

CAUTION: Read Instructions before installing and using appliance

Original Instructions

Operation Manual



CTD & CTDE Vertical Contact Toasters



The CTD Series Vertical Contact Toaster

This appliance is designed for toasting bread products in a commercial kitchen. Customer-adjustable features include:

- Bun Compression Adjustment
- Set Point Temperature
- Time (Speed of Conveyor)

The Conveyor Belt options may be wire, metal (Stainless Steel) or silicone.

LIMITED WARRANTY

This product is warranted to be free from defects in material and/or workmanship for a period of one (1) year from date of original installation, not to exceed 18 months from date of shipment from our factory. Any part or component which proves to be faulty in material and/or workmanship within the warranty period will be replaced or repaired (at the option of Prince Castle LLC) without cost to the customer for parts or labor.

This warranty is subject to the following exceptions/conditions:

- Use of any non-genuine Prince Castle parts voids this warranty and all work must be performed by an authorized Prince Castle Service Agent.
- All labor shall be performed during regular work hours. Overtime premium will not be covered.
- Travel charges are limited to 100 miles (200 kilometers) round trip, 2 hours travel time, one trip per repair.
- Damage caused by carelessness, neglect, and/or abuse (e.g., using wrong current, dropping, tampering with or altering electrical components, or improper cleaning) is not covered.
- Equipment damaged in shipment, by fire, flood or an act of God is not covered.
- Damage to non-stick coated surfaces is not covered by 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.

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

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.

Safety Features

The CTD & CTDE Vertical Contact Toasters include the following safety features:

- If a unit becomes too hot, it shuts down.
- If one of the conveyor doors is open during operation, both conveyors turn off and an alert screen appears.



Electrical Specifications

Model Number	Description	Volts	Hz	Watts	Amps
CTD-W	Toaster [Wire Belt]	220-240	50/60	2000	8.33
CTD-M	Toaster [Metal Belt]	220-240	50/60	2000	8.33
CTD-WS	Toaster [Silicone Belt]	220-240	50/60	2000	8.33
CTD-WCE	Toaster [Wire Belt]	220-240	50/60	2000	8.33
CTD-MCE	Toaster [Metal Belt]	220-240	50/60	2000	8.33
CTD-WSCE	Toaster [Silicone Belt]	220-240	50/60	2000	8.33
CTDE-W	Toaster [Wire Belt]	220-240	50/60	3000	12.5
CTDE-M	Toaster [Metal Belt]	220-240	50/60	3000	12.5
CTDE-WS	Toaster [Silicone Belt]	220-240	50/60	3000	12.5
CTDE-WCE	Toaster [Wire Belt]	220-240	50/60	3000	12.5
CTDE-MCE	Toaster [Metal Belt]	220-240	50/60	3000	12.5
CTDE-WSCE	Toaster [Silicone Belt]	220-240	50/60	3000	12.5
XXX-XX-AX	Auxiliary Heater*	220-240	50/60	300	0.69-0.80

To add an Auxiliary Heater, insert (AX) on the end of model number [i.e., CTD-W-AX].

Installation

AWARNING

The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children shall not be allowed to use or play with this appliance.

- **1 Unpack and inspect.** 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 1-800-722-7853 or 630-462-8800 to arrange for a replacement unit.

- 2 Verify parts. Verify that all parts have been received:
 - CTD or CTDE Contact Toaster.
 - Release Sheet Kit.
 - Bun Infeed.

3 Place toaster on flat surface. Remove blue and/or white protective covering.

Two person lift, unit weight:

- CTD, >56 lbs (25 kg)
- CTDE, >75 lbs (34 kg)



Installation (continued)

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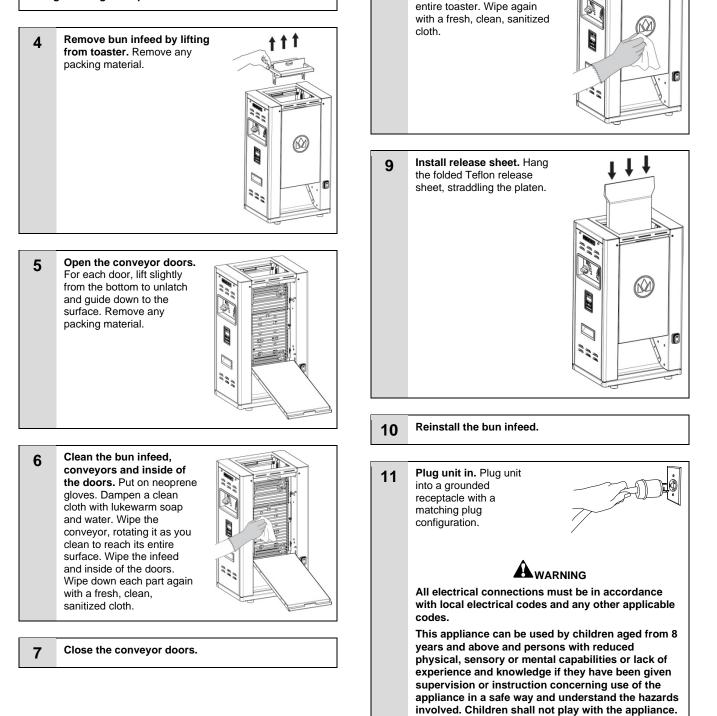
Clean the outside of the

with lukewarm soap and water, wipe the outside of the

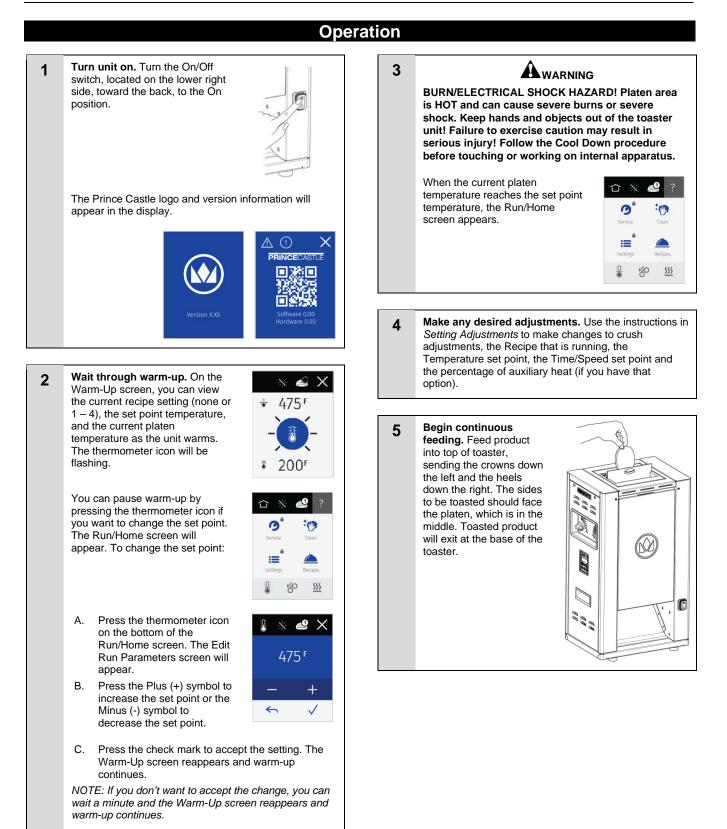
toaster. Using a clean cloth



Equipment must be elevated from the floor at all times during cleaning and operation.



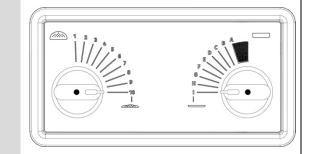
CTD & CTDE Vertical Contact Toasters





Setting Adjustments

- Change Bun Compression adjustment. Because the 1 platen has separate segments for the "Crown" (left) side and "Heel" (right) side, they are adjusted separately, each with its own compression control. For example, if the heels are slipping through without making good contact with the platen and look like they need more toasting, the right compression adjustment switch may need to be moved to a different letter. Or, if the crowns seem unusually thick and are being compressed too much or over-toasted, the left compression adjustment switch may need to be moved to a different number.
 - Turn the left-side compression adjustment closer Α. to "1" to allow for thicker crowns or closer to "10" for thinner crowns.
 - B. Turn the right-side compression adjustment closer to "A" to allow for thicker heels or closer to "I" for thinner heels.



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1/4

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Change the Recipe that is 2 running. The unit has four recipes to choose from. From the 3 Run/Home screen, you can change the Recipe that is currently running.

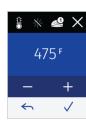
- Press the Recipes icon on Α. the Run/Home screen. The Recipes screen will appear.
- Press the Left arrow or Right B. arrow to change the recipe.
- C. Press the check mark to accept the change.

NOTE: If you don't want to accept the change, you can press the Return arrow.

Change the Temperature set 3 point. From the Run/Home screen, you can change the Temperature set point.



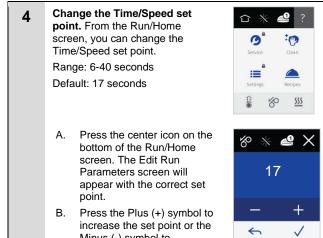
Α. Press the thermometer icon on the bottom of the Run/Home screen. The Edit Run Parameters screen will appear with the current set point.



Press the Plus (+) symbol to Β. increase the set point or the Minus (-) symbol to decrease the set point.

C. Press the check mark to accept the setting.

NOTE: If you don't want to accept the change, you can press the Return arrow.



Minus (-) symbol to decrease the set point.

C. Press the check mark to accept the setting. NOTE: If you don't want to accept the change, you can press the Return arrow.

Setting Adjustments (continued)

5 Optional AUX Heater Models: Increase/Decrease the percentage of auxiliary heat. From the Run/Home screen, you can change the percentage of auxiliary heat if your toaster has this option.



A. Press the heat icon on the bottom of the Run/Home screen. The Edit Run Parameters screen will appear. The percentage of auxiliary heat is represented by a number from 0 to 10, where 0 is off and 10 is 100%.



- B. Press the Plus (+) symbol to increase the setting or the Minus (-) symbol to decrease the setting.
- C. Press the check mark to accept the setting.

NOTE: If you don't want to accept the change, you can press the Return arrow.

- 6 Save the current settings as the current recipe. If you have made adjustments to the current settings and you want to save the settings to the current recipe, you can do this on the Recipe screen.
 - A. Press the Recipes icon on the Run/Home screen. The Recipes screen will appear.
 - B. Press the Save icon on the center bottom of the screen. (This icon will only appear if you have changed a setting.)

NOTE: If you don't want to change the recipe, you can press the Return arrow.



PRINCECAST



Manager Advanced Programming Adjust screen brightness Access statistics. From the 2 1 \bigcirc 0 $\widehat{}$ setting. From the Run/Home Run/Home screen, you can screen, you can change the access statistics if you have a 9 :0 9 :0 screen brightness if you have a PIN. PIN. 10 555 555 8 £ 8 Press the Settings icon on Press the Service icon on Α. Α. 8888 • 8888 Run/Home screen. The Run/Home screen. The Access Settings/Service Access Settings/Service 2 screen will appear. screen will appear. 4 4 8 8 0 J Type your 4-digit PIN and Type your 4-digit PIN and Β. Β. 0 40 0 X press the check mark. The press the check mark. The Settings screen will appear. EN. ☀ 끞 Service screen will appear. Шu Ŀ 4 4 C. Press the Statistics icon. C. Press the Screen Brightness * * 🗳 🗙 * 0 The Statistics screen will icon. The Screen Brightness STAT_INFO 1 appear. The statistics screen will appear. The screen brightness is screen shows relevant 6 STAT_INFO 1 statistics with a timestamp. represented by a setting STAT_INFO 1 from 1 to 10, where 10 is the D. Press the Return arrow to + brightest and 1 is the return to the Run/Home dimmest. Ū° \leftarrow screen. \checkmark D. Press the Plus (+) symbol to increase the setting or the Minus (-) symbol to decrease the setting. Press the check mark to accept the setting. Ε.

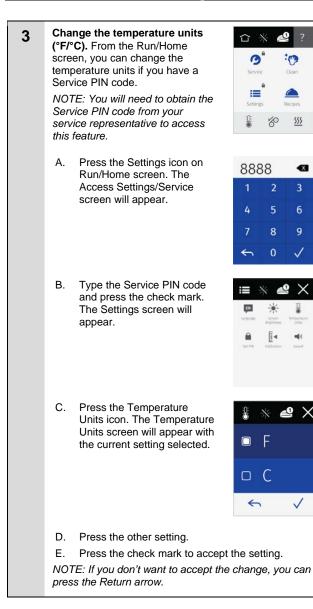
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NOTE: If you don't want to accept the change, you can

press the Return arrow.

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Manager Advanced Programming (continued)

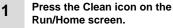




Cool Down

WARNING

BURN/ELECTRICAL SHOCK HAZARD! Platen area is HOT and can cause severe burns or severe shock. Keep hands and objects out of the toaster unit! Failure to exercise caution may result in serious injury! Follow this procedure before touching or working on internal apparatus.





The Clean screen will appear. On the Clean screen, you can view the current platen temperature, the thermometer icon, and the cooldown temperature set point.



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Daily Planned Maintenance

Wait while the toaster cools 2 down. The thermometer icon will be

flashing until the current platen temperature reaches the cleaning set point temperature. The Cleaning icon will then appear, indicating it is okay to clean or work on the toaster.



WARNING

BURN/ELECTRICAL SHOCK HAZARD! Platen area is HOT and can cause severe burns or severe shock. Keep hands and objects out of the toaster unit! Failure to exercise caution may result in serious injury! Turn the unit off, unplug it and follow the Cool Down procedure before touching or working on internal apparatus.

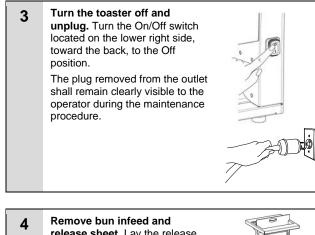
If the supply cord is damaged, it must be replaced by the manufacturer, its service agent, or similarly qualified person to avoid a hazard.

Do not immerse toaster in water. Do not clean with a water hose or jet spray. Do not use abrasive cleaners, pads or tools on the platen or the release sheet. Failure to exercise caution will result in damage to the unit and will not be covered by warranty. Cleaning and user maintenance shall not be made by children without supervision.

Gather cleaning materials. You will need clean cloths, 1 neoprene gloves, Foodservice Safe Multipurpose Detergent Solution, sanitizer solution, and lukewarm soap and water.



Follow the Cool Down procedure before cleaning.



release sheet. Lay the release sheet on a flat surface.





5 Open the conveyor doors. For each door, lift slightly from the bottom to unlatch and guide down to the surface.



6 Clean the release sheet. Put on neoprene gloves. Dampen a clean cloth with lukewarm soap and water. Wipe down both sides of the release sheet, making sure all built-up sugar is removed. Wipe down both sides with a clean cloth, dampened with water, to rinse. Allow to air dry.

NOTE: Rotate sheets daily for longer life. Depending on volume of product toasted, sheets should be replaced every 4 to 6 weeks.



7 Reinstall the release sheet.

8

Clean the conveyors, inside of the doors, and bun infeed. Wipe the conveyor with a clean cloth dampened with Multipurpose Detergent Solution, rotating it as you clean to reach its entire surface. Wipe the entire surface with a clean cloth, dampened with sanitizer solution. Dampen a clean cloth with lukewarm soap and water. Wipe the inside of doors and bun infeed. Wipe the inside of the doors and bun infeed again with a fresh, clean, sanitized cloth.

Do not use abrasive cleaners or pads on the conveyor surface.

9 Close the conveyor doors.

10 Reinstall the bun infeed.

11 Clean outside of the toaster. Dampen a clean cloth with lukewarm soap and water. Wipe down the outside of the entire toaster. Wipe down the entire toaster again with a fresh, clean, sanitized cloth.



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Troubleshooting

To avoid possible personal injury and/or damage to the unit, inspection, test and repair of electrical equipment should be performed by qualified service personnel. The unit should be unplugged when servicing, except when electrical tests are required. Use extreme care during electrical circuit texts. Live circuits will be exposed.

WARNING

BURN/ELECTRICAL SHOCK HAZARD! Platen is HOT and can cause severe burns or severe shock. Keep hands and objects out of the toaster unit! Failure to exercise caution may result in serious injury! Turn the unit off, unplug it and let it cool down completely before touching or working on internal apparatus. The plug removed from the outlet shall remain clearly visible to the operator during the maintenance procedure.

PROBLEM	POSSIBLE CAUSE	SOLUTION		
	Unit unplugged	Plug unit in.		
Linit has no newer	Breaker tripped	Reset breaker.		
Unit has no power	Loose connection on power switch	Call Tach Support 1 800 722 7852		
	Inoperable power switch	Call Tech Support 1-800-722-7853		
Unit will not heat up	Loose connection on platen			
	Open platen			
	Loose connection to the main control board	Call Tech Support 1-800-722-7853		
	Inoperable main control board			
	Inoperable TRIAC			
	The conveyor door is ajar	Verify that the door is closed.		
	Inoperable motor			
Unit heats up, but the conveyors do not run	Stripped drive gear			
	Stripped conveyor gear	Call Tech Support 1-800-722-7853		
	Jammed conveyor assembly			
	Inoperable RTD-probe	Call Tech Support 1-800-722-7853		
Not toasting properly (under- or over-done)	Improper set point	Adjust set point in programming (see Setting Adjustments section).		
	Improper compression	Adjust compression (see Setting Adjustments section).		
	Torn or soiled release sheet	Clean or replace release sheet.		
	Bad platen	Call Tech Support 1-800-722-7853		
	Improper ground			
human an black diamtar.	Inoperable display			
Jumpy or blank display	Inoperable main control board	Call Tech Support 1-800-722-7853		
	Loose wiring harness]		
E01 error code visible on display	Relay shorted or open	Call Tech Support 1-800-722-7853		
E02 error code visible on display	Conveyor 1 either jammed or not working	Call Tech Support 1-800-722-7853		
E03 error code visible on display	Conveyor 2 either jammed or not working	Call Tech Support 1-800-722-7853		
E05 error code visible on display	Set point temperature not reached in expected time	Call Tech Support 1-800-722-7853		
E06 error code visible on display	Software files on USB not valid	Call Tech Support 1-800-722-7853		
E07 error code visible on display	Transferred software files on external Flash not valid	Call Tech Support 1-800-722-7853		
E08 error code visible on display	Temperature sensor open or shorted	Call Tech Support 1-800-722-7853		
E09 error code visible on display	Current platen temperature 20°F higher than set point temperature	Call Tech Support 1-800-722-7853		
E10 error code visible on display	Current platen temperature 20°F lower than set point temperature	Call Tech Support 1-800-722-7853		
N1 notification visible on display	Reminder to clean	Clean unit and delete message.		

NOTE: For all other problems, call approved local service agent.

Uninstalling and Installing the Silicone Belt

- **1 Uninstall the silicone belt.** Ensure the CTD is not hot to the touch.
 - A. Open the conveyor door.

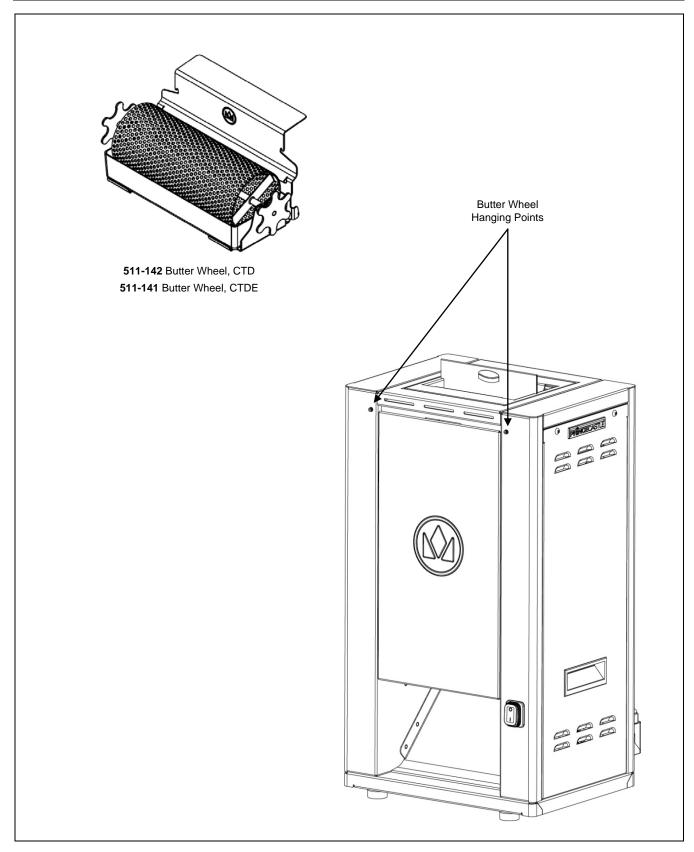


- B. Push door switch pin to activate the conveyor until the area where the two ends of the belt meet is near the top. Release switch pin. Fold the flap back to access the two ends.
- C. Unhook the two clips on the end of the belt without the flap from the wire conveyor and activate the conveyor until the unattached end of the belt is hanging free.
- D. While holding the free end with one hand, keep rotating the conveyor so you can access the attached end, lift the flap and unhook the two clips on that end to free the belt.

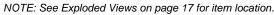
2 Install the silicone belt. Follow "Uninstall" in reverse.

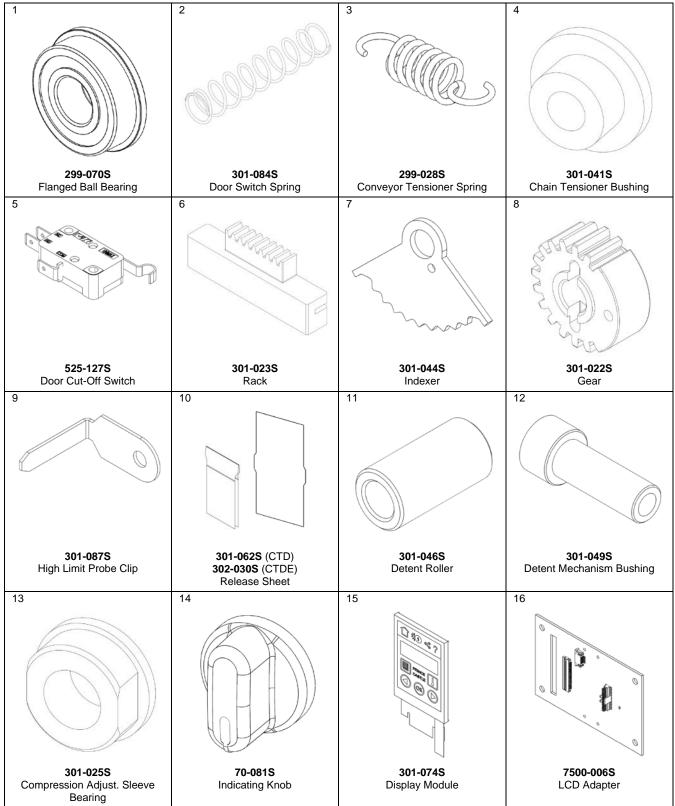


Accessories



Service Kits

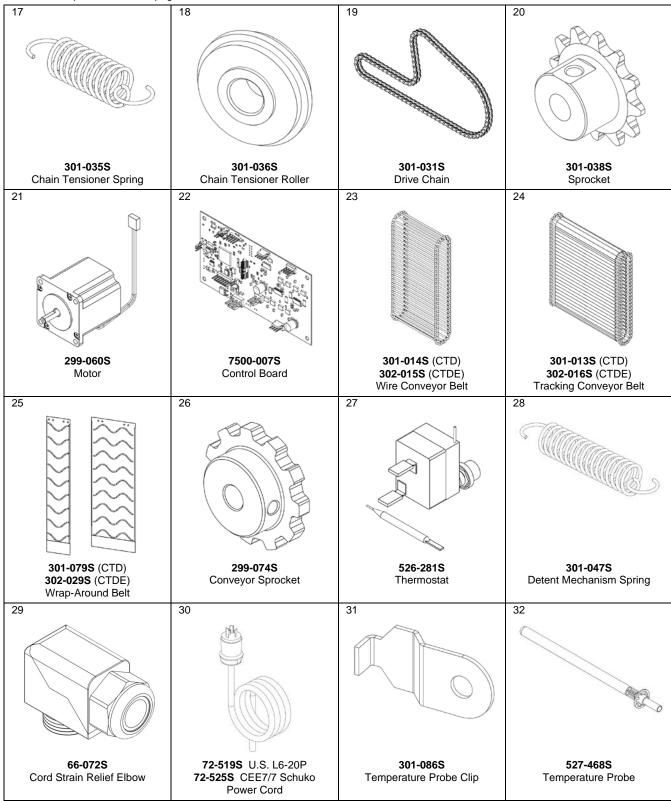






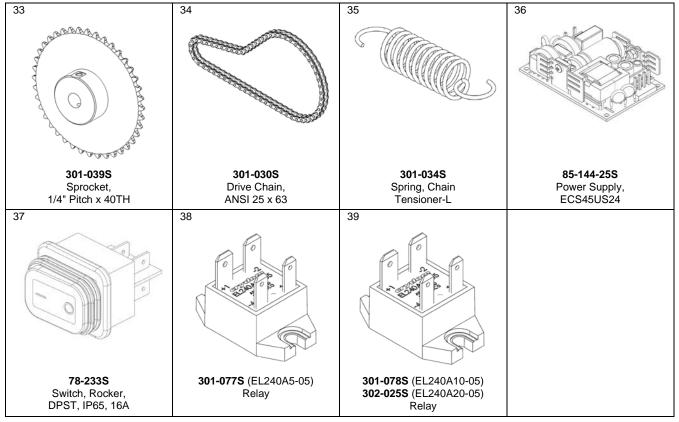
Service Kits (continued)

NOTE: See Exploded Views on page 17 for item location.



Service Kits (continued)

NOTE: See Exploded Views on page 17 for item location.

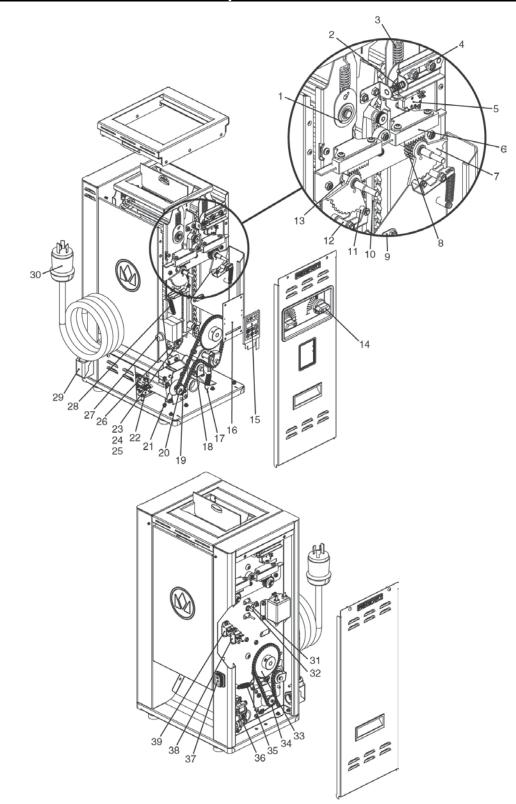


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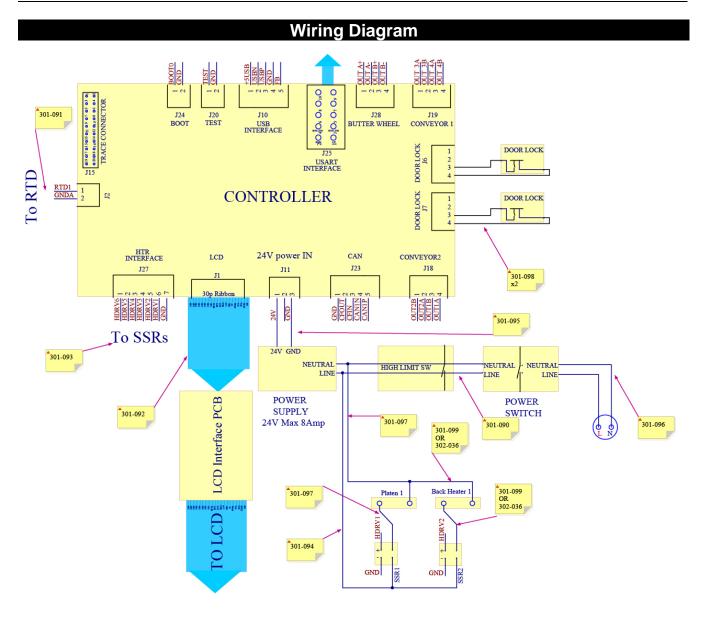
40		41	42	43
	88-828S Filter, EMI	301-090S High Limit Cable	301-091S Harness, RTD	301-092S Harness, LCD
44		45	46	47
	301-093S Harness, SSR	301-094S Power Harness, AC	301-095S Power Harness, DC	301-097S Wire, Neutral
48		46	50	
	301-098S Harness, Door Switch	301-099S Harness, Auxiliary Heater	302-036S Harness, Auxiliary Heater	



Exploded Views



PRINCECASTLE MARKEN FOODSERVE TECHNOLOGIS





Revision Log

PAGE	DESCRIPTION	DATE	VERSION	RESPONSIBLE PERSON