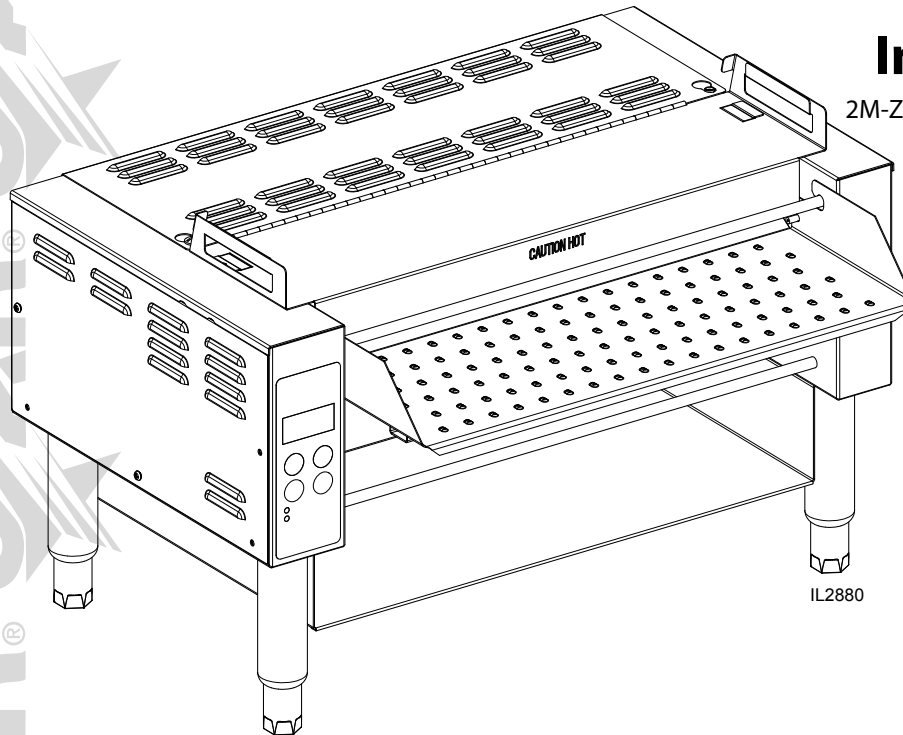


STAR[®] **ROLLING** **TORTILLA WARMER**

MODEL
RTW14M, RTW14E
RTW20M, RTW20E
**Installation and
Operation
Instructions**

2M-Z19213 Rev. - 7/18/2014



RTW20E
(shown with optional shelf)

SAFETY SYMBOL



These symbols are intended to alert the user to the presence of important operating and maintenance instructions in the manual accompanying the appliance.

RETAIN THIS MANUAL FOR FUTURE REFERENCE NOTICE

Using any part other than genuine Star factory supplied parts relieves the manufacturer of all liability.

Star reserves the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.

Due to periodic changes in designs, methods, procedures, policies and regulations, the specifications contained in this sheet are subject to change without notice. While Star Manufacturing exercises good faith efforts to provide information that is accurate, we are not responsible for errors or omissions in information provided or conclusions reached as a result of using the specifications. By using the information provided, the user assumes all risks in connection with such use.

MAINTENANCE AND REPAIRS

Contact your local authorized service agent for service or required maintenance. Please record the model number, serial number, voltage and purchase date in the area below and have it ready when you call to ensure a faster service.

Model No. _____
Serial No. _____
Voltage _____
Purchase Date _____

Authorized Service Agent

Reference the listing provided with the unit

or

for an updated listing go to:

Website: www.star-mfg.com
E-mail Service@star-mfg.com
Telephone: (800) 807-9054 Local (314) 781-2777

Service Help Desk

Business Hours: 8:00 am to 4:30 p.m. Central Standard Time

Telephone: (800) 807-9054 Local (314) 781-2777

Fax: (800) 396-2677 Local (314) 781-2714

E-mail Parts@star-mfg.com
Service@star-mfg.com
Warranty@star-mfg.com

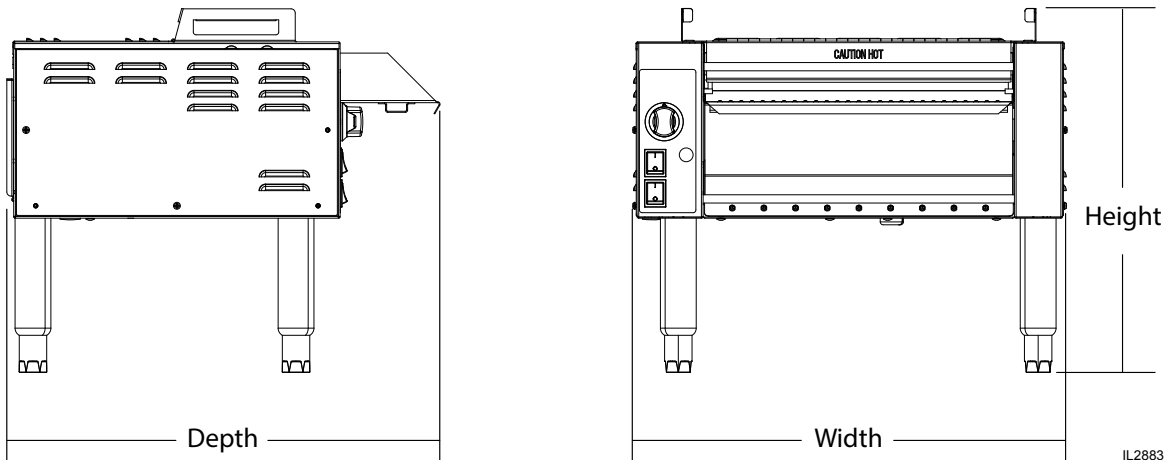
Website: www.star-mfg.com

Mailing Address: Star International Holdings Inc., Company
10 Sunnen Drive
St. Louis, MO 63143
U.S.A

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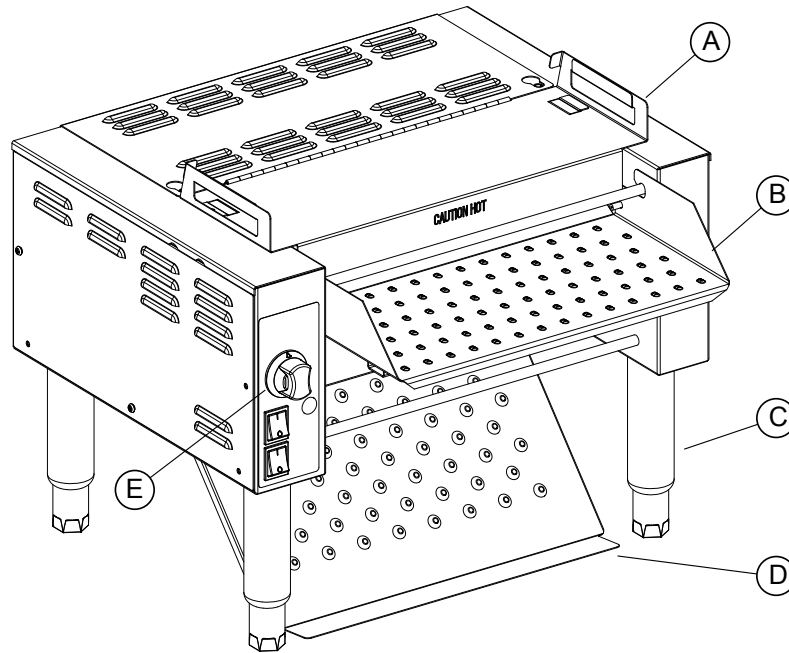
SPECIFICATIONS



IL2883

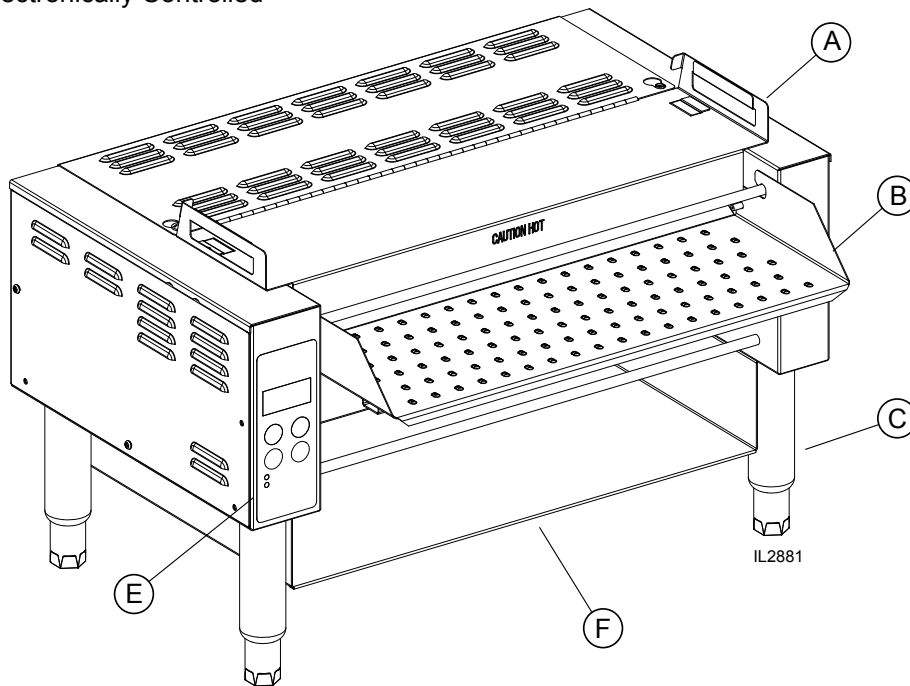
Model	Voltage	Hz	Ph	Amps	Watts	Powercord	Dimensions			Warming Surface Width
							Hieght	Width	Depth	
RTW14E	120V	60	1	10.8	1300	5-15P	16.5"	19.6875"	19.5"	14.13" (35.9 cm)
	240V	60	1	5.9	1426	6-15P				
RTW14M	120V	60	1	10.4	1246	5-15P		25.1875"	19.5"	19.83" (49.8 cm)
RTW20E	208V	60	1	8.6	1780	6-15P				
	RTW20M	240V	60	1	9.4	2247	6-15P	16.5"	19.5"	14.13" (35.9 cm)
208V		60	1	8.2	1705	6-15P				
RTW20M	240V	60	1	8.8	2122	6-15P	16.5"	19.5"	14.13" (35.9 cm)	
	208V	60	1	8.2	1705	6-15P				

FEATURES & BENIFITS



Manually Controlled

Electronically Controlled



A	TOP COVER ASSY	Covers the rollers
B	INFEED SHELF ASSY	Allows easy and safe feeding of tortillas
C	LEG	Keeps unit firmly in place
D	SLIDE	ACCESSORY: Removable chute returns product for easy access
E	CONTROL PANEL	Turns unit on/off, Temperture settins
F	SHELF	ACCESSORY: Shelf to catch tortilla once warmed

GENERAL INFORMATION



This equipment is designed and sold for commercial use only by personnel trained and experienced in its operation and is not sold for consumer use in and around the home nor for use directly by the general public in food service locations.

Before using your new equipment, read and understand all the instructions & labels associated with the unit prior to putting it into operation. Make sure all people associated with its use understand the units operation & safety before they use the unit.

INSPECTION

UN-CRATING AND INSPECTING

Unpack the unit and components from the shipping container. Remove all visible packing material and those from inside the cooking chamber. If damage is discovered, file a claim immediately with the carrier that handled the shipment. Do not operate the unit if it was damaged during shipping. All shipping containers should be checked for freight damage both visible and concealed. This unit has been tested and carefully packaged to insure delivery of your unit in perfect condition. If equipment is received in damaged condition, either apparent or concealed, a claim must be made with the delivering carrier.

Concealed damage or loss - if damage or loss is not apparent until after equipment is unpacked, a request for inspection of concealed damage must be made with carrier within 15 days. Be certain to retain all contents plus external and internal packaging materials for inspection. The carrier will make an inspection and will supply necessary claim forms.

ELECTRICAL CONNECTION

Disconnect the unit from the power source before installing or removing any parts.

Be absolutely sure that the ground connection for the receptacle is properly wired.

Do not connect equipment to power without proper ground connections. Improper grounding may result in personal injury or death.

CAUTION

Allow enough space around the toaster for adequate ventilation. Do not operate the unit without the crumb tray properly positioned. Overheating and poor toasting may occur. Read all labels on the unit and follow their instructions.



WARNING

Before making any electrical connection to this unit, check that the power supply is adequate for the voltage, amperage and requirements stated on the rating plate. A wiring diagram is included.



WARNING

DO NOT CUT OR REMOVE THIS PLUG OR THE GROUNDING PRONG FROM THE PLUG. FAILURE TO COMPLY MAY RESULT IN DEATH OR SERIOUS INJURY.



WARNING

CONNECT/PLUG UNIT INTO DEDICATED A. C. LINE ONLY SPECIFIED ON THE DATA PLATE OF THE UNIT.



CAUTION

SOME SURFACES ARE EXTREMELY HOT DURING OPERATION AND CARE SHOULD BE TAKEN WHILE USING THIS UNIT.

ASSEMBLY AND INSTALLATION

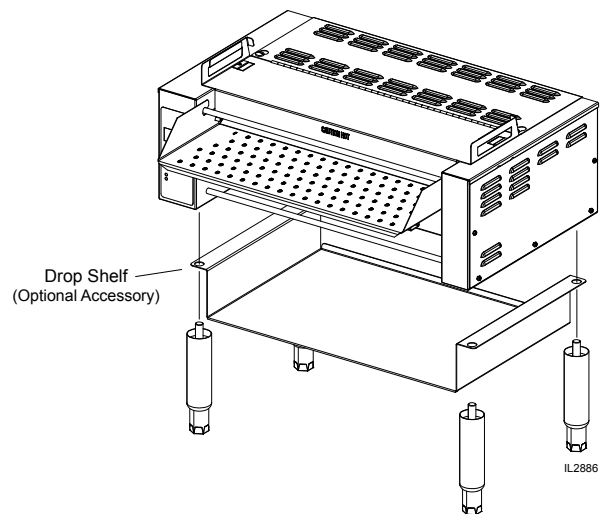
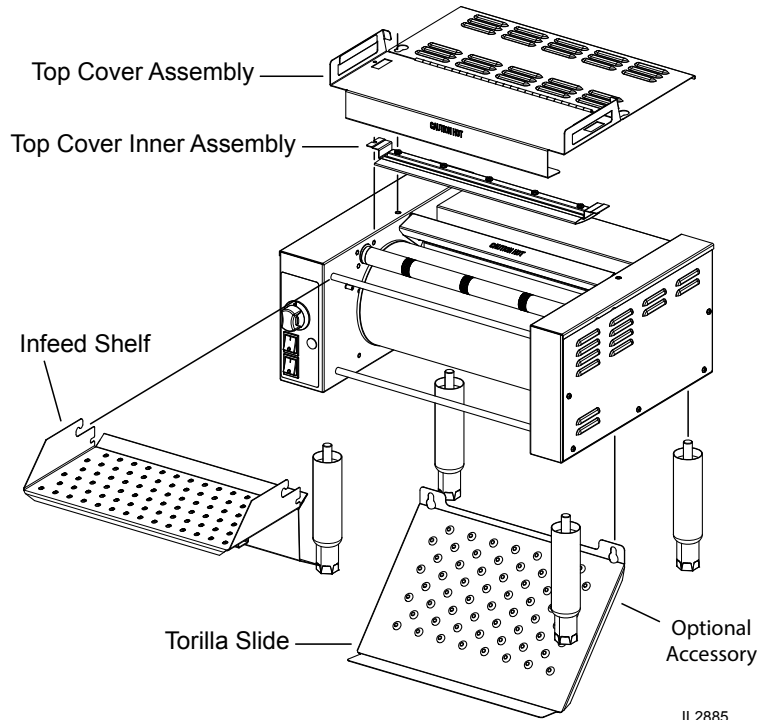
The unit was shipped fully assembled and ready to plug into a standard outlet specified for its voltage and amp draw. If improper electrical supply is determined, contact a qualified electrician prior to using the unit. Removal and replacement of the power cord and plug voids the warranty. For assistance, contact your local authorized service agent for service or required maintenance.

1. Place the unit in its operating location.
2. Wipe down the exterior with a damp cloth.
3. Install the legs
4. Place the Infeed Shelf into position.
5. Place the Top Cover Inner Assy in position, followed by the Top Cover Assy.

ACCESSORIES

Tortilla Slide: Hang the slide using the studs on the bottom of the unit.

Drop Shelf: Install the shelf by using the legs to hold the shelf in place.



DAILY OPERATION ELECTRONIC

CHANGING TEMPERATURE

1. Push and hold the "SET TEMP" button for three seconds.
2. The display will flash the current top temperature setting.
3. Using the ↑ and ↓ adjust the drum heat to desired temperature (increments of 10°)
4. Press the "SET TEMP" button again to change the IR heat setting.
5. Using the ↑ and ↓ adjust the IR heating setting (0 – 10).
6. Press the "SET TEMP" button again to save the settings and exit program mode.

CHANGING DRUM SPEED

1. Push and hold the ↑ and ↓ for three seconds
2. Using the ↑ and ↓ adjust the motor speed to the desired setting (1 through 99)
3. Press the "SET TEMP" button to exit the program

CHECK TEMPERATURE SETTING

1. Press the "SET TEMP" button to check the platen temperature.

CLEAN MODE

1. Press the "CLEAN" button to enter the clean mode
 - a. Elements will be turned OFF and the drum will continue to turn
 - b. The screen will flash CLEAN and WAIT.
 - c. When the drum has lowered to a safe temperature the screen will flash CLEAN and READY.
2. Press the "ON/OFF" button to exit the clean mode.

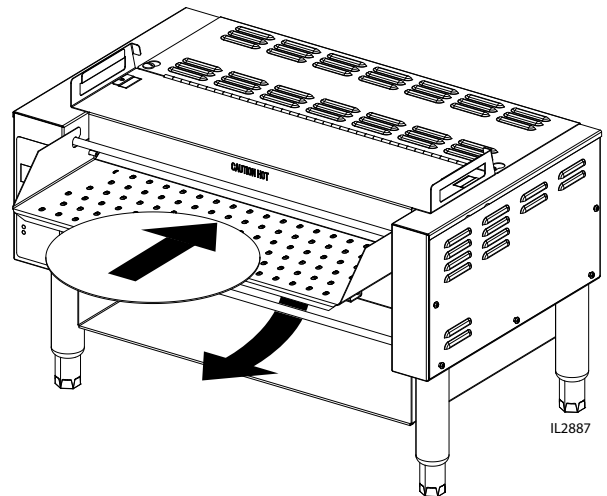
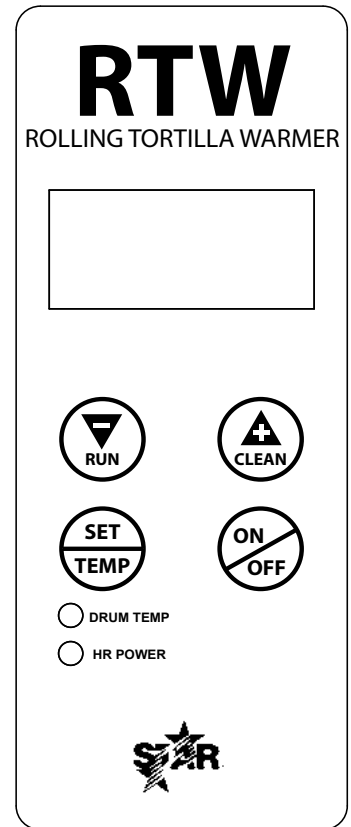
WARMING PROCEDURES

1. For best results, allow the unit to pre-heat for 30 minutes before using.
2. Place your tortilla onto the Infeed Shelf and slide it into drum.
3. Your warm tortilla will exit the bottom of the unit.



CAUTION

This unit is designed to warm dry flexible products only. **DO NOT** attempt to run wet loose material through the unit.



Above: Shown with Optional Drop Shelf

WARMING PROCEDURES

1. Turn the unit "ON" by turning the Drum "ON"
2. Turn the Top Heat "ON"
3. Set Heat to: 500°F
4. For best results, allow the unit to pre-heat for 30 minutes before using.
5. Place your tortilla onto the Infeed Shelf and slide around the drum.
6. Your warm tortilla will exit the bottom of the unit.

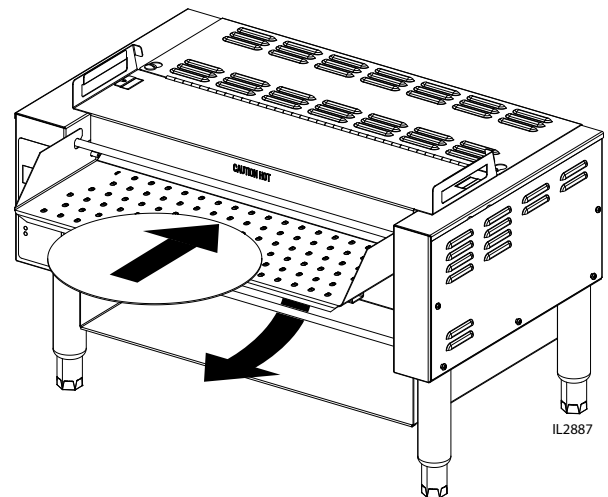
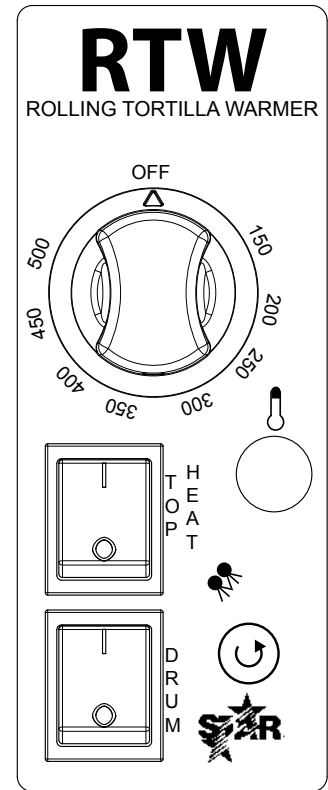
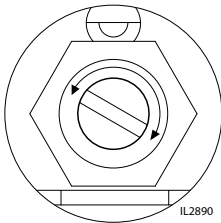


CAUTION

This unit is designed to warm dry flexible products only.
DO NOT attempt to run wet loose material through the unit.

CHANGING DRUM SPEED

1. Remove the plug on the bottom on the control side.
2. Using a flat screwdriver, adjust the potentiometer to increase or decrease the drum speed.
3. Reinstall the plug.



Above: Shown with Optional Drop Shelf

CLEANING

Preventive maintenance for your unit consists of the following recommended cleaning procedures. To keep your tortilla roller in top operating condition, these steps should be performed daily or weekly as indicated.

Daily Cleaning

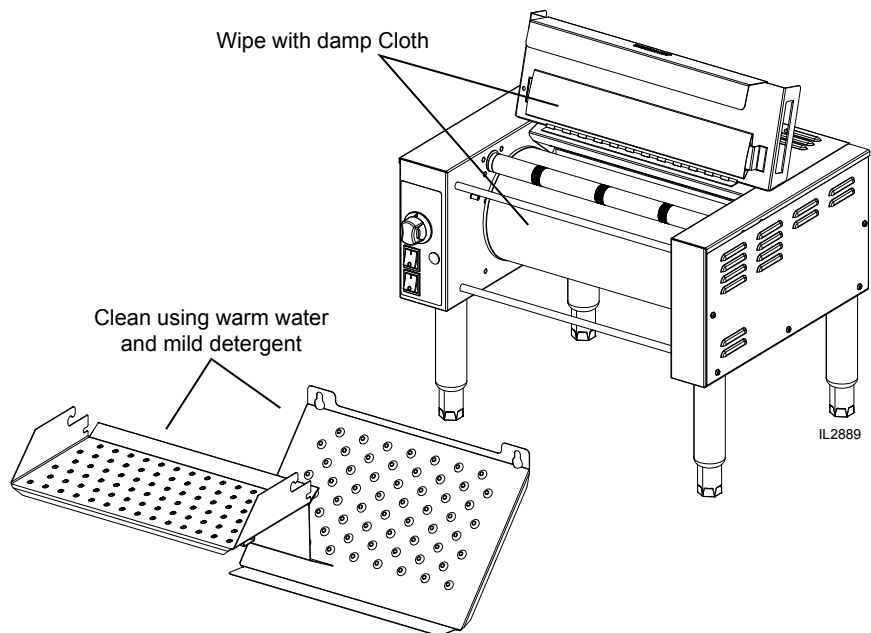
1. Press and hold the CLEAN button to enter cleaning mode.
 - a. The screen will flash "CLEAN" "WAIT" while the unit cools down to a safe temperature.
 - b. The screen will flash "CLEAN" "READY" when the unit has cooled to a safe temperature.
2. Remove the Top Cover Inner assembly and wipe it down with a damp cloth.
3. Remove the Infeed Shelf & (optional) Slide and wash using warm water and mild detergent.
4. Wipe the drum using a damp cloth.
5. Reassemble the parts previously removed.



**DO NOT IMMERSE OR LET THE UNIT STAND IN WATER.
DO NOT HOSE DOWN THE UNIT OR THE TABLE/COUNTER IF THE
WARNING UNIT IS ON THE TABLE/COUNTER.**



**CAUTION DO NOT use caustic cleaners on any surface of the unit, or Teflon Sheet
KEEP AWAY FROM RUNNING WATER.**



MAINTENANCE PROCEDURES

A. Replacing the Fan Motor

1. **DISCONNECT UNIT FROM POWER SOURCE**
2. Remove the screws holding the rear panel and lower the panel.
3. Remove the (4) screws holding the fan motor and fan guard.
4. Unplug the power supply cord from the fan motor.
5. Put replacement motor and existing fan guard in place and secure with previously removed hardware.
6. Reconnect power supply cord to fan motor.
7. Secure the rear panel using hardware previously removed.

B. Replacing the Belt Drive Motor

1. **DISCONNECT UNIT FROM POWER SOURCE**
2. Remove the right side panel
3. Remove sprocket & chain from drive motor.
4. Remove the rear panel
5. Disconnect the tachometer connection on the top of the drive motor.
5. Disconnect drive motor wire connection from speed control.
6. Remove the (4) screws securing drive motor to gear motor mount
7. Remove the drive motor out of the rear of the unit.
8. Install the new Drive Motor to the existing Gear Motor Mount using existing hardware
9. Connect the new drive motor to speed control.
10. Reconnect the tachometer to the top of the drive motor.
11. Connect Drive Motor Sprocket & Chain make sure it's lined up with the Driven Sprocket
12. Install Side & Rear Panels

NOTE The two sprockets should line up parallel with each other, so the chain does not twist any during operation. Also the hub gets installed closets to the motor.

C. Clean the Air Intake (Once A Week)

1. **DISCONNECT UNIT FROM POWER SOURCE.**
2. Use a vacuum cleaner and or a damp cloth to clean the air intake.

D. Lubricate the Chain & Sprockets (Every 6 Months)

1. **DISCONNECT UNIT FROM POWER SOURCE.**
2. Remove right side panel exposing chain drive.
3. While wearing rubber gloves and using an extreme pressure, synthetic chain lubricant with a temperature range up to 400°F (204°C) lubricate chain and sprockets. Apply liberally. This grease is available as part no. 1L-Z12397 .
4. Replace side panel, Reconnect power source and test unit.

Visit our Website at: www.star-mfg.com

Email: service@star-mfg.com

THOROUGHLY INSPECT YOUR UNIT ON ARRIVAL

This unit has been tested for proper operation before leaving our plant to insure delivery of your unit in perfect condition. However, there are instances in which the unit may be damaged in transit. In the event you discover any type of damage to your product upon receipt, you must immediately contact the transportation company who delivered the item to you and initiate your claim with same. If this procedure is not followed, it may affect the warranty status of the unit.

LIMITED EQUIPMENT WARRANTY

All workmanship and material in Star products have a one (1) year limited warranty on parts & labor in the United States and Canada. Such warranty is limited to the original purchaser only and shall be effective from the date the equipment is placed in service. Star's obligation under this warranty is limited to the repair of defects without charge, by the factory authorized service agency or one of its sub-agencies. Models that are considered portable (*see below*) should be taken to the closest Star service agency, transportation prepaid.

- > Star will not assume any responsibility for loss of revenue.
- > On all shipments outside the United States and Canada, see International Warranty.
- * The warranty period for the JetStar six (6) ounce & Super JetStar eight (8) ounce series popcorn machines is two (2) years.
- * The warranty period for the Chrome-Max Griddles is five (5) years on the griddle surface. See detailed warranty provided with unit.
- * The warranty period for Teflon/Dura-Tec coatings is one year under normal use and reasonable care. This warranty does not apply if damage occurs to Teflon/Dura-Tec coatings from improper cleaning, maintenance, use of metallic utensils, or abrasive cleaners. This warranty does not apply to the "non-stick" properties of such materials.
- > This warranty does not apply to "Special Products" but to regular catalog items only. Star's warranty on "Special Products" is six (6) months on parts and ninety (90) days on labor.
- > This warranty does not apply to any item that is disassembled or tampered with for any purpose other than repair by a Star Authorized Service Center or the Service Center's sub-agency.
- > This warranty does not apply if damage occurs from improper installation, misuse, wrong voltage, wrong gas or operated contrary to the Installation and Operating instructions.
- > This warranty is not valid on Conveyor Ovens *unless* a "start-up/check-out" has been performed by a Factory Authorized Technician.

PARTS WARRANTY

Parts that are sold to repair out of warranty equipment are warranted for ninety (90) days. The part only is warranted. Labor to replace the part is chargeable to the customer.

SERVICES NOT COVERED BY WARRANTY

- | | |
|--|---|
| 1. Travel time and mileage rendered beyond the 50 mile radius limit | 10. Voltage conversions |
| 2. Mileage and travel time on portable equipment (<i>see below</i>) | 11. Gas conversions |
| 3. Labor to replace such items that can be replaced easily during a daily cleaning routine, ie; removable kettles on fryers, knobs, grease drawers on griddles, etc. | 12. Pilot light adjustment |
| 4. Installation of equipment | 13. Miscellaneous adjustments |
| 5. Damages due to improper installation | 14. Thermostat calibration and by-pass adjustment |
| 6. Damages from abuse or misuse | 15. Resetting of circuit breakers or safety controls or reset buttons |
| 7. Operated contrary to the Operating and Installation Instructions | 16. Replacement of bulbs |
| 8. Cleaning of equipment | 17. Replacement of fuses |
| 9. Seasoning of griddle plates | 18. Repair of damage created during transit, delivery, & installation OR created by acts of God |

PORTABLE EQUIPMENT

Star will not honor service bills that include travel time and mileage charges for servicing any products considered "Portable" including items listed below. These products should be taken to the Service Agency for repair:

- * The Model 510FD Fryer.
- * The Model J4R, 4 oz. Popcorn Machine.
- * The Model 518CMA & 526CMA Cheese Melter.
- * The Model 12MC & 15MC & 18MCP Hot Food Merchandisers.
- * The Model 12NCPW & 15NCPW Nacho Chip/Popcorn Warmer.
- * All Hot Dog Equipment **except Roller Grills & Drawer Bun Warmers.**
- * All Nacho Cheese Warmers **except Model 11WLA Series Nacho Cheese Warmer.**
- * All Condiment Dispensers **except the Model HPDE, & SPDE Series Dispenser.**
- * All Specialty Food Warmers **except Model 130R, 11RW Series, and 11WSA Series.**
- * All QCS/RCS Series Toasters **except Model QCS3 & RCS3 Series.**

ALL:

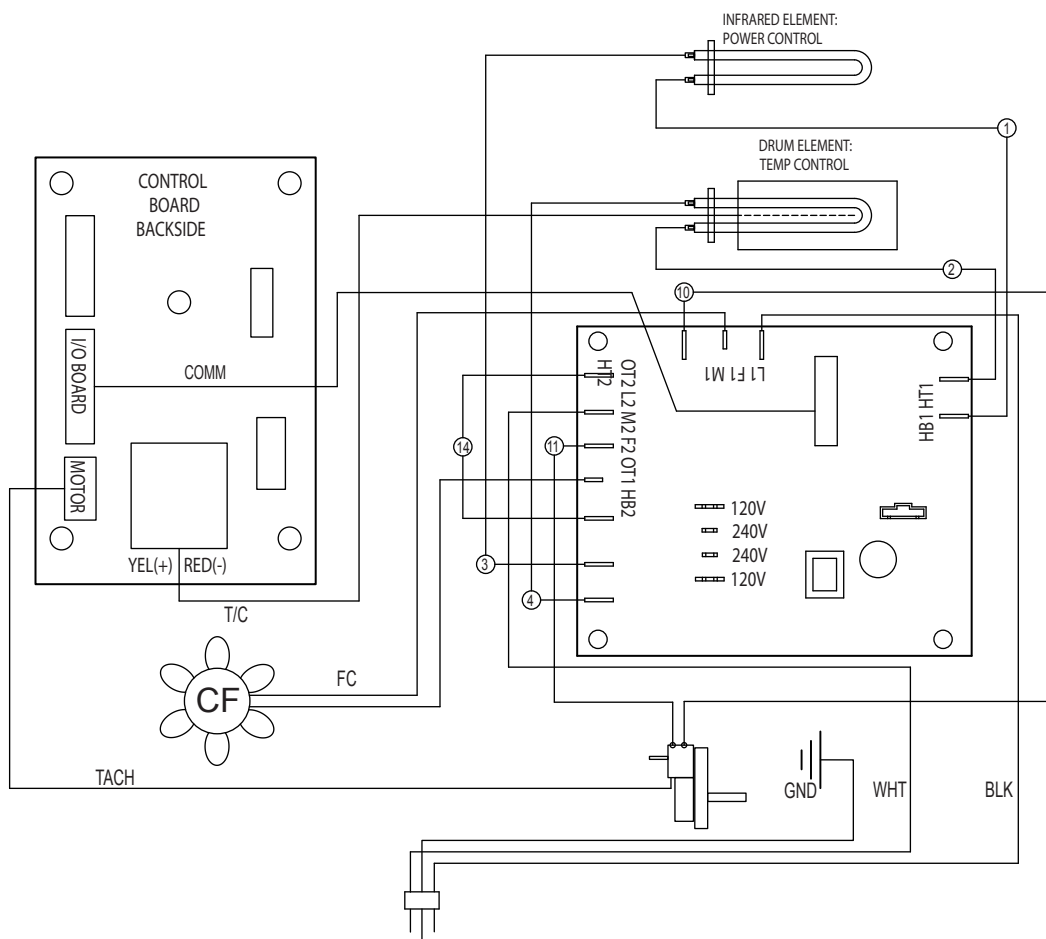
- * Pop-Up Toasters
- * Butter Dispensers
- * Pretzel Merchandisers
- * Pastry Display Cabinets
- * Nacho Chip Merchandisers
- * Accessories of any kind
- * Sneeze Guards
- * Pizza Ovens
- * Heat Lamps
- * Pumps

The foregoing warranty is in lieu of any and all other warranties expressed or implied and constitutes the entire warranty.

FOR ASSISTANCE

Should you need any assistance regarding the Operation or Maintenance of any Star equipment; write, phone, fax or email our Service Department. In all correspondence mention the Model number and the Serial number of your unit, and the voltage or type of gas you are using.

WIRING DIAGRAMS



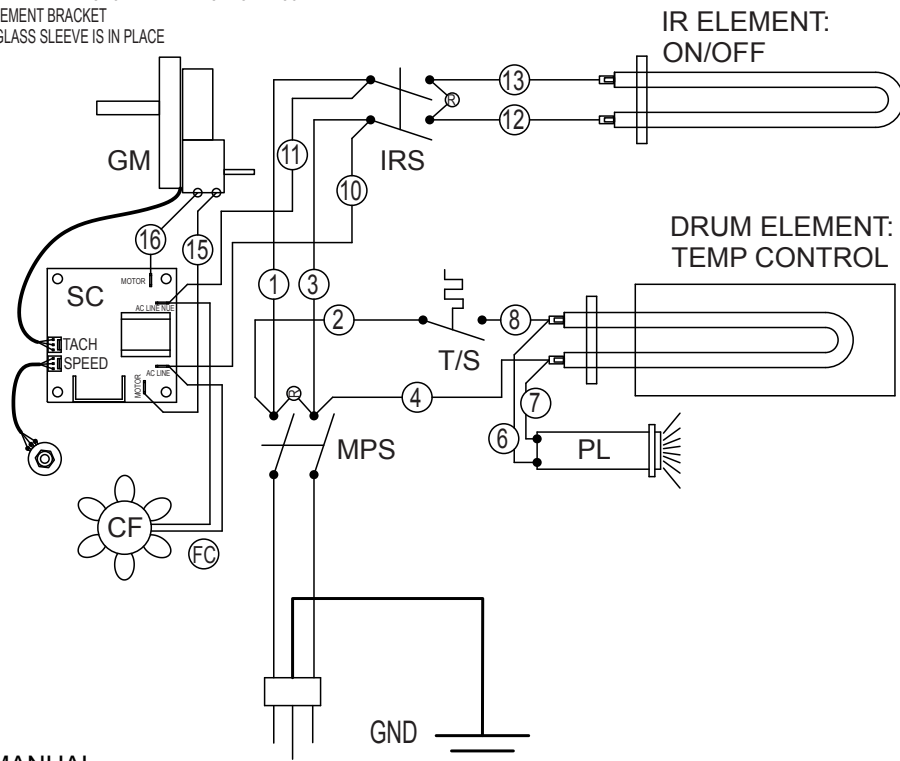
WIRING DIAGRAM RTW-E

2M-Z18733

NOTES:

1. HOLD BACK-UP NUT WHEN TIGHTENING ELEMENT TERMINALS TO PREVENT TWISTING THE COLD PIN
2. MAKE CERTAIN THAT BULB IS CLAMPED TO ELEMENT BRACKET
3. MAKE CERTAIN THAT CAPILLARY TUBE FIBERGLASS SLEEVE IS IN PLACE

- CF: COOLING FAN
- GM: GEARMOTOR
- IRS: INFRARED SWITCH
- MPS: MAIN POWER SWITCH
- PL: PILOT LIGHT
- T/S: THERMOSTAT
- FC: FAN CORD (WIRES NOT MARKED)

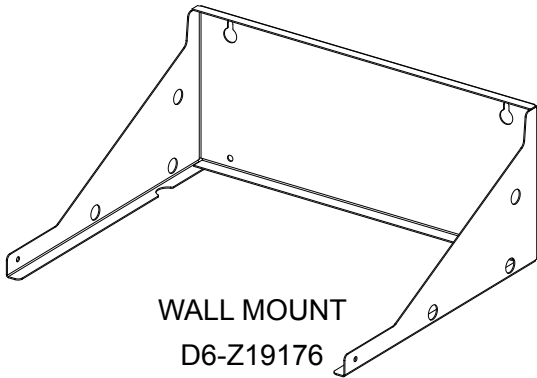


WIRING DIAGRAM RTW-MANUAL

2M-Z18734

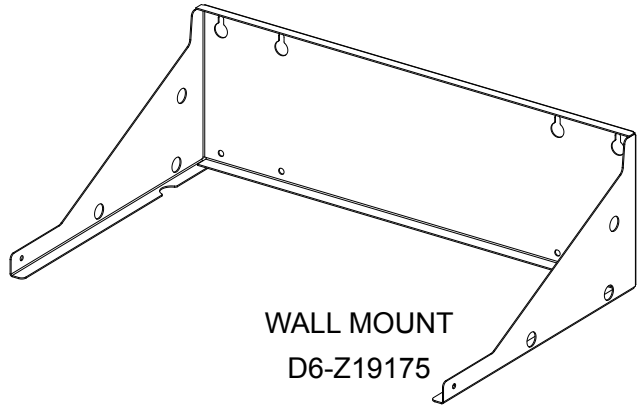
ACCESSORIES

RTW14

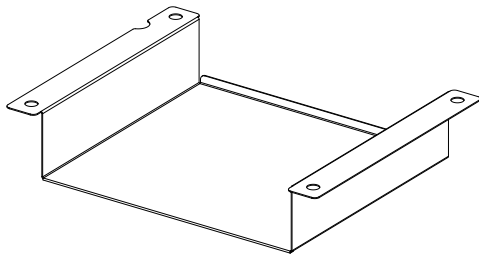


WALL MOUNT
D6-Z19176

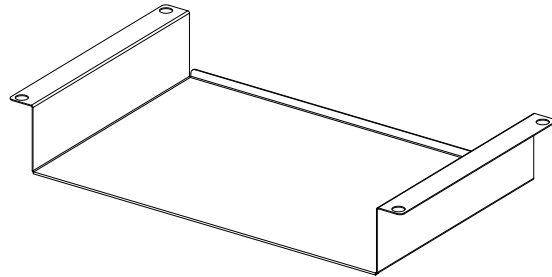
RTW20



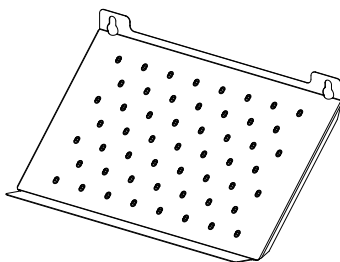
WALL MOUNT
D6-Z19175



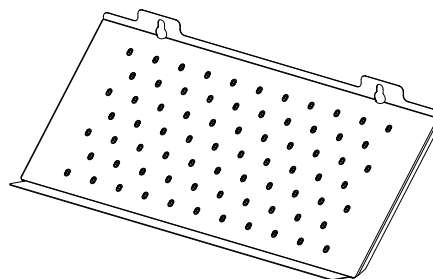
SHELF
D6-Z19189 (used with legs) shown
D6-Z19190 (used with wall mount)



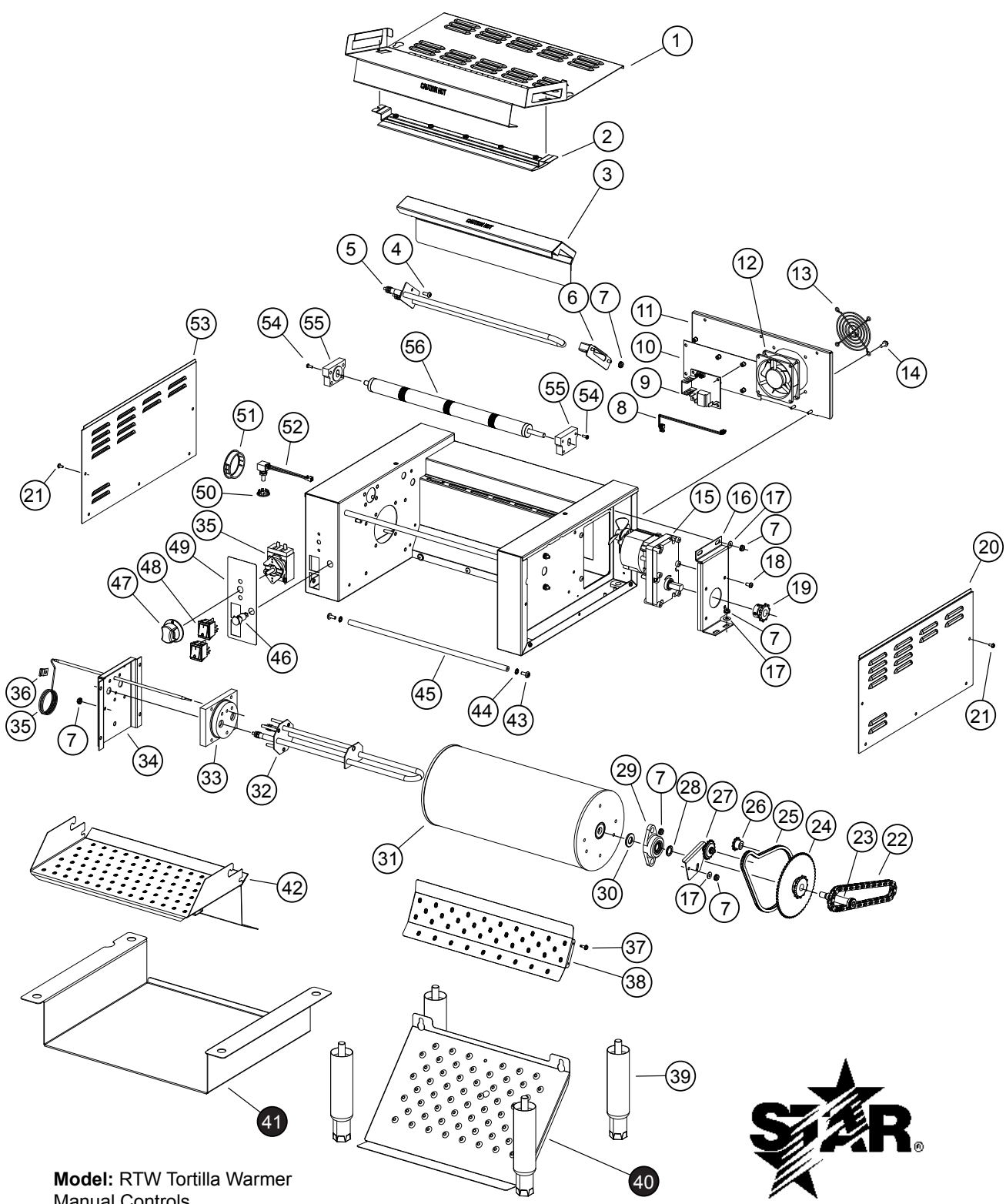
SHELF
D6-Z19105 (used with wall mount) shown
D6-Z19188 (used with legs)



SLIDE
D6-Z18679



SLIDE
D6-Z18886



Model: RTW Tortilla Warmer
Manual Controls



SK2811, Rev. - 9/05/14

2M-Z19213; Rolling Tortilla Warmer Manual

PARTS LIST

September 19, 2014, Rev. -

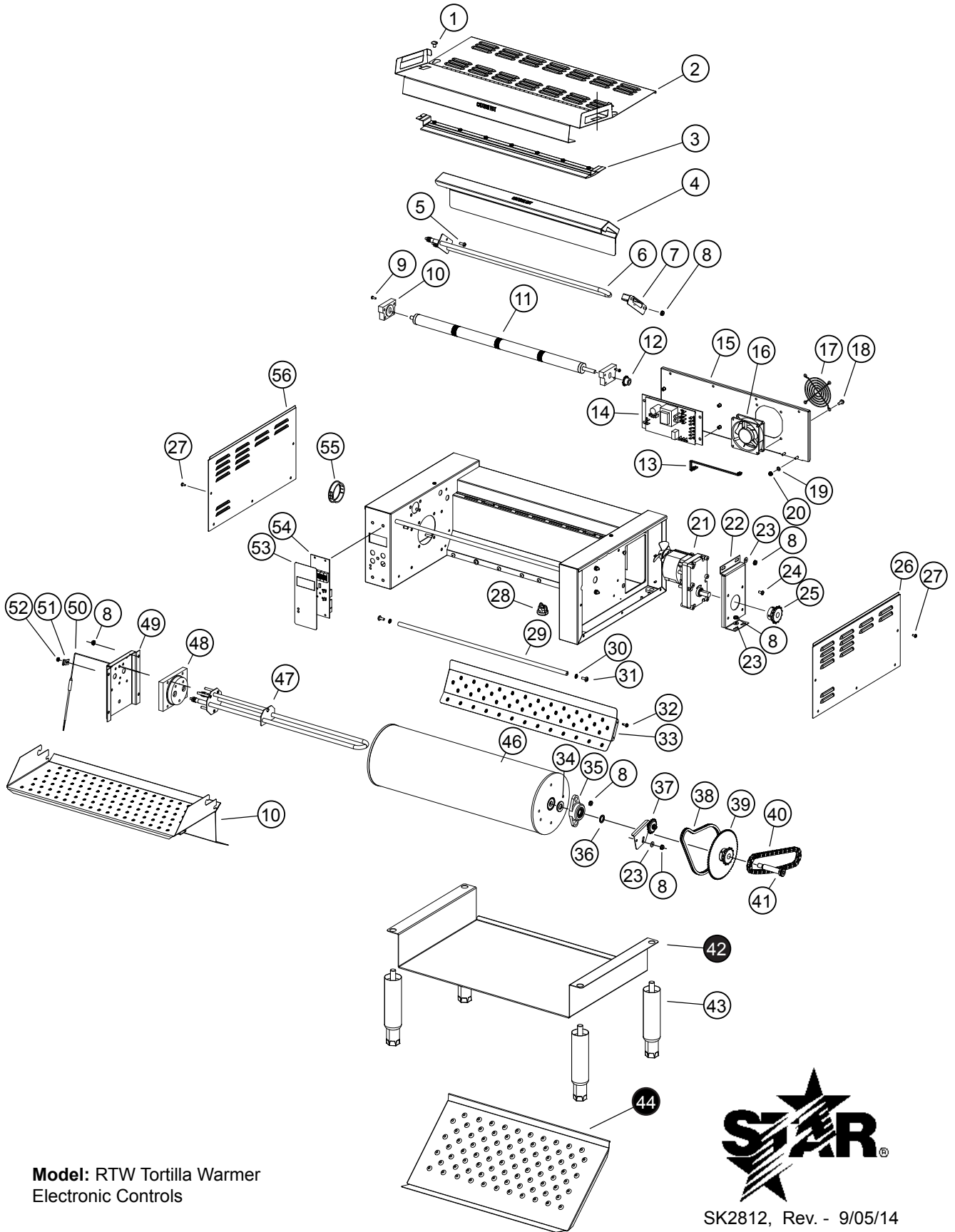
Model: RTW Mechanically Controlled Tortilla Warmer				
Fig No	Part Number	Qty	Description	Application
1	D6-RTW010	1	TOP COVER ASSY RTW14	RTW14
	D6-RTW011		TOP COVER ASSY RTW20	RTW20
2	D6-RTW007	1	TOP COVER INNER ASSY 14	RTW14
	D6-RTW017		TOP COVER INNER ASSY 20	RTW20
3	D6-RTW003	1	IR ELEMENT SHIELD ASSY	
4	2C-1513	1	SCREW 10-24X1/2 RHP SS	
5	2N-Z18560	1	RTW ELEMENT 14 IR 120M	RTW14M
	2N-Z18564		RTW ELEMNT 20IR 208M/240E	RTW20M-208
	2N-Z18566		RTW ELEMENT 20 IR 240M	RTW20M-240
6	D6-Z18662	1	IR ELEMENT SUPPORT-LOOP	
7	2C-Z6929	25	10-24 KEPS NUT S.S.	
8	2J-Z19099	1	ENCODER CABLE MAN CONTRL	
9	2J-Z19096	1	SPEED CONTROL 115V	RTW14M
	2J-Z19097		SPEED CONTROL 230V	RTW20M
10	D6-Z20000	1	CONTROL BRACKET RTW	
11	D6-Z18686	1	REAR CONTROL COVER RTW14	RTW14M
	D6-Z19061		REAR CONTROL COVER RTW20	RTW20
12	2U-Z18557	1	FAN,AXIAL-80mm 120V	RTW14M
	2U-Z18558		FAN,AXIAL-80mm 230V	RTW20M
13	2R-Z18593	1	FAN GUARD-80MM	
14	2C-Z9632	4	10-32 X 1/2 SCREW FZA	
15	2U-Z18652	1	GEARMOTOR, TW-120V	RTW14M
	2U-Z18653		GEARMOTOR, TW-240V	RTW20M-208/240V
16	D6-Z18669	1	GEARMOTOR MOUNT	
17	2C-1810	15	WASHER 3/16 BURR STL NP	
18	2C-1505	4	SCREW 10-32X3/8 ST RH NP	
19	2P-Z18598	1	SPROCKET 35B10X1/2	
20	D6-Z18437	1	SIDE PANEL, RIGHT	
21	2C-200004	36	SCREW 6-32X5/16 THP SS	
22	2P-Z18602	1	CHAIN #35 18" 48 LINKS	
23	2C-Z18671	1	SCREW, SHOULDER 1/2x2	
24	2P-Z18416	1	DOUBLE SPROCKET ASSY	
25	2P-Z18419	1	CHAIN #25 18.5" 74 LINKS	
26	2P-Z8779	1	SPROCKET 25P-11T .313 ID	
27	D6-RTW004	1	IDLER ASSY - RTW	
28	2P-Z18422	1	THRUST WASHER HI-TEMP	
29	2P-Z18417	1	FLANGE BEARING, 1/2"	
30	2P-Z18423	1	THRUST WASHER HI-TEMP	
31	2D-Z19101	1	DRUM RTW14 COATED	RTW14
	2D-Z19102		DRUM RTW20 COATED	RTW20

PARTS LIST

September 19, 2014, Rev. -

Model: RTW Mechanically Controlled Tortilla Warmer				
Fig No	Part Number	Qty	Description	Application
32	2N-Z18561	1	RTW ELEMENT 14 DRUM 120	RTW14
	2N-Z18567		RTW ELEMENT 20 DRUM 240	RTW20
33	D6-Z18670	1	DRUM BEARING-MAN.	
34	D6-Z18661	1	DRUM ELEMENT SUPPORT	
35	2T-Z15211	1	T-STAT 550F K-TYPE	
36	2C-Z13630	1	HALF CLAMP, .250 DIA.	
37	2C-Z6925	4	SCREW #8X1/2 HEXW B SS	
38	D6-Z18666	1	REAR TORTILLA SLIDE 14	RTW14
	D6-Z18889		REAR TORTILLA SLIDE 20	RTW20
39	2A-307628	4	LEG 6 ADJ 1/2-13 SS	
40	D6-Z18679	Accessory	TORTILLA SLIDE RTW14	RTW14
	D6-Z18886		TORTILLA SLIDE RTW20	RTW20
41	D6-Z19189	Accessory	RTW14 SHELF, w/LEGS	RWT14
	D6-Z19190		RTW14 SHELF, w/WALL MOUNT	
	D6-Z19188		RTW20 SHELF, w/LEGS	RWT20
	D6-Z19105		RTW20 SHELF, w/WALL MOUNT	
42	D6-RTW020	1	INFEED SHELF ASSY RTW14	RTW14
	D6-RTW021		INFEED SHELF ASSY RTW20	RTW20
43	2C-Z4063	4	SCREW 10-24X1/2 SS THP	
44	2C-1827	4	WASHER #10 EXT STL NP	
45	2A-Z18673	2	INFEED SUPPORT ROD RTW14	RTW14
	2A-Z18701		INFEED SUPPORT ROD RTW20	RTW20
46	2J-Y6690	1	PILOT LIGHT 240V	
47	D6-RTW005	1	KNOB ASSY - RTW	
48	2E-Z1858	2	SWITCH-LIGHTED	
49	2M-Z18520	1	LABEL, CONTROL TW MANUAL	
50	2P-Z1735	1	PLUG CAP 3/4	
51	2K-Y8571	1	BUSHING SNAP 2 1/8	
52	2J-Z19098	1	SPEED CONTROL POT 10KOHM	
53	D6-Z18436	1	SIDE PANEL, LEFT	
54	2C-1488	8	SCREW 6-32X3/8 RHP STL NP	
55	2P-Z18569	2	INFEED ROLLER BEARING	
56	2D-Z18600	1	INFEED ROLLER RTW14	RTW14
	2D-Z18601		INFEED ROLLER RTW20	RTW20
NI	2E-200375	1	CORD SET, 14/3 120V EZ10	RTW14
NI	2E-Z19137	1	CORDSET, 14/3 6-15 TERMS	RTW20
NI	WD-Z18734	--	WIRING DIAGRAM RTW-MAN	

2M-Z19213; Rolling Tortilla Warmer Manual



Model: RTW Tortilla Warmer
Electronic Controls



SK2812, Rev. - 9/05/14

PARTS LIST

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Model: RTW Electronically Controlled Tortilla Warmer				
Fig No	Part Number	Qty	Description	Application
1	2C-Z10075	2	SCREW-1/4-20X3/8 SS THS	
2	D6-RTW010	1	TOP COVER ASSY RTW14	RTW14
	D6-RTW011		TOP COVER ASSY RTW20	RTW20
3	D6-RTW007	1	TOP COVER INNER ASSY 14	RTW14
	D6-RTW017		TOP COVER INNER ASSY 20	RTW20
4	D6-RTW003	1	IR ELEMENT SHIELD ASSY 14	RTW14
	D6-RTW015		IR ELEMENT SHIELD ASSY 20	RTW20
5	2C-1513	1	SCREW 10-24X1/2 RHP SS	
6	2N-Z18559	1	RTW ELEMENT 14 IR 120E	RTW14E-120
	2N-Z18562		RTW ELEMENT 14 IR 240E	RTW14E-240
	2N-Z18564		RTW ELEMENT 20IR 208M/240E	RTW20E-240
	2N-Z18565		RTW ELEMENT 20 IR 208E	RTW20E-208
7	D6-Z18662	1	IR ELEMENT SUPPORT-LOOP	
8	2C-Z6929	25	10-24 KEPS NUT S.S.	
9	2C-1488	8	SCREW 6-32X3/8 RHP STL NP	
10	2P-Z18569	2	INFEED ROLLER BEARING	
11	2D-Z18600	1	INFEED ROLLER RTW14	RTW14
	2D-Z18601		INFEED ROLLER RTW20	RTW20
12	2P-Z8779	1	SPROCKET 25P-11T .313 ID	
13	2J-Z18765	1	ENCODER CABLE E-CONTROLS	
14	2E-Z17513	1	POWER BOARD	
15	D6-Z18686	1	REAR CONTROL COVER RTW14	RTW14
	D6-Z19061		REAR CONTROL COVER RTW20	RTW20
16	2U-Z18557	1	FAN,AXIAL-80mm 120V	RTW14E-120
	2U-Z18558		FAN,AXIAL-80mm 230V	RTW14E-240, RTW20E208/240
17	2R-Z18593	1	FAN GUARD-80MM	
18	2C-Z9632	4	10-32 X 1/2 SCREW FZA	
19	2C-Z18418	13	WASHER 3/16 X 3/8 SS	
20	2C-Z7165	9	NUT 8-32 HEX SS W/EXT WSH	
21	2U-Z18562	1	GEARMOTOR, TW-120V	RTW14E-120
	2U-Z18653		GEARMOTOR, TW-240V	RTW14E-240, RTW20E208/240
22	D6-Z18669	1	GEARMOTOR MOUNT	
23	2C-1810	8	WASHER 3/16 BURR STL NP	
24	2C-1505	4	SCREW 10-32X3/8 ST RH NP	
25	2P-Z18414	1	SPROCKET 35B13x1/2	
26	D6-Z18437	1	SIDE PANEL, RIGHT	
27	2C-200004	32	SCREW 6-32X5/16 THP SS	
28	2K-Y2968	1	BUSHING - HEYCO 7W-2	
29	2A-Z18673	2	INFEED SUPPORT ROD RTW14	RTW14
	2A-Z18701		INFEED SUPPORT ROD RTW20	RTW20
30	2C-1827	4	WASHER #10 EXT STL NP	

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PARTS LIST

September 19, 2014, Rev. -

Model: RTW Electronically Controlled Tortilla Warmer				
Fig No	Part Number	Qty	Description	Application
31	2C-Z4063	4	SCREW 10-24X1/2 SS THP	
32	D6-Z18666	1	REAR TORTILLA SLIDE 14	RTW14
	D6-Z18889		REAR TORTILLA SLIDE 20	RTW20
33	2C-Z6925	4	SCREW #8X1/2 HEXW B SS	
34	2P-Z18423	1	THRUST WASHER HI-TEMP	
35	2P-Z18417	1	FLANGE BEARING, 1/2"	
36	2P-Z18422	1	THRUST WASHER HI-TEMP	
37	D6-RTW004	1	IDLER ASSY - RTW	
38	2P-Z18419	1	CHAIN #25 18.5" 74 LINKS	
39	2P-Z18416	1	DOUBLE SPROCKET ASSY	
40	2P-Z18415	1	CHAIN #35 18.75" 50 LINKS	
41	2C-Z18671	1	SCREW, SHOULDER 1/2x2	
42	D6-Z19189	Accessory	RTW14 SHELF, w/LEGS	RWT14
	D6-Z19190		RTW14 SHELF, w/WALL MOUNT	
	D6-Z19188		RTW20 SHELF, w/LEGS	RWT20
	D6-Z19105		RTW20 SHELF, w/WALL MOUNT	
43	2A-307628	4	LEG 6 ADJ 1/2-13 SS	
44	D9-Z18679	Accessory	TORTILLA SLIDE RTW14	RWT14
	D9-Z18886		TORTILLA SLIDE RTW20	RWT20
45	D6-RTW020	1	INFEED SHELF ASSY RTW14	RTW14
	D6-RTW021		INFEED SHELF ASSY RTW20	RTW20
46	2D-Z19101	1	DRUM RTW14 COATED	RTW14
	2D-Z19102		DRUM RTW20 COATED	RTW20
47	2N-Z18561	1	RTW ELEMENT 14 DRUM 120	RTW14E-120
	2N-Z18563		RTW ELEMENT 14 DRUM 240	RTW14E-240
	2N-Z18567		RTW ELEMENT 20 DRUM 240	RTW20E
48	2P-Z18568	1	RTW BEARING TERMINAL END	
49	D6-Z18661	1	DRUM ELEMENT SUPPORT	
50	2J-Z18632	1	THERMOCOUPLE TYPE K	
51	2C-Z13630	1	HALF CLAMP, .250 DIA.	
52	2C-Z2594	8	NUT 6-32 HEX W STL NP	RTW20E
		6	NUT 6-32 HEX W STL NP	RTW14E
53	2M-Z18246	1	LABEL, CONTROL TW ELEC	
54	2J-Z17717	1	ELECTRONIC CONTROL SPEC	
55	2K-Y8571	1	BUSHING SNAP 2 1/8	
56	D6-Z18436	1	SIDE PANEL, LEFT	
NI	2E-200237	1	CORD SET, 14/3 120V EZ10	RTW14E-120
NI	2E-Z19137	1	CORDSET, 14/3 6-15 TERMS	RTW14E-240, RTW20E-208
NI	WD-Z18733	=	WIRING DIAGRAM RTW-ELEC	RTW20E-208

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