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COUNTERTOP FOOD WARMERS

MODELS TECF1523 / TECF1527 / TECF1529
INSTALLATION - OPERATION - MAINTENANCE



MODEL TECF1529



MODEL TECF1527



Middleby Philippines Corporation

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MANUAL CFW0904-1523-1527-1529

Congratulations! You have purchased one of the finest pieces of commercial cooking equipment on the market.

You will find that your new equipment, like all Toastmaster equipment, has been designed and manufactured to meet the toughest standards in the industry. Each piece of toastmaster equipment is carefully engineered and designs are verified through laboratory tests and field installations. With proper care and field maintenance you will experience years of reliable, trouble-free operation. **For best results, read this manual carefully.**

RETAIN THIS MANUAL FOR FUTURE REFERENCE.

Table of Contents

Introduction.....	2
Installation & Closing Procedure.....	3
Maintenance.....	3-4
Drawings & Parts.....	5-13

Read these instructions carefully before attempting installation. Installation and initial startup should be performed by a qualified installer. Unless the installation instructions for this product are followed by a qualified service technician (a person experienced in and knowledgeable with the installation of commercial gas an/or electric cooking equipment) then the terms and conditions on the Manufacturer’s Limited Warranty will be rendered void and no warranty of any kind shall apply.

In the event you have questions concerning the installation, use, care, or service of the product, write to:

MIDDLEBY COOKING SYSTEM

113 Technology Ave., Laguna Technopark, Biñan
 Laguna, Philippines, 4024 * Tel. Nos. (632) 520-8170 to 79 Fax No.: (632) 520-8191

Section I

General Information

Toastmaster electric Food Warmers are designed in three categories; drop-in, built in or counter units. The chart on page 4 will give the specific model you have as well as provide additional statistical information. All units consist of a stainless steel well or receptacle that is heated by a tubular heating element. They are designed to accommodate standard food inserts and are capable of storing one or more food products. Toastmasters Food Warmers may be used as a single unit or banked with other built-in or counter equipment.

Toastmaster Food Warmers are made of the finest material available to provide durability and a safe and trouble-free operation. However, care in operation and cleaning will provide a longer life for your equipment. The exterior case of the counter type unit has stainless steel front and sides and aluminized steel on the back. The top case and mounting flange of the drop-in units are made of welded and reinforced stainless steel and the case sides are made of aluminized steel.

All Toastmaster Food Warmers meet the standards of the National Sanitation Foundation and are listed by Underwriters Laboratories Inc.

Section II

Installation

A. Installing Counter Type Units

Care should be taken while uncrating your new Toastmaster Food Warmer to prevent damage and scratching of the surfaces. First, open the carton by removing all fastening staples. Remove and discard the internal packing material from the top of the unit. Lift the unit up and out of the carton. Locate any mounting brackets or other loose items and set aside. You will find four 4" plastic legs with level adjusting feet. To install these legs, turn the unit on its top or back and screw the legs into the four tapped holes in the bottom. Upright the unit on your counter, locate the thermostat control knob on the front panel and set in the "OFF" position.

Your installer should be aware of your electrical power as all Toastmaster Food Warmers are provided in different voltages. This voltage, either 120, 208 or 240, should have been specified when ordering your unit(s). All counter units are shipped with a factory installed 36" electrical cord and plug. All Food Warmers are provided in a single phase only regardless of voltage.

Section III

Operation

A. Controls

Controls for Food Warmers vary for different models and the features or intended use of it. A food warmer doesn't require extensive operator interface but the following information should be made available to them. Some of the Food Warmers use a positive off position on the thermostat. This is used to turn the unit off when not in use. When the unit is on the full range of temperatures described are available for operating.

Model 1527. Heat N' Hold has a temperature range of 90 to 210 degrees with a positive "off" position. Model 1529 has an operator control for on and off only. The unit will always operate at the same temperature. This unit does use a low water alarm to alert the operator to add water.

All the other models of Food Warmers use an eight position control including a positive off position.

COUNTERTOP FOODWARMERS

B. Normal Operation (all modes except 1527H and 1527TH)

Be sure the control knob is set in the "OFF" position, then energize the unit at the main disconnect. For wet applications fill the unit with approximately 1" of Hot water and turn the control knob dial to the high position for 25 to 30 minutes. After 30 minutes, set the control knob at the desired setting. Always keep insert pans in place or cover the unit to conserve heat and to prevent water evaporation. Most units should operate approximately 24 hours before the need to add water. You should maintain at least a 1/4" water level. Remember, never place food items directly in the receptacle without the use of the insert pan(s). For dry applications, merely set the insert vessel into the food warmer.

D. Models 1527H & 1527TH "Heat N' Hold"

As mentioned earlier these models only require approximately 18 minutes to heat the water and the food in the insert pan. This model is designed for the purpose of heating the food and then holding it at the serving temperature you desire. Fill the warming unit with about 2 1/3 quarts of water. Place food in the Heat N' Hold and turn control knob to high. The amber light cycles on and off with the heater. After approximately 18 minutes turn the control knob to a minimum of 150°F for holding. Always keep the heating element covered with water to insure proper heat transfer. "Dry" running of the unit will substantially lower the temperature in the insert pan. Check the water level daily. Do not overfill or the the water will boil and splash out over the side. Never place food products directly in the warmer well. Common uses of the "Heat N' Hold" units are soup, chili, hot chocolate or vegetables. Thicker foods, such as chili or hot chocolate will heat faster if stirred occasionally during the heating process.

E. Operating Hints

Operating hints include the following. Using these hints will allow you to achieve the best performance and most economical operation for your Food Warmer. When operating wet, always use hot or warm water to speed up the preheat time. Do not use too much or too little water. Too little water will hinder the heat transfer required to maintain the food temperature where too much water will tend to spill out over the top of the food well. Keep the cover on the food insert pand and the entire food well as as much as possible to avoid lost heat. Always set the controls to the off position when the unit is not preheating or in use.

Section IV

Always unplug or disconnect the power to the unit before cleaning.

A. Cleaning

(See separate section for cleaning 1527TH & 1527TH).

Food warmers should be cleaned frequently to remove scale and prevent build up. Vinegar and water or a commercial de-scaling agent may be used. We recommend the food warmers be emptied daily and washed with soapy water, rinse and wiped dry. Extreme care should be taken wile cleaning so that the electrical components do not get wet. Never submerse the unit in water.

Accessories :

4L4 Accesory legs. 4" steel, set of four, NSF aproved.
Models 1523 series, 1527 series and 1528.

Optional Accessory:

11 qt. Insert Pan and Lid for 1527

Model No.	KW Rating	No. Wells	Liquid Capacity	Width (Inches)	Depth (Inches)	Ship. Wt. (lbs.)	Wet&Dry
1523	1.0	1	32 Qts.	14 1/2	25	40	Both
1527H	1.65	2	11 Qts. Rd.	13	13 3/4	16	Wet only
1529	0.4	1	---	19 1/3	9 1/8	16	Both

SECTION V

Fusing

This warmer draws 4.0 amps at 120 Volts. Be sure the circuit to which it will be connected is adequately wired and fused to accept this added load.

SECTION VI

A. Preventive Maintenance

Observe well for lime build-up. Remove as necessary. Lime will affect the performance of your unit.

B. Purpose of each electrical component.

ON/OFF Switch - Turn on power to device. Signal light glows to show power is on.

Operating Thermostat - (Thermo Disc Type for 1529), (Infinite Switch for 1523 and 1527) Cycles heating unit on and off to maintain an average temperature of 170 (filled with water level mark in well.)

Heating Unit - Offers heat to bottom of well.

Hi-Temperature Thermostat - (bi-metal type) turns buzzer on when water boils. (1529 Models).

Audible Buzzer - Signals operator to fill well with water immediately.(1529 Models).

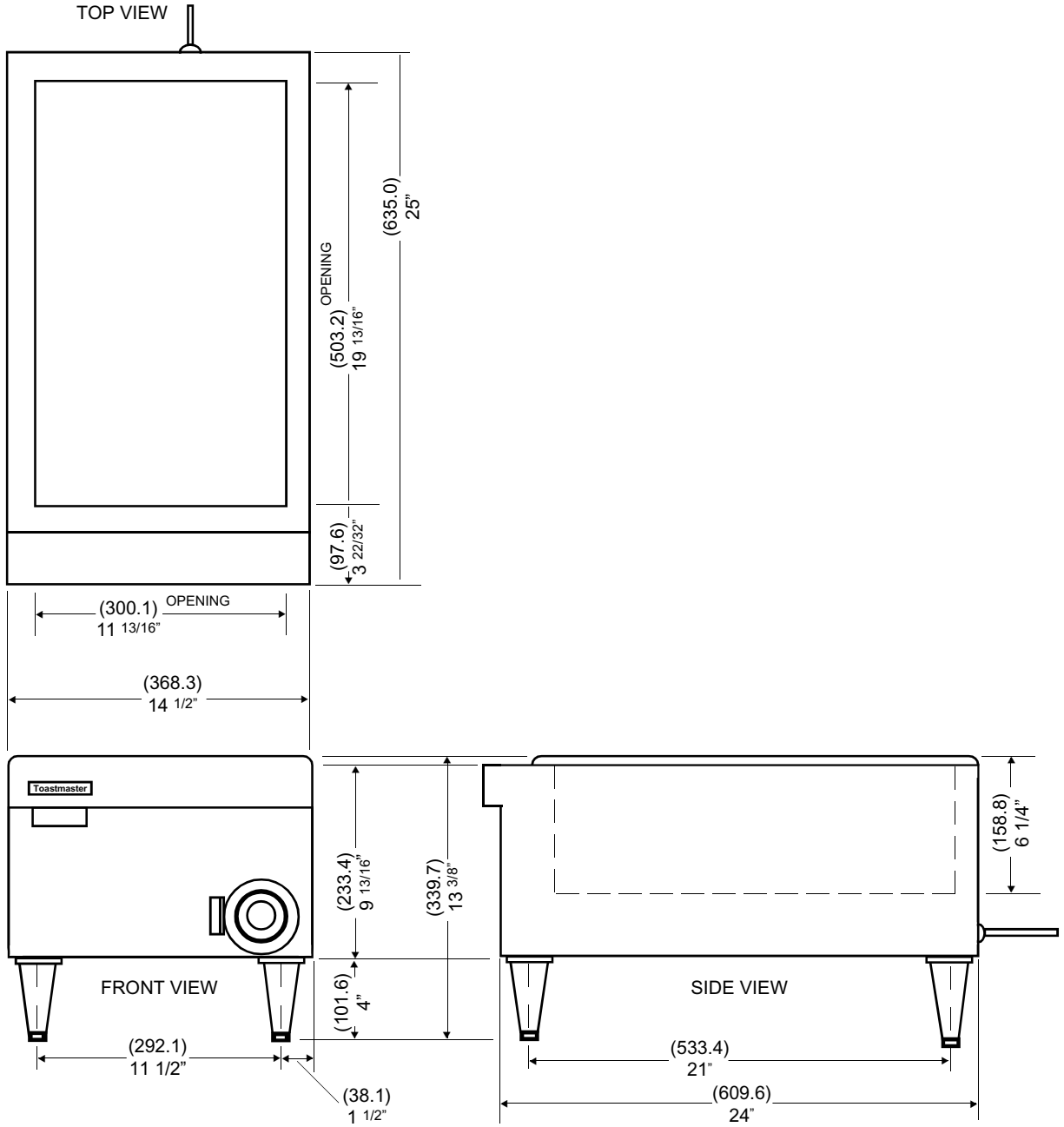
TROUBLE SHOOTING INFORMATION DURING NORMAL OPERATION (WATER IN WELL)

Symptom	Possible Cause
1. No Signal Light No Heat No Buzzer	No incoming power. Switch Defective. Wire off.
2. No Signal Light Heats	Switch light defective.
3. Signal Light Glows No Heat	Wire off. Heating unit defective. Operating thermostat defective.
4. Signal Light Glows Buzzer Sounds	Hi-temperature thermostat defective.

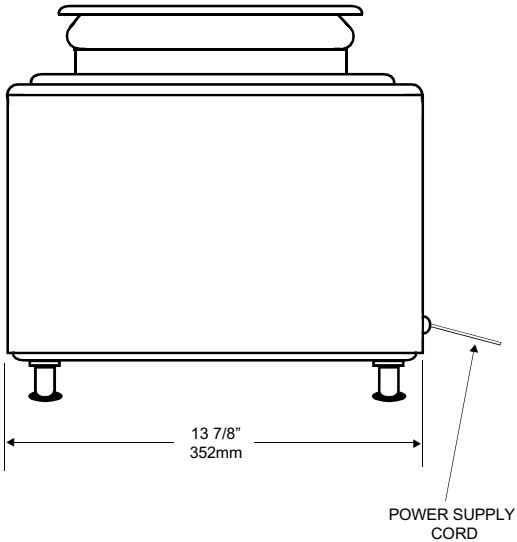
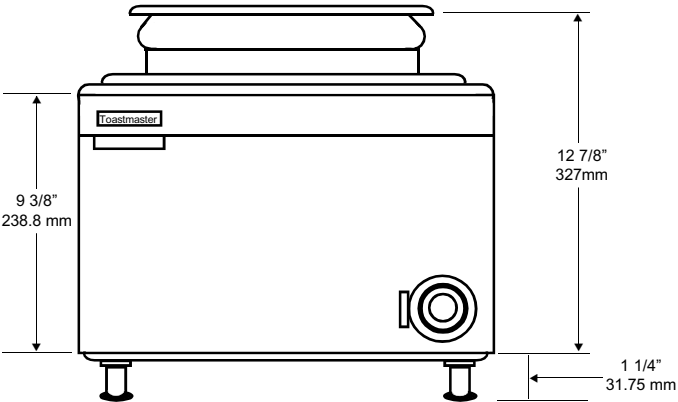
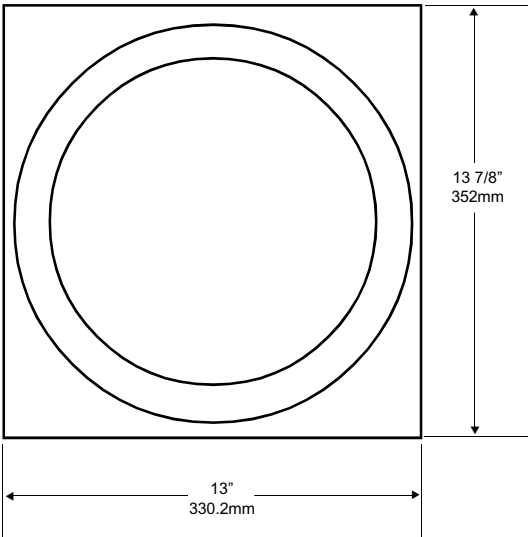
ABNORMAL OPERATION (NO WATER IN WELL - EVAPORATED DRY)

Symptom	Possible Cause
1. Signal Light Glows No Buzzer	Buzzer defective. Hi-Temperature thermostat defective.

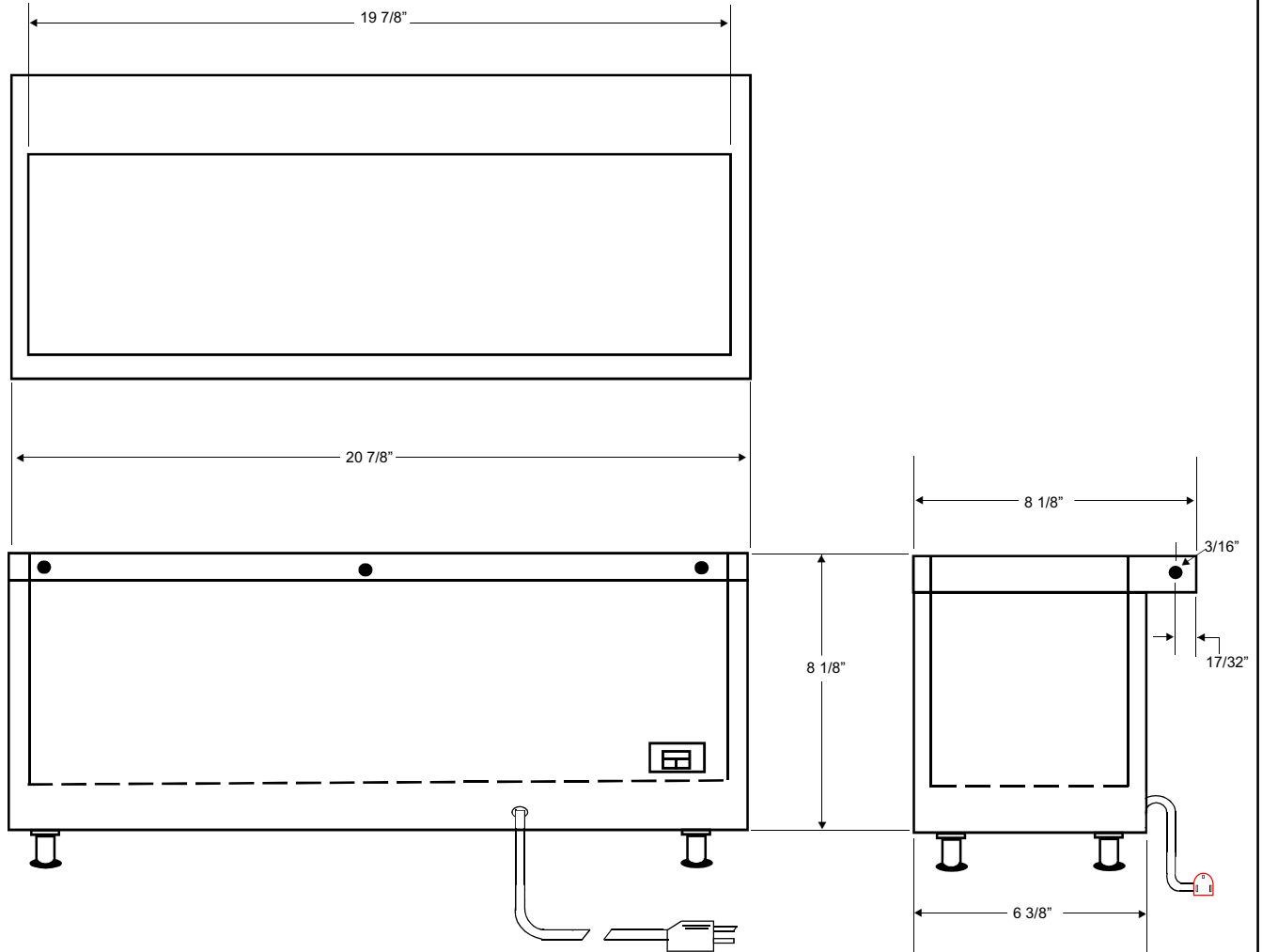
MODEL 1523



MODEL 1527H



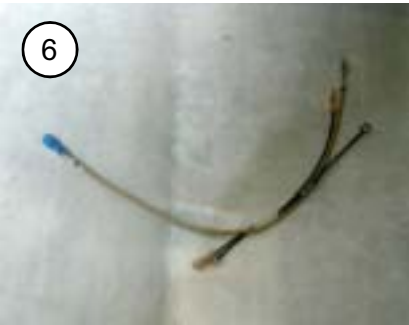
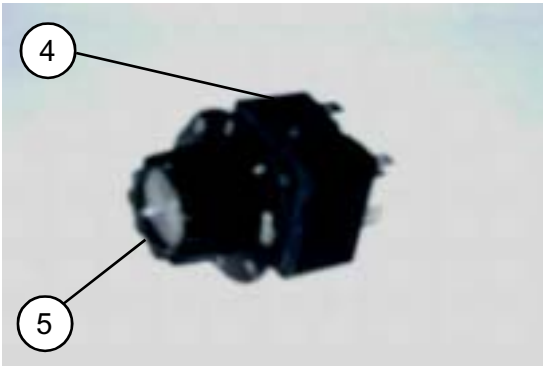
MODEL 1529



ELECTRICAL DATA

VOLTAGE	TOTAL KW	AMPS (Single Phase)
120V	.4	3.3
240V	.4	1.7

FOOD WARMER 1527

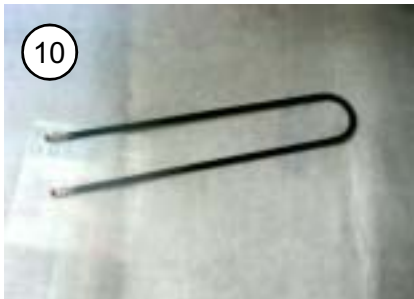


COUNTERTOP FOODWARMERS

FOOD WARMER 1527

Key	Part Number	QUANTITY		Description
		110V	240V	
1	1000687	1		BAND HEATER, 120V,1400W
	1000689		1	BAND HEATER, 240, 1650W
2	1700481	1	1	VEGETABLE INSERT 11QT
3	1800195	1	1	POLYPANEL, WARMER 1527
4	1000694	1	1	INFINITE CONTROL 240V
5	TA710E8761	1	1	KNOB, THERMOSTAT
6	1000691	1	1	WIRESET 1527
7	TA710E0105	4	4	ASS'Y LEVELING LEG
8	1850152	1	1	KNOB GUARD,130X68X8 DIA.
9	T7606122	1		ASSY, CORDSET (5-15P)120V
	T7609975		1	ASSY, CORDSET (6-15P) 240V
10	1000105	1		LIGHT, PILOT 1/3 120V, AMBER
	1000106		1	LIGHT, PILOT 1/3 250V, AMBER

FOOD WARMER 1529

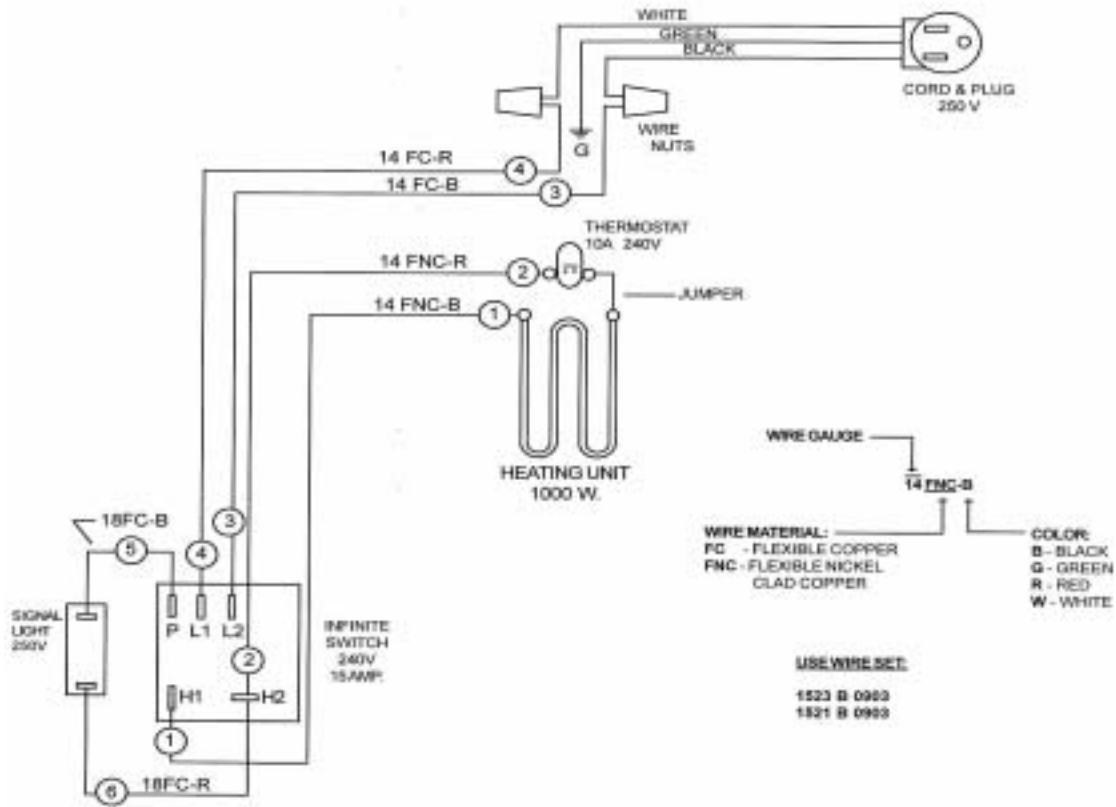


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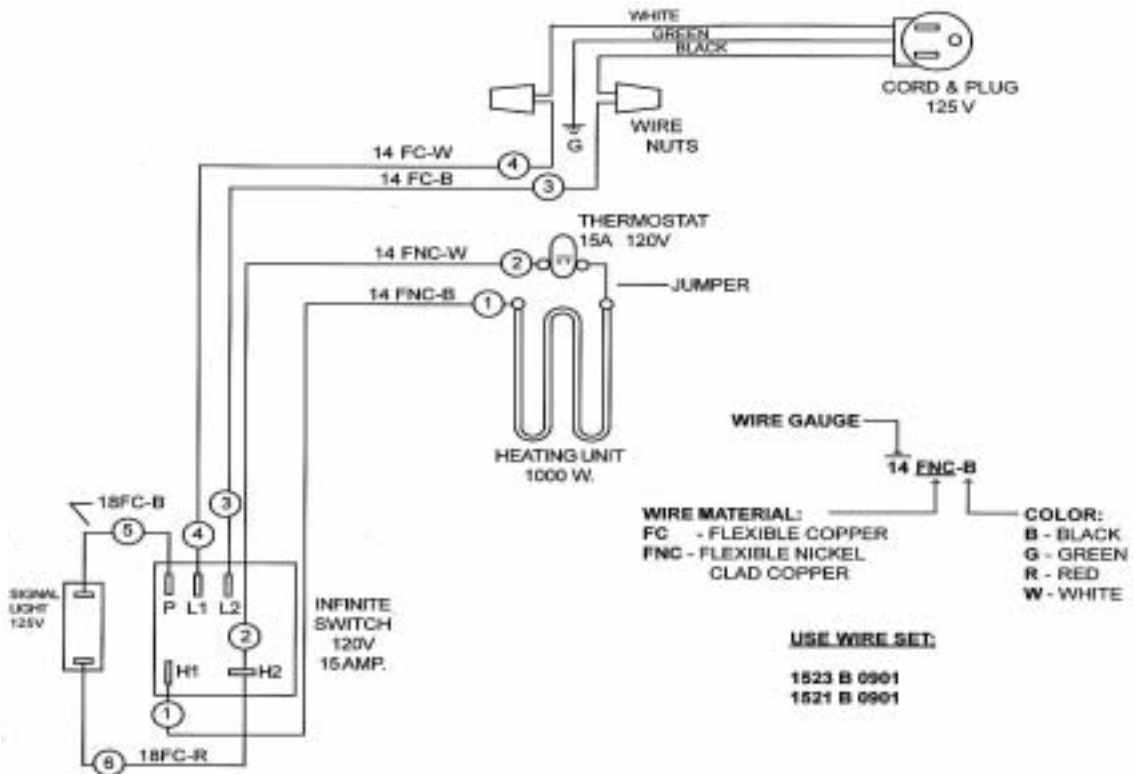
FOOD WARMER 1529

Key	Part Number	QUANTITY		Description
		110V	240V	
1	T3002649	1		BUZZER, 120V
	T3002699		1	BUZZER, 240V
2	T7002332	1	1	THERMOSTAT HI-TEMP
3	1800228	1	1	POLYPANEL, WARMER 1529
4	T3003765	1	1	SWITCH, ROCKER W/LT SPST
5	T8000371	1	1	WIRESET 1529
6	TA710E0105	4	4	ASSY LEVELING LEG
7	T7610198	1	1	ASSY, THERMOSTAT OPERATING
8	T3102218	1	1	SHIELD, HEAT
9	T7606122	1		ASSY, CORDSET (5-15)
	T7609975		1	ASSY, CORDSET (6-15)
10	T3B72D8701	1		HEATER, 400W 110V
	T3002471		1	HEATER, 400W 240V

MODEL 1523 . 240V



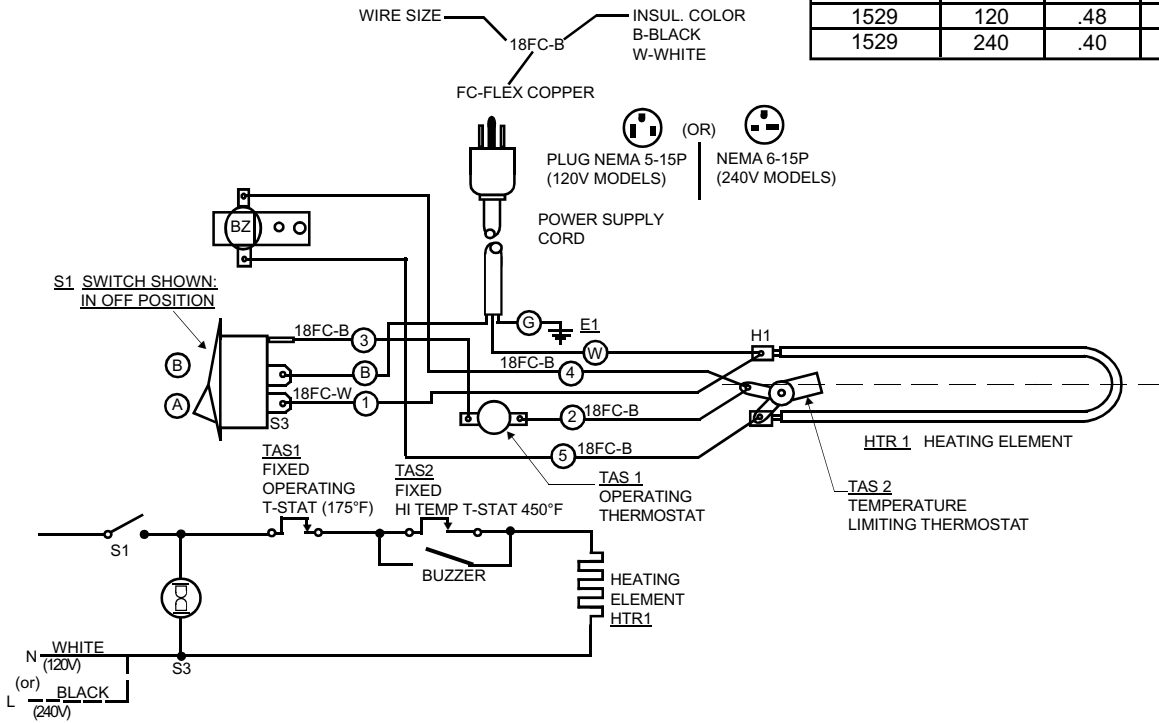
MODEL 1523 . 120V



COUNTERTOP FOODWARMERS

MODEL 1529 120 . 240V

MODELS	VOLT	KW.	AMP.
1529	120	.48	4.0
1529	240	.40	1.7



COUNTERTOP FOOD WARMERS

MODELS 1523, 1527 AND 1529

A product with the Toastmaster name incorporates the best in durability and low maintenance. We all recognize, however, that replacement parts and occasional professional service may be necessary to extend the useful life of this unit. When service is needed, contact a Toastmaster Authorized Service Agency, or your dealer. To avoid confusion, always refer to the model number. Serial number, and type of your unit.



Toastmaster



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A Middleby Company

**OPERATOR'S MANUAL
INSTALLATION & OPERATION**

COUNTERTOP FOOD WARMERS

MODELS TECF1523 / TECF1527 / TECF1529



MODEL TECF1529



MODEL TECF1527

WARNING

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.

Philippine Factory : 113 Technology Ave., Laguna Technopark, Biñan
Laguna, Philippines, 4024 * Tel. Nos. (632) 520-8170 to 79 Fax No.: (632) 520-8191
USA Factory : 1400 Toastmaster Drive, Elgin, IL 60120 Tel. (847) 741-3300



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