



# ***ELECTRIC RANGE***

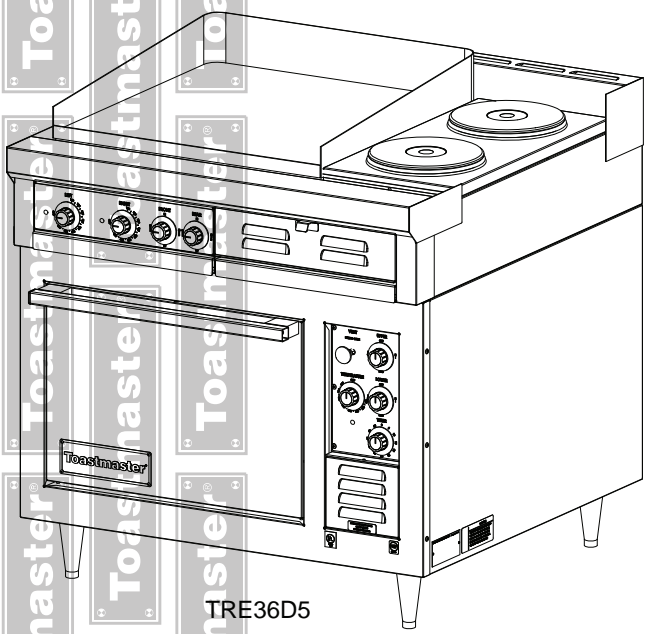
MODEL

**TRE36C & TRE36D**

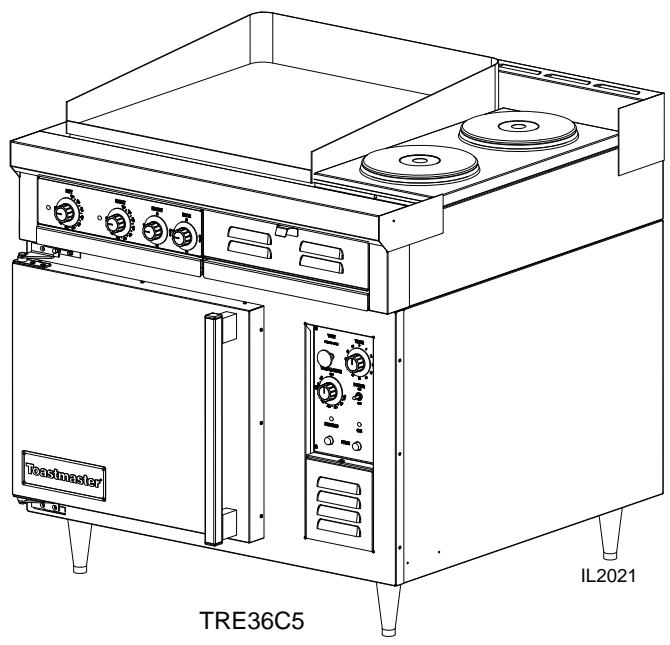
*Commerical & Marine Applications*

## **Installation and Operation Instructions**

2M-W1624 Rev. - June. 11, 2010

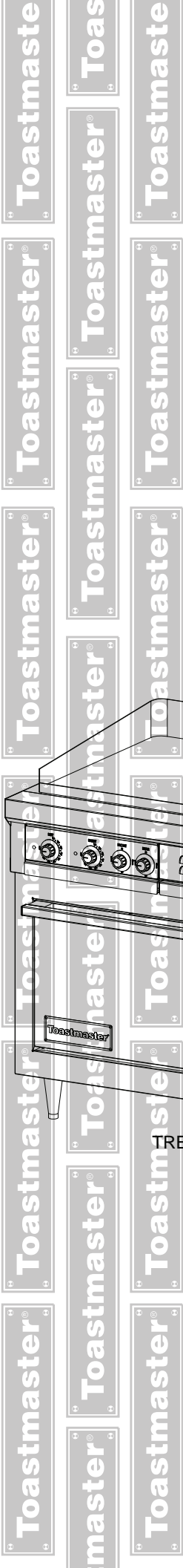


TRE36D5



TRE36C5

IL2021



## SAFETY SYMBOLS



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



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### RETAIN THIS MANUAL FOR FUTURE REFERENCE NOTICE

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

Toastmaster 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 Toastmaster 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 Listing

Reference the listing provided with the unit

or

for an updated listing go to:

**Website:** [www.toastmastercorp.com](http://www.toastmastercorp.com)  
**E-mail** [Service@star-mfg.com](mailto:Service@star-mfg.com)  
**Telephone:** (314) 678-6347

### The Service Help Desk

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

**Telephone:** (314) 678-6347

**Fax:** (314) 781-2714

**E-mail** [Parts@star-mfg.com](mailto:Parts@star-mfg.com)  
[Service@star-mfg.com](mailto:Service@star-mfg.com)  
[Warranty@star-mfg.com](mailto:Warranty@star-mfg.com)

**Website:** [www.star-mfg.com](http://www.star-mfg.com)

**Mailing Address:** Toastmaster  
10 Sunnen Drive  
St. Louis, MO 63143  
U.S.A



Consult One of Our Many Local Qualified Service Agents Before you call the Toastermaster Technical Service & Parts Department at 1-800-807-9054.

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**NOTICE**

**Service on this or any of our other units must be performed by a qualified personnel only. Consult your Service Agent Directory. You can call our toll free number 1-800-807-9054 or visit our website WWW.STAR-MFG.COM for the service agent nearest you.**

## SPECIFICATIONS

Model	Voltage	Total kW	Ph	Width	Height	Depth	Weight	
							Shipping	Installed
<b>Range Convection Oven</b>								
TRE36C1 / TRE36C1M	208V/60Hz	21.0	3	36"	37 1/4"	37"	525 lbs	417 lbs
	240V/60Hz							
	480V/60Hz							
TRE36C2 / TRE36C2M	208V/60Hz						485 lbs	377 lbs
	240V/60Hz							
	480V/60Hz							
TRE36C3 / TRE36C3M	208V/60Hz						525 lbs	417 lbs
	240V/60Hz							
	480V/60Hz							
TRE36C4 / TRE36C4M	208V/60Hz						430 lbs	322 lbs
	240V/60Hz							
	480V/60Hz							
TRE36C5 / TRE36C5M	208V/60Hz						495 lbs	387 lbs
	240V/60Hz							
	480V/60Hz							
<b>Range Deck Oven</b>								
TRE36D1 / TRE36D1M	208V/60Hz	21.6	3	36"	37 1/4"	37"	525 lbs	417 lbs
	240V/60Hz							
	480V/60Hz							
TRE36D2 / TRE36D2M	208V/60Hz						485 lbs	377 lbs
	240V/60Hz							
	480V/60Hz							
TRE36D3 / TRE36D3M	208V/60Hz						525 lbs	417 lbs
	240V/60Hz							
	480V/60Hz							
TRE36D4 / TRE36D4M	208V/60Hz						430 lbs	322 lbs
	240V/60Hz							
	480V/60Hz							
TRE36D5 / TRE36D5M	208V/60Hz						495 lbs	387 lbs
	240V/60Hz							
	480V/60Hz							



## 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.

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.

## INSTALLATION

This unit is equipped for the voltage indicated on the nameplates mounted on the right side of the range. They will operate on alternating current (AC) only.



### DO NOT CONNECT TO DIRECT CURRENT (DC).

The installation of the electric range should conform to the:

### NATIONAL ELECTRIC CODE AND ALL LOCAL ELECTRIC CODES AND ORDINANCES AND THE LOCAL ELECTRIC COMPANY RULES AND REGULATIONS

For your protection we recommend that a qualified electrician install this range. They should be familiar with electrical installations and all electric codes. Proper connections and power supply are essential for efficient performance. The external wiring should be in conduit or an approved type of flexible cable suitable for operation at the temperature indicated on the wiring diagram, and of a proper size to carry the load. The supply circuit should be properly fused and equipped with a means of disconnecting, as required by local electrical code. **THE BODY OF THE RANGE SHOULD BE GROUNDED (DO NOT GROUND TO A GAS SUPPLY LINE).**

## GENERAL OPERATING PROCEDURES

The Toastmaster series electric range is wired for operation for 3-phase power supplies by making line connections at the terminal block, located on the bottom panel, behind the right side panel. All connections should be made by a qualified service agent. Refer the the Electrical Connection section & wiring diagram sections of this manual for more information.

Before operating the unit, any rust preventative material needs to be removed from the surface using a nonflammable grease solvent. Once completed, wash the surface with warm water and a mild detergent, rinse with a damp cloth and dry wipe dry. Griddle surface must be seasoned immediately, refer to your company guidelines or the seasoning section of this manual.

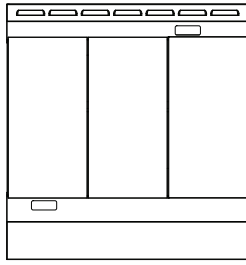
**DANGER:**

**THIS APPLIANCE MUST BE GROUNDED AT THE TERMINAL PROVIDED. FAILURE TO GROUND THE APPLIANCE COULD RESULT IN ELECTROCUTION AND DEATH.**

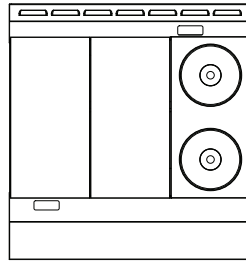


**INSTALLATION OF THE UNIT MUST BE DONE BY PERSONNEL QUALIFIED TO WORK WITH ELECTRICITY. IMPROPER INSTALLATION CAN CAUSE INJURY TO PERSONNEL AND/OR DAMAGE TO EQUIPMENT. UNIT MUST BE INSTALLED IN ACCORDANCE WITH ALL APPLICABLE CODES.**

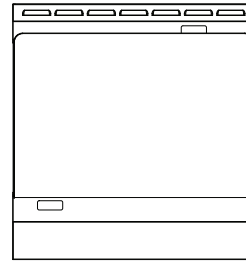
### RANGE TOP CONFIGURATION



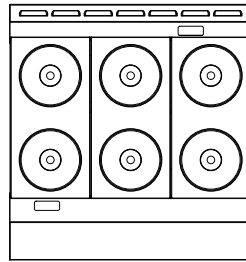
**TRE36C1/D1**  
Three 12" x 24" hot tops



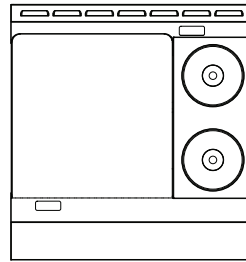
**TRE36C2/D2**  
Two 12" x 24" hot tops  
Two round hotplates



**TRE36C3/D3**  
One 36" x 24" griddle plate



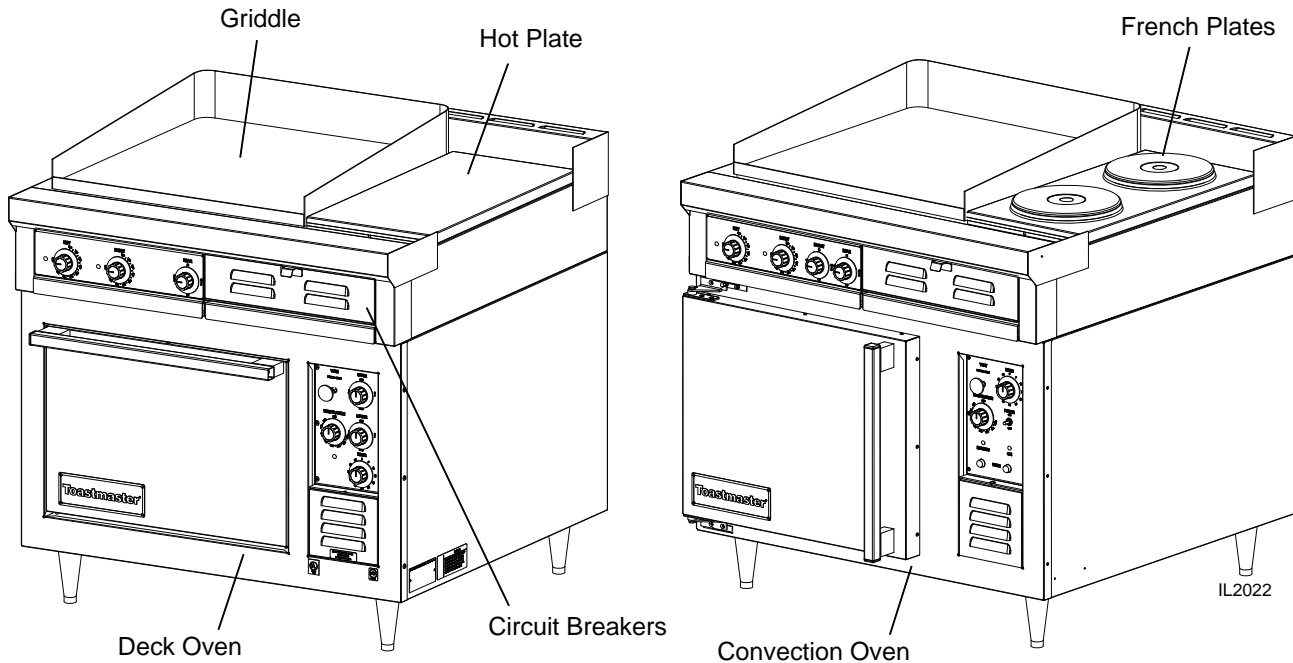
**TRE36C4/D4**  
Six round hotplates



**TRE36C5/D5**  
One 24" x 24" griddle plate  
Two round hotplates

Range Top Configurations			
	Hot Plates	Round French Plates	Griddle Plates
	12" x 24" Hot Plates controlled by high temperature thermostats.	Round French Plates controlled by 3 heat switch.	36" x 24" or 24" x 24" grill plates, controlled by thermostats.
<b>Temp Range</b>	0°F to 850°F	0°F to 750°F	0°F to 450°F
<b>Recommended:</b>	Stock Pots & Heavy Kettle	Light duty sauce pans and small stockpots.	All heavy and light frying.
<b>Not-Recommended</b>	Frying of any kind	Heavy Stock Pots or Heavy Urns or Kettles	
The below procedure is to be followed in situations when the circuit trips when unit is turned on.			
<b>Element "DRY OUT" to be done with a non-GFCI circuit</b>	To "dry out" the hot plate, set the thermostat dial at 250°F and turn on the power switch. Allow unit to cycle at least 15 minutes at this heat level. Reset the thermostat to 350°F allowing the same time. Continue doing this until you reach 850°F then allow the unit to maintain this temperature for a minimum of 4 hours. More time may be required if the unit has to operate in a moist environment	To "dry out" the frenchplate, set the three-heat switch to the "LO" setting and turn on the power switch. Allow unit to run at least 15 minutes at this heat level. Reset the three-heat switch to "MED" and allow the same time. Reset to the "HI" position. When you reach position 3, allow the unit to maintain this temperature for a minimum of 4 hours. More time may be required if the unit has to operate in a moist environment	To "dry out" the griddle, set the thermostat to 250°F and turn on the power switch. Allow the unit to cycle at least 15 minutes at this setting. Reset the thermostat to 350°F allow the same time. Reset the thermostat to 450°F and allow the unit to maintain the temperature for a minimum of 4 hours. More time may be required if the unit has to operate in a moist environment.
If unit is out of use for three or more days, a one-hour preheat schedule should be used, especially when exposed to high humidity and/or cool temperatures.			

**NOTICE:** During the first few hours of operation you may notice a small amount of smoke & odor coming from the range. This is normal for a new range and will disappear after the first few hours of use.



## EQUIPMENT DESCRIPTION

Toastmaster Model TRE36 electric oven range are rated heavy duty for commercial use. The oven range consists of a range top fastened to an oven base. There are marine units available which would qualify it for shipboard use. These models are indicated with a "M" in the model number. The marine features are on oven door latch, grease tray latch, bolt-down legs, range top adjustable sea rails and a grab bar across the front.

**OVEN BASE:** The oven base can be either a deck oven or convection oven.

- a. *Deck Oven* ("D" in Model #, example TRE36D1)

The deck oven base has a aluminized steel inner lining, removable deck of rigidized steel, vent with damper and landing shelf type aluminized steel lined door. The oven is insulated on all sides and is equipped with one slide-in rack. Heating is accomplished with top and bottom formed tubular heating elements which are each controlled by a 3-heat (low, medium, high) switch. The deck oven has a thermostatic control with a temperature range of 200°F to 550°F (93°C to 287°C).

- b. *Convection Oven* ("C" in Model #, example TRE36C1)

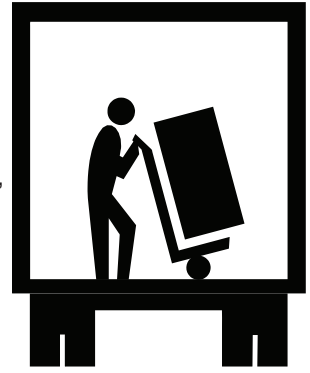
The convection oven has aluminized steel oven liners, vent damper and aluminized steel lined door. The oven is insulated on all sides. Removable rack supports can accommodate three racks. The heating element is enclosed in the side of the oven cavity and encircles the oven blower fan. The convection oven has a thermostatic control with a temperature range of 100°F to 450°F (38°C to 232°C).

**RANGE:** The range top can consist of up to 3 different components and the components can be configured in five ways. Troughs with a drip chute are located in the front and rear for draining into two wide drawer type receptacles

- a. *Griddle:* for grilling. The griddle can be either 24" x 24" or 24" x 36". Each of the 12" griddle sections are thermostatically controlled.
- b. *12" x 24" Hot Plate:* for stock pot cooking (Not recommended for griddling). The hot plates are thermostatically controlled and have a temperature range of 250°F to 850°F (121°C to 454°C).
- c. *Round Hot Plate (French Plates):* for stock pot cooking. The twin hot plates have 9" diameter and are controlled by 3-heat (low, medium, high) switches.

## Receiving the Range

Upon receipt, check for freight damage, both visible and concealed. Note visible damage on the freight bill at the time of delivery and require the carrier's agent to sign the freight bill. Concealed loss or damage means loss or damage, which does not become apparent until the merchandise has been unpacked. If concealed loss or damage is discovered upon unpacking, make a written request for inspection by the carrier's agent within 15 days of delivery. Keep all packing material for inspection. Do not return damaged merchandise to Toastmaster. File your claim with the carrier.



## Location

Prior to un-crating, move the range as near its intended location as practical. The crating will help protect the unit from the physical damage normally associated with moving it through hallways and doorways.

The clearances to combustible surfaces must be maintained: **3 inches from the back & sides.**

## Un-crating

The unit will arrive unassembled inside a wood frame covered by cardboard box and strapped to a skid. Remove the cardboard cover, cut the straps and remove the wood frame.



**RANGE IS VERY HEAVY AND FOR SAFE HANDLING, INSTALLER SHOULD OBTAIN HELP AS NEEDED, OR EMPLOY APPROPRIATE MATERIALS HANDLING EQUIPMENT (SUCH AS A FORKLIFT, DOLLY, OR PALLET JACK) TO REMOVE THE UNIT FROM THE SKID AND MOVE IT TO THE PLACE OF INSTALLATION.**



**ANY STAND, COUNTER OR OTHER DEVICE ON WHICH RANGE WILL BE LOCATED MUST BE DESIGNED TO SUPPORT THE WEIGHT OF THE OVEN.**

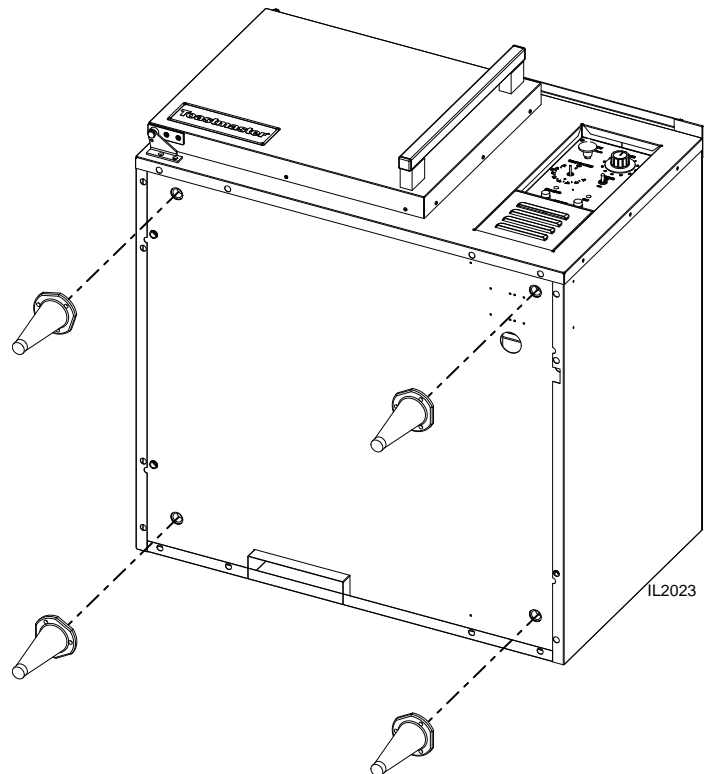
**SHIPPING STRAPS ARE UNDER TENSION AND CAN SNAP BACK WHEN CUT.**

Remove range from skid and place in intended location.

## Installing the Legs

Legs ship standard with all ranges.

To install the 6-inch legs, remove the legs from the packing, place some cardboard on the floor and gently tip the oven onto its back. Fasten the legs into the threaded holes provided and then gently flip the oven onto its legs.



2M-W1624 TM 36" RANGE OP MANUAL



## Electrical Connection

Make all electrical connections in accordance with local codes or in the absence of local codes with NFPA No. 70 latest edition (in Canada use: CSA STD. C22.1).

The electrical service entrance is provided by a 1 1/4" knockout on the oven bottom. A three pole terminal block is provided for connection.

Place spacers, (i.e. 2x4 wood block not supplied) at the front and rear of the oven top.

Place the range top on the spacers that are located on top of the oven.

The six wire leads that supply electricity to the cook top are bundled under the front of the top. Route the six wires through the bushing provided in the oven top.

Align the four locating pins in the bottom corner of the top with the four holes in each corner of the oven top.

Remove the spacers and lower the top onto the oven.



**MAKE SURE THE SIX WIRE LEADS TO SUPPLY ELECTRICITY TO THE RANGE TOP ARE NOT CRIMPED BETWEEN THE OVEN AND RANGE TOP. FAILURE TO COMPLY WILL RESULT IN DAMAGE TO EQUIPMENT.**

The range can now be connected to power.

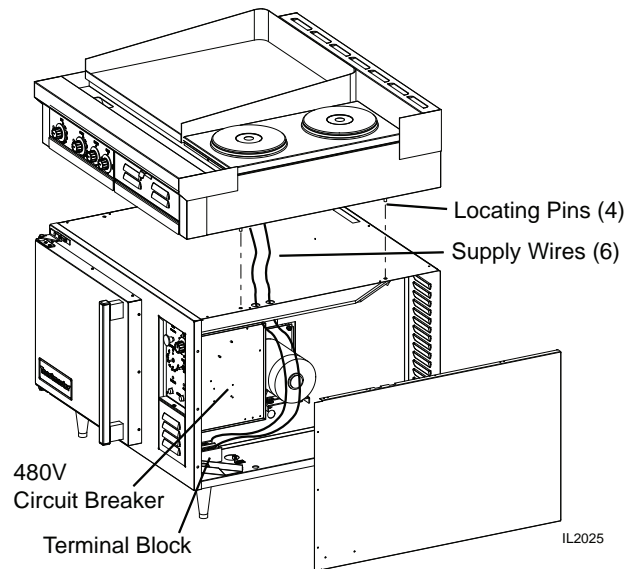
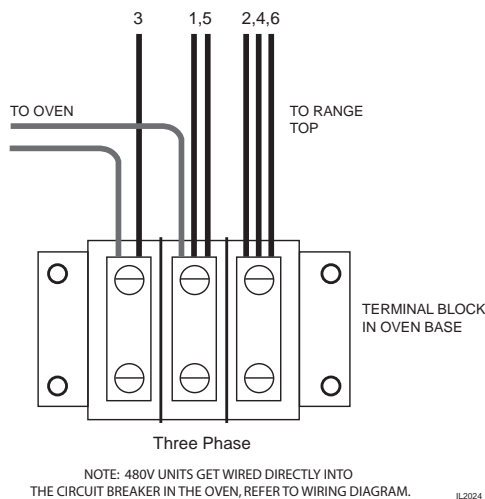


**BE SURE THE POWER SUPPLY VOLTAGE MATCHES THE VOLTAGE SPECIFIED ON THE NAMEPLATE LOCATED ON THE RIGHT SIDE OF THE RANGE. FAILURE TO COMPLY MAY RESULT IN PERSONAL INJURY AND/OR DAMAGE TO EQUIPMENT**

Use the wiring diagram provided in this manual for determining the connections of the cook top wires to the oven terminal block or circuit breakers on the 480V units.

## Making the Electrical Connection

The following table and illustrations provide the voltage and kilowatts necessary to operate the range and oven.



ELECTRICAL SPECIFICATIONS										
Range Style	Total k.W.	208 Volt			240 Volt			480 Volt		
		L1	L2	L3	L1	L2	L3	L1	L2	L3
w/ CONVECTION OVEN	21.6	48.3	69.2	62.5	41.9	59.9	54.1	20.5	29.5	27.1
w/ DECK OVEN	21.0	45.8	66.7	62.5	39.7	57.8	54.1	19.9	28.9	27.1

## CLEANING



**KEEP WATER AND SOLUTIONS OUT OF CONTROLS. NEVER SPRAY OR HOSE CONTROL CONSOLE, ELECTRICAL CONNECTIONS, ETC.**



**MOST CLEANERS ARE HARMFUL TO THE SKIN, EYES, MUCOUS MEMBRANES AND CLOTHING. WEAR RUBBER GLOVES, GOGGLES OR FACE SHIELD AND PROTECTIVE CLOTHING. CAREFULLY READ THE WARNING AND FOLLOW THE DIRECTIONS ON THE LABEL OF THE CLEANER TO BE USED.**

The range should be thoroughly cleaned at least once a week in addition to the normal daily cleaning to insure against the accumulation of foreign material.



**Any oven cleaner used should be marked "Safe On Aluminum".**

Always start with a cold oven / range

The stainless exterior can easily be cleaned using stainless steel cleaner, always follow the manufacture's instructions when using any cleaner.

Keep-drip pans under the range top plates clean.

Keep the hotplate and griddle surfaces clean.

Outside of the range and top should be kept clean.

Care should be taken to prevent caustic cleaning compounds from coming in contact with the blower wheel.

The oven interior should be cleaned using a mild soap and a non metal scouring pad. **DO NOT** use caustic cleaners. Always apply these cleaners when the oven is cold and rub in the direction of the metal's grain.

Electric equipment is inherently clean and sanitary, but may become unsanitary if dirt is allowed to accumulate on it. Take advantage of the clean, sanitary features of electric equipment, give it the regular attention that it deserves the same as any other highly perfected machinery, to insure best results and continued high operating efficiency.

## CALIBRATION

### Calibration Check

Place thermometer in the center of oven cavity.

Set thermostat to 350°F and place both 3-heat switches in the "HIGH" position.

Allow the oven to Preheat for at least half an hour.

### NOTE

Cycle on temperatures and cycle off temperatures for 3 cycles. (Red indicator light indicates when oven is calling for heat) After 3 cycles average the temperature. (Add all six temperatures and divide by 6)

### Calibration Adjustment

A 1/16" flat blade screwdriver with a 2" shaft is required to make adjustments to the thermostat.

Maintain the oven temperature at 350°F. Without turning the thermostat, remove the knob.

Locate the adjustment screw at the base of the shaft and insert the screwdriver.

Hold the shaft and turn the screwdriver counter clockwise to increase the temperature and clockwise to decrease the temperature. (1/8 of a turn will move the temperature 5-7 °F in either direction). Reinstall the oven knob and recheck the oven temperature.

## TROUBLESHOOTING

Troubleshooting is not an exact science, several factors may play a part in why your unit is not operating correctly. The following symptoms are a general idea of what may be causing the malfunction and should not be considered the complete answer to the situation that you have with your machine. Here are some of the possible problems you may encounter and possible solutions to those problems.

### TESTS

#### NOTICE:

**Service on this or any other appliance must be performed by qualified personnel only. Consult your Toastmaster Authorized Service Agent Directory. You can call our toll free number 1-800-264-7827 or visit our website WWW.STAR-MFG.COM for the service agent nearest you.**



**BOTH HIGH AND LOW VOLTAGES ARE PRESENT INSIDE THIS APPLIANCE WHEN THE UNIT IS PLUGGED/WIRED INTO A LIVE RECEPTACLE. BEFORE REPLACING ANY PARTS, DISCONNECT THE UNIT FROM THE ELECTRIC POWER SUPPLY.**

If an item on the list is followed by an asterisk (\*), the work should be done by a factory authorized service representative.



**USE OF ANY REPLACEMENT PARTS OTHER THAN THOSE SUPPLIED BY TOASTMASTER OR THEIR AUTHORIZED DISTRIBUTORS CAN CAUSE BODILY INJURY TO THE OPERATOR AND DAMAGE TO THE EQUIPMENT AND WILL VOID ALL WARRANTIES**

RANGE TOP TROUBLESHOOTING	
Symptom	Possible Causes
Hotplate will not heat	No power to unit
	Defective thermostat
	Failed element
French Plate will not heat	No power to unit
	Failed 3-heat switch
	Failed element
Griddle plate will not heat	No power to unit
	Failed thermostat
	Failed element

Possible Causes	Test
Failed Thermostat	Verify calibration
Failed element	Remove the wires and check for continuity across the element*
Failed 3-heat switch	Call factory or consult service manual for proper test

## FEATURES

### Exterior Construction

The oven exterior dimensions are 36" (91.44cm) Wide, 22" (55.88cm) High, 34" (86.36cm) Deep.

The Front, Back, and Sides are constructed of stainless steel with an aluminized top and bottom

The oven cavity is insulated with high temperature insulation for efficiency and reduced heat loss.

### Interior Construction

The oven cavity dimensions are 20" (50.8cm) Wide, 17" (43.18cm) High, 29" (73.66cm) Deep.

The oven is designed for three shelves and comes with three Chrome Plated Racks.

The interior of the oven is constructed of aluminized steel.

### Operation

The oven is a forced air convection oven with a vented oven cavity.

The air is driven by a 1/3 HP fan motor.

### Controls

Easy to use manual control knobs.

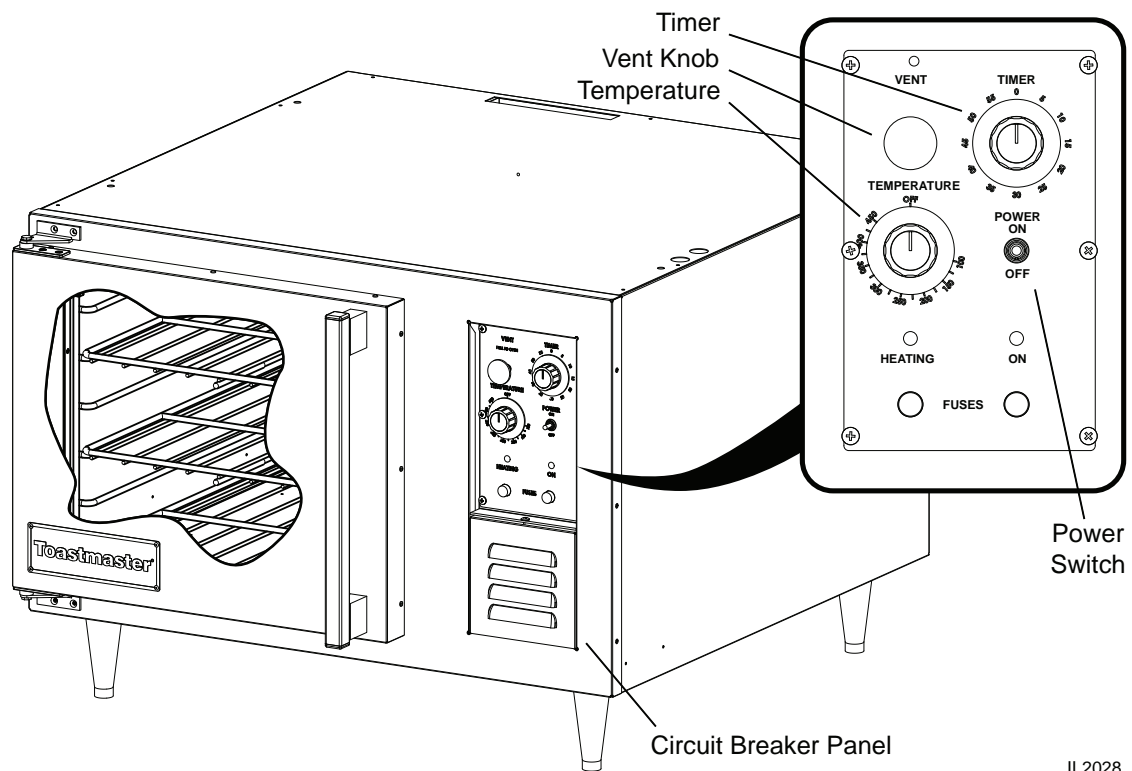
Mechanical temperature sensing and controls.

### Technical

Oven operates as shipped on 208, 240, or 480-Volt Three Phase.

Floor space required is 42" (106.68cm) Wide, 37" (94cm) Deep.

The oven weighs 275 lb.



### Initial Preheat

Prior to putting any oven into full time operation at normal cooking temperatures, it must be thoroughly dried out. Moisture absorption in the closed spaces, in the insulation, and even inside the heating elements can cause future trouble if not properly treated.

To “dry out” the oven, set the thermostat to 250°F and turn on the power switch. Allow the unit to cycle at least 15 minutes at this heat level. Reset the thermostat to 350°F allow the same time. Reset the thermostat to 450°F and allow the unit to maintain the temperature for a minimum of 4 hours. More time may be required if the unit has to operate in moist environment.

If the unit is out of use for three or more days, a one-hour preheat schedule should be used, especially when exposed to high humidity and/or cool temperatures.

**NOTICE: During the first few hours of operation you may notice a small amount of smoke coming from the oven, and a faint odor from the smoke. This is normal for a new range and will disappear after the first few hours of use.**

**CAUTION: ALWAYS KEEP THE AREA NEAR THE APPLIANCE FREE FROM COMBUSTIBLE MATERIALS.**

**CAUTION: KEEP FLOOR IN FRONT OF EQUIPMENT CLEAN AND DRY. IF SPILLS OCCUR, CLEAN IMMEDIATELY, TO AVOID THE DANGER OF SLIPS OR FALLS.**

### General Operation

The convection oven roasts and bakes in shorter time and at lower temperatures with less shrinkage than conventional commercial ovens.

A blower in the convection oven circulates air within the chamber to heat the entire space evenly and transfer heat efficiently to the product, even with stacked loading.

The airflow continuously removes the thick layer of moist, cool air that otherwise would surround the product. When properly loaded and operated, it maintains this airflow throughout the chamber to eliminate hot spots and roasts or bakes with minimum power consumption at twice the output capacity of a conventional oven.

The power switch on the lower portion of the control panel energizes the fan motor and activates the thermostatically controlled circuit for the oven heating elements. When this switch is in the on position, the red indicator light will illuminate.

Rotating the thermostat control knob from “off” position to selected temperature causes the indicator light to illuminate and closes the contactor that feeds power to the heating elements. This light will cycle “on and off” as the thermostat calls for heat in the oven. The blower, however, operates continuously while the power switch is in the “on” position.

The black knob operates a damper in the oven vent stack. The damper is open when the vent knob is pulled outward, this will remove moisture from the bake and will provide a dryer bake. Close the vent to contain the moisture in the bake.

Circuit breakers behind the control panel protect the electrical components from overload. On 208/240V units the circuit breakers are located in both the range top and oven, 480V units all circuit breakers are in the oven.

CONVECTION OVEN TYPICAL OPERATION	
ACTION	RESULT
Turn power switch to ON	Control Panel heat call light comes on.
Adjust proper temperature, between 140°F - 450°F and allow preheating for 20 minutes.	Oven begins heating
Open oven doors and insert product. Set timer for up to 60 minutes.	Timer begins counting down
Timer rings when done.	Product should now be done.

## INITIAL PREHEAT

The preservatives must be cleaned off the oven front before it is heated. Wipe the oven front with a damp rag and a mild soap solution, rinse with warm water and a damp rag, and then completely dry the oven front.

Before the initial use of the oven it must be allowed to thoroughly dry the elements out. This is accomplished by setting the top and bottom oven 3-heat switches to the "Low" position and the thermostat to 350°F degrees. Allow the oven to heat until all vapor and smoke has been eliminated.

Somewhere along the rising temperature curve between 250°F and 350°F degrees a moderate amount of smoke will issue from within the oven. Preservative oils and oil accumulated during manufacture will come off as smoke at these temperatures. Do not be alarmed.

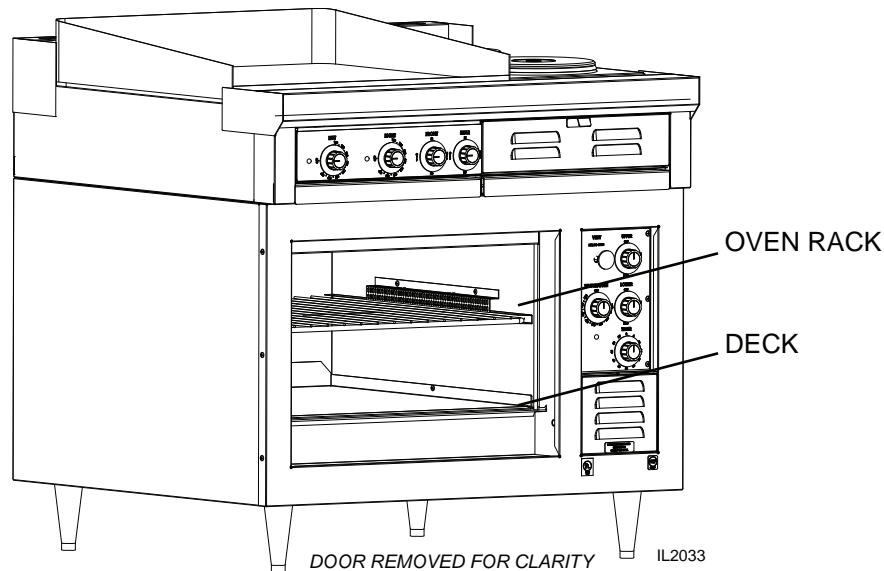
## NORMAL OPERATION

### PREHEATING

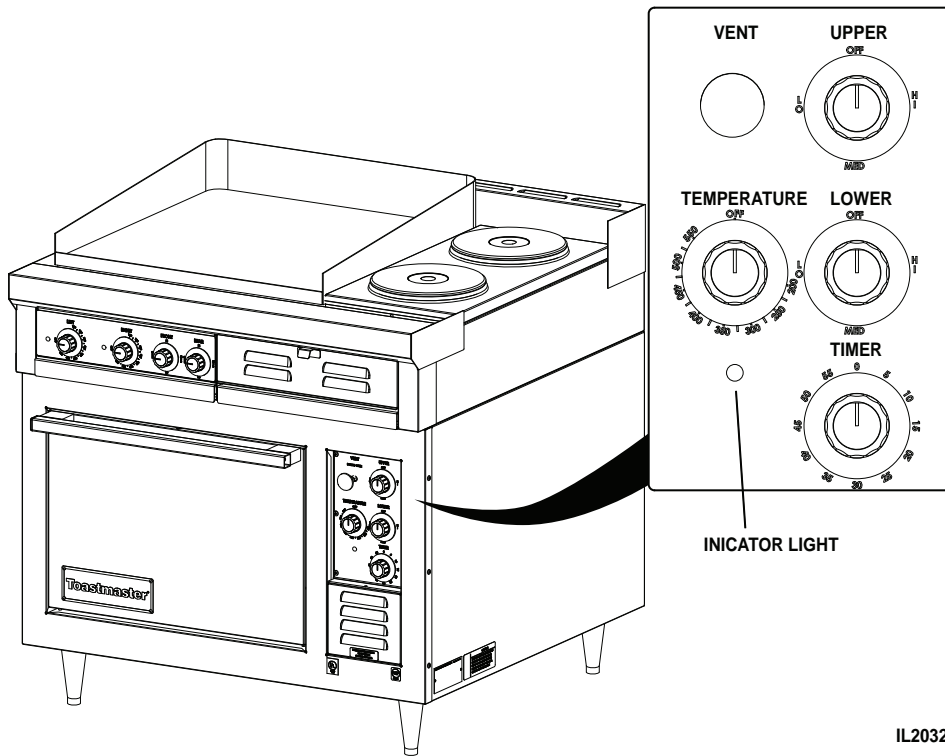
The oven will not bake uniformly if not allowed to thoroughly preheat before loading the product. To compensate for the temperature loss during loading, set the oven thermostat 50° degrees over the desired cooking temperature, load the oven, then reset the thermostat to the proper temperature after closing the oven door. The oven can be preheated with the 3-heat switches set on any position, however, the fastest preheat will be accomplished with both the switches set to the "High" position. Once the oven is at the set temperature and the product is loaded reset the 3-heat switches to their proper setting. An indicator light, located below the oven thermostat knob, will go out once the oven has received the set temperature. Allow the oven indicator lamp to cycle on and off at least two times during the preheat.

### OVEN RACK

The oven is equipped with a removable rack as standard. Baking pies, bread, or for roasting operations the rack can be placed directly on the metal deck and the pans placed on the rack. For cakes or pastries the rack can be slid into the rack supports, located about halfway up the oven sides, and the pans placed on the rack in this raised position.



## CONTROL PANEL



DECK OVEN

IL2032

### 3-HEAT SWITCHES

While the oven thermostat controls the temperature, the 3-heat switches control the amount of power from the upper and lower elements. Setting the top element 3-heat switch to “High” will burn (or broil) the tops and setting the bottom 3-heat switch to “Low” will not cook the bottom of most products. Set the 3-heat switches to achieve the best uniformity between the top and bottom of the product. Best results for baking will be accomplished with the top 3-heat switch set to the “Low” position and the bottom 3-heat switch set to either “Medium” or “High”.

Class of product	Average Temperature	Switch Settings	Rack Position
Pie	375-425°F	Medium	On Deck
Rolls	375-400°F	High	Rack Support
Cake	350-400°F	High	Rack Support
Pastries	325-375°F	High	Rack Support
Bread	425-450°F	Medium	On Deck
Roast	300-325°F	Medium	On Deck

The Temperature Switch Setting and Rack Position chart is suggested as a guide in baking the various classes of product. Be aware this chart is only a suggestion. Correct temperature, switch settings and rack positions will be arrived at through experience.

### PAN PLACEMENT

Place the pan in the center of the oven rack for the best baking results. Keep the oven door closed as much as possible. Excessively opening the oven door will cool the front section of the oven and the products placed near the opening will bake slower.

### VENT CONTROL

The oven is supplied with an oven vent control located above the thermostat dial. If cooking products with high moisture content open the vent by pulling the knob out. The moisture will be vented out the back of the oven as steam. If the products require a moist baking environment push the vent damper closed.

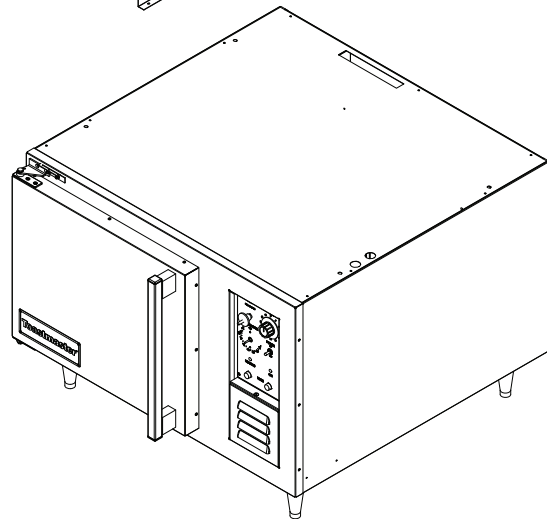
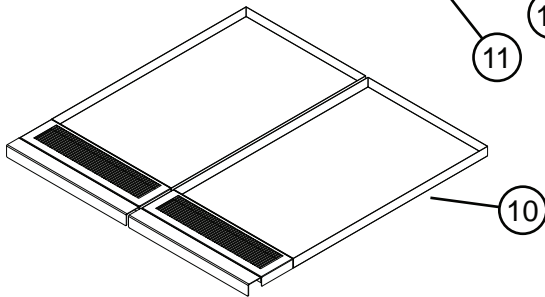
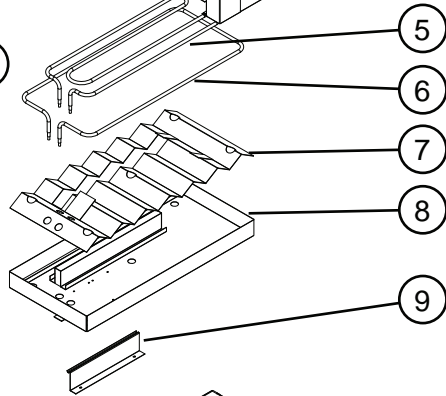
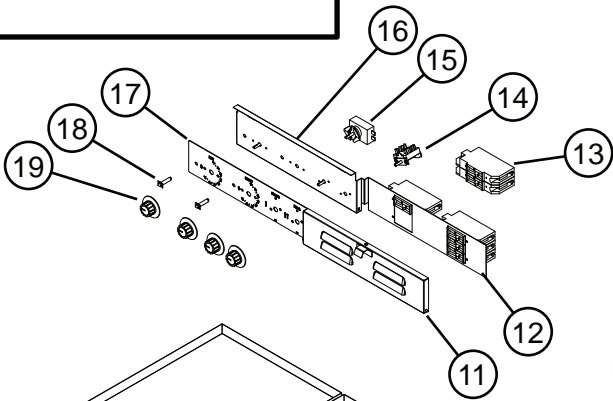
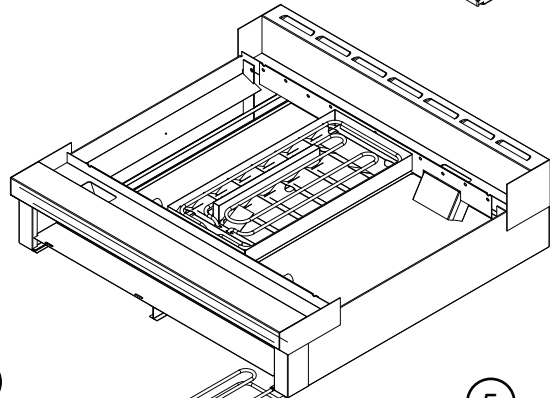
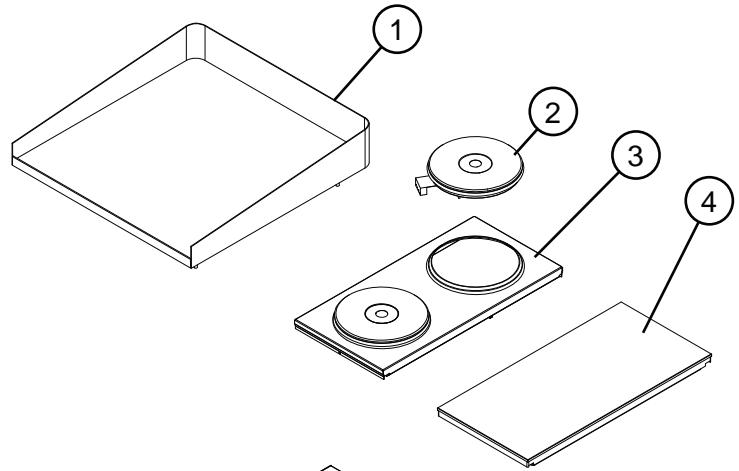
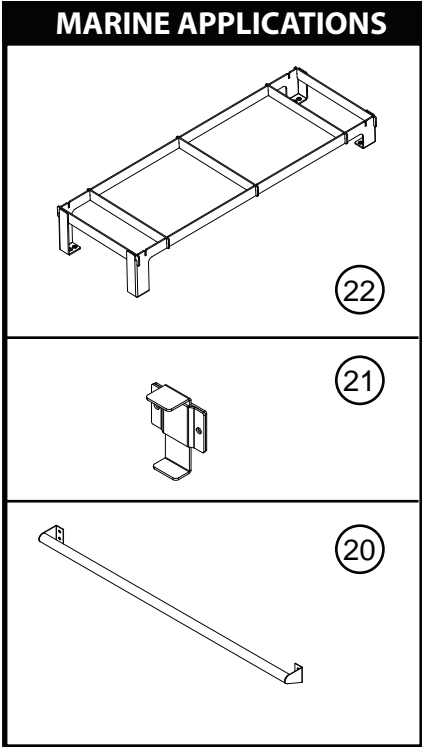
### TIMER

A 60 minute mechanical timer is standard equipment for the TRE36D units. To set, turn the dial until the indicator line is aligned with the desired time on the control panel. If setting the timer for less than 10 minutes the dial must first be turned past the 10 minute mark then reset to the required time. Once the timer has timed-out it will sound a bell for about 5 seconds then automatically turn off.

Toaster Electric Range Top TRE36 Series			
Fig No.	Part Number	Description	Application
1	P9-50401-02	SMOOTH RANGE PLATE ASSY 1/2 X 2'	
	P9-50401-03	SMOOTH RANGE PLATE ASSY 1/2 X 3'	
2	2N-11120-12	ELMNT TK 208V 2600W	208V
	2N-11120-13	ELMNT TK 240V 2600W	240V
	2N-11120-14	ELMNT TK 480V 2600W	480V
3	P9-50300-82-1	EGO PLATE FRM ASY PHANT	
4	PS-11010-341	HOTPLATE 208V 5000W CAST	208V
	PS-11010-351	HOTPLATE 240V 5000W CAST	240V
	PS-11010-361	HOTPLATE 480V 5000W CAST	480V
5	2N-11010-09	ELMNT T/P 208V 2KW O/S	208V
	2N-11010-21	ELEMT T/P 240V 2KW O/S	240V
	2N-11010-23	ELEMT T/P 480V 2KW O/S	480V
6	2N-11010-10	ELMNT T/P 208V 3KW I/S	208V
	2N-11010-22	ELMNT T/P 240V 3KW I/S	240V
	2N-11010-24	ELEMT T/P 480V 3KW I/S	480V
7	P9-50300-42	ZIG ZAG ASSY W SNOOT	
8	P9-50300-41	ELEM PAN ASSY W/SNOOT	
9	P9-50300-22	208-240V 3/16 STAT BULB HLDR	208/240V
	P9-50300-43	480V 3/16 BULB HLDR	480V
10	N2-RF21-415-W4	PAN ASSY A/L - TM	NON MARINE
	N2-RF21-414-W3	MARINE PAN ASSY - TM	MARINE
11	Q9-RF21-423-2	SWITCH DOOR ASSY 208V-430	208/240V
	Q9-RF21-423-21	SWITCH DOOR ASSY 480V-430	480V
12	P9-RF21-228	CIRCUIT BREAKER COVER	208/240V
13	2E-31800-01	CB 250V50A 1 POLE CRLNGSW	208/240V
14	2E-30304-W35	SWITCH - 3 POS ROTARY EGO	ROUND PLATES
15	2T-30402-23	STAT ADJ 850o 48C/T NAK	HOTPLATES
	2T-30402-08	STAT ADJ 450°F	GRIDDLES
16	N2-RF21-305-W3	CONTROL PANEL TM - 1 & 3	TRE36C1, D1, C3, D3
	N2-RF21-306-W3	CONTROL PANEL TM - 2 & 5	TRE36C2, C5, D2, D5
	N2-RF21-304-W3	CONTROL PANEL TM - 4	TRE36C4, D4
17	2M-60301-W178	LABEL-CNTL PANEL TM RT 1	TRE36C1 / TRE36D1
	2M-60301-W179	LABEL-CNTL PANEL TM RT 2	TRE36C2 / TRE36D2
	2M-60301-W180	LABEL-CNTL PANEL TM RT 3	TRE36C3 / TRE36D3
	2M-60301-W181	LABEL-CNTL PANEL TM RT 4	TRE36C4 / TRE36D4
	2M-60301-W182	LABEL-CNTL PANEL TM RT 5	TRE36C5 / TRE36D5
18	2J-31601-01	PILOT LT 250V 6LEAD BLK	208/240V
	2J-31601-02	PILOT LT 480V 6LEAD BLK	480V
19	N2-70701-W62	KNOB ASSY-TM RANGE TOP	HOTPLATES
	N2-70701-W61	KNOB ASSY-TM RANGE TOP	GRIDDLES
	N2-70701-W63	KNOB ASST-TM RANGE TOP	ROUND PLATES
20	P9-50300-44-1	GRAB BAR ASSY 36 RANG	MARINE
21	P9-60102-93	MARINE LATCH ASSY	MARINE
22	P9-50302-301	SEARAIL ASSY 3'	MARINE
	P9-50302-303-1	SEARAIL ASSY 1'	MARINE



**MARINE APPLICATIONS**



2M-W1624 TM 36" RANGE OP MANUAL

MODEL: TRE36 RANGE TOP



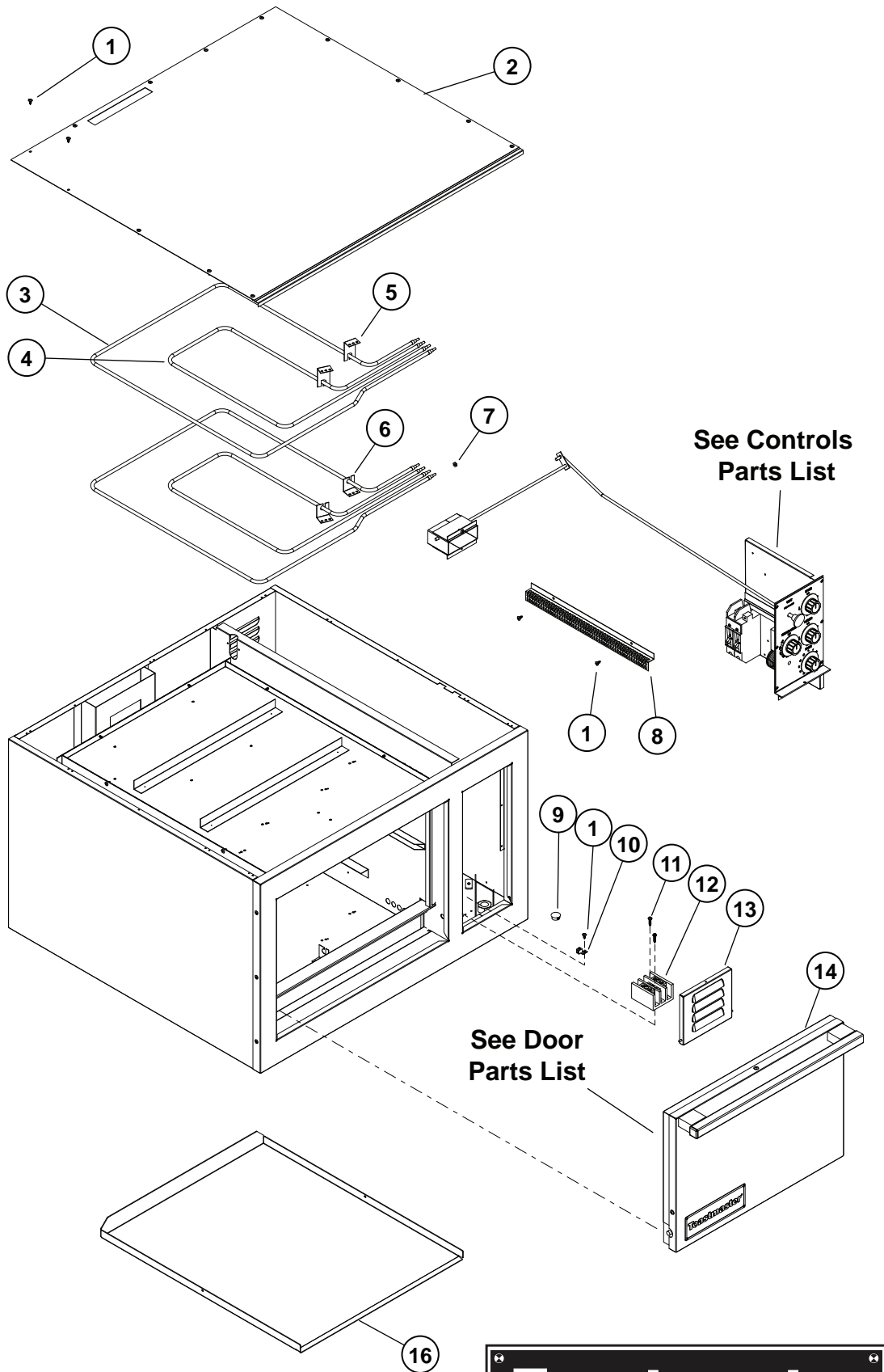
IL2026, Rev. -, 5/27/2010

TRE36D 36" BAKE DECK OVEN MAIN ASSEMBLY				
Fig No	Part No	Qty	Description	Application
1	2C-20103-02	37	SCRW SM PLT 10 X .5 PHLSL	
2	N9-LA36-159	1	TOP LA OVEN S/S	
3	2N-11050-25	2	ELE 36OVN 240V O/S 1.8KW	240V
	2N-11050-29		ELMNT 36" OVEN 480V O/S	480V
	2N-11050-31		ELE 36"OVN 208V O/S 1.8KW	208V
4	2N-11050-26	2	ELE 36OVN 240V I/S 1.2KW	240V
	2N-11050-30		ELMNT 36" OVEN 480V I/S	480V
	2N-11050-32		ELE 36"OVN 208V I/S 1.2KW	208V
5	P9-50301-09	12	LONG ELEMENT CLIP S/S	
6	P9-50301-10	12	SHORT ELEMENT CLIP	
7	2C-20301-15	8	NUT HEX 10-32 PLTD	
8	N9-LA36-109-1	1	CAPILLARY SHIELD	
9	2P-70901-05	1	PLGBTNBLKPLSTC 3/4DP-750	
10	2E-31200-02	1	LUG GROUNDING UL APPROVED	
11	2C-20103-01	2	SCRW SM PLT 10X7/8 PHIL	
12	2E-30500-07	1	TRM BLOCK 3PLELRGE 125AMP	
13	N9-LA36-128	1	SWITCH DOOR ASSY	
14	N2-LA36-193-W2	1	DOOR ASSY A/L	
16	N9-LA36-184	1	DECK CHANNEL ASSY A/L	
NI	2A-72500-06	4	LEG 5 1/2 W/BOLT DOWN ADJ	Marine
NI	2B-50200-09	1	RACK 36 OVEN	
NI	2B-50200-52	1	RACK 36 OVEN CRUISE LINE	Marine

OVEN DOOR & CONTROL PANEL			
Part Number	Qty	Description	Application
2A-50800-07	2	TENSION DISC STD OVEN	
2A-LA36-145	2	DOOR RODS LA36	
2A-LA36-146	2	DOOR PIPE LA36	
2A-3013164	2	SPACER, DOOR & DRAWER HND	
2E-30304-W35	2	SWITCH - 3 POS ROTARY	(mounted w/2 screws)
2E-31800-01	2	CB 250V50A 1 POLE CRLNGSW	208V(M), 240V (M)
2E-31800-04	1	CB 480V 50A 3-POLE	480V (M)
2H-60106-31	1	INSULATION DOOR	
2J-30801-01	1	TIMER MECHANICAL LONG	
2J-31601-01	1	PILOT LT 250V 6LEAD BLK	208V (M)
2J-31601-02	1	PILOT LT 480V 6LEAD BLK	480V (M)
2M-60301-W02WL	1	LABEL-W/D TM RANGE	
2M-60301-W183	1	LABEL-CNTL PANEL TM DO	
2P-51001-01	1	SPRING OVN LH DOOR	
2P-51001-02	1	SPRING OVN RH DOOR	
2R-50312-79-W2	1	HANDLE-DOOR TM DECK OVEN	
2T-30402-07	1	STAT ADJ 550o 48 C/T	
N2-50312-33-W2	1	DOOR OUTSIDE PANEL ASSY - TM	
N2-70701-W64	1	KNOB ASSY-TM OVEN TIMER	
N2-70701-W65	2	KNOB ASSY-TM OVEN 3POS SW	
N2-70701-W66	1	KNOB ASSY-TM OVEN TSTAT	
N9-LA36-116	1	VENT PIPE ASSY	
N2-LA36-130-W1	1	CONTROL SLIDE ASSY-W1	
N2-LA36-142-W1	1	DOOR INSIDE PANEL A/L-TM	
Q9-50312-81	1	BREAKER HOLDER	

2M-W1624 TM 36" RANGE OP MANUAL

Model:  
TRE36D Deck Oven



IL2034

Rev. - 6/11/10

### TRE36C 36" CONVECTION OVEN MAIN ASSY

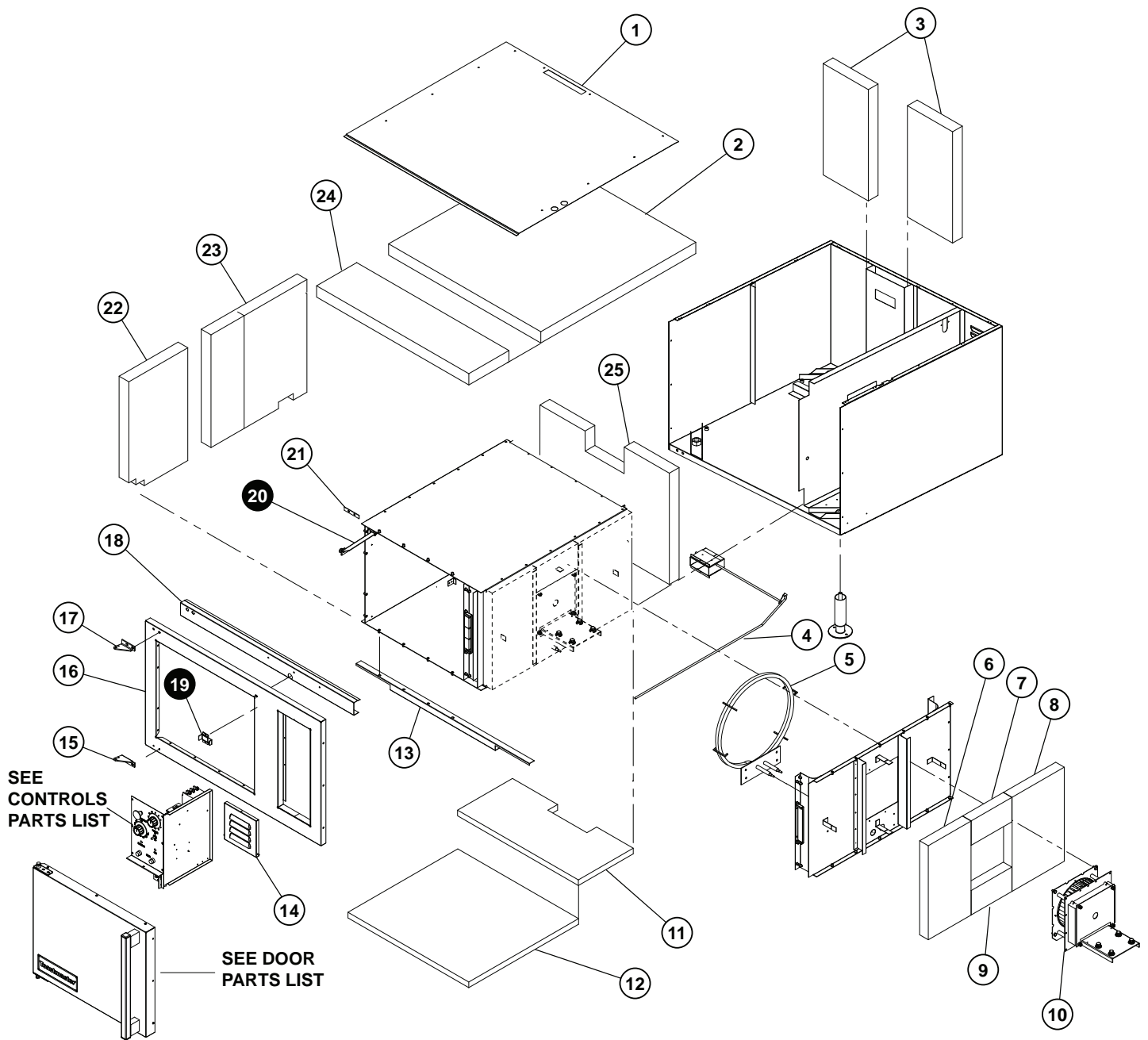
Item No.	Part No.	QTY	Description	App.
1	Q9-F6-160	1	TOP A/L	
2	2H-F6-259	1	INSULATION-TOP REAR	
3	2H-F6-260	1	INSULATION-REAR FILLER	
4	Q9-F6-113	1	VENT PIPE ASSEMBLY	
5	2N-11090-09	1	ELMNT F6OVEN 208V 6KW	208V
	2N-11090-10		ELMNT F6OVEN 240V 6KW	240V
	2N-11090-11		ELMNT F6OVEN 480V 6KW	480V
6	2H-F6-251	1	INSULATION-SIDE R/H FRONT	
7	2H-F6-159-1	1	INSULATION CAN SIDE UPPER	
8	2H-F6-252	1	INSULATION-SIDE R/H REAR	
9	2H-F6-159	1	INSULATION CAN SIDE LOWER	
10	Q9-F6-189	1	MOTOR MOUNT ASSEMBLY NO	
11	2H-F6-254	1	INSULATION- BOTTOM REAR	
12	2H-F6-253	1	INSULATION-BOTTOM FRONT	
13	Q9-F6-131	1	BOTTOM FRONT CHANNEL	
14	Q9-F6-137	1	SWITCH DOOR	
15	2F-70601-28	1	HINGE BRAKET LOWER LEFT	
16	Q9-F6-129	1	FRONT STD	
17	2F-70601-27	1	HINGE BRAKET UPPER LEFT	
18	Q9-F6-130	1	TOP FRONT CHANNEL ALL	
19	Y9-50300-63	1	MARINE PAN LATCH ASSY	MARINE
20	Q9-50301-52	1	DOOR STOP LH ARM&BRACKET ASSY	MARINE
21	Q9-F6-132	2	HINGE NUT PLATE	
22	2H-F6-257	1	INSULATION- LEFT FRONT	
23	2H-F6-256	1	INSULATION-LEFT REAR	
24	2H-F6-258	1	INSULATION-TOP FRONT	
25	2H-F6-255	1	INSULATION-BACK	
NI	2H-F6-158	1	CAN SIDE INSULATION	

### TRE36C CONVECTION OVEN DOOR ASSY

Part No.	QTY	Description	App.
2A-3013164	2	SPACER, DOOR & DRAWER HND	
2C-20103-06	AR	SCRW SM PLT 6 X 3/8 PHL	
2C-20109-13	AR	SCRW MS SS 10-32 X .5 PH	
2C-20202-17	AR	WSHR LOCK FOR 70601-27/28	
2F-70601-05	AR	PLATE & BUSH HINGE HALF	
2F-70601-06	AR	HINGE PIN, HALF HINGE	
2H-F6-144-1	1	DOOR INSULATION	
2M-60301-W185	1	NAMEPLATE LOGO TM	
2R-50312-79-W2	1	HANDLE, DOOR TM CONVE OVEN	
N2-F6-145-W2	1	OUTSIDE DOOR PANEL ASSY	
N2-F6-146-W1	2	STIFFENER - DOOR HANDLE	
PS-50301-50-1	1	DOOR STOP ASSY L/H	MARINE
Q9-F6-144	1	INSIDE DOOR PANEL A/L	

### TRE36C CONVECTION OVEN CONTROLS ASSY

Part No.	QTY	Description	App.
2E-30303-06	1	SWT TOG ON-ON DPDT BLK	
2E-30700-03	1	CONTC 3POLE 40A208-240VAC	
2E-30701-03	1	CONTC2POL35A208-240V50/60	
2E-308010-01	2	CB 250V 50A	208V, 240V
2E-30901-02	2	FUS HLDR FOR 15AMP FUSE	
2E-31400-04	1	XFRMR 480/240VAC 100VA	480V
2E-31800-04	1	CB 480V 50A 3 POLE	480V
2J-30801-01	1	TIMER MECHANICAL LONG	
2J-31601-01	2	PILOT LT 250V 6LEAD BLK	
2R-70701-25	1	KNOB DAMPER BLACK PLAIN	
2T-30402-27	1	STAT ADJ 450 DEG 48 PILOT	
N2-70701-W64	1	KNOB ASSY-TM OVEN TIMER	
N2-70701-W67	1	KNOB 450o D PHANTOM	
N2-F6-138-W2	1	CONTROL SLIDE SPOTWELD	



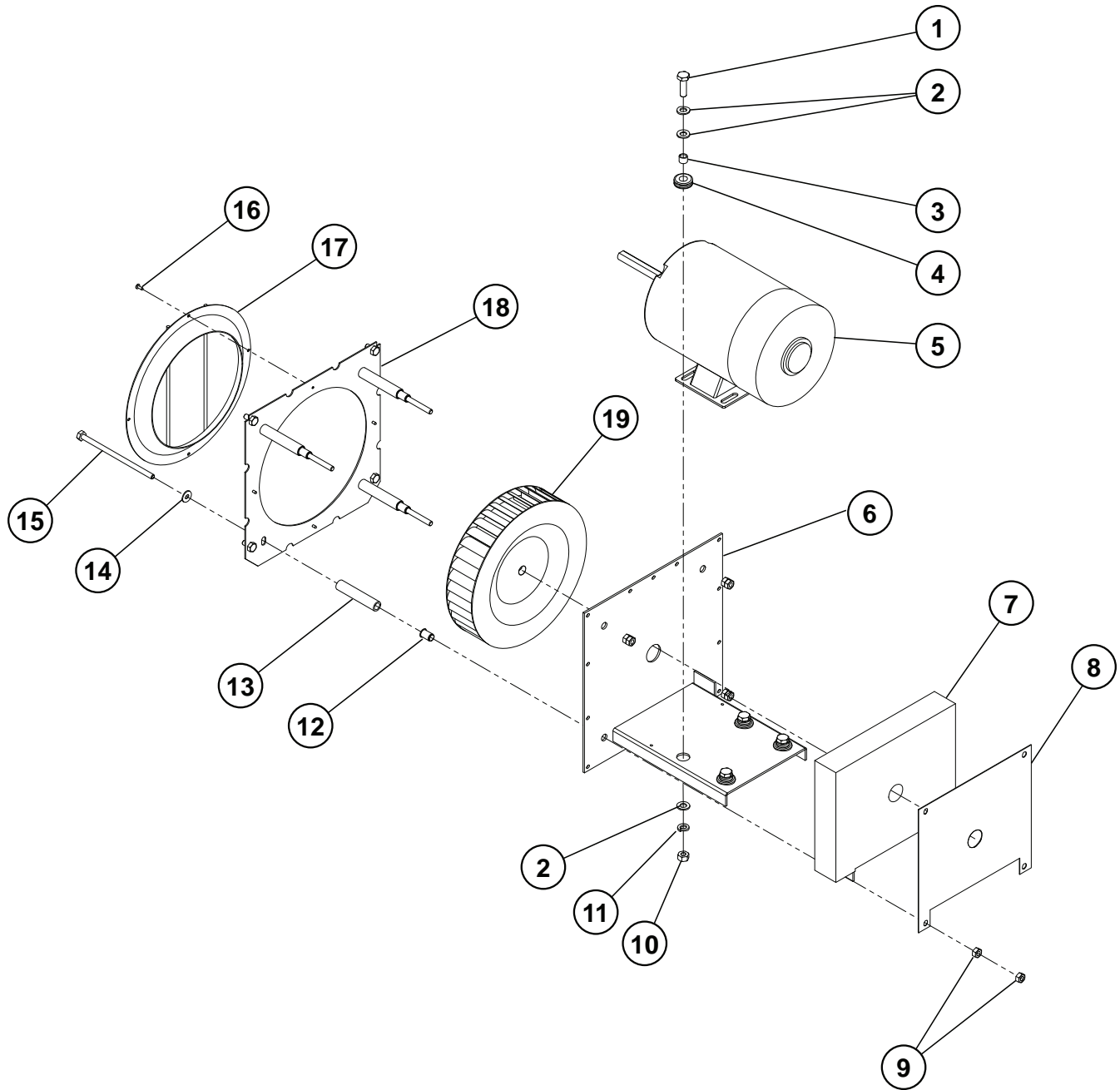
**Model:**  
TRE36C CONVECTION OVEN  
MAIN ASSEMBLY



IL2035 Rev. - 6/11/10

### CONVECTION OVEN MOTOR FAN ASSEMBLY

Item No.	Part No.	QTY	Description	Application
1	2C-20104-18	4	SCRW HXHDCP 5/16-18X1-1/4	ALL MODELS
2	2C-20201-09	AR	WSHR PLT 5/16 FLAT SAE	ALL MODELS
3	2A-20503-01	4	5/16IDX27/640DX5/16LG STL	ALL MODELS
4	2I-70801-06	4	RUBBER GROMMET 7/16 I.D.	ALL MODELS
5	2U-30200-03	1	MTR 1/3HP 480V 3PH 60HZ	480V
5	2U-30200-12	1	MTR 1/3HP 115/208-240 1PH	208/240V
6	Q9-F6-180	1	MOTOR MOUNT WELDMENT	ALL MODELS
7	2H-F6-184	1	MOTOR INSULATION	ALL MODELS
8	Q9-F6-186	1	MOTOR INSULATION RETAINER	ALL MODELS
9	2C-20301-13	AR	NUT HEX 1/4-20 PLTD	ALL MODELS
10	2C-20301-06	4	NUT HEX 5/16-18 PLTD	ALL MODELS
11	2C-20202-08	4	WSHR PLT 5/16 LOCK SPLIT	ALL MODELS
12	2C-20306-02	4	AVK CAD 1/4-20 1ST GRP	ALL MODELS
13	Q9-F6-185	4	BLOWER SPACER	ALL MODELS
14	2C-20201-07	4	WSHR FLT 1/4 SAE PLTD	ALL MODELS
15	2C-20104-14	4	SCRW HXHD TAPBOLT	ALL MODELS
16	2C-20103-06	4	SCRW SM PLT 6 X 3/8 PHL	ALL MODELS
17	Q9-F6-406	1	WELD ORIFICE RING	ALL MODELS
18	Q9-F6-181	1	MOTOR MOUNT PLATE	ALL MODELS
19	2U-71500-03	1	BLOWER WHEEL F-6	ALL MODELS

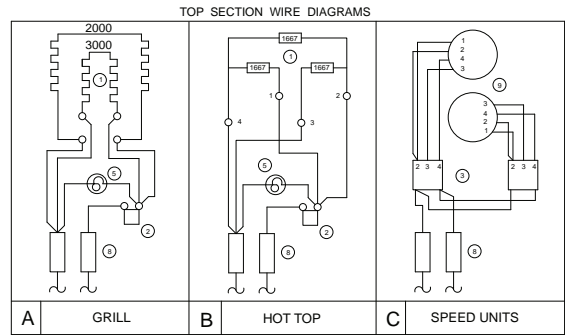
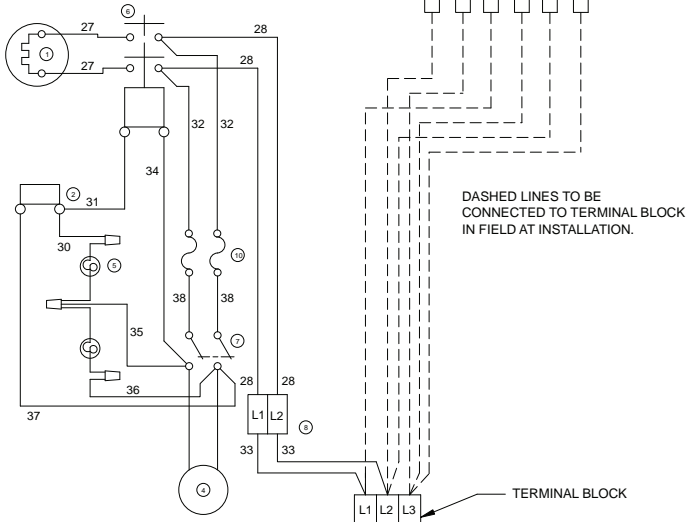


**Model:**  
TRE36C Motor Fan Assembly



- ① HEAT ELEMENT
- ② THERMOSTAT
- ③ HEAT SWITCH
- ④ MOTOR
- ⑤ PILOT LAMP
- ⑥ CONTACTOR
- ⑦ POWER SWITCH
- ⑧ CIRCUIT BREAKER
- ⑨ SPEED UNIT
- ⑩ FUSE

MODEL DESIGNATION	TOP ARRANGEMENT		
	SEC-1	SEC-2	SEC-3
RT36A-T	A	A	C
RT36B-T	B	B	B
RT36C-T	B	B	C
RT36D-T	A	A	A
RT36E-T	C	C	C



CONNECT WIRES FROM RANGE TOP TO OVEN TERMINAL BLOCK AS SHOWN AT RIGHT	ELECTRICAL CONNECTIONS		
	POWER SUPPLY	TERMINAL BLOCK	RANGE TOP TO OVEN
THREE PHASE	L1	3	1
	L2	1-5	2
	L3	2-4-6	-

**CONVECTION OVEN W/ RANGE TOP 208V / 240V**



2M-61105-W15, Rev. -

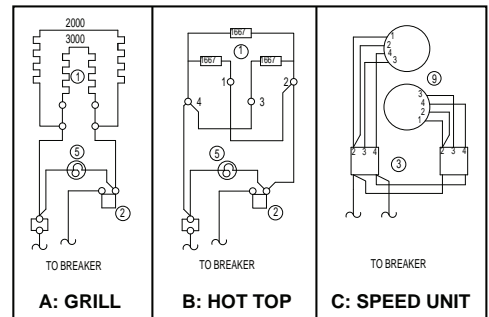
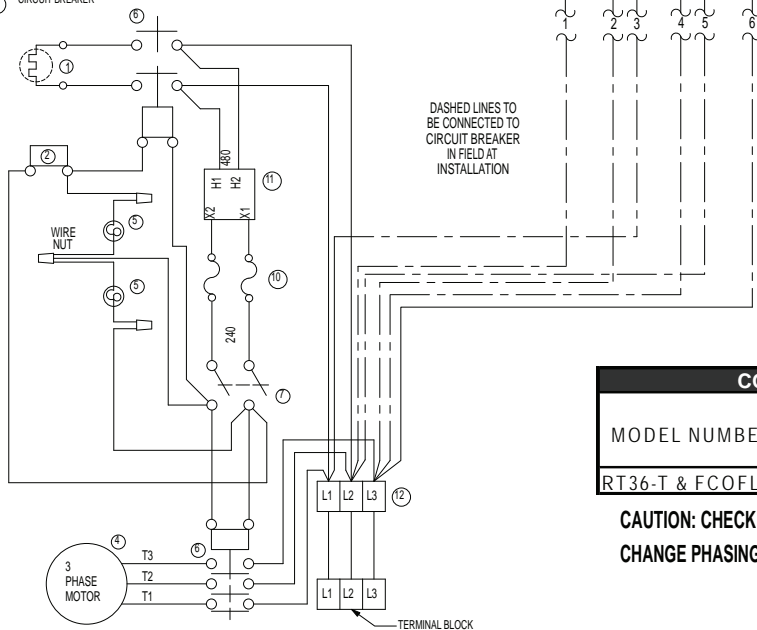
MODEL NUMBER	LOADING			KW TOTAL	THREE PHASE AMPS					
	KW PER PHASE				208 VOLT			240 VOLT		
	L1 L2	L2 L3	L3 L1		L1	L2	L3	L1	L2	L3
RT36-T & FCOFL-T	6.6	10.0	5.0	21.6	48.3	69.2	62.5	41.9	59.9	54.2

**ELECTRICAL DATA**

- ① HEAT ELEMENT
- ② THERMOSTAT
- ③ HEAT SWITCH
- ④ MOTOR
- ⑤ PILOT LAMP
- ⑥ CONTACTOR
- ⑦ POWER SWITCH
- ⑧ SPEED UNIT
- ⑨ FUSE
- ⑩ TRANSFORMER
- ⑪ CIRCUIT BREAKER

**OVEN WIRING**

MODEL DESIGNATION	TOP ARRANGEMENT		
	SEC-1	SEC-2	SEC-3
RT36A-T	A	A	C
RT36B-T	B	B	B
RT36C-T	B	B	C
RT36D-T	A	A	A
RT36E-T	C	C	C



POWER SUPPLY	ELECTRICAL CONNECTIONS		
	TERMINAL BLOCK	RANGE TOP CONNECT TO OVEN CIRCUIT BREAKER	OVEN TERMINAL BLOCK
THREE PHASE	L1	3	1
	L2	1-5	2
	L3	2-4-6	3

CONNECT WIRE FROM RANGE TOP TO OVEN CIRCUIT BREAKER AS SHOWN AT RIGHT

MODEL NUMBER	LOADING				AMPS THREE PHASE		
	KW PER PHASE				480 VOLT		
	L1-L2	L2-L3	L1-L3	TOTAL	L1	L2	L3
RT36-T & FCOFL-T	6.2	10.2	5.2	21.8	20.6	29.9	28.3

**CAUTION: CHECK OVEN FOR PROPER DIRECTION OF FAN ROTATION  
CHANGE PHASING OF POWER IF NECESSARY TO CORRECT.**

**CONVECTION OVEN W/ RANGE TOP 480V**



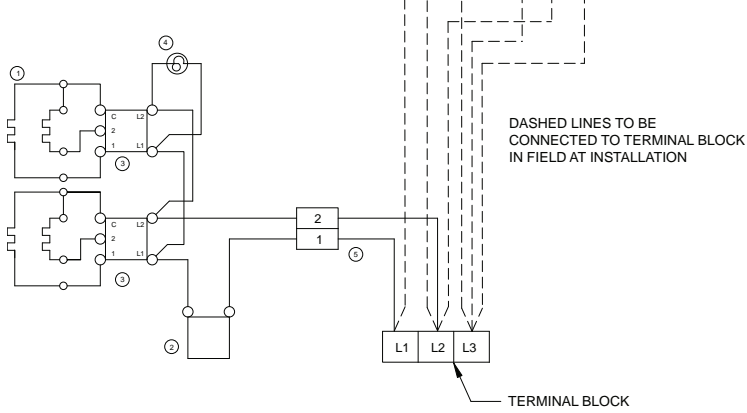
2M-61105-W16, Rev. -



- ① HEAT ELEMENT
- ② THERMOSTAT
- ③ HEAT SWITCH
- ④ PILOT LAMP
- ⑤ CIRCUIT BREAKER
- ⑥ SPEED UNIT

MODEL DESIGNATION	TOP ARRANGEMENT		
	SEC-1	SEC-2	SEC-3
STAR	A	A	C
RT36A-T	A	A	C
RT36B-T	B	B	B
RT36C-T	B	B	C
RT36D-T	A	A	A
RT36E-T	C	C	C

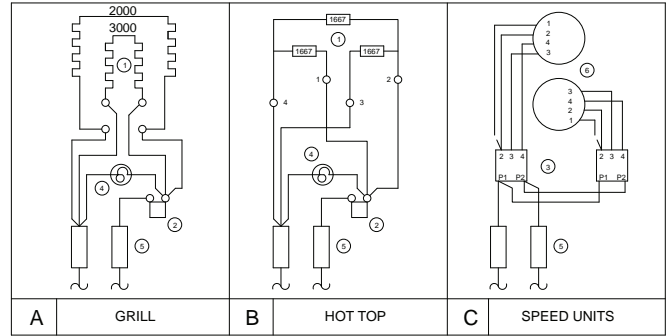
OVEN WIRING



ELECTRICAL DATA

MODEL NUMBER	LOADING			KW TOTAL	THREE PHASE AMPS					
	KW PER PHASE				208 VOLT			240 VOLT		
	L1 L2	L2 L3	L3 L1		L1	L2	L3	L1	L2	L3
RT36-T & DO36-T	6.0	10.0	5.0	21.0	45.8	66.7	62.5	39.7	57.8	54.2

TOP SECTION WIRE DIAGRAMS



CONNECT WIRES FROM RANGE TOP TO LOWER OVEN TERMINAL BLOCK AS SHOWN AT RIGHT	ELECTRICAL CONNECTIONS			
	POWER SUPPLY	TERMINAL BLOCK	RANGE TOP	
	THREE PHASE	L1	3	1
		L2	1-5	2
L3		2-4-6	-	

DECK OVEN W/ RANGE TOP 208V / 240V

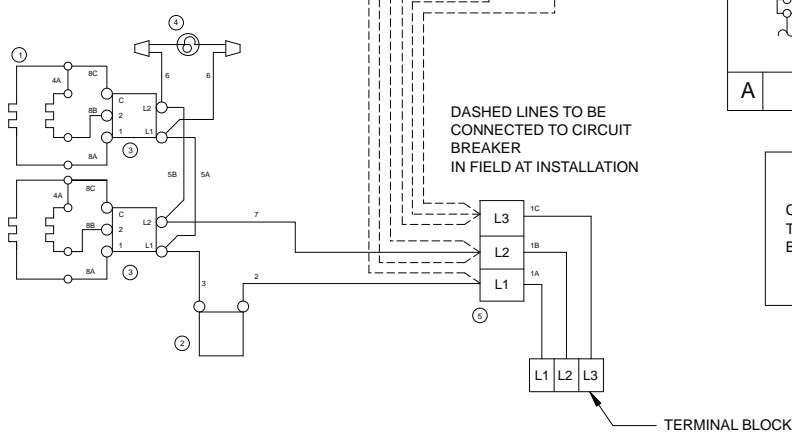


2M-61106-W02, Rev. -

- ① HEAT ELEMENT
- ② THERMOSTAT
- ③ HEAT SWITCH
- ④ PILOT LAMP
- ⑤ CIRCUIT BREAKER
- ⑥ SPEED UNITS

MODEL DESIGNATION	TOP ARRANGEMENT		
	SEC-1	SEC-2	SEC-3
RT36A-T	A	A	C
RT36B-T	B	B	B
RT36C-T	B	B	C
RT36D-T	A	A	A
RT36E-T	C	C	C
RT36F-T	B	C	C

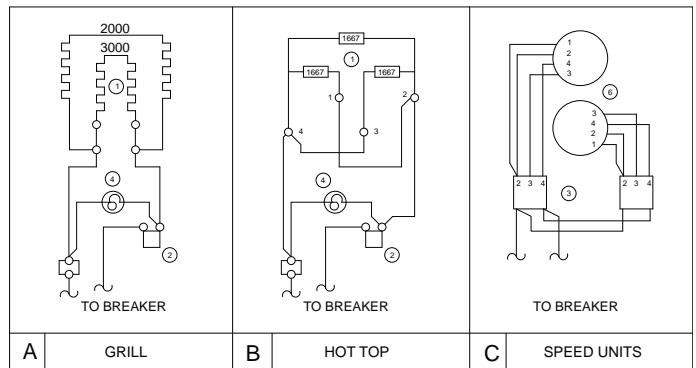
OVEN WIRING



ELECTRICAL DATA

MODEL NUMBER	LOADING			KW TOTAL	AMPS		
	KW PER PHASE				480 VOLT		
	L1 L2	L2 L3	L3 L1		L1	L2	L3
RT36-T + DO36-T	6.0	10.0	5.0	21.0	19.9	28.9	27.1

TOP SECTION WIRE DIAGRAMS



CONNECT WIRES FROM RANGE TOP TO OVEN CIRCUIT BREAKER AS SHOWN AT RIGHT	ELECTRICAL CONNECTIONS			
	POWER SUPPLY	RANGE TOP CONNECT TO OVEN CIRCUIT BREAKER	OVEN TERMINAL BLOCK	
	THREE PHASE	L1	3	1
		L2	1-5	2
L3		2-4-6	-	

DECK OVEN W/ RANGE TOP 480V



2M-61106-W11, Rev. -





## Warranty Statement

Toastmaster warrants equipment that it manufactures to be free from defects in material and workmanship. Toastmaster's obligation is limited to repairing or replacing, at Toastmaster's option, without cost to the customer, any part found to be defective, as well as any labor or material expense required to replace the part.

### Length of Warranty

This warranty is effective for a period of 12 months from the date the equipment is placed in service.

### Exceptions

- This warranty is valid only for the original end user owner/operator of the equipment.
- This warranty does not apply to normal maintenance functions, including (but not limited to) improper operation, installation or the use of an improper utility supply.
- This warranty is valid only if the equipment is used in a commercial setting. The equipment is designed and constructed for commercial use by trained professionals only. Any use of the equipment in private or domestic applications immediately voids this warranty.
- This warranty does not apply to any parts, labor and material expenses for service that is not pre-approved and performed by a Toastmaster authorized service agent. Any such service immediately voids this warranty.
- This warranty does not apply to any parts, labor and material expenses associated with the installation of parts that are not factory-approved for use in the equipment. Any use of such parts immediately voids this warranty.
- This warranty is not valid if terms of payment have not been met.

### Parts Warranty

Parts that are sold to repair our of warranty equipment are warranted for ninety (90) days. The part only is warranted, the labor to replace the parts is NOT warranted.

### Portable Equipment

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

A portable unit is a unit that's designed to sit on a countertop, has a powercord & is less than 50lbs installed.

Toastmaster reserves the right to change the design and specifications of this equipment or any related documentation at any time. The end user is not entitled to upgrades resulting from these changes.

This warranty is exclusive and supersedes all other warranties for the equipment, both expressed and implied. There are no implied warranties of merchantability or of fitness for a particular purpose.

The foregoing is Toastmaster's sole and exclusive obligation and the end user sole and exclusive remedy for any action including breach of contract or negligence. In no event shall Toastmaster be liable for a sum in excess of the purchase price of the equipment, or for any prospective or lost profits of the end user.

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