

# ELECTRIC COUNTERTOP CONVEYOR TOASTER

## Installation and Operating Instruction Manual



ECT-300

**300**  
SLICES  
PER  
HOUR

ECT-700

**700**  
SLICES  
PER  
HOUR



For California Customers

**WARNING:** Cancer and Reproductive Harm -  
[www.P65Warnings.ca.gov](http://www.P65Warnings.ca.gov)

Visit [www.winco.us.com](http://www.winco.us.com) for manuals in English & Spanish  
Visite [www.winco.us.com](http://www.winco.us.com) para ver manuales en inglés y español.

Model	Voltage	Frequency	Power	Amperage	Plug Type	Overall Dimensions			Weight
						Width	Depth	Height	
ECT-300	120V	50/60	1800W	15A	NEMA 5-15P	14-5/8" (370mm)	16-9/16" (420mm)	16-3/8" (415mm)	40.5 lbs 18.3 kgs
					NEMA 5-20P (Canada)				
ECT-700	208/240V	50/60 Hz	1800/2400W	8.6/10A	NEMA 6-15P				

**CAUTION:** Risk of fire and electric shock. Replace only with manufacturer's cord set, part no.: SJTO (14AWG x 3C)

**ATTENTION:** Risque d'incendie et de cho électrique. Remplacez uniquement avec le cordon série du fabricant, une partie nombre: SJTO (14AWG x 3C)

### BEFORE OPERATING ANY EQUIPMENT, READ AND FAMILIARIZE YOURSELF WITH THESE USE AND SAFETY INSTRUCTIONS

*Congratulations on your purchase of this SPECTRUM commercial equipment. When used as intended, and with proper care and maintenance, you are sure to experience years of reliable operation from this equipment. To ensure best results, it is important that you read and follow the instructions in this manual carefully. **It is important to keep these instructions in a safe place for future reference.***

## Electric Countertop Conveyor Toaster

### 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



**WARNING: IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY, OR DEATH. READ THE INSTALLATION, OPERATION, AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS EQUIPMENT.**

**AVERTISSEMENT: TOUTE INSTALLATION, RÉGLAGE, MODIFICATION, RÉPARATION OU ENTRETIEN INCORRECT PEUT OCCASIONNER DES DOMMAGES MATÉRIELS, DES BLESSURES GRAVES OU LA MORT. LIRE LES INTRUCTIONS D'INSTALLATION, D'UTILISATION ET D'ENTRETIEN ATTENTIVEMENT AVANT D'INSTALLER OU DE RÉPARER CET APPAREIL.**



**CAUTION: THESE MODELS ARE DESIGNED, BUILT, AND SOLD FOR COMMERCIAL USE ONLY. IF THESE MODELS ARE POSITIONED SO THE GENERAL PUBLIC CAN USE THE EQUIPMENT, MAKE SURE THAT CAUTION SIGNS, WARNINGS, AND OPERATING INSTRUCTIONS ARE CLEARLY POSTED NEAR EACH UNIT SO THAT ANYONE USING THE EQUIPMENT WILL USE IT CORRECTLY AND NOT INJURE THEMSELVES OR HARM THE EQUIPMENT.**

**ATTENTION: CES MODÈLES SONT CONÇUS, FABRIQUÉS, ET VENDUS POUR UN USAGE COMMERCIAL SEULEMENT. SI CES MODÈLES SONT PLACÉS POUR QUE LE GRAND PUBLIC PUISSE LES UTILISER, ASSUREZ-VOUS QUE LES CONSIGNES D'ATTENTION, D'AVERTISSEMENT, ET LES INSTRUCTIONS D'UTILISATION SOIENT CLAIREMENT AFFICHÉES PRÈS DE CHAQUE UNITÉ DE SORTE QUE N'IMPORTE QUEL UTILISATEUR DE L'APPAREIL L'EMPLOIE CORRECTEMENT ET NE SE BLESSE PAS OU N'ENDOMMAGE PAS L'APPAREIL.**



**WARNING: A FACTORY AUTHORIZED SERVICE PROVIDER SHOULD HANDLE ALL MAINTENANCE AND REPAIR. BEFORE DOING ANY MAINTENANCE OR REPAIR, FOLLOW SERVICE SET UP ARRANGEMENT ON PAGE 11.**

**AVERTISSEMENT: UN TECHNICIEN AUTORISÉ PAR L'USINE DEVRA EFFECTUER TOUT L'ENTRETIEN ET LES RÉPARATIONS. AVANT DE FAIRE TOUT ENTRETIEN OU RÉPARATION, VEUILLEZ CONTACTER WINCO.**



### Introduction

Congratulations on the purchase of your SPECTRUM™ Commercial Conveyor Toaster. Please take time to carefully read through this manual to ensure the machine is operated and maintained properly, to ensure the best possible performance from the product for many years.

SPECTRUM will not accept liability for the following if:

- The instructions in this manual have not been followed correctly.
- Non-authorized personnel have tampered with the machine.
- Non-original spare parts are used.
- The machine has not been handled and cleaned correctly.
- There is any use damage to the unit.

### Immediately Inspect for Shipping Damage

All containers should be examined for damage before and during unloading. The freight carrier has assumed responsibility for its safe transit and delivery. If equipment is received damaged, either apparent or concealed, a claim must be made with the delivering carrier.

- A. Apparent damage or loss must be noted on the freight bill at the time of delivery. It must then be signed by the carrier representative (Driver). If this is not done, the carrier may refuse the claim. The carrier can supply the necessary forms.
- B. If concealed damage or loss is not apparent until after equipment is uncrated, a request for inspection must be made to the carrier within 15 days. The carrier should arrange an inspection. Be certain to keep all contents and packaging material.

## *Electric Countertop Conveyor Toaster*

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### Package Contents

All units come with an Operating Instruction Manual and the following:

- SPECTRUM™ Commercial Conveyor Toaster
- Crumb Tray
- Four (4) Legs      • Return Chute
- Feeder Rack      • Pass-Through Chute

SPECTRUM prides itself on quality and service, ensuring that at the time of packing, all products are supplied fully functional and free of damage. Should you find any damage as a result of freight, please contact your SPECTRUM dealer immediately.

*Installation and start-up must be performed by a qualified installer who has thoroughly read, understands and follows these instructions.*

**Please keep this manual in a safe place for future use!**

### NOTE

*Please remember that this manual and the warning labels do not replace the need to be alert, to properly train and supervise operators, and to use common sense when using this equipment.*

### Unpacking the Equipment

**DISPOSE OF ALL PACKAGING MATERIALS IN AN ENVIRONMENTALLY RESPONSIBLE MANNER.**

1. Remove all packing materials and tape, as well as any protective plastic and cardboard, from the unit.
2. Clean any glue residue left over from the plastic or tape.
3. Place the unit in the desired position and height.

## Installation

These instructions should be followed at all times. Failure to follow these instructions could result in injury to yourself and others.

### TO REDUCE RISK OF INJURY OR DAMAGE TO THE UNIT:

1. Read this manual thoroughly before installation and operation. **DO NOT** proceed with installation and operation if you have any questions or do not understand anything in this manual. Contact your representative or the manufacturer first.

<b>WARNING</b> ⚠ <b>AVERTISSEMENT</b>		
	<p><b>Fire Hazard.</b> Correct installation precautions, procedures and regulations must be followed. Operation and safety training is necessary for all users of this equipment.</p>	<p><b>Risque d'incendie</b> La surchauffe des vapeurs d'huile ou de l'huile peut s'enflammer et provoquer un incendie. Surveillez la température, la qualité et le niveau d'huile. Utilisez et entretenez le système d'élimination des vapeurs d'huile.</p>
	<p>The equipment must be installed by qualified personnel only. Correct installation precautions, procedures and regulations must be followed in order to reduce the risk of fire. Hood and fire suppression systems must be maintained per manufacturer's guidelines. Only qualified and trained personnel are to use this equipment.</p>	<p>Faire chauffer l'huile avec précaution. Si l'huile fume, réduire le feu. Ne pas laisser l'appareil sans surveillance. Si le feu se produit, éteindre l'appareil, couvrir jusqu'à refroidissement. Ne pas mettre l'eau dans l'huile chaude ou enflammée. Ne faites pas fonctionner avec de l'huile sous la barre d'huile. L'huile sale a un point d'éclair plus bas. Remplacer l'huile sur une base régulière. Maintenir le niveau d'huile correct. Utiliser un système d'évacuation de la vapeur d'huile (capot) pour réduire l'accumulation de graisse et d'huile sur les surfaces de paroi ou de plafond.</p>

2. Remove the SPECTRUM™ Commercial Conveyor Toaster from the packaging. Be certain that all protective plastics and residues are thoroughly cleaned from its surface.
3. Place the Conveyor Toaster on a firm level surface; the adjustable feet can assist in leveling.  
Local standards and regulations should be consulted in order to abide by standards set in relation to positioning, spacing, and ventilation. SPECTRUM recommends that you allow no less than 4" for a ventilation gap around the perimeter of this unit. Common sense should be used when choosing position and operation of this product.



**CAUTION**

**Do not position or operate near combustible materials/flammable objects.**


**Ne pas placer ni faire fonctionner l'appareil près de matériels combustibles ou d'objets inflammables.**

**Once the Conveyor Toaster has been placed in position, be sure that the stainless steel waste tray is correctly positioned.**

**Une fois que votre Grille-pain à Convoyeur est mise en place, veuillez à ce que le bac à déchets en acier inoxydable soit correctement placé.**



**ATTENTION**

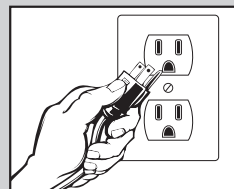
<b>WARNING</b> ⚠ <b>AVERTISSEMENT</b>		
	<p><b>Electrical Shock Hazard</b> Keep water and other liquids from entering the inside of the unit. Liquid inside the unit could cause an electrical shock.</p>	<p><b>Risque de choc électrique</b> Conservé l'eau et d'autres liquides de pénétrer à l'intérieur de l'appareil. Liquide à l'intérieur de l'appareil pourrait provoquer un choc électrique.</p>
	<p>Do not spray water or cleaning products. Liquid could contact the electrical components and cause a short circuit or an electrical shock. Do not use unit if power cord is damaged or has been modified.</p>	<p>Ne pas pulvériser de l'eau ou des produits de nettoyage. Le liquide pourrait contacter avec les composants électriques et causer un court-circuit ou un choc électrique. Ne pas utiliser l'appareil si le cordon d'alimentation est endommagé, ou a été modifié.</p>

4. The installation of the unit must conform to the NATIONAL ELECTRIC CODE, ALL LOCAL ELECTRIC CODES AND ORDINANCES, AND ALL THE LOCAL ELECTRICAL COMPANY RULES AND REGULATIONS. Additionally, we recommend a 4" spacing surrounding the unit in order to provide adequate ventilation.
5. Proper connections and power supply are essential for efficient performance. Supply the appropriate power and connect to source; the Conveyor Toaster is now ready to turn on and operate. **(For power supply please see technical specification on page 1).**  
*Fournir l'alimentation secteur appropriée et brancher l'appareil à la source d'alimentation ; votre Grille-pain à Convoyeur est maintenant prête à être allumée et à fonctionner. (Pour l'alimentation, veuillez voir la fiche technique, page 1).*

### Proper Grounding · Mise à la terre correcte

This machine is provided with a three-pronged grounding plug. The outlet to which this plug is connected must be properly grounded. If the receptacle is not the proper grounding type, contact an electrician. **DO NOT**, under any circumstances, cut or remove the third ground prong from the power cord or use any adapter plug.

*Cette machine est équipée d'une fiche à trois broches. La prise sur laquelle cette fiche est branchée doit être correctement mise à la terre. Si la prise n'est pas le type de mise à la terre, contactez avec un électricien. NE PAS, en aucun cas couper ou enlever la troisième broche de terre à partir du cordon d'alimentation ou utiliser un adaptateur.*



**USE A GROUNDED OUTLET  
DO NOT ADD AN ADAPTOR  
TO THE PLUG**

**UTILISER UNE PRISE AVEC MISE  
À LA TERRE NE PAS AJOUTER UN  
ADAPTEUR SUR LA FICHE**

6. The ECT-300 units are wired to be used with a 120V, NEMA 5-15R or 5-20R receptacle on a dedicated circuit.
7. The ECT-700 units are wired to be used with a 208/240V, NEMA 6-15R receptacle on a dedicated circuit.
8. The Conveyor Toaster can operate as a pass-through operation or return operation. Please follow the instructions for the appropriate/required method.

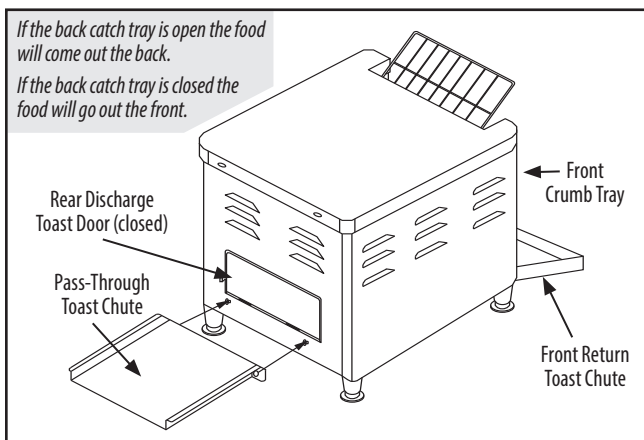
*Votre Grille-pain à Convoyeur peut fonctionner avec un seul passage ou avec aussi un passage de retour. Veuillez voir les schémas ci-dessous et suivez les instructions pour la méthode appropriée nécessaire.*



## Operation

### Using the Pass-Through & Return Chutes

- To use the pass-through chute: 1) Attach the pass-through chute to the screws below the rear discharge door, 2) Release the back door chute to create a bridge from the conveyor belt to the rear discharge.
- To use the return chute: 1) Attach the return crumb tray to the ledge just below the rear discharge door, 2) Close the rear discharge door - this will allow toast to slide toward the front of the unit and down the front return chute (see diagram below).

### Rear & Front Toast Return Chutes, Crumb Tray



 <b>HOT</b>	<b>WARNING</b>  <b>AVERTISSEMENT</b>  <b>Burn Hazard.</b> When in operation, the Conveyor Toaster will be hot at the entrance to the conveyor cavity. <i>Please take extreme caution.</i>	<b>Risque de brûlure.</b> Ne touchez pas les surfaces chaudes ou chauffées liquid tout appareil chauffe ou en fonctionnement.
	<b>USE CAUTION WHEN TOUCHING THE UNIT.</b>	<b>Ne touchez pas le liquide chaud ou les surfaces de chauffage lorsque l'appareil chauffe ou en fonctionnement.</b>

### Heating Elements & Doneness Selector

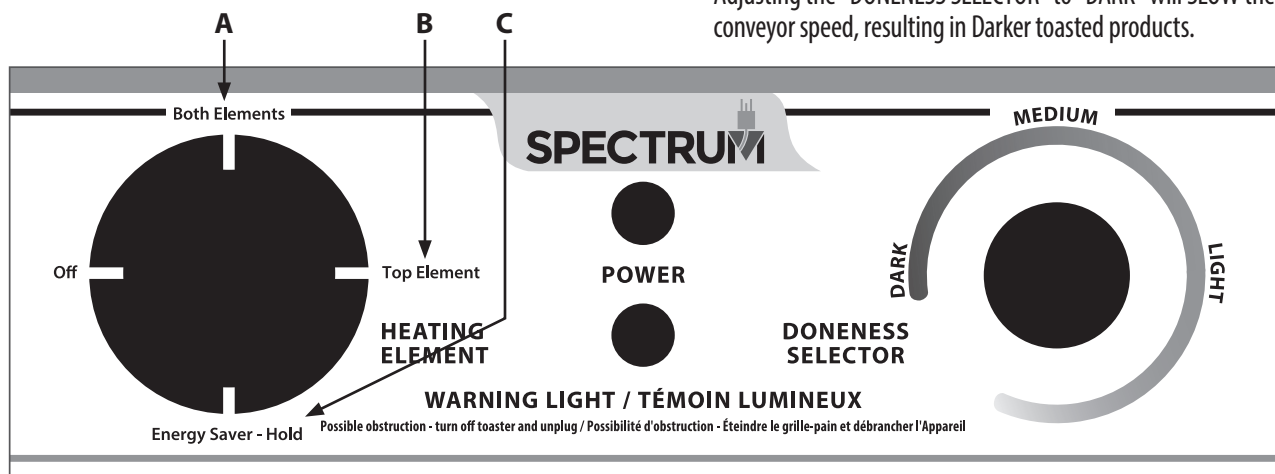
The Conveyor Toaster has upper and lower heating elements which can be used together or alternatively; the top element can be used on its own. This can provide flexibility when toasting and grilling.

To operate, turn the HEATING ELEMENT Dial to the desired selection (see diagram below):

- BOTH ELEMENTS:** Provides full power to both the upper and lower elements.
- TOP ELEMENT:** Provides full power to the upper element only.
- ENERGY SAVER-HOLD:** Reduces power to unit when not in use, keeping it warm for fast heat up when required.

Additionally, the speed of the conveyor can be controlled using the DONENESS SELECTOR Dial, to determine the darkness/lightness of the toasted products.

- Adjusting the "DONENESS SELECTOR" to "LIGHT" will INCREASE the conveyor speed, resulting in Lighter toasted products.
- Adjusting the "DONENESS SELECTOR" to "DARK" will SLOW the conveyor speed, resulting in Darker toasted products.




## NOTE

**Please remember that this manual and the warning labels do not replace the need to be alert, to properly train and supervise operators, and to use common sense when using this equipment.**

## Cleaning, Care & Maintenance

*To maintain the appearance and increase the service life, clean your unit daily. The SPECTRUM™ Commercial Conveyor Toaster should be cleaned after each day's operation; however, the unit may require more frequent cleaning, depending on the volume of production.*

	<b>WARNING ⚠ AVERTISSEMENT</b>	
	<b>Burn Hazard.</b> When in operation, the Conveyor Toaster will be hot at the entrance to the conveyor cavity. <i>Please take extreme caution.</i>	<b>Risque de brûlure.</b> Ne touchez pas les surfaces chaudes ou chauffées liquid tout appareil chauffe ou en fonctionnement.
<b>USE CAUTION WHEN TOUCHING THE UNIT.</b>	<b>Ne touchez pas le liquide chaud ou les surfaces de chauffage lorsque l'appareil chauffe ou en fonctionnement.</b>	

1. Switch power off and disconnect from the outlet before cleaning.
2. Allow the Conveyor Toaster to cool down after use before dismantling for cleaning; the unit will still be too hot to handle immediately after use. Remove the return chutes, feeder and catch trays and wipe clean with a damp cloth; be sure to dry before returning them to the unit.  
For detailed cleaning these non-electrical parts can be submerged and washed thoroughly if needed.
3. The remainder of the Conveyor Toaster can be cleaned with a damp cloth using hot, soapy water.
4. Do not immerse completely in water or use hose to clean.
5. Warm soapy water is recommended for cleaning; prolonged use of cleaning agents may cause damage to stainless steel.


## Safety

### SAFETY PRECAUTIONS

*Before installing and operating this equipment be sure everyone involved in its operation are fully trained and aware of all precautions.*

*Accidents and problems can result from a failure to follow fundamental safety precautions.*

- A WINCO® Approved Recommended Qualified Service Technician should carry out repairs if necessary. Do not remove any components or service panels on this product.
- Allow the Conveyor Toaster to cool down after use before dismantling for cleaning; the unit will be too hot to handle immediately after use.
- Before cleaning, switch off power and disconnect power cord from the outlet.
- If the power cord is damaged, it must be replaced by a WINCO® Approved Recommended Qualified Service Technician in order to avoid a hazard.

	<b>WARNING ⚠ AVERTISSEMENT</b>	
	<b>Electrical Shock Hazard</b> Keep water and other liquids from entering the inside of the unit. Liquid inside the unit could cause an electrical shock.	<b>Risque de choc électrique</b> Conserver l'eau et d'autres liquides de pénétrer à l'intérieur de l'appareil. Liquide à l'intérieur de l'appareil pourrait provoquer un choc électrique.
Do not spray water or cleaning products. Liquid could contact the electrical components and cause a short circuit or an electrical shock. Do not use unit if power cord is damaged or has been modified.	Ne pas pulvériser de l'eau ou des produits de nettoyage. Le liquide pourrait contacter avec les composants électriques et causer un court-circuit ou un choc électrique. Ne pas utiliser l'appareil si le cordon d'alimentation est endommagé, ou a été modifié.	

**Please keep this manual in a safe place for future use!**

*Installation and start-up must be performed by a qualified installer who has thoroughly read, understands and follows these instructions.*

## Troubleshooting

If your SPECTRUM™ Commercial Conveyor Toaster does not operate, please check the following before placing a service call:

ISSUE	MIGHT BE CAUSED BY	RECOMMENDED SOLUTION
The unit is not working; POWER indicator light is not on	Main power supply	Check main power supply
	Unit is not switched on	Check that the unit is correctly plugged in and turned on; ensure that you've read & understand the manual for correct operation
	Faulty dial control	Check that set screws on both knobs are correctly secured
	Plug and lead are damaged	Unplug the unit from power source and inspect cable for fraying or damage.
	Internal wiring fault	<i>Call WINCO to make service arrangements through its Service Provider Network</i>
The unit is heating up but POWER indicator light is not on	Power indicator light is faulty	Replace Power indicator light
Slow heat up or no heat up, but Power is ON	Incorrect operation	Ensure that you have clearly read the manual, to understand the operating functions
	Warm up	Allow five (5) minutes for unit to warm up
	Elements are faulty	Replace faulty elements - <i>Replacement must be done by an authorized service provider</i>
	Faulty power selector switch	Replace faulty power selector switch - <i>Replacement must be done by an authorized service provider</i>
	Incorrect voltage	Make sure power is connected to correct voltage for this unit - see name-plate on back of unit for correct voltage
The carry chain does not work	Unit is not on, or the power selector switch is not activated	Turn the unit on and adjust function control to required setting
	Faulty speed control	Replace faulty speed control - <i>Replacement must be done by an authorized service provider</i>
	Motor fault	Check input power
	Gear / Chain fault	Inspect drive chain for any broken links
	Incorrect voltage	Make sure power is connected to correct voltage for this unit - see name-plate on back of unit for correct voltage

## Service and Repair

THIS EQUIPMENT MUST ONLY BE SERVICED BY AN AUTHORIZED AGENT.

### NOTE

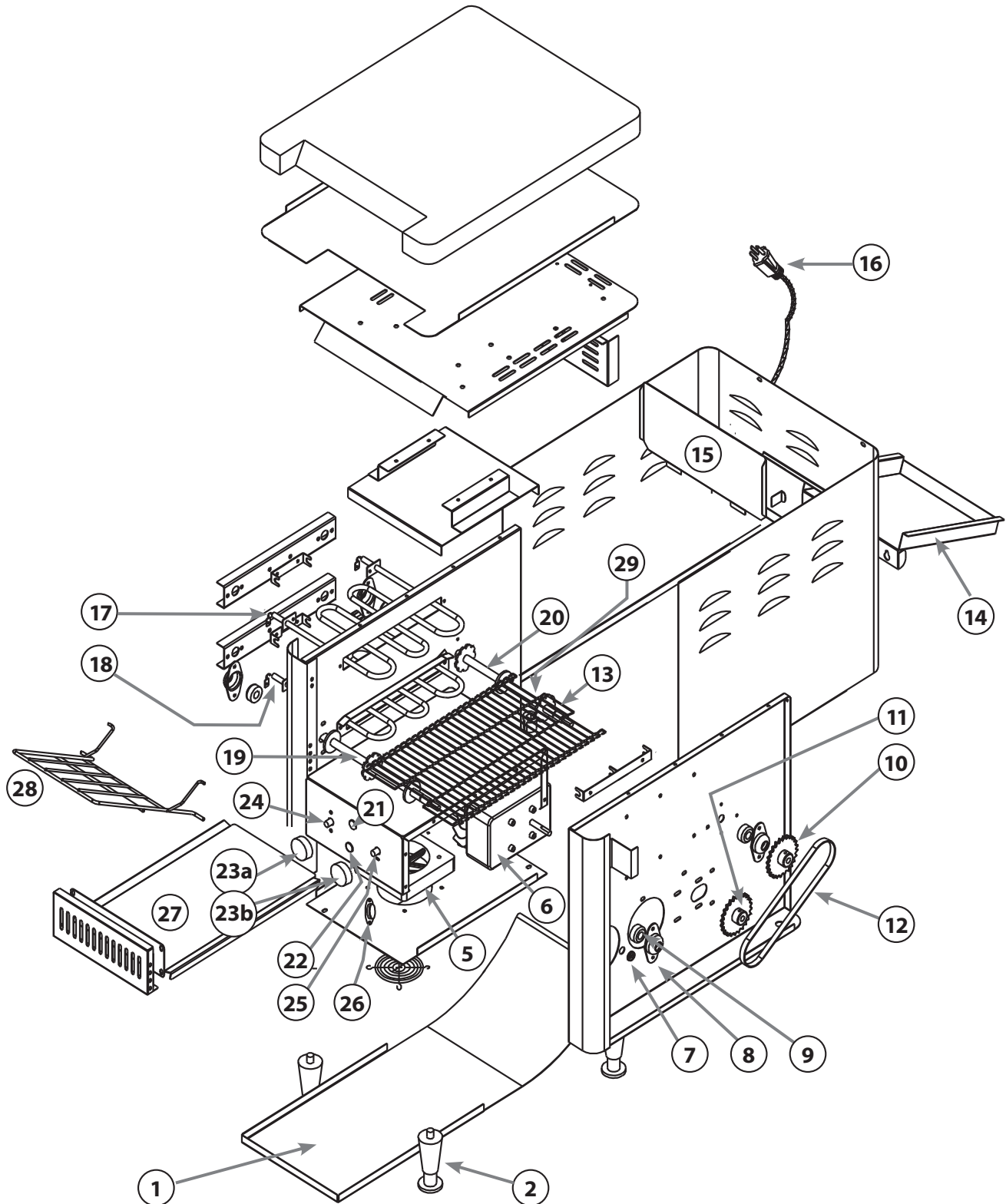
Parts protected by the manufacturer or its agent are not to be adjusted by the installer unless the installer is an authorized service agent.

If you have any questions or problems DO NOT send unit to WINCO® without first contacting our customer service department.

See "Limited Warranty" section on page 11 for details.

## Exploded View

MODELS: ECT-300 & ECT-700

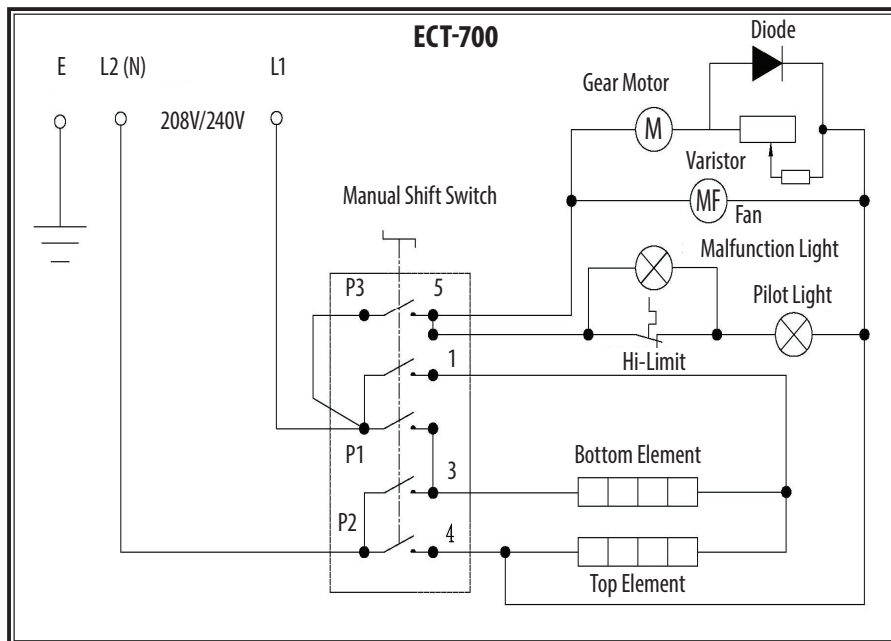
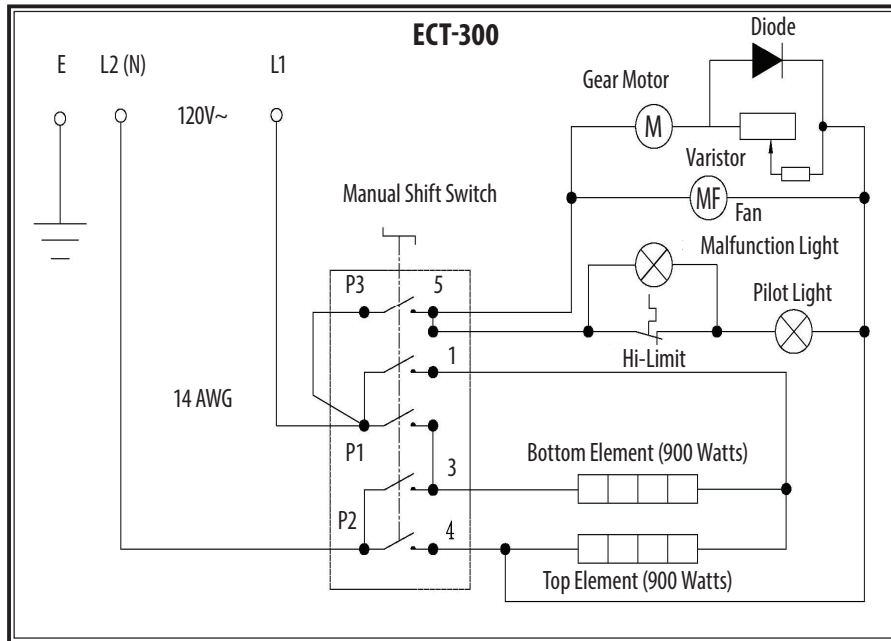


## Parts List

No.	Description	ECT-300	ECT-700
		Part #	
1	Return Chute	ECT700-P1	
2	Foot	ECT700-P2	
5	Fan	ECT300-P5	ECT700-P3
6	Motor	ECT300-P4	ECT700-P4
7	Silicone Bushing	ECT700-P5	
8	Shaft Bracket	ECT700-P6	
9	Shaft Cover	ECT700-P7	
10	Gear 1" Dia, 12 Teeth	ECT700-P8	
11	Gear 1-3/4" Dia, 20 Teeth	ECT700-P9	
12	Chain	ECT700-P10	
13	Conveyor Belt	ECT700-P11	
14	Pass-Through Chute	ECT700-P12	
15	Back Baffle Plate	ECT700-P13	
16	Plug & Lead	ECT300-P1	ECT700-P14
	Plug Socket	ECT300-P7	n/a
	Optional Power Cord, NEMA 5-20P	ECT300-P8	n/a
17	Heating Element - UPPER	ECT300-P2	ECT700-P15
18	Heating Element - LOWER	ECT300-P3	ECT700-P16
19	Conveyor Drive Shaft Assembly - FRONT	ECT700-P17	
20	Conveyor Drive Shaft Assembly - BACK	ECT700-P18	
21	Indicator Light - GREEN	ECT700-P19	
22	Indicator Light - RED	ECT700-P20	
23a	Control Knob - ON/OFF	ECT700-P21	
23b	Control Knob - DONENESS	ECT700-P22	
24	OFF - 3-Position Heating Switch	ECT700-P23	
25	Conveyor Belt Speed Control Switch	ECT300-P6	ECT700-P24
26	Temperature High Limiter	ECT700-P25	
27	Crumb Tray	ECT700-P26	
28	Feeder Rack	ECT700-P27	
29	Bushing - Power Cord	ECT700-P28	

*Please contact factory for special order parts not listed.*

## Electrical Circuit Diagrams



These circuit diagrams have been provided to assist qualified electricians; Only SPECTRUM™ service agents, or qualified electricians should carry out repairs, if repair is required.

Do not remove any components or service panels on this product.

## Limited Warranty

WINCO® warrants to the original purchaser of new equipment that said equipment, when installed in accordance with our instructions within North America and subjected to normal use, is free from defects in material or workmanship for a period of 1 year. The labor warranty is one year from original purchase date or 18 months from actual factory shipment date, whichever date occurs first.

**THIS WARRANTY IS IN LIEU OF ALL OTHER WARRANTIES, WHETHER EXPRESSED OR IMPLIED. WINCO EXPRESSLY DISCLAIMS ANY IMPLIED WARRANTY OF MERCHANTABILITY OR EXPRESSED OR IMPLIED WARRANTY OF FITNESS FOR A PARTICULAR PURPOSE.**

**WINCO'S OBLIGATION AND LIABILITY UNDER THIS WARRANTY IS EXPRESSLY LIMITED TO REPAIRING AND REPLACING EQUIPMENT THAT PROVES TO BE DEFECTIVE IN MATERIAL OR WORKMANSHIP WITHIN THE APPLICABLE WARRANTY PERIOD.**

**IN NO EVENT SHALL WINCO BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES TO BUYER OR ANY THIRD PARTY, INCLUDING, WITHOUT LIMITATION, LOSS OF PROPERTY, PERSONAL INJURY, LOSS OF BUSINESS OR PROFITS OR OTHER ECONOMIC LOSSES, OR STATUTORY OR EXEMPLARY DAMAGES, WHETHER IN NEGLIGENCE, WARRANTY, STRICT LIABILITY, OR OTHERWISE.**

This warranty is given only to the first purchaser from a retail dealer. No warranty is given to subsequent transferees.

Warranty does not cover product failures caused by: failure to maintain, neglect, abuse, damage due to excess water, fire, normal wear, improper set up and use. Periodic maintenance is not covered.

This warranty is not in force until such time as a properly completed and digitally signed Installation/Warranty Registration has been received by WINCO within 30 days from the date of installation.

### WARRANTY SERVICE

To initiate warranty service contact: **EquipService@winco.com** or call: 973-295-3899

DO NOT send unit to WINCO® without first contacting our customer service department.

Please provide or have the following information available:

- Model & Serial Number (located on the silver identification tag, on side or rear of unit)
- Date of Purchase
- Purchase Dealer
- Operator / Installation Contact Information
- Business Name & Business Address
- Contact Name & Contact Telephone Number

**REGISTER ONLINE AT:** <http://www.winco.com>

Proof of purchase is required to extend warranty more than 1 year from date of shipment from the factory.

**THE FOREGOING WARRANTY PROVISIONS ARE A COMPLETE AND EXCLUSIVE STATEMENT BETWEEN THE BUYER AND SELLER. WINCO® NEITHER ASSUMES NOR AUTHORIZES ANY PERSONS TO ASSUME FOR IT ANY OTHER OBLIGATION OR LIABILITY IN CONNECTION WITH SAID EQUIPMENT.**

Examples of items not covered under warranty, but not limited to just these items:

1. Natural disasters (ie: earthquakes, tornadoes, hurricanes, etc.), fire, water damage, burglary, accident, theft.
2. Freight damage.
3. Improper installation or alteration of equipment.
4. Use of generic or after-market parts.
5. Repairs made by anyone other than a WINCO® designated service provider.
6. Lubrication.
7. Expendable wear parts, adjustable feet, blown fuses, lamps, etc.
8. Normal product maintenance.
9. Misuse or abuse.
10. Normal wear and tear items such as light bulbs, fuses, and exterior finishes.

Warranty voided if:

1. Product is altered by user
2. Serial number plate is removed
3. Product is installed in a prison or any correctional facility.

***Please keep this manual in a safe place for future use!***



**winco**  
**SPECTRUM**™

Models: ECT-300 and ECT-700

[www.wincous.com](http://www.wincous.com)