

# Operation Manual

TOASTER  
TX-208



## LIMITED WARRANTY

This product is warranted to be free from defects in material and/or workmanship for a period of two (2) years from date of original installation. One (1) year on-site with the exception of conveyor belts and Teflon sheets (they are subject to regular wear and tear and required routine replacement).

Any component which proves to be faulty in material and/or workmanship will be replaced or repaired (at the option of Prince Castle, Inc.) without cost to the customer for parts or labor. This warranty covers on location service (i.e. trip charges and/or mileage). Travel mileage is limited to 100 miles (200 kilometers) round trip (one trip warranty) from an authorized service agency or its sub-service agency.

This warranty is subject to the following exceptions/conditions:

- Use of any non-genuine Prince Castle parts voids this warranty.
- All labor shall be performed during regular work hours. Overtime premium will be charged to the buyer.
- Damage caused by carelessness, neglect, and/or abuse (e.g., dropping, tampering or altering parts, equipment damaged in shipment, by fire, flood or an act of God) is not covered under this warranty.

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## Safety Information

### WARNING

Indicates information important to the proper operation of the unit. Failure to observe may result in damage to the equipment and/or severe bodily injury or death.

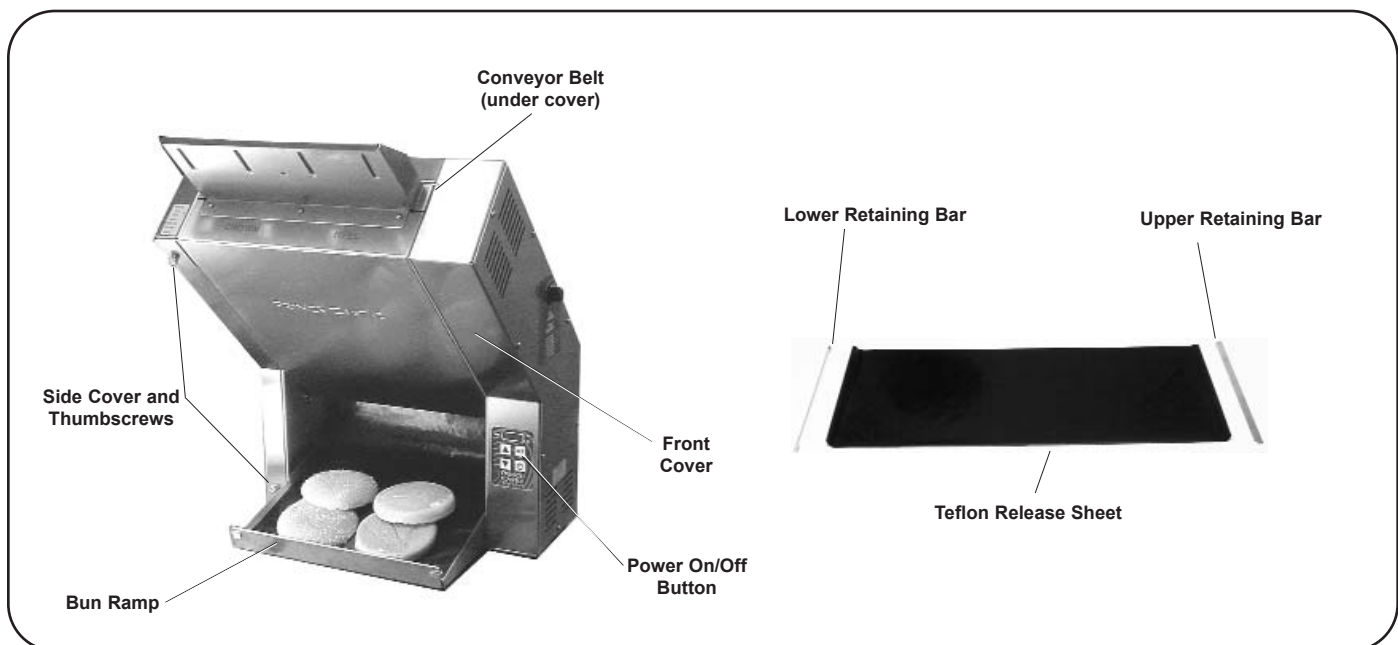
### CAUTION

Indicates information important to the operation of the unit. Failure to observe may result in damage to the equipment.

## Electrical Specifications

Model No.	Volts	Watts	Amps	Hz
TX-208	208	4000	19.2	60

## Product Identification



## Installation

Remove the unit from the carton and inspect for signs of damage. If there is damage to the unit:

- notify the carrier within 24 hours of delivery
- save carton and packaging materials for inspection purposes
- contact your local dealer, or if purchased directly, the Prince Castle Sales Department at 800-722-7853 or 1-630-462-8800 to arrange for a replacement unit.

Verify that all parts have been received (see *Components*, page 2).

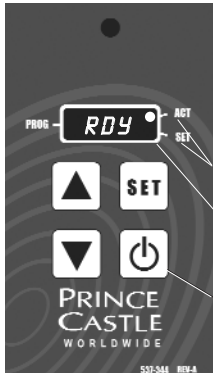
Plug the power cord into the proper electrical receptacle. All electrical connections must be in accordance with local electrical codes and any other applicable codes.

## Important

Prince Castle 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.

## Operation

- 1** Press the On/Off Button to turn the unit on.



The conveyor will begin to turn and the display will read "LD".

When the unit is at operating temperature the display will read "RDY" and the ACT (actual temperature) LED will be lit.

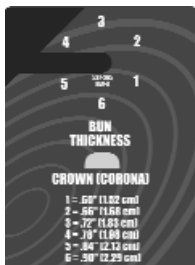
Temperature LED's  
Display  
Power On/Off Button

- 3** Feed the buns into the bun chute, flat (toasted) side up.

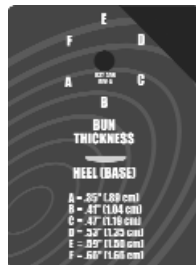


Bun Chute

- 2** Turn the Bun Thickness Adjustment Knobs to the desired setting.

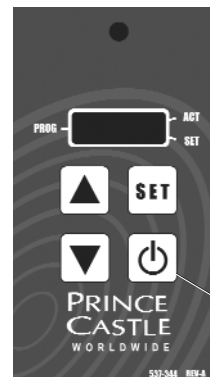


Left Side Control  
1 = Thinnest Cut  
6 = Thickest Cut



Right Side Control  
A = Thinnest Cut  
F = Thickest Cut

- 4** Press the On/Off Button to turn the unit off.



If the heater is above 450°F, the display will alternately show "COOL" and "OFF", and the conveyor belt will continue to run approximately 45 minutes. When the unit has cooled sufficiently, the display will go blank and the conveyor motor will turn off.

Power On/Off Button

**NOTE:** Factory preset temperature is 570°F and should provide satisfactory results in most applications. Maximum temperature of unit is 580°F (304°C).

## Daily Cleaning

### ⚠ WARNING

Before performing any maintenance, press the power switch to the OFF position. If the heater is above 450°F, the display will alternately show "COOL" and "OFF", and the conveyor belt will continue to run approximately 45 minutes. When the unit has cooled sufficiently, the display will go blank and the conveyor motor will turn off.

Unplug the power cord from the electrical receptacle.

### ⚠ CAUTION

This unit is not watertight. Do not clean with a water jet or jet spray. Do not immerse the unit in water.

1. Turn the unit off and unplug the power cord from the electrical receptacle.
2. Wipe all stainless parts and unit with a damp cloth. **DO NOT** use a green scotch bright pad cleaner, ice or water.

### General

- As buns are toasted, they leave an oily residue buildup on the conveyor belt and Teflon release sheet.
- Over a period of time, the residue will form a slick coating where buns make contact on the belt surface.
- If this slick coating is not removed, the belt may not pull the buns into the toaster or will not pull the buns completely through the toaster, and the buns will burn.

- 1 Press the On/Off Button to turn the unit off.



*If the heater is above 450°F, the display will alternately show "COOL" and "OFF", and the conveyor belt will continue to run approximately 45 minutes. When the unit has cooled sufficiently, the display will go blank and the conveyor motor will turn off.*

*Unplug the power cord from the electrical outlet.*

Power On/Off Button

- 2 Remove the front cover by pulling up and off the unit. Set the cover aside.

Front Cover



- 3 Remove the lower retaining bar from the release sheet and pull the release sheet up thru the top of the unit. Remove the upper retaining bar from the release sheet.

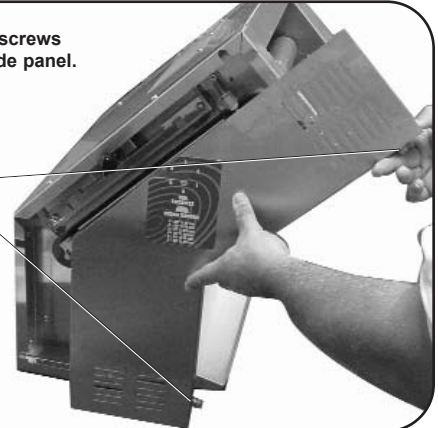
Lower Retaining Bar

Remove release sheet



- 4 Loosen the thumbscrews and remove the side panel.

Thumbscrews

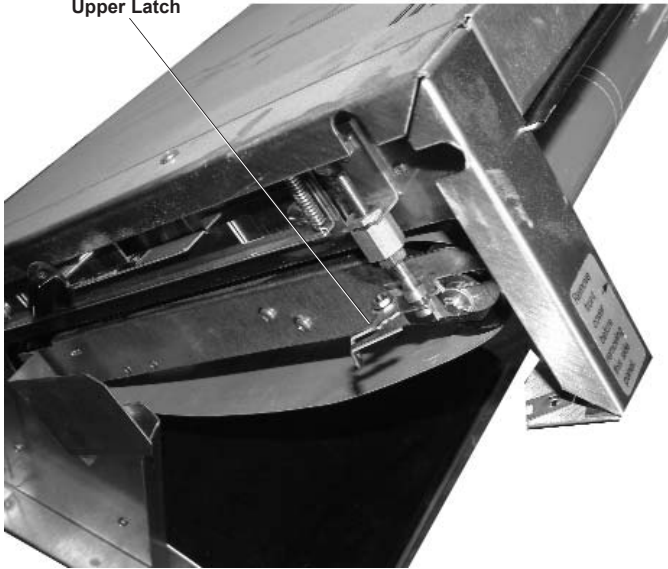


- 5 To release tension on the conveyor belt, press in and down on the roller.

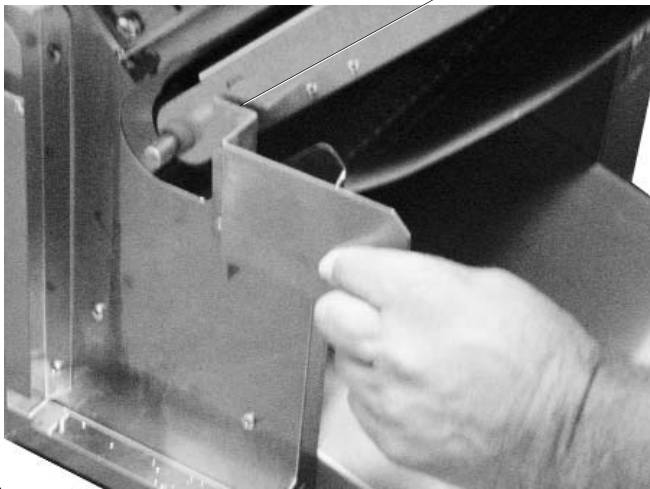


- 6** Release the upper and lower locking latches from the conveyor rollers.

Upper Latch



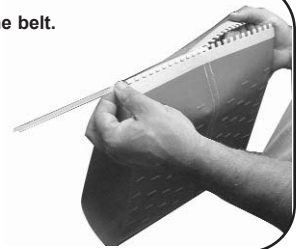
Lower Latch



- 7** Remove the conveyor belt. Rotate the belt while removing it from the side of the unit.



- 8** Remove the plastic spline from the belt.



- 9** Place the belt (orange surface up) on a flat surface. Clean the belt orange surface with a mild dishwashing detergent (CAPITAL used to clean trays works well). Mix 1 part CAPITAL to 9 parts water). Spray detergent onto orange portion of belt, then wait 1 minute for residue to dissolve. Spray detergent onto a no-scratch pad and wipe the belt to remove residue. When the belt is clean, the surface will have a tacky grip when you rub a finger over the surface. Sanitize the surface by wiping it with a cloth damp with tray sanitizing liquid (Kay-5 Sanitizer).

*Residue on the belt is easy to remove if it is still oily. If the residue has formed a slick coating, additional scrubbing effort is required to remove it.*



*The conveyor belt has only one contact surface and must be re-installed with orange side facing out.*

Place the release sheet on a flat surface. Clean the release sheet with a mild dishwashing detergent (CAPITAL used to clean trays works well). Sanitize the surface by wiping it with a cloth damp with tray sanitizing liquid (Kay-5 Sanitizer).

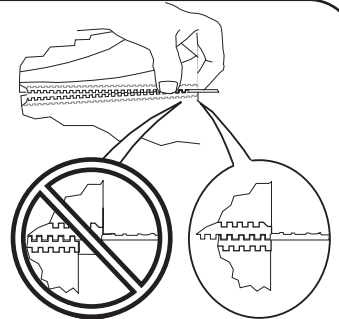


*The Teflon sheet uses both sides as the contact surface. When re-installing, rotate the usage by turning top-to-bottom and/or turning the sheet inside/out.*

- 10** Reassemble the unit by reversing steps 1 - 8.

*When reassembling conveyor or belt, make sure plastic spline is positioned correctly as shown.*

*When reassembling release sheet, be sure to install upper and lower retaining bars in the correct end.*



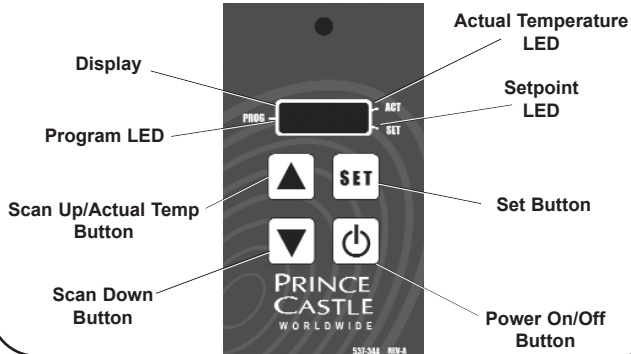
Release Sheet  
Upper Retaining Bar

Release Sheet  
Lower Retaining Bar



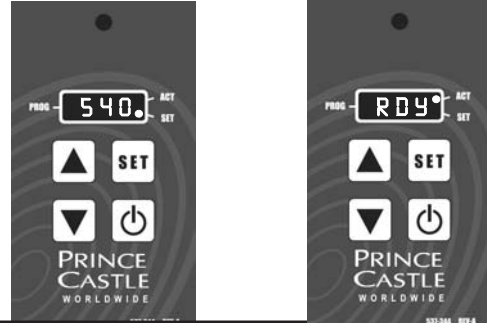
## Programming

### Control Panel



3

To view the setpoint temperature, press and release the SET Button. The setpoint LED will glow and the setpoint will be displayed for 5 seconds, then change back to RDY.



To switch from Fahrenheit to Celsius, turn the unit off. Press and hold the DOWN Arrow Button and turn the unit back on. When you release the Arrow Button, the display will be in Celsius.

*Temperature displayed in Celsius*



To switch from Celsius to Fahrenheit, turn the unit off. Press and hold the UP Arrow Button when turn the unit back on. When you release the Arrow Button, the display will be in Fahrenheit.

4

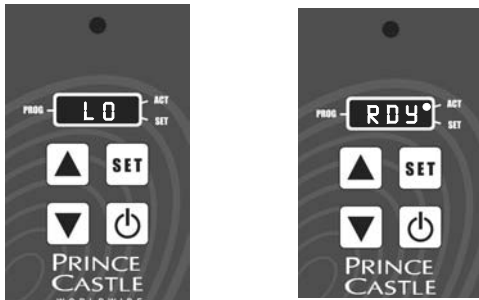
To change the setpoint temperature, press and hold the SET Button for 6 seconds. The setpoint and program LED's will glow and the setpoint will be displayed.



1

Press the On/Off button. Conveyor will begin to turn and the display will read LO.

When the unit reaches its setpoint temperature, the display will read RDY.



2

To view the actual temperature, press and release the UP or DOWN Arrow Button. The display will show the actual platen temperature for 5 seconds, then change back to RDY.



5

Use the UP or DOWN Arrow Buttons to adjust to the desired setpoint.

Press and release the SET Button to save the new setpoint and return to the operation mode.



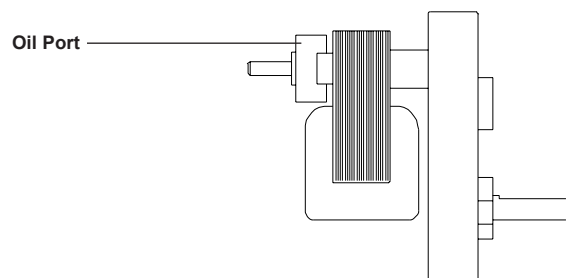
**Troubleshooting**

<b>Problem</b>	<b>Possible Cause</b>	<b>Corrective Action</b>
Unit will not heat up.	No power to unit.  Inoperable power cord.  Loose connection on power switch.  Inoperable power switch.  High limit switch tripped.	Make sure power cord plugged into the unit and proper electrical receptacle.  Replace power cord.  Tighten power switch connections.  Replace power switch.  Reset limit switch. Using a pencil or pen, press the hollow portion of the 3/8" long brown, plastic stem located at the right-hand rear of the unit. Allow the unit to cool (approximately 15 minutes) before starting.
Unit heats up but conveyor will not run.	Loose motor connection.  Inoperable motor.  Stripped drive gear.  High limit switch tripped.	Tighten motor connection.  Replace motor.  Replace drive gear.  Reset limit switch. Using a pencil or pen, press the hollow portion of the 3/8" long brown, plastic stem located at the right-hand rear of the unit. Allow the unit to cool (approximately 15 minutes) before starting.
Buns under or over done.	Check bun crush setting.  Verify setpoint temperature.  Dirty teflon sheet.	Adjust for proper compression.  Adjust setpoint for proper temperature.  Clean or replace teflon sheet.

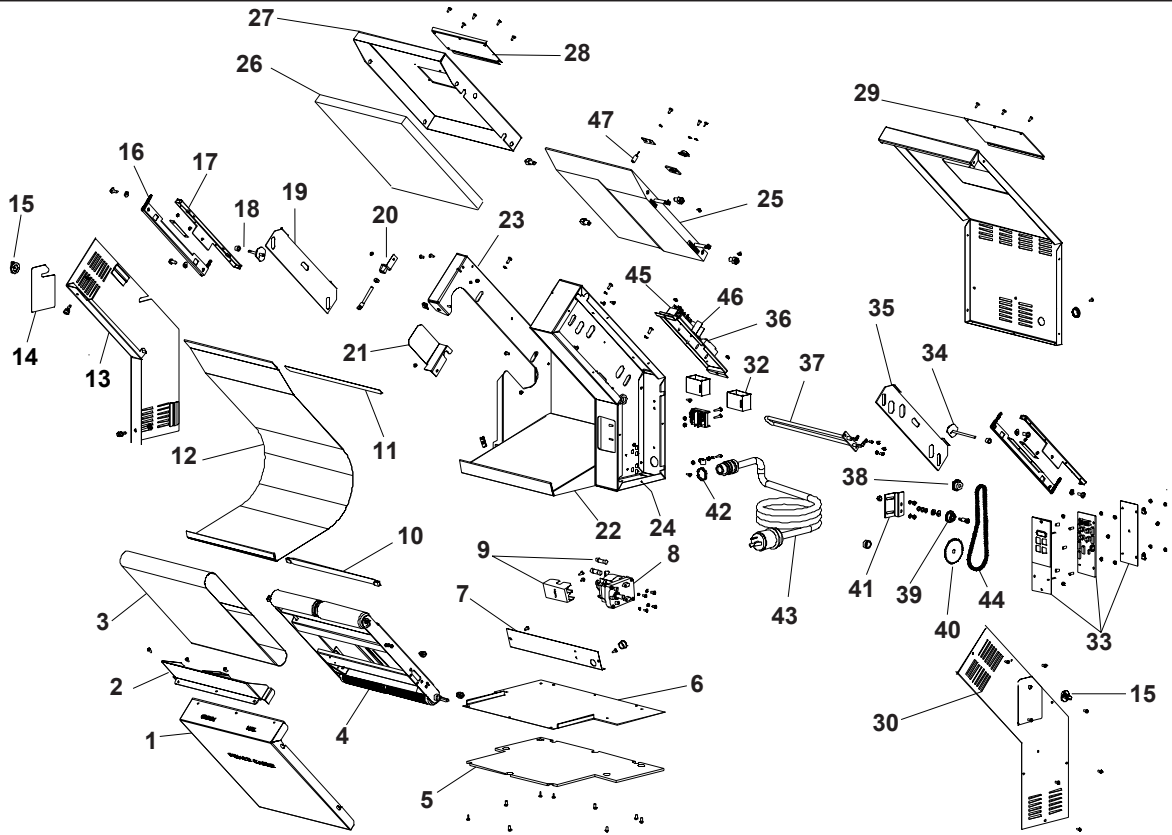
When the platen temperature drops 24° or more below the setpoint temperature, the display will switch from **RDY** to **LO**. If the display remains at **LO** for 30 minutes, contact an authorized Prince Castle Service Agent.



To extend the life of the motor, add 2-3 drops of high-temperature oil on a monthly basis. This task can be performed by an authorized technician.



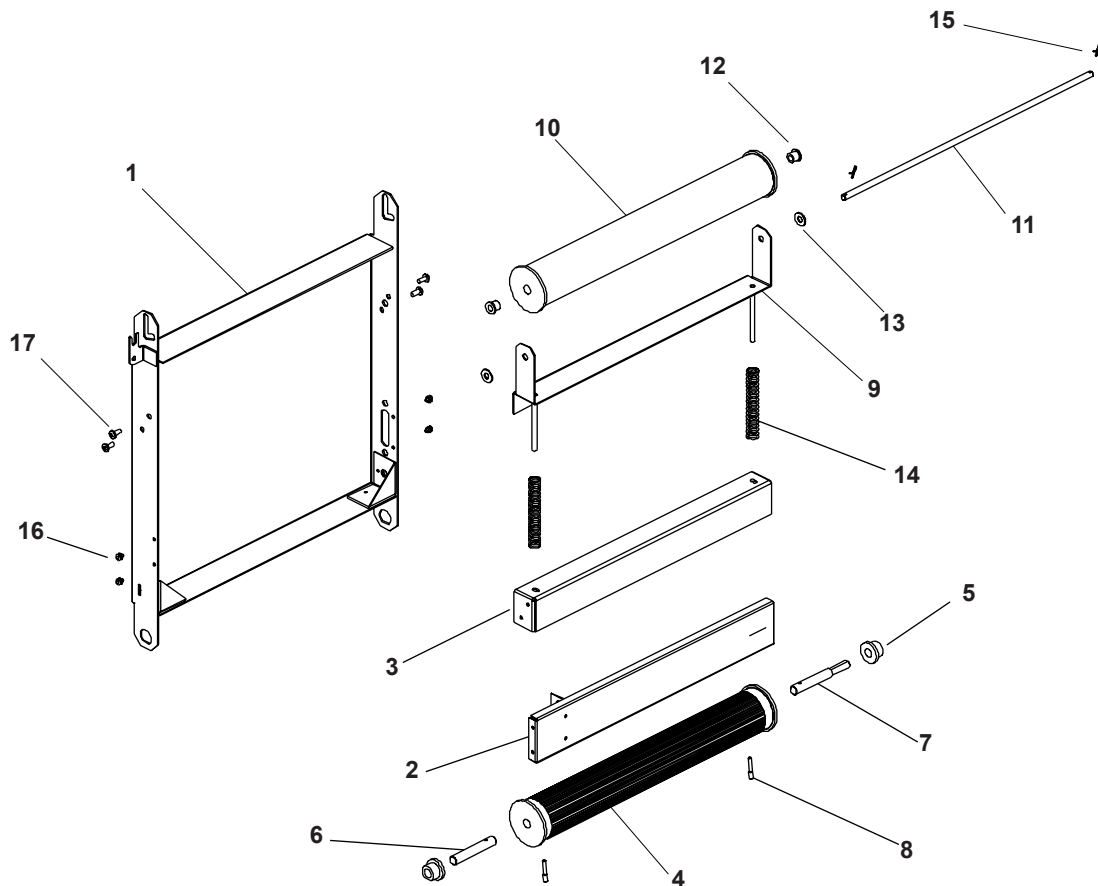
Parts List & Exploded View



Ref.	Part No.	Description	Ref.	Part No.	Description
1	537-324	Front Cover	25	537-295S	Platen
2	537-618	Bun Chute	26	537-337	Insulation
3	537-725S	Rubber Belt	27	537-296	Heater Housing
4	537-330S	Conveyor Assy.	28	537-366	Heater Housing Plate
5	537-338	Base Pad	29	537-409	Rear Panel
6	537-320	Bottom Plate	30	537-332	RH Cover
7	537-373	Ramp Baffle	31	537-396	Bun Thickness Overlay
8	87-028TXBS	Motor	32	537-476	Hi-Temperature Switch
9	88-577	Fuse Block	33	537-343S	PC Board & Overlay Assy.
	88-578	Fuse	34	537-328	RH Cam Shaft
10	537-383	Retainer Bar Lower	35	537-299	RH Slide Plate
11	537-398	Retainer Bar Upper	36	65-058S	Heater Relay
12	537-403-3S	Teflon Sheet	37	537-341S	Heater
13	537-333	LH Cover	38	537-352S	Sprocket
14	537-395	Bun Crush Overlay	39	537-704S	Idler Sprocket & Bracket Assy
15	70-050	Bun Crush Adj. Knob	40	537-348S	Sprocket
16	537-298	Cam Bracket	41	537-704S	Idler Sprocket & Bracket Assy
17	537-379	Guide Bracket	42	66-034	Strain Relief
18	537-329	LH Cam Shaft	43	72-190S	Power Cord
19	537-300	LH Slide Plate	44	537-380	Drive Chain
20	537-381	Conveyor Bracket	45	65-048-14	Power Relay
21	537-382	Conveyor Bracket	46	537-388S	Transformer Assy.
22	537-319	Ramp	47	537-400	Temperature Probe
23	537-336	LH Upright			
24	537-335	RH Upright			

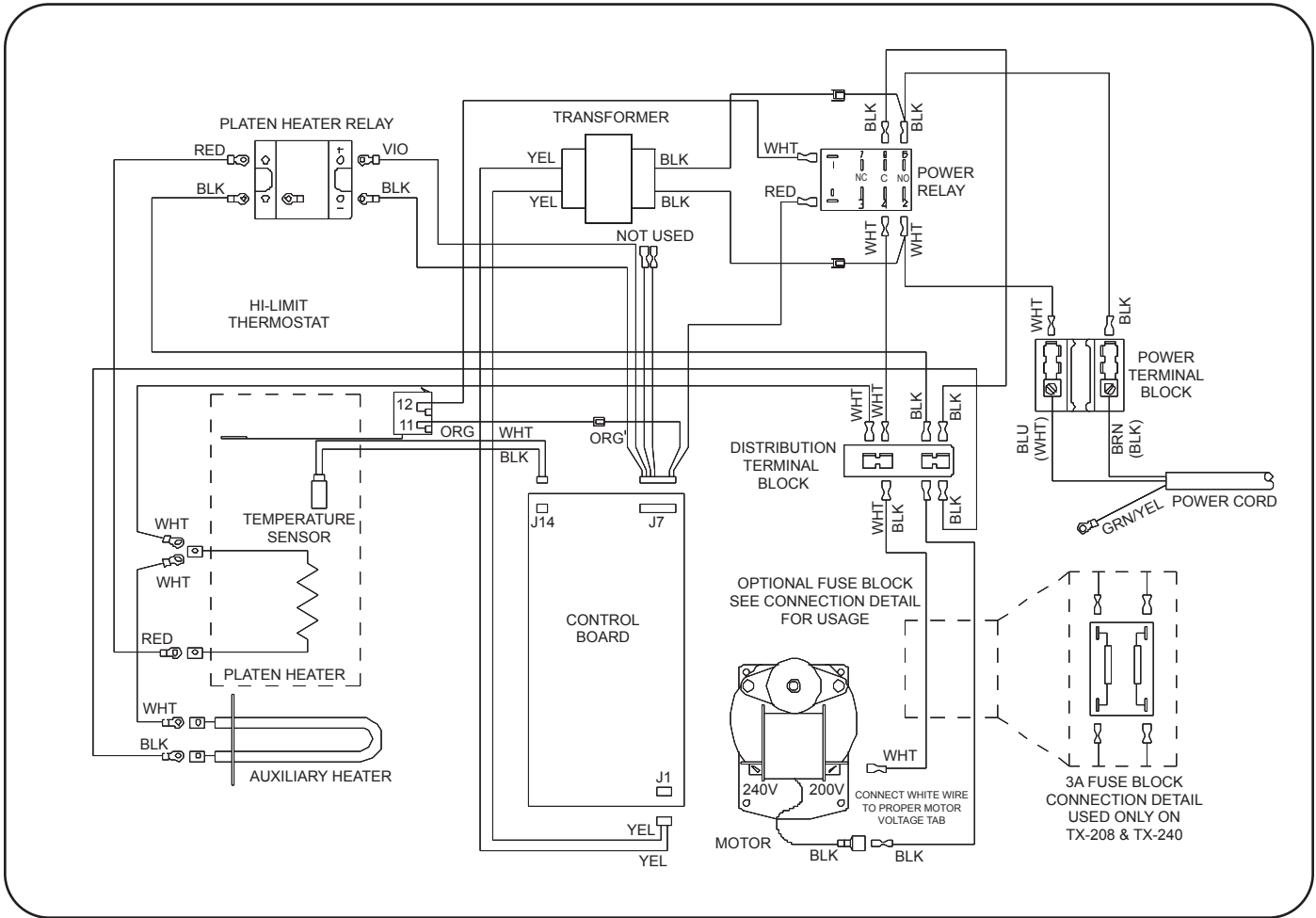


Parts List & Exploded View



Ref.	Part No.	Description	Ref.	Part No.	Description
1	537-351	Frame	10	537-411	Upper Roller
2	537-354	Air Shield	11	537-315	Upper Shaft
3	537-349	Cross Brace	12	537-317S	Upper Bearing (Package of 2)
4	537-412	Lower Roller	13	79-055S	Washer (Package of 2)
5	537-370S	Lower Bearing (Package of 2)	14	81-017S	Spring (Package of 2)
6	537-318S	Lower Shaft (Short)	15	86-272S	Cotter Pin (Package of 2)
7	537-316S	Lower Shaft (Long)	16	69-011S	Rivet (Package of 4)
8	197-279	Pin	17	76-640	Screw
9	537-334	Slide Bracket			

Wiring Diagram



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