



DESIGNED SMART. BUILT SOLID.®

INSTALLATION AND OPERATING INSTRUCTIONS

Radiant Conveyor Toaster
Model: X*TREME® -1

INTENDED FOR OTHER THAN HOUSEHOLD USE



WARNING: California Residents Only. This product can expose you to chemicals including chromium which is known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov.



FOR YOUR SAFETY: Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.



WARNING: Improper installation, operation, service or maintenance can cause property damage, injury or death. Read and understand these instructions thoroughly before positioning, installing, maintaining or servicing this equipment.



Initial heating of appliance may generate smoke or fumes and must be done in a well ventilated area. Overexposure to smoke or fumes may cause nausea or dizziness.

APW Wyott® cooking equipment has been engineered to provide you with year-round dependable service when used according to the instructions in this manual and standard commercial kitchen practices.



ANSI/NSF4

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2M-93100174 REV A 09/18

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www.apwwyott.com

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SAFETY PRECAUTIONS









Before installing and operating this equipment be sure everyone involved in its operation is fully trained and is aware of all precautions. Accidents & problems can result by a failure to follow fundamental rules and precautions.

Shut off gas flow through the appliance before cleaning or servicing unit.

The following words and symbols, found in this manual, alert you to hazards to the operator, service personnel or the equipment. The words are defined as follows:

-  **DANGER:** This symbol warns of imminent hazard which will result in serious injury or death. 
-  **WARNING:** This symbol refers to a potential hazard or unsafe practice, which could result in serious injury or death. 
-  **CAUTION:** This symbol refers to a potential hazard or unsafe practice, which may result in or moderate injury or product or property damage. 
-  **NOTICE:** This symbol refers to information that needs special attention or must be fully understood even though not dangerous. 

1. IMPORTANT SAFETY INSTRUCTIONS

-  **IMPORTANT:** Read the following important safety instructions to avoid personal injury or death, and to avoid damage to the equipment or property. 
-  **WARNING:** APW Wyott toasters are designed, built, and sold for commercial use. If positioned where the general public can use them, make sure that all cautions, warnings, and operating instructions are clearly posted near each unit to insure proper operation, reduce the chance of personal injury and/or equipment damage. 
-  **WARNING:** Plug unit into a properly grounded electrical outlet of the correct voltage, size and plug configuration. If the plug and receptacle do not match, contact a qualified electrician to determine the proper voltage and size and install the proper electrical outlet. 
-  **WARNING:** Unit is not waterproof. Do not submerge in water. Do not operate if it has been submerged in water. Do not clean the unit with a water jet. 



WARNING: To avoid any injury, turn the power switch off at the fuse disconnect switch/circuit breaker or unplug the unit from the power source and allow to cool completely before performing any maintenance or cleaning.



WARNING: To avoid electrical shock, always unplug the unit before performing cleaning or maintenance.



WARNING: For safe and proper operation, the unit must be located a reasonable distance from combustible walls and materials. If safe distances are not maintained, discoloration or combustion could occur.



WARNING: An earthing cable must connect the appliance to all other units in the complete installation and from there to an independent earth connection.



WARNING: To avoid electrical shock or personal injury, do not steam clean or use excessive water on the unit.



WARNING: If service is required on this unit, contact your authorized APW Wyott Service Agent, or contact the APW Wyott Service Department directly at (972) 908-6100 or (800) 527-2100; fax (214) 565-0976.



WARNING: This product has no “user” serviceable parts. To avoid damage to the unit or injury to personnel, use only Authorized APW Wyott Service Agents and genuine APW Wyott Parts when service is required.



WARNING: Genuine APW Wyott Replacement Parts are specified to operate safely in the environments in which they are used. Some aftermarket or generic replacement parts do not have the characteristics that will allow them to operate safely in APW Wyott equipment. It is essential to use APW Wyott Replacement Parts when repairing APW Wyott equipment. Failure to use APW Wyott Replacement Parts may subject operators of the equipment to hazardous electrical voltage, resulting in electrical shock or burn.



CAUTION: Some exterior surfaces on the unit will get hot. Use caution when touching these areas to avoid injury.



CAUTION: Locate the unit at the proper counter height, in an area that is convenient for use. The location should be level to prevent the unit or its contents from accidentally falling, and strong enough to support the weight of the unit and food.



WARNING: In Europe, appliance must be connected by an earthing cable to all other units in the complete installation and thence to an independent earth connection in compliance with EN 60335-1 and/or local codes



CAUTION: The National Sanitation Foundation (NSF) requires that units over 36” (91 cm) in length or weighing more than 80 lbs. (36 kg) to be either sealed or raised on the installation surface. If this unit cannot be sealed at the point of use, 4” (10 cm) legs are included to allow for proper cleaning access below unit.



CAUTION: Use only non-abrasive cleaners. Abrasive cleaners could scratch the finish of your unit, marring its appearance and making it susceptible to dirt accumulation.

WARNING: Failure to provide clearances will cause unit failure and invalidate warranty claims (see installation instructions).

NOTICE: Do not use toppings (butter, etc.) on product as product is inverted during normal operation.

NOTICE: Operating toaster without legs invalidates any warranty claims.

NOTICE: Neglecting to keep fan opening clean could result in toaster failure.

2. GENERAL INFORMATION

- Overall Dimensions w/Wire Feeder - 13.610”H (34.5cm) x 15.192” W (38.6cm) x 17.982” D (45.7cm)
- Product Opening - 1.50”H (3.8cm) x 10.50” W (26.7cm)
- Electrical Requirements (Single phase):
 - 120 Volt, 1800 Watt, 15 Amp.
 - 208 Volt, 1800 Watt, 8.5 Amp.
 - 230/240 Volt, 1800 Watt, 7.8 Amp.
 - Cordset configuration
 - Each toaster equipped with three wire grounded cordset and standard three-prong plug.
 - In the U.S.: 120V uses NEMA 5-15P. 208, 230/240V uses NEMA 6-20P.
 - In Canada: 120V uses NEMA 5-20P.
- Net/Shipping Weight – 28 lb.(12.7kg) / 33 lb.(14.97kg)

3. INSTALLATION INSTRUCTIONS

- Check Contents - refer to Figure 1, account for the following parts:

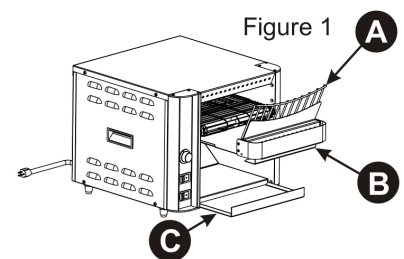
- Wire Feeder - inside Reflector Tray
- Reflector Tray - shipped in place
- Toast Drawer - shipped in place
- Instruction Manual - shipped loose

- Position Wire Feeder

- Pull out Reflector Tray
- Rotate Wire Feeder
- Slide Reflector Tray back
- WARNING:** Operating toaster without Reflector Tray reduces toasting capabilities.

- Toaster Placement

- Locate toaster near a grounded receptacle of the proper configuration (see below). Plug the cordset directly into receptacle (**DO NOT USE AN EXTENSION CORD**).
 - In the U.S.: 120V uses NEMA 5-15R. 208, 230/240V uses NEMA 6-20R.
 - In Canada: 120V uses NEMA 5-20R.
- Place toaster on flat surface providing following minimum clearances:
 - Base = one inch (provided with legs installed).
 - Side and back walls = two inches
 - Overhead = Enough space to allow adequate heat displacement.
- Position toaster where customers will not contact any surface labeled “CAUTION HOT”.



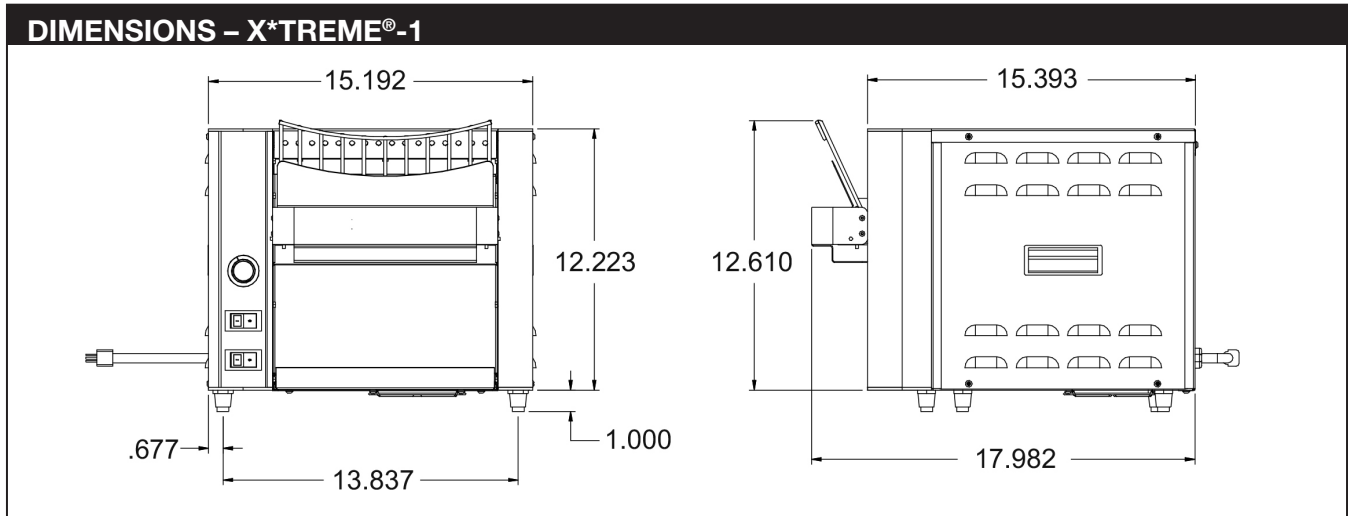
4. OPERATION INSTRUCTIONS

1. Preparation
 - A. Clean toaster thoroughly before first use (See cleaning instructions).
 - B. Controls Familiarity
 1. Main Power Switch (located on very bottom of control panel): There are two rocker switches. The bottom switch powers the unit "ON". It also turns on the bottom element. The top switch is a standby switch (upper heat switch) that runs the top element. When the standby switch is in the "ON" position the unit is at full power. When the standby switch is in the "OFF" position the unit is running at 50%.
 - A. Full Power: Flip both rocker switches to the right.
 - B. Power Off: Flip both rocker switches to the left.
 2. Conveyor Speed Control: Set knob to the three (3) position for warm-up.
 - C. Warm-up time: Allow five (5) minutes.
2. Normal Use
 - A. Loading Product
 1. Place product on Wire Feeder. The conveyor will automatically draw product through the toaster at a speed determined by conveyor speed control.
 - B. Toasting Darkness: determined by conveyor speed.
 1. Darkest toasting - set conveyor speed control to far left setting.
 2. Lightest toasting - set conveyor speed control to far right setting.
 3. Other factors affecting toasting darkness.
 - A. Product moistness - moister product requires slower speeds
 - B. Sugar content in product - product with more sugar requires slower speeds
 - C. Product Temperature - cooler product requires slower speeds
 4. For best results, use day old bread stored room temperature.

5. CLEANING INSTRUCTIONS

1. Daily Cleaning
 - A. With toaster off and cool, turn toaster on and set conveyor speed to four.
 - B. Using a plastic abrasive pad, wipe the conveyor belt in a back and forth motion (side-to-side) motion to remove baked-on product. Wipe the conveyor belt in the same manner with a hot, damp cloth.
 - C. Turn off toaster.
 - D. Slide the reflector/crumb tray out of toaster by pulling forward. Dispose of crumbs and wash tray in hot, soapy water. Dry tray and place back in toaster.
 - E. Remove toast drawer from toaster by sliding out and lifting up. Dispose of crumbs and wash drawer in hot, soapy water. Wipe crumbs from inside the toaster with a hot, damp cloth. Dry drawer and place back in toaster.
 - F. Wipe the exterior surfaces of the toaster with a hot, damp cloth.

6. SPECIFICATIONS

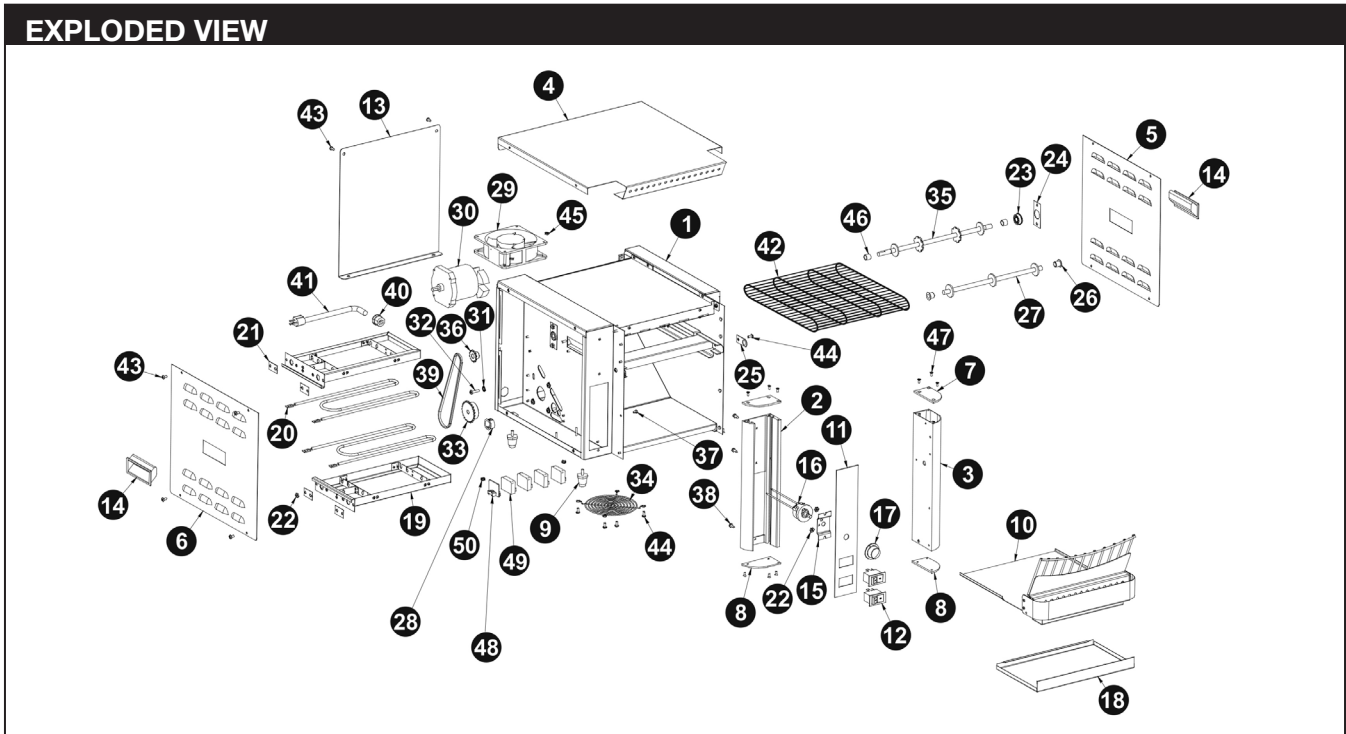


7. TROUBLESHOOTING

- Always ask and check the following:
 - Is the unit connected to a live power source?
 - Check the circuit breaker.
 - Is power switch on?
 - Is the unit operating on proper voltage?
- If problems exist after checking the above, check the chart below.
- If any service is needed (*italicized items*), call an APW Wyott authorized service agency. All service should be performed by an APW Wyott authorized service agency.

PROBLEM	CAUSE	SOLUTION
Won't toast...	a. Toaster cold.	a. Allow five (5) minutes for warm up.
	b. Wrong power switch position.	b. Position power switch to full power.
	c. Wrong conveyor speed setting.	c. Reduce conveyor speed.
Toasts unevenly...	d. Only part of product surface is toasted.	d. Reduce conveyor speed.
	e. <i>Product located too far to side of conveyor.</i>	e. Place product on conveyor between end links.
Product sticks to conveyor or slide.	f. <i>Butter or butter substitute used on product.</i>	f. Discontinue use of butter or butter substitute.
	g. <i>Conveyor surface has baked-on oil residue.</i>	g. <i>Follow daily cleaning method to remove & prevent residue.</i>
	h. Very moist or doughy product.	h. Use different source or day old product.
	i. Product not defrosted or thawed.	i. Defrost/thaw product.
No power...	j. No power to receptacle.	j. Check circuit breaker.
	k. Toaster unplugged.	k. Plug in toaster.
	l. Loose connections.	l. Check connections.
	m. Power switch.	m. Check that switch is on & operational.
Won't heat...	n. Loose connections.	n. Check connections.
	o. Faulty power switch.	o. Replace power switch
	p. Burnt out element.	p. Replace element.
Lighter toast under peak loads...	q. Speed control setting.	q. Reduce speed control setting.
	r. Very moist product.	r. Use different source or day old product.
	s. Product too cold.	s. Allow product to warm to room temperature.
	t. <i>Toaster cavity temperature being quenched.</i>	t. Add 1" or more spacing between product.
Conveyor won't move...	u. No power.	u. Check circuit breaker.
	v. Conveyor links are binding.	v. Check conveyor for bent links.
	w. Loose or bad connection between speed control and conveyor motor.	w. Check for loose or bad connection.
	x. Conveyor motor burnt out.	x. Replace conveyor motor.
	y. Speed control burnt out.	y. Replace speed control.

8. PARTS LIST WITH EXPLODED VIEW

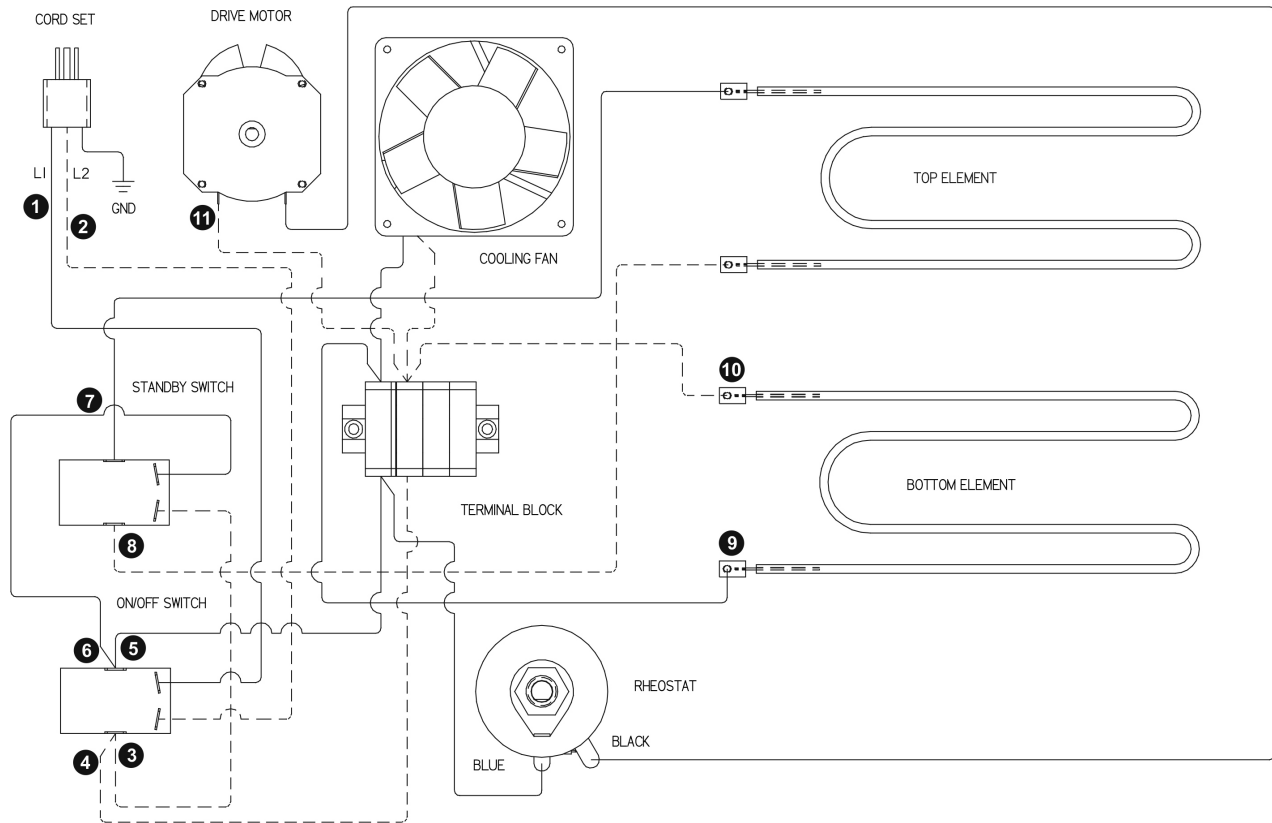


Item	P/N	Description	Qty
1	93100158	RIVET ASSY, XTRM-1 INNER CORE	1
2	93100160	XTRM-1 CONTROL PANEL EXTRUSION	1
3	93100162	XTRM-1 RIGHT SIDE EXTRUSION	1
4	93100150	XTRM-1 TOP COVER LEFT	1
5	93100061	XTRM-1 PANEL, LEFT OUTER	1
6	93100060	XTRM-1 PANEL, RIGHT OUTER	1
7	93000067	END CAP, F/L & B/R	2
8	93000070	END CAP, B/L & F/R	2
9	83267	LEG 1" PLASTIC W/CHROME	4
10	93100058	ASSY, XTRM-1 FEEDER	1
11	93100101	WELD ASSY, XTRM-1 CONTROL PANEL	1
12	70444800	SWITCH, ROCKER ON-OFF	2
13	93100069	XTRM-1 BACK COVER	1
14	81600095	HANDLE, POCKET PULL SERIES	2
15	93100063	XTRM-1 PLATE, CONTROL PANEL	1
16	83221	RHEOSTAT, MOTOR CONTROL 120V	1
	83222	RHEOSTAT, MOTOR CONTROL 208, 230/240V	1
17	88705	KNOB 039-266 8A BLACK	1
18	38129	DRAWER TOAST	1
19	93100033	ASSY, ELEMENT HOLDER	2
20	54087	ELEMENT 120V 832W	2
	54088	ELEMENT 208V	2
	54089	ELEMENT 230/240V	2

Item	P/N	Description	Qty
21	93100047	XTRM-1 ELEMENT END CAP	4
22	89061	NUT, HEX 10-24	10
23	83248	BEARING, SHAFT	2
24	83821	BRACKET, BEARING	2
25	38130	ASSY, CLIP BEARING	2
26	38125	BEARING FLANGED POLYMER	2
27	38122	W'ASSY IDLER SHAFT	1
28	89184	BUSHING, .875 HEYCO 2126	1
29	85286	FAN MOTOR COOLING 120V	1
	85248	FAN MOTOR COOLING 208, 230/240V	1
30	85152	MOTOR AT10 115V 60HZ	1
	85149	MOTOR AT10 208/240V 60HZ	1
	85144	MOTOR AT10 230V 60HZ	1
31	89076	WASHER, LOCK 1/4 INTERNAL	4
32	89030	SCREW, 10-32X3/4	4
33	83209	SPROCKET, 23 TOOTH 1/4 PITCH 5/16 BORE	1
34	85287	FAN GUARD	1
35	83956	DRIVE SHAFT ASSY AT-10 SEGMENTED BELT	1
36	83261	SPROCKET, 12 TOOTH 1/4 PITCH 3/8 BORE	1
37	93100064	HEX MACHINE SCREW, #6-32 X 1/4	11
38	89073	SCREW, #8 X 1/2 HEX TAPIT SHT MTL TYPE AB	10
39	82902	CHAIN, 1/4" DRIVE 67 PITCH	1
40	89111	BUSHING, STRAIN RELIEF SR-7W-2	1
41	85638	CORDSET 14/3 600V 5-20P (120V)	1
	85640	CORDSET 14/3 600V 5-20P (230&240V)	1
42	PS0018	BELT, WIRE 27x.05 3 SEG.	1
43	89039	SCREW, 8-32X5/16 PH PAN SS	12
44	81600087	SCREW, 8-32 x 3/8, PHILLIPS, PAN HEAD	6
45	89063	NUT, HEX 8-32	4
46	83868	SPACER, CONVEYOR SHAFT	2
47	94000114	SCREW, COUNTERSINK, 6-32X5/16, Z, BLK	12
48	34236	TERMINAL BLOCK END MTG	1
49	34236	TERMINAL BLOCK END MTG	4
50	89054	NUT, KEPS 6-32	2

9. WIRING DIAGRAM

WIRING DIAGRAM



IMPORTANT NOTICE: The information contained in this section of the manual is intended for individuals possessing backgrounds of electrical and mechanical experience, such as an authorized APW Wyott service technician. APW or the seller cannot be responsible for the interpretation of this information, nor can it assume any liability in connection with its use.

LIMITED EQUIPMENT WARRANTY

APW warrants to the original purchaser of new APW's products to be free from defects in material or workmanship, under normal and proper use and maintenance service as specified by APW and upon proper installation and start-up in accordance with the instructions supplied with each APW unit. APWs' obligation under this warranty is limited to a period of one [1] year from the date of original installation, or eighteen [18] months from original invoice date, whichever occurs first. Defects that occur as a result of normal use, within the time period and limitations defined in this warranty, will at APWs' discretion have the parts replaced or repaired by APW or a APWs-authorized service agency.

THIS WARRANTY IS SUBJECT TO ALL LISTED CONDITIONS

Repairs performed under this warranty are to be performed by an APW authorized service agency. APW will not be responsible for charges incurred or service performed by non-authorized repair agencies. In all cases, the nearest APW-authorized service agency must be used. APW will be responsible for normal labor charges incurred in the repair or replacement of a warranted product within 50 miles (80.5 km) of an authorized service agency. Time and expense charges for anything beyond that distance will be the responsibility of the owner. All labor will need to be performed during regular service hours. Any overtime premium will be charged to the owner. For all shipments outside the U.S.A. and Canada, please see the International Warranty for specific details. It is the responsibility of the owner to inspect and report any shipping damage claims, hidden or otherwise, promptly following delivery. No mileage or travel charges will be honored on any equipment that is deemed portable. In general, equipment with a cord and plug weighing less than 50 lb. (22.7 kg) is considered portable and should be taken or shipped to the closest authorized service agency, transportation prepaid.

CONTACT

Should you require any assistance regarding the operation or maintenance of any APW Manufacturing; phone or email our service department. In all correspondence provide the model number and serial number of the unit needing service; include the voltage or gas type.

Normal Business Hours: 8:00 a.m. to 4:30 p.m. Central

Telephone: 800-264-7827 Tech Service Option 2

Email: TechService@partstown.com

www.apwwyott.com

WARRANTY EXCLUSIONS

THE FOLLOWING WILL NOT BE COVERED UNDER WARRANTY.

APWs' sole obligation under this warranty is limited to either repair or replacement parts, subject to the additional limitations detailed below. This warranty neither assumes nor authorizes any person to assume obligations other than those expressly covered by this warranty.

- Any product which has not been used, maintained, or installed in accordance with the directions published in the appropriate installation sheet and/or owner's manual, including incorrect gas or electrical connection. APW is not liable for any unit which has been mishandled, abused, misapplied, subjected to harsh chemicals, modified by unauthorized personnel, damaged by flood, fire, or other acts of nature [or God], or which have an altered or missing serial number.
- Installation, labor, and job checkouts, calibration of heat controls, air and gas burner/bypass/pilot adjustments, gas or electrical system checks, voltage and phase conversions, cleaning of equipment, or seasoning of griddle surface.
- Replacement of fuses or resetting of circuit breakers, safety controls, or reset buttons.
- Replacement of broken or damaged glass components, quartz heating elements, and light bulbs.
- Labor charges for all removable and consumable parts in gas charbroilers and hotplates, including but not limited to burners, grates, and radiants.
- Any labor charges incurred by delays, waiting time, or operating restrictions that hinder a service technician's ability to perform service.
- Replacement of parts that fail or are damaged due to normal wear or labor for replacement of parts that can be replaced during a daily cleaning routine, such as but not limited to silicone belts, PTFE non-stick sheets, control labels, knobs, bulbs, fuses, quartz heating elements, baskets, racks, and grease drawers.
- Any economic loss of business or profits.
- Non-OEM parts. Use of non-OEM parts without APWs' approval will void the warranty.
- Units exceeding one [1] year from original installation date, or more than eighteen [18] months from original invoice date, whichever comes first.

ADDITIONAL WARRANTIES

- Specific/chain-specific equipment may have additional and/or extended warranties.

The foregoing warranty is in lieu of any and all other warranties expressed or implied and constitutes the entire warranty.