



# operator manual

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## *Adjustable Range Toaster Model RT-2AR*

This document includes:

- Safety Notices
- Specifications
- Installation Instructions
- Operating Instructions
- Cleaning Instructions
- Warranty Statement



Revision: C  
P/N: 07008

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## BEFORE INSTALLATION

NOTE: Upon receipt of this unit, immediately unpack and inspect for possible concealed shipping damage. If unit is found to be damaged, save all packing materials and contact your delivery carrier within 5 days. Refer to "Shipping Damage Instructions" enclosed for detailed instructions. Failure to follow these instructions will negate Savory's or your ability to file claims and receive compensation for shipping damage.

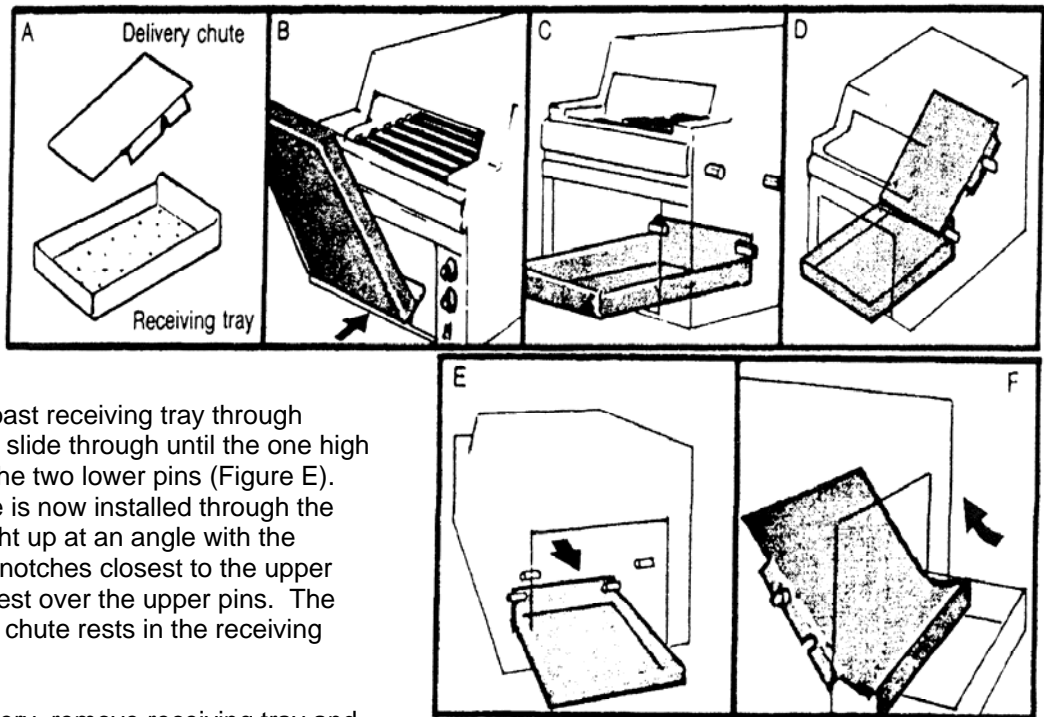
This manual contains important safety and installation-operation instructions. Require all operators to read this manual before using the unit. Failure to follow the instructions contained in this manual may cause injury, damage to the unit, and will void the warranty.

The RT-2AR should be placed in the most convenient location for ease of cleaning, maintenance, service and general operation. Careful consideration should be given to avoid drafts, close proximity to grease or vapor-producing appliances or other high ambient heat equipment.

A minimum of ½" clearance is required for air circulation. This is assured by the rounded "acorn" nuts protruding from the sides and rear of the unit. Overhead clearance from the top of the toaster should be as much as possible and sufficient to allow heat dissipation.

## INSTALLATION

The toaster must be level for proper operation and comes equipped with adjustable legs for this purpose. The receiving tray and delivery chute can now be installed (Figure A). Locate the four protruding pins inside the bottom front opening of the toaster. The two lower pins lock the receiving tray into position. The two upper pins support the delivery chute on one end. The other end of the chute rests on the lower pins so it lies at an angle from the conveyor to the receiving tray. The receiving tray is installed first. Tilt the tray so that the back end slides along the bottom of opening and passes under and behind the two lower pins (Figure B). With tray resting flatly on bottom of opening, gently pull toward you until the back wall of tray is stopped by the pins (Figure C). The delivery chute is now installed through the same opening. The notches in the sides must be with the open side down (Figure A). Slide chute over the upper pins until they rest in notches then lower chute so opposite end rests on the lower pins (Figure D).



Rear Delivery: Install toast receiving tray through lower front opening and slide through until the one high side wall rests against the two lower pins (Figure E). The toast delivery chute is now installed through the rear opening and brought up at an angle with the curved end down. The notches closest to the upper (flat) end on the chute rest over the upper pins. The lower curved end of the chute rests in the receiving tray (Figure F).

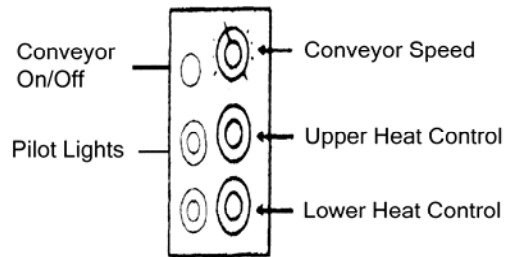
To convert to front delivery, remove receiving tray and reinstall as shown in Figure A. Delivery chute is inserted with curved end up and flat end resting in receiving tray (Figure D).

## ELECTRICAL INSTALLATION

The RT-2AR toaster is available in 208V and 240V models. Voltage is specified on the data plate located on the back panel of the toaster. The RT-2AR is factory supplied with a 3" power cord terminated in a NEMA approved plug as specified for the particular voltage. For single phase operation, select the mating receptacle to match the plug from the electrical specification chart shown.

The circuit on which the receptacle is installed must be of adequate wiring size and sufficient capacity to meet the requirements indicated on the toaster data plate, and in conformance with the National Electrical Code and local electrical installation codes.

ELECTRICAL SPECIFICATIONS				
Voltage	Amps	KW	Plug	Receptacle
208	20.3	4.2	6-30P	6-30R
240	17.6	4.2	6-30P	6-30R



## OPERATION



**WARNING – HOT SURFACES ARE PRESENT. PLEASE USE CAUTION WHILE OPERATING.**

The RT-2AR is equipped with two heating zones, each consisting of two heating elements. These zones are located above and below the conveyor belt and are controlled by the two heater control knobs located on the front of the unit.

The upper heating elements are regulated by the Upper Heat Control Knob and the lower heating elements are regulated by the Lower Heat Control Knob. These controls can be used together for toasting both sides of a product or independently for toasting one side of a product.

The conveyor motor is controlled by the ON/OFF switch. Conveyor speed is regulated by the Conveyor Speed Control located above the Upper and Lower Heat Controls.

INITIAL START-UP: After the toaster is installed, flip the ON/OFF switch to the ON position and set the Conveyor Speed Control to maximum speed setting (counter-clockwise until stopped).

**NOTE**  
**To avoid damage to the conveyor system, always have conveyor belt running when heaters are working.**

Turn both Heat Control Knobs to #9. A 20-minute pre-heat time is required. After pre-heat period has elapsed, turn heat control knobs to desired setting. Wait approximately 5 minutes for unit to cool down. The unit is now ready to toast on two sides. (NOTE: See chart for guideline speed and heat settings.)

GUIDELINE AVERAGE SETTING CHART				
PRODUCT	CONVEYOR SPEED		UPPER HEAT	LOWER HEAT
	208V	240V		
White Bread	#9	#8	#6	#9
Whole Wheat Bread	#9	#8	#5	#8
Rye Bread	#5	#4	#4	#7
English Muffins	#4	#3	#9	#9
Croissants	#6	#4	#3	#7

## CLEANING AND MAINTENANCE

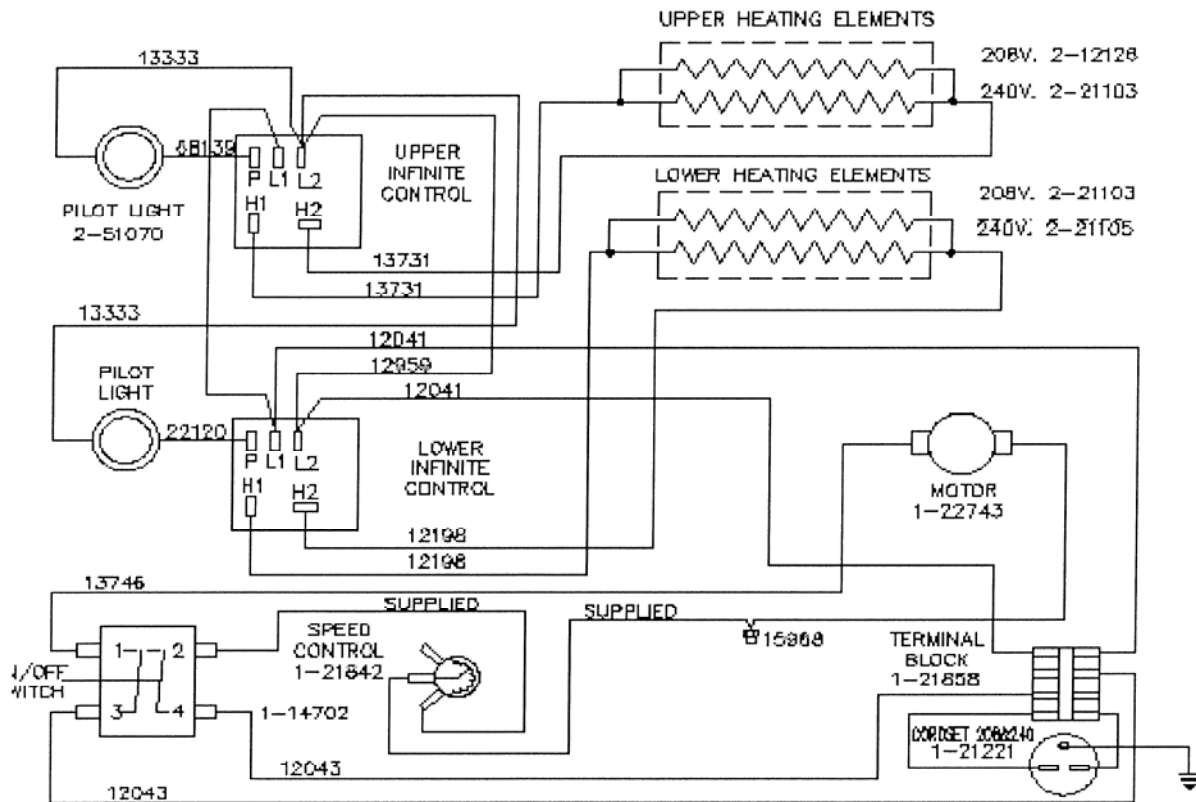
Savory toasters are designed for easy cleaning and minimum maintenance. The stainless steel outer case requires nothing more than a daily wiping with a damp cloth to retain its lustrous finish. If however, an excessive amount of grease or dirt is allowed to collect, a non-abrasive cleaner (hot sudsy water) may be used. Care must be taken to prevent water or cleaning compounds from getting on internal parts, especially the switches on the control panel.

This unit is designed so that any crumbs which may collect in the base may be easily removed. Simply lift out the receiving tray and the delivery chute and brush off the crumbs.

The heat reflector tray, located beneath the conveyor, should be removed and cleaned daily.

The Teflon coated conveyor belt should be wiped clean daily. This can be done by running the conveyor and wiping it with a side-to-side motion. **CAUTION: BOTH HEAT CONTROLS MUST BE OFF WHEN CLEANING CONVEYOR BELT.**

## SCHEMATIC



## LIMITED WARRANTY FOR COMMERCIAL PRODUCTS

### LIMITED WARRANTY

Savory LLC, ("Savory") warrants this product to be free from defects in material and workmanship for a period of:

- One (1) year from the date the product is installed or eighteen (18) months from the date of shipment from our facility, whichever comes first.
- Heating elements only – two (2) year warranty against burnout (excluding breakage) from date of shipment from our facility.
- Hot Food Server products only – one (1) year labor, two (2) years parts from the date of shipment from our facility.

During the warranty period, Savory shall, at Savory's option, repair, or replace parts determined by Savory to be defective in material or workmanship, and with respect to services, shall re-perform any defective portion of said services. The foregoing shall be the sole obligation of Savory under this Limited Warranty with respect to the equipment, products, and services. With respect to equipment, materials, parts and accessories manufactured by others, Savory's sole obligation shall be to use reasonable efforts to obtain the full benefit of the manufacturer's warranties. Savory shall have no liability, whether in contract, tort, negligence, or otherwise, with respect to non-Savory manufactured products.

### WHO IS COVERED

This Limited Warranty is available only to the original purchaser of the product and is not transferable.

### EXCLUSIONS FROM COVERAGE

- Repair or replacement of parts required because of misuse, improper care or storage, negligence, alteration, accident, use of incompatible supplies or lack of specified maintenance shall be excluded
- Normal maintenance items, including but not limited to, light bulbs, fuses, gaskets, O-rings, interior and exterior finishes, lubrication, delimiting, broken glass, etc.
- Failures caused by improper or erratic voltages
- Improper or unauthorized repair
- Changes in adjustment and calibration after ninety (90) days from equipment installation date
- This Limited Warranty will not apply to any parts subject to damage beyond the control of Savory, or to equipment which has been subject to alteration, misuse or improper installation, accidents, damage in shipment, fire, floods, power changes, other hazards or acts of God that are beyond the control of Savory.
- This Limited Warranty does not apply, and shall not cover any products or equipment manufactured or sold by Savory when such products or commercial equipment is installed or used in a residential or non-commercial application. Installations not within the applicable building or fire codes render this Limited Warranty and any responsibility or obligations associated therein null and void. This includes any damage, costs, or legal actions resulting from the installation of any Savory commercial cooking equipment in a non-commercial application or installation, where the equipment is being used for applications other than those approved for by Savory.

### LIMITATIONS OF LIABILITY

The preceding paragraphs set forth the exclusive remedy for all claims based on failure of, or defect in, products or services sold hereunder, whether the failure or defect arises before or during the warranty period, and whether a claim, however instituted, is based on contract, indemnity, warranty, tort (including negligence), strict liability, implied by statute, common-law or otherwise, and Savory its servants and agents shall not be liable for any claims for personal injuries, incidental or consequential damages or loss, howsoever caused. Upon the expiration of the warranty period, all such liability shall terminate. THE FOREGOING WARRANTIES ARE EXCLUSIVE AND IN LIEU OF ALL OTHER WARRANTIES, WHETHER WRITTEN, ORAL, IMPLIED OR STATUTORY. NO IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR PARTICULAR PURPOSE SHALL APPLY. SAVORY DOES NOT WARRANT ANY PRODUCTS OR SERVICES OF OTHERS.

### REMEDIES

The liability of Savory for breach of any warranty obligation hereunder is limited to: (i) the repair or replacement of the equipment on which the liability is based, or with respect to services, re-performance of the services; or (ii) at Savory's option, the refund of the amount paid for said equipment or services.

Any breach by Savory with respect to any item or unit of equipment or services shall be deemed a breach with respect to that item or unit or service only

### WARRANTY CLAIM PROCEDURE

Customer shall be responsible to:

- Immediately advise the Dealer or Savory's Authorized Service Agent of the equipment serial number and the nature of the problem.
- Verify the problem is a factory responsibility. Improper installation or misuse of equipment, are not covered under this Limited Warranty.
- Cooperate with the Service Agency so that warranty service may be completed during normal working hours.
- Travel Time not to exceed two hours and mileage not to exceed one hundred (100) miles.
- Portable equipment weighting less than ninety (90) pounds must be delivered to the Service Agent at Customer's expense.

### GOVERNING LAW

This Limited Warranty shall be governed by the laws of the state of Delaware, USA, excluding their conflicts of law principles. The United Nations Convention on Contracts for the International Sale of Goods is hereby excluded in its entirety from application to this Limited Warranty

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