic abrasive pad, wipe the conveyor belt in a back and forth motion (side-to-side) motion to remove baked-on product. Wipe the conveyor belt in the same manner with a hot, damp cloth.C. Turn off toaster.D. Slide the reflector/crumb tray out of toaster by pulling forward. Dispose of crumbs and wash tray in hot, soapy water. Dry tray and place back in toaster.E. Remove toast drawer from toaster by sliding out and lifting up. Dispose of crumbs and wash drawer in hot, soapy water. Wipe crumbs from inside the toaster with a hot, damp cloth. Dry drawer and place back in toaster.F. Wipe the exterior surfaces of the toaster with a hot, damp cloth. | <ol style="list-style-type: none">2. Periodic Cleaning<ol style="list-style-type: none">A. Conveyor Belt<ol style="list-style-type: none">1. Remove conveyor belt from toaster.2. Use pliers to bend a link to the inside until the hook clears the link above.3. Repeat on other side.4. Pull the loosened links together and slide through center of belt link.5. Clean belt thoroughly (See item 2 under "daily cleaning").6. Install conveyor belt by reversing order of steps noted above (See item 1).B. Cooling Intake Fan<ol style="list-style-type: none">1. Unplug and lay toaster on side.2. Brush dirt and debris from fan opening and guard.3. WARNING: Neglecting to keep fan opening clean could result in toaster failure. |
|---|--|



HORIZONTAL CONVEYOR TOASTER OPERATION MANUAL

WARRANTY PROCEDURE

If warranty service is needed on your AT EXPRESS™, follow these steps:

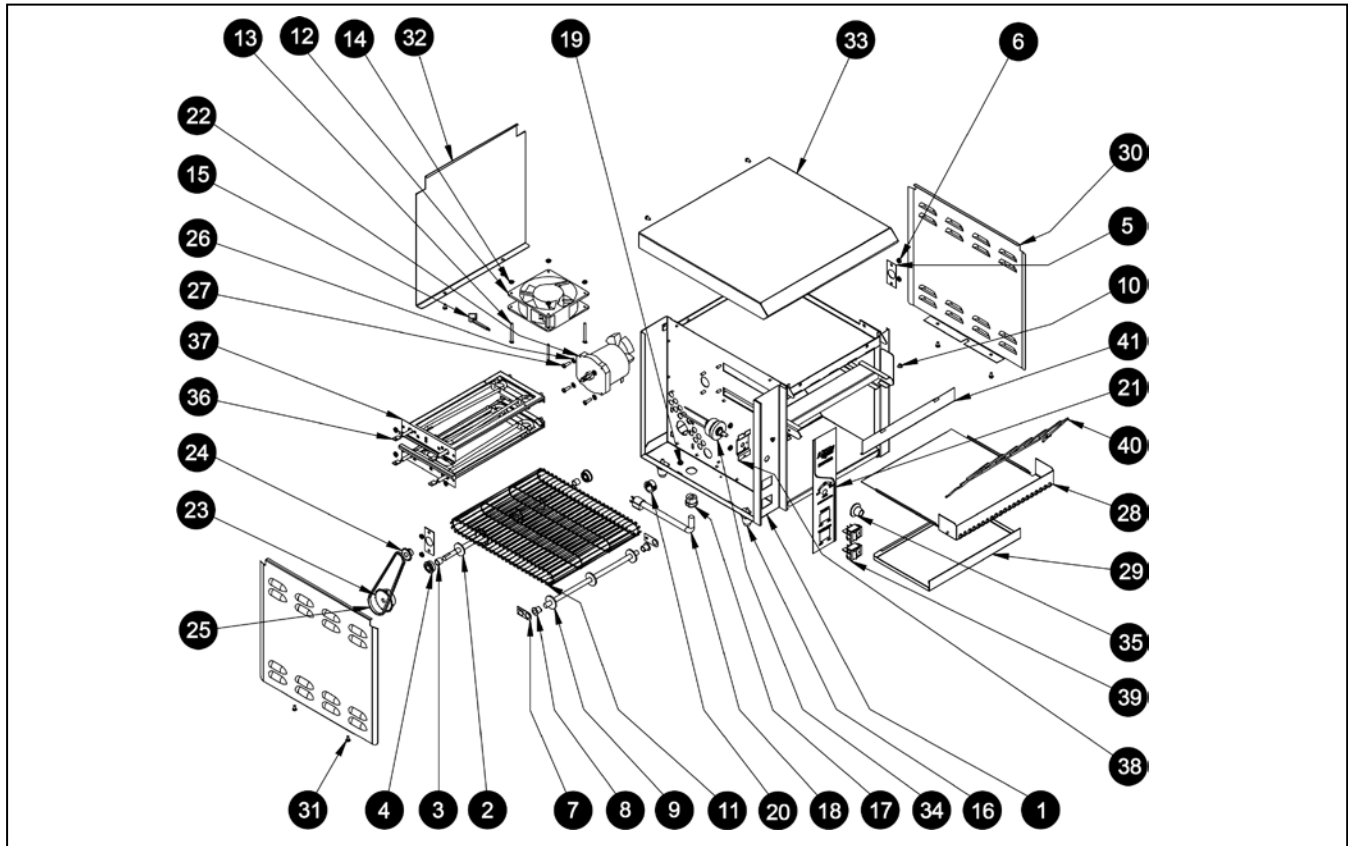
1. Identify the model and serial number from the rating label on your toaster.
2. Consult the enclosed directory, find the service agency nearest you, call the number listed or the 24- hour toll free service hot line, 1-800-733-2203. If there is not a service agency listed for your area, the parts distributor will provide service for your toaster.
3. To order parts consult the enclosed directory. The parts distributor is listed at the beginning of each state listing. The parts distributors have a complete stock of parts for your toaster.

TROUBLESHOOTING

1. Always ask and check the following:
 - A. Is the unit connected to a live power source?
 - B. Check the circuit breaker.
 - C. Is power switch on?
 - D. Is the unit operating on proper voltage? (see rating label)
2. If problems exist after checking the above, check the chart below.
3. If any service is needed (italicized items), call an Bakers Pride authorized service agency. All service should be performed by an Bakers Pride authorized service agency.

Problem	Cause	Solution
Won't toast...	a. Toaster cold. b. Wrong power switch position. c. Wrong conveyor speed setting.	a. Allow five (5) minutes for warm up. b. Position power switch to full power. c. Reduce conveyor speed.
Toasts un-evenly...	d. Only part of product surface is toasted e. Product located too far to side of conveyor.	d. Reduce conveyor speed. e. Place product on conveyor between end links.
Product sticks to conveyor or slide..	f. Butter or butter substitute used on product g. Conveyor surface has baked-on oil residue h. Very moist or doughy product. i. Product not defrosted or thawed.	f. Discontinue use of butter or butter substitute. g. Follow daily cleaning methods to remove & prevent residue. h. Use different source or day-old product. i. Defrost/thaw product.
No power...	j. No power to receptacle. k. Toaster unplugged. l. Loose connections. m. Power switch.	j. Check circuit breaker. k. Plug in toaster. l. Check connections. m. Check that switch is on & operational.
Won't heat...	n. Loose connections. o. Faulty power switch. p. Burnt out element.	n. Check connections. o. Replace power switch. p. Replace element.
Lighter toast under peak loads	q. Speed control setting. r. Very moist product. s. Product too cold. t. Toaster cavity temperature being quenched	q. Reduce speed control setting. r. Use different source or day old product. s. Allow product to warm to room temperature. t. Add 1" or more spacing between product.
Conveyor won't move	u. No power. v. Conveyor links are binding. w. Drive chain too loose or too tight x. Loose or bad connection between speed control and conveyor motor y. Conveyor motor burnt out. z. Speed control burnt out.	u. Check circuit breaker. v. Check conveyor for bent links. w. Adjust drive chain. x. Check for loose or bad connection y. Replace conveyor motor. z. Replace speed control.

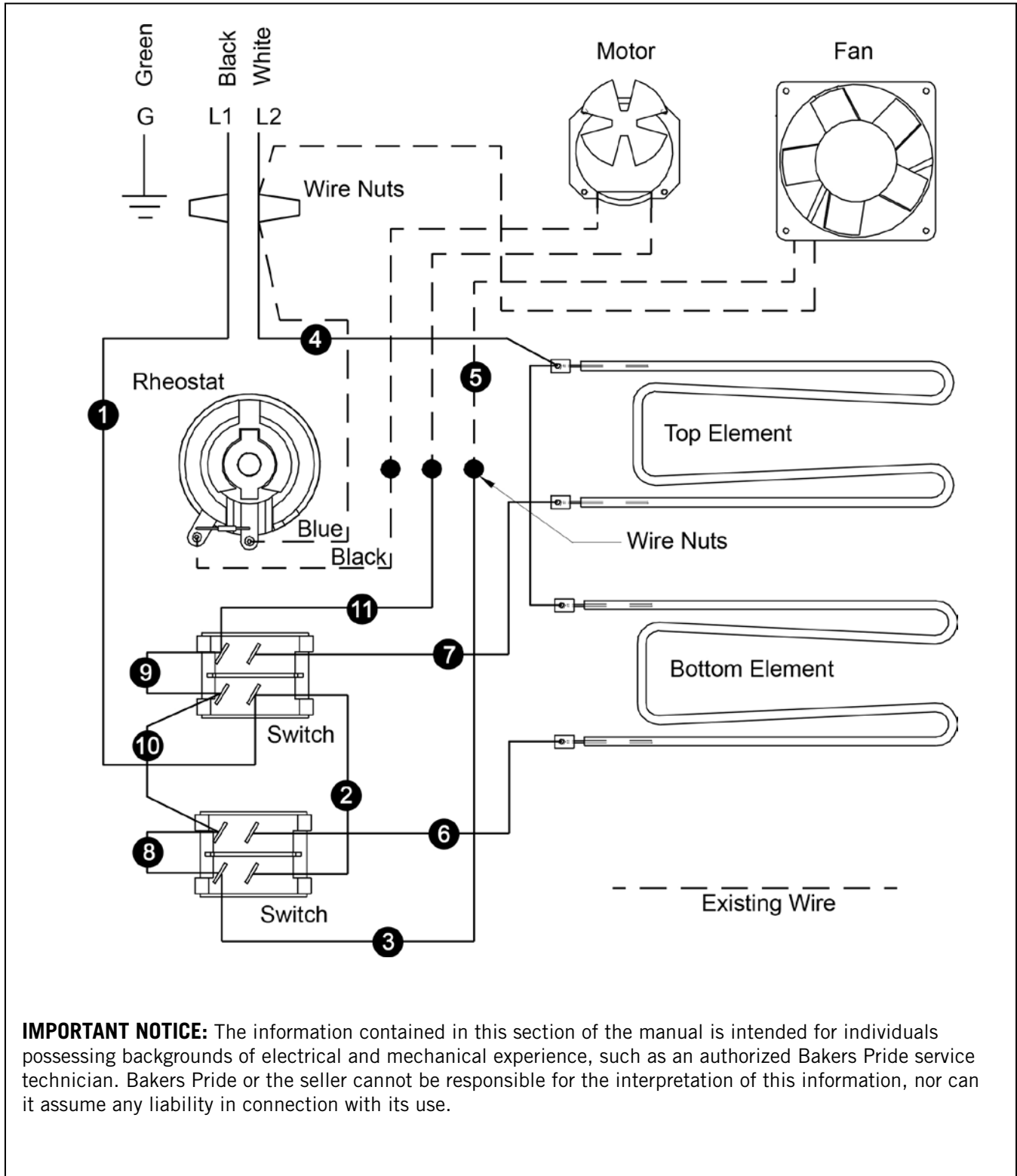
EXPLODED VIEW & PARTS LIST



1	93300010	W'ASSY, MAIN BODY	1
2	83956	DRIVE SHAFT ASSY AT-10 SEGMENTED BELT	1
3	83868	SPACER, CONVEYOR SHAFT	2
4	83248	BEARING, SHAFT	2
5	83821	BRACKET, BEARING	2
6	89061	NUT, HEX 10-24	10
7	38132	W'ASSY BEARING CLIP	2
8	38125	BEARING FLANGED POLYMER	2
9	38122	W'ASSY IDLER SHAFT	1
10	88954	SCREW, 8-32X3/16, PH, PH, SS	2
11	82920	BELT, WIRE 27x.05 3 SEG.	1
12	85286	FAN MOTOR COOLING 120V 4.5"	1
13	88923	SCREW, 8-32x1-3/4 SLT PAN MS SS	4
14	89063	NUT, HEX 8-32	4
15	85283	CORD, FAN	1
16	83267	LEG 1" PLASTIC W/CHROME	4
17	89111	BUSHING, STRAIN RELIEF SR-7W-2	1
18	85638	CORDSET 14/3 600V .440 DIA HSJO 5-20P	1
19	88961	NUT, HEX 10-24, GREEN	1
20	89184	BUSHING, .875 HEYCO 2126	1
21	93300029	LABEL CONTROL PANEL	1

22	85152	MOTOR AT10 115V 60HZ 3RPM MK 5-3902	1
23	83260	SPROCKET, 18 TOOTH 1/4 PITCH 5/16 BORE	1
24	83261	SPROCKET, 12 TOOTH 1/4 PITCH 3/8 BORE	1
25	82903	CHAIN, 1/4" DRIVE 65 PITCH	1
26	89059	WASHER #10 EXTERNAL LOCK	4
27	89006	SCREW, 10-24x5/8 PAN HD SLOT	4
28	93300013	TRAY REFLECTOR	1
29	38129	DRAWER TOAST	1
30	38136	COVER SIDE	2
31	89039	SCREW, 8-32X5/16 PH PAN SS	8
32	93300026	COVER BACK	1
33	93300016	COVER, TOP	1
34	83221	RHEOSTAT, MOTOR CONTROL 120V	1
35	75617	KNOB W/NO'S. 0 TO 9	1
36	93300017	ELEMENT, 120V 832W	2
37	93300018	W'ASS'Y, ELEMENT RACK	2
38	93100063	XPRS-PLATE, CONTROL PANEL	1
39	89491	SWITCH, ROCK, DPST, 20A 250VAC, BLK (TEXT)	2
40	38131	FEEDER, WIRE	1
41	93300031	BAFFLE, HEAT	1

WIRING DIAGRAM



IMPORTANT NOTICE: The information contained in this section of the manual is intended for individuals possessing backgrounds of electrical and mechanical experience, such as an authorized Bakers Pride service technician. Bakers Pride or the seller cannot be responsible for the interpretation of this information, nor can it assume any liability in connection with its use.



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BAKERS PRIDE LIMITED WARRANTY

WHAT IS COVERED

This warranty covers defects in material and workmanship under normal use, and applies only to the original purchaser providing that:

- The equipment has not been accidentally or intentionally damaged, altered or misused;
- The equipment is properly installed, adjusted, operated and maintained in accordance with National and local codes and in accordance with the installation instruction provided with the product;
- The serial number rating plate affixed to the equipment has not been defaced or removed.

WHO IS COVERED

This warranty is extended to the original purchaser and applies only to equipment purchased for use in the U.S.A.

COVERAGE PERIOD

Cyclone Convection Ovens: BCO Models: One (1) Year limited parts and labor; (1) Year limited door warranty.

GDCO Models: Two (2) Year limited parts and labor; (2) Year limited door warranty.

CO11 Models: Two (2) Year limited parts and labor; (5) Year limited door warranty.

All Other Products: One (1) Year limited parts and labor. Warranty period begins the date of dealer invoice to customer or ninety (90) days after shipment date from Bakers Pride - whichever comes first.

WARRANTY

This warranty covers on-site labor, parts and reasonable travel time and travel expenses of the authorized service

COVERAGE

representative up to (100) miles, round trip, and (2) hours travel time. The purchaser, however, shall be responsible for all expenses related to travel, including time, mileage and shipping expenses on smaller counter models that may be carried into a Factory Authorized Service Center, including the following models: PX-14, PX-16, P18, P22S, P24S, PD-4, PDC, WS Series and BK-18.

EXCEPTIONS

All removable parts in Bakers Pride® cooking equipment, including but not limited to: Burners, Grates, Radiants, Stones and Valves, are covered for a period of SIX MONTHS. All Ceramic Baking Decks are covered for a period of THREE MONTHS. The installation of these replacement decks is the responsibility of the purchaser. The extended Cyclone door warranty years 3 through 5 is a parts only warranty and does not include labor, travel, mileage or any other charges.

EXCLUSIONS

- Negligence or acts of God,
- Failures caused by erratic voltages or gas supplies,
- Thermostat calibrations after (30) days from equipment installation date,
- Unauthorized repair by anyone other than a Bakers Pride Factory Authorized Service Center,
- Air and Gas adjustments,
- Damage in shipment,
- Light bulbs,
- Alteration, misuse or improper installation,
- Glass doors and door adjustments,
- Thermostats and safety valves with broken capillary tubes,
- Fuses,
- Char-broiler work decks and cutting boards,
- Tightening of conveyor chains,
- Adjustments to burner flames and cleaning of pilot burners,
- Tightening of screws or fasteners.
- Accessories — spatulas, forks, steak turners, grate lifters, oven brushes, scrapers, peels. etc.,
- Freight — other than normal UPS charges,
- Ordinary wear and tear.

INSTALLATION

Leveling and installation of decks as well as proper installation and check out of all new equipment —per appropriate installation and use materials — is the responsibility of the dealer or installer, not the manufacturer.

REPLACEMENT PARTS

Bakers Pride genuine Factory OEM parts receive a (90) day materials warranty effective from the date of installation by a Bakers Pride Factory Authorized Service Center.

This Warranty is in lieu of all other warranties, expressed or implied, and all other obligations or liabilities on the manufacturer's part. Bakers Pride shall in no event be liable for any special, indirect or consequential damages, or in any event for damages in excess of the purchase price of the unit. The repair or replacement of proven defective parts shall constitute a fulfillment of all obligations under the terms of this warranty.

IMPORTANT FOR FUTURE REFERENCE		
Please complete this information and retain this manual for the life of the equipment. For Warranty Service and/or Parts, this information is required.		
_____	_____	_____
Model Number	Serial Number	Date Purchased

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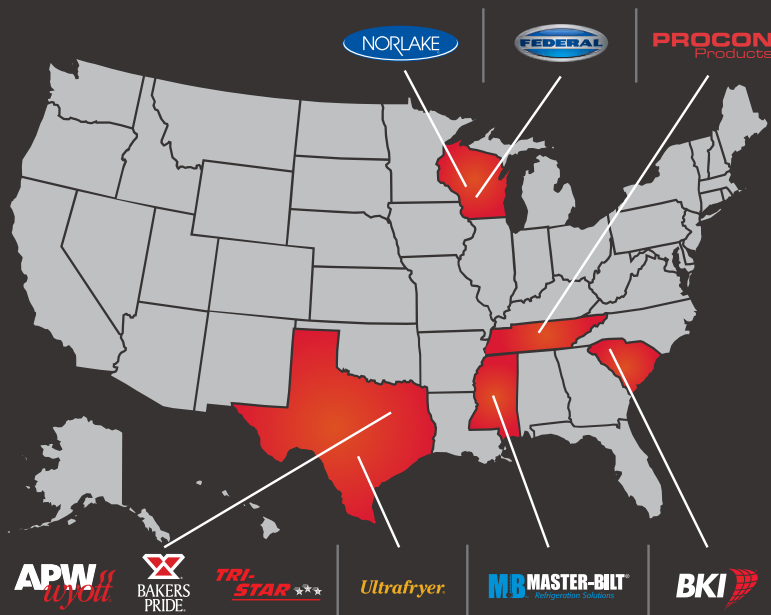
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_____	_____	_____
Model Number	Serial Number	Date Purchased

NOTES

Standex

Food Service Equipment Group

The Standex Food Service Equipment Group (FSEG) is a manufacturer of innovative commercial food service equipment offering a wealth of refrigeration and cooking expertise. Products include walk-in coolers and freezers; hot and cold display cabinets, cases, and storage systems; commercial ovens, rotisseries, and cooking equipment; and rotary vane pumps. Ask your sales representative about how the power of all Standex brands can work for you. www.standex.com/segments/food-service



Be sure to keep up with new product announcements and events on social media!

