

Toastmaster®

CONVECTION OVEN

Omni Tabletop Oven

*Models
XO-1N*

Installation and Operation Instructions

Rev. - November. 26, 2012



XO-1N

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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.



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
E-mail 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
Service@star-mfg.com
Warranty@star-mfg.com

Website: www.star-mfg.com

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



PROBLEMS, QUESTIONS or CONCERNS

Before you proceed consult you authorized service agent directory
or
Call the Toastmaster Technical Service & Parts Department at 314-678-6347.

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NOTICE

Service on this or any other Toastmaster appliance must be performed by qualified personnel only. Consult your authorized service agent directory. You can call our toll free number (314) 678-6347 or visit our website www.toastmastercorp.com for the service agent nearest you.

CONSTRUCTION:

All Ovens of the XO series are constructed of stainless steel both inside and outside. All of the exterior shell or frame members and the internal shells are welded to provide long life construction, durability and rigidity. Components such as temperature controls, timers, switches, motors, heating elements and others are thoroughly tested before shipment. On-going research and development projects are used to introduce the latest and most dependable parts.

SHIPMENT:

TOASTMASTER® equipment is usually shipped directly from the factory or delivered from a dealer, unless sold at a show or after a test or demonstration. Unless otherwise agreed to by TOASTMASTER® freight is paid by the buyer F.O.B. from the TOASTMASTER® manufacturing plant in Menominee, Michigan. Shipping time may vary depending upon the original shipping point, time of the year, and shipper or shippers used.

TOASTMASTER® works closely with all of its customers in tracing shipments to speed deliveries and minimize handling. TOASTMASTER® employs the latest accepted packaging standards to ensure that your equipment arrives in excellent condition. However, damage may still occur due to accident or mishandling by the freight company. For this reason it is necessary for the receiving party to immediately do a thorough inspection of the equipment when it arrives.

TOASTMASTER® MODEL XO-1N:

The TOASTMASTER® XO-1N is electrically powered and operated, and generally does not require a hood. However, the final decision as to hood requirements will always rest with your local authorities.

The XO-1N can be used for the following bakery products:

- Breads
- Pies
- Pastries
- Rolls
- Croissants
- Cakes
- Muffins
- Pizza
- Cookies

and many other miscellaneous products.

Since the air flow is in a directional pattern the baking times are reduced over conventional deck and tray ovens. Actual baking times depend upon the recipes, fan speed, temperature, proofing conditions and environmental conditions.

All XO series Ovens are designed for the following:

- Automatic pan positioning
- Easy cleaning
- Dependable components
- Low maintenance
- Rapid, even baking
- Simple operation
- Low energy consumption
- Rapid servicing

Your TOASTMASTER® XO-1N Oven is equipped with a mechanical Temperature Control and a 60-Minute Timer.

RECEIPT AND INSTALLATION

RECEIPT:

It is essential to inspect the unit immediately when it arrives. TOASTMASTER® has placed instructions on the packaging to help avoid damage in transit. However, negligent handling can produce hidden damage. These steps should be followed:

- A. Inspect the entire perimeter of the package for damage or punctures to the packing material. This may indicate damage to the unit inside. Call any and all damage to the attention of the delivery person.
- B. If any packing damage is found, uncrate the unit immediately in the presence of the delivery person to determine if the unit is damaged. If any damage is found, indicate the type and amount of damage on the shipping documents and notify TOASTMASTER® at (906) 863-4401 immediately after filing a freight claim.
- C. Uncrate the unit carefully and check the entire unit (top, front, back and both sides) for any visible or hidden damage.
- D. Remove the unit from the shipping pallet and inspect the bottom for any damage.
- E. If any damage is noted after the driver leaves, immediately contact the freight company and TOASTMASTER®.
- F. Check the Oven Door. Make sure the Door closes completely, and that the Door Gasket seals firmly (refer to the DOOR TEST PROCEDURE in the SERVICE AND REPLACEMENT GUIDE). If the Gasket does not seal correctly please contact the TOASTMASTER® Service Department for instructions and assistance in any required adjustments.

INSTALLATION AND INITIAL START-UP:

- A. Check to determine that the power source is the same voltage and phase as that indicated on the label on the side of the unit.
- B. Attach the included Appliance Legs to the bottom of the unit. Each Leg stud screws into a threaded hole in each corner of the base.
- C. Position the unit where it is to be operated and adjust the Appliance Legs so the unit stands level and solid. TOASTMASTER® recommends a minimum 1" spacing all around the sides and back of the unit when installed.
- D. Carefully set all Controls and Switches to the OFF position.
- E. Connect your unit with the attached 120 volt/20 amp Power Cord to a 120 volt/20 amp receptacle (NEMA 5-20R or the equivalent). Allow enough slack in the Power Cord to allow for equipment to be moved about during installation and any future servicing.
- F. Open the Oven Door. The Blower Wheel should slow to a complete stop.



IMPORTANT NOTICE: ALLOW THE BLOWER WHEEL TO COME TO A COMPLETE STOP BEFORE REVERSING THE OVEN MOTOR. FAILURE TO DO SO MAY RESULT IN DAMAGE TO THE MOTOR OR SWITCH!

- G. Set the Temperature Control to 300°. The Temperature Control Indicator Light will illuminate and the Oven will begin to heat up.
- H. Set the Timer to 5 minutes and allow it to count down to 0. The Buzzer should sound at the end of the timed cycle. If the Buzzer and/or Timer does not work please refer to the *TROUBLE-SHOOTING GUIDE*.
- I. Remove the Rear Access Panel to expose the Power Cord connections. Use a multi-meter to measure the amperage on the power supply lines. Compare these readings to the label on the side of your unit. If the readings and label differ by any great amount turn the unit OFF and call the TOASTMASTER® Service Department immediately at (906) 863-4401. Carefully replace the Rear Access Panel if the amp readings and label coincide.
- J. Place an accurate and reliable oven thermometer in the center of the Oven and allow the Oven to heat to 300°. Compare the thermometer reading and the Temperature Control setting when the Temperature Control Indicator Light goes out. If they differ by less than 10° the Oven is ready for use. If there is a difference of 10° or more you may wish to adjust the Temperature Control calibration. *Please call the TOASTMASTER® Service Department at (906) 863-4401 before attempting to recalibrate the Temperature Control!!!*



IMPORTANT: FAULTY INSTALLATION, IMPROPER USE OR ANY OTHER FAILURE TO FOLLOW THESE INSTRUCTIONS MAY CAUSE EQUIPMENT DAMAGE OR SEVERE PERSONAL INJURY, AND MAY ALSO VOID ALL OR PART OF YOUR TOASTMASTER® EQUIPMENT WARRANTY!!!



IMPORTANT: THIS UNIT NEEDS TO BE INSTALLED WITH ADEQUATE BACKFLOW PROTECTION TO COMPLY WITH APPLICABLE FEDERAL, STATE AND LOCAL CODES.

OPERATING INSTRUCTIONS

The quality of the product you take from your TOASTMASTER® XO-1N Oven depends on several factors:

- Initial product quality
- Proper storage and handling
- Proper preparation and proofing
- Correct baking time
- Correct baking temperature

Non-yeast products are part of many baking programs. Some of these products are in frozen form when received, such as cookies and puff pastry. Baking times and final appearance are affected by the condition of the product when placed in the Oven. For instance, formed cookies placed on pans and baked without thawing tend to spread less and bake smaller but thicker than the same cookies allowed to thaw before baking.

When using yeast products it is important that they be properly prepared. Your equipment cannot correct *improper procedures* and *poor dough product*. The manual or instruction book you receive from your frozen dough supplier should give general instructions for baking times and temperatures. Or, the following chart may be used as a general guide:

Product	Time (minutes)	Temp (°F)
Croissants	11	335°
Hot Dog Buns	8 – 10	345°
Hamburger Buns	10 – 11	345°
1 lb. White Bread	22 – 25	350°– 360°
French Bread	22 – 25	350°– 360°
Submarine Rolls	14 – 15	350°– 360°
Cookies	9 – 10	290°– 300°

It will be necessary for you to do some testing to determine your final conditions since your recipes may vary and your desired product appearance is one of choice.

Your XO-1N is equipped with a Micro Switch. This Switch is mounted in the front face and is designed to reduce heat loss by stopping the rotation of the Blower Wheel whenever the Door is opened.

Follow these general instructions for proper baking results:

1. Determine the product to be baked.
2. Check the recommended temperature for the items to be baked and set your Temperature Control accordingly.
3. Load your Oven carefully. Push the pans all the way to the rear of the Oven. Keep the Oven Door CLOSED unless loading or unloading to maintain oven temperature and minimize energy usage.
4. Set the Timer for the estimated baking time less one to two minutes. This will assure an indication from the Buzzer prior to the actual end of the baking time and help prevent over-baking.



CAUTION: STAND AWAY FROM THE FRONT OF THE OVEN WHEN OPENING THE OVEN DOOR AFTER A BAKING CYCLE TO AVOID EXPOSURE TO ESCAPING HEAT AND STEAM!!!

5. As soon as the product is finished open the Oven Door and remove the product quickly. Immediately close the Oven Door to minimize temperature loss.
6. You may bake several different items at the same time, but each individual pan should have the same type of product on it and be panned in the same manner.
7. Whenever the baking is completed for the day, or for an extended period, the Oven Temperature Control should be turned to the **OFF** position and the Power Switch set to **OFF** (see the *DAILY DRY-OUT PROCEDURE* in the *MAINTENANCE AND CLEANING GUIDE*).



IMPORTANT: THE OVEN MOTOR MUST ALWAYS BE RUNNING WHENEVER THE OVEN TEMPERATURE CONTROL IS ON EXCEPT WHEN THE OVEN DOOR IS OPEN TO LOAD OR UNLOAD YOUR PRODUCT!!!

MAINTENANCE AND CLEANING GUIDE

MAINTENANCE:

TOASTMASTER® equipment is designed to last for years of useful service. Careful consideration is given in selecting components for durability, performance and ease of maintenance. For example, the Oven Motor has sealed bearings and never needs to be lubricated. While TOASTMASTER® equipment is designed for minimum care and maintenance certain steps are required by the user for maximum life and effectiveness:

- Proper installation of the equipment.
- Correct application and usage of the equipment.
- Dry-out Procedures performed daily.
- Thorough cleaning on a regular basis.

OVEN DRY-OUT PROCEDURE:

- A. Wipe up any standing water, both inside and outside of the Oven.
- B. Set the Temperature Control and Power Switch to **OFF**.
- C. Leave the Oven Door open as far as possible. The residual baking heat will dry out any moisture that may be trapped in the insulation or other components of the Oven.
- D. Close the Oven Door most of the way, but leave it slightly open while the Oven is not in use.



IMPORTANT: THESE DRY-OUT PROCEDURES MUST BE CARRIED OUT DAILY TO HELP MAINTAIN YOUR EQUIPMENT IN THE BEST POSSIBLE CONDITION. THE REMOVAL OF ALL RESIDUAL MOISTURE IN THE EQUIPMENT RETARDS ANY CORROSION OR DETERIORATION OF THE INSULATION AND ELECTRICAL COMPONENTS AND EXTENDS THE USEFUL SERVICE LIFE OF YOUR TOASTMASTER® EQUIPMENT!!!

CLEANING:

Your XO-1N should be cleaned daily and as soon as possible after a spill has occurred. It is essential to maintain a clean unit, especially if the public views the unit in your place of business. The following should be used for cleaning:

- A. The stainless steel exterior may be cleaned with any good stainless steel cleaner or polish, or with hot soapy water followed by a clear rinse if it is very soiled.
- B. The Door can be removed for ease of cleaning by opening the Door slightly and using a ½" wrench or socket, remove the top hinge bolt and tilt Door until it is clear of the top hinge and then lifting the Door straight up. Do not loose the bronze bushings from the top or bottom hinges, the door will not operate properly without them. All glass should be cleaned with a glass-cleaning formula. Baked-on or excessive soiling can be removed with soap and hot water followed by a thorough rinse with fresh clean water. Severe deposits may be loosened and removed by soaking in a stronger soap and water solution.
- C. The Oven interior should be cleaned on a regular basis with mild soap and hot water followed by a thorough rinse with clean fresh water. Wipe all items dry to prevent water spotting.

*** * * CAUTION * * ***

TOASTMASTER® DOES NOT RECOMMEND the use of any strong commercial or caustic product on this equipment. DO NOT allow any type of caustic cleaner to come into contact with any aluminum parts (such as Door frames), the silicon rubber Door Gaskets, or any of the sealing compound in the Oven seams and joints. These compounds may cause discoloration and degradation of these parts resulting in permanent damage. DO NOT use bleach or bleach compounds on any chromed parts; bleach may damage chrome plating.

NOTE:

TOASTMASTER® has had very good results with a product called JIFFY CLEANER. For standard cleaning simply spray JIFFY on and wipe off. Heavily soiled areas may require a short period of soaking. This cleaner is available through TOASTMASTER® (Part #51-0002) or through your local Rochester/Midland distributor or representative.

*** * * NOTICE * * ***

NATIONAL SANITATION FOUNDATION GUIDELINES REQUIRE THAT ALL INTERIOR PARTS BE REMOVABLE WITHOUT THE USE OF TOOLS. THIS EQUIPMENT HAS BEEN FACTORY ASSEMBLED TO SAFELY ACCOMMODATE ROUGH HANDLING THROUGH SHIPMENT AND ORIGINAL INSTALLATION. AFTER ANY MAINTENANCE, CLEANING OR REQUIRED SERVICE WORK THE INTERIOR SHEET-METAL PARTS SHOULD BE RE-ASSEMBLED AND FASTENED HAND-TIGHT ONLY, BUT STILL REMAIN TIGHT ENOUGH TO PREVENT ANY RATTLE OR MOVEMENT OF PARTS.

SERVICE AND REPLACEMENT GUIDE

Your TOASTMASTER® XO-1N has been designed to be serviced quickly and easily. In fact, any individual with average mechanical ability can do the work. Call TOASTMASTER® at (906) 863-4401 and ask for our Service Department to order replacement parts, ask questions, or offer comments.

Our Service Department is available to you Monday through Friday from 8:00 a.m. to 4:30 p.m. (CST) should you find yourself with a situation or problem other than we have outlined. Our technicians are also available via pager from 7:00 a.m. to 10:00 p.m. during week-ends and holidays.

This **SERVICE AND REPLACEMENT GUIDE** has been prepared to cover most normal service problems. If this "trouble-shooting" information does not provide a solution for your particular problem we ask that you call us for direct assistance. Calling our Service Department before calling in a repair technician can usually save you both time and unnecessary expense. We want to do everything we can to minimize your "down-time".

You may need to remove an access panel for servicing. **DO NOT** allow any access panels to drop. When work on the component is finished replace the panel with care, making sure that all wires are properly placed and not pulled or pinched. If more than one component is being worked on try to remove only one component at a time.

TEMPERATURE CONTROL, How to Adjust:

- A. Place a reliable thermometer (or the thermocouple of a test instrument) on a pan in the center of the Oven. Turn the unit ON and set the Temperature Control [14] to its normal setting. Allow the equipment to reach a stable operating temperature.
- B. Compare the Temperature Control setting to the reading on the test instrument when the Temperature Control Indicator Light [16] goes out. If there is a difference of more than 25° you may need to recalibrate the Temperature Control. Please call the NU-VU® Service Department at (906) 863-4401 for the proper calibration procedures before attempting to re-calibrate the Oven!!!
- C. If the difference is less than 25° a simple dial adjustment may solve the problem:
 1. Loosen the Knob of the Temperature Control by loosening the two set screws on the sides of the knob.
 2. With the screws loosened, turn the knob so the white mark is aligned with the temperature reading from the test instrument.
 3. Tighten the set screw on the sides of the knob.
 4. Check the control setting against the test instrument and repeat this procedure if necessary.
- D. If this procedure fails to bring the temperature reading within the desired specs, please call the TOASTMASTER® Service Department for advanced instructions on calibrating the thermostat itself.

DOOR TEST PROCEDURE:

- A. Cut one or two strips of paper approximately 1" wide and 8" to 10" long.
- B. Open the Door slightly, insert a strip of paper between the Gasket [35] and Door and close the Door.
- C. Slowly pull the paper strip out. You should feel some resistance as you pull the strip from between the Gasket and Door of a properly adjusted Door. Test the fit at regular 2" to 3" intervals around the entire Door.
 1. If you feel NO resistance at a particular spot the Door is too loose, you have found a weak or damaged spot in the Door Gasket or the Catch may need to be adjusted.
 2. If you feel HEAVY resistance at a particular spot the Door is too tight.

DOOR GASKET, How to Replace:

Follow these instructions to correctly install your Door Gasket with minimal problems. Use the installation kit provided. If you have any problems or questions call TOASTMASTER® at (906) 863-4401. Ask for the Service Department.

IMPORTANT: DO NOT DISASSEMBLE THE ACTUAL DOOR WHEN REPLACING OR REPAIRING THE DOOR GASKET!!!

- A. Remove all pieces of the old Gasket. Thoroughly clean the extrusion frame in the area of the new installation. Remove the old sealant and any baked-on deposits.
- B. Pre-cut the replacement Gasket to a size slightly longer than you require.

IMPORTANT: DO NOT STRETCH OR PULL ON THE GASKET DURING INSTALLATION. THIS WILL LATER CAUSE THE TRIMMED CORNERS TO SEPARATE AND PULL APART!!!

- C. Starting at the lower left corner, press the gasket onto the frame.
- E. Work your way around the entire Frame. Make sure the Gasket is just tight into the corners. A bulging joint or pucker along the Gasket indicates a Gasket section that is cut too long. Joints that pull apart indicate a Gasket section (or sections) that is cut too short.
- G. Seal the corner joints and the outer perimeter of the gasket after the entire Gasket is properly fitted. Add more sealant to any spots as necessary and smooth them down.

IMPORTANT: MAKE SURE THAT THE GASKET AND THE DOOR FRAME ARE BOTH COMPLETELY DRY BEFORE APPLYING ANY SEALANT!!!

- H. A quality sealant will be dry to the touch and tack-free in one to two hours after application. However, it will not be completely cured until six to eight hours later. We recommend that you wait until after your sealant is completely cured before using your Oven.

CAUTION: SOME SEALANTS GIVE OFF ACIDIC FUMES AS THEY CURE. THESE FUMES MAY CAUSE IRRITATION TO THE EYES AND NASAL PASSAGES. USE CAUTION WHEN OPENING YOUR UNIT AFTER WAITING FOR ANY FRESH SEALANT TO SET UP OR CURE!!!

DOOR CATCH, How to Adjust:

To adjust Door Catch, loosen the screw (DO NOT REMOVE) in the top of the Door Catch. If Door Gasket is not sealing, move Catch toward the oven face. If door seals too tightly or does not catch, move Catch away from the oven face. Be Sure to tighten screw after adjustments are complete.

TOASTMASTER® EQUIPMENT WARRANTY

THIS IS THE STANDARD WARRANTY THAT APPLIES TO ALL NU-VU® EQUIPMENT WITH THE FOLLOWING EXCEPTION: DUE TO IT'S SMALL SIZE THE XO-1N WILL NOT ALLOW THE CHARGING OF TRAVEL TIME BY A SERVICE AGENCY. IF YOUR XO-1N OVEN REQUIRES THE ATTENTION OF A SERVICE TECHNICIAN WE REQUEST THAT YOU TAKE THE UNIT TO YOUR APPROVED LOCAL SERVICE AGENCY YOURSELF.

TOASTMASTER® products are warranted against defects in workmanship and materials. No other express warranty, written or oral, applies. No person is authorized to give any other warranty or assume any other liability on behalf of TOASTMASTER®, except by written statement from an officer of TOASTMASTER®.

Your TOASTMASTER® equipment warranty is limited to the following time periods for the original owner only:

	<u>PARTS</u>	<u>LABOR</u>
Inside the United States	12 Months	
All areas outside the United States	12 Months	12 Months

These time limits will apply in all cases unless prior arrangements have been made and agreed to in writing.

The TOASTMASTER® EQUIPMENT WARRANTY is composed of the following:

CONSTRUCTION - -

This warranty covers fabricated metal parts such as side walls, element covers, tops, corner posts (where used), bases, welded frames and other parts for the lifetime of the unit. The unit is made from welded stainless steel (or aluminum where applicable) and is warranted to retain the integrity of its construction during its time of use in the *original* location of installation. TOASTMASTER® reserves the right to provide the method of, and person to make, any required repairs.

PARTS - -

This warranty covers electro-mechanical, mechanical and electronic components including hinges, thermostats, sensors, heating elements, power terminal blocks, timers, buzzers, micro-switches, motors, motor speed controls, rocker switches, doors, blower wheels, and similar components. Defective parts or components are warranted for a period of TWELVE (12) MONTHS from the date of shipment. Customers who maintain an open account may purchase replacement parts against their account. MasterCard, Visa and American Express credit cards are also accepted.

The return of defective parts is required. The return of a defective part or component must be made prior to the issuance of a credit on an open account. If a part that is returned tests satisfactory in the TOASTMASTER® factory or at an authorized TOASTMASTER® dealer or service agency, TOASTMASTER® may withhold issuing credit. Replacement parts will be warranted for a period of ninety (90) days provided they are installed in a manner authorized by TOASTMASTER®.

LABOR - -

We require that you call our TOASTMASTER® Service Department at (906) 863-4401 for service authorization BEFORE you call any service agency if you wish to claim a labor expense under the warranty. We may be able to solve your problem over the telephone, or we will schedule a warranty service call by a reliable service agency in your area.

This warranty covers the installation and replacement of parts and components which are included under **PARTS** for a period of not more than *TWELVE (12) MONTHS* from the date of shipment. This coverage is limited to the normal labor rate times the allowable hours for performing the work as set forth in the following listing:

TOASTMASTER® STANDARD TIME ALLOWANCES FOR WARRANTY REPLACEMENTS

<u>CHANGE PERFORMED</u>	<u>CHANGE TIME</u>	<u>TEST TIME</u>	<u>TOTAL TIME</u>
Oven Motor/Rebalance Wheel	1 hr.	½ hr.	1½ hr.
Oven Heating Element	1 hr.	½ hr.	1½ hr.
Thermostat and Sensor	¾ hr.	½ hr.	1¼ hr.
Timers and/or Buzzer	½ hr.	5 min.	½ hr.
Power/Motor Reversing Switch	¼ hr.	5 min.	¼ hr.
Indicator Light	¼ hr.	5 min.	¼ hr.

TOASTMASTER® has determined that the listed times, which are based on the period necessary for a trained service person to perform the work noted, are fair and reasonable. If a problem is not diagnosed within a half hour, the service person must contact the TOASTMASTER® Service Department via telephone at (906) 863-4401. Additional time for problem solving will not be allowed unless this procedure is followed. An appointment for servicing a unit should be set up since time will not be allowed for waiting to service a unit. Unless the service person justifies extra time for performing the work noted, charges for work performed by the service person in excess of the allowed time shall either be billed to the owner of the equipment or denied.

EXTENDED WARRANTY:

Available at an additional charge. Please ask for a quote depending upon warranty requested.

WARRANTY LIMITATIONS:

TOASTMASTER® will pay for parts and labor under warranty if there is a defective component, but not for:

- Parts damaged in shipment beyond the confines of the TOASTMASTER® factory.
- Normal operational wear and tear on the following parts -
 - Light bulbs and fuses
 - Door handles, catches and gaskets
- Damage attributable to customer abuse, including but not limited to -
 - Proofer water pan allowed to run dry and burn
 - Proofer fan motor damaged from not following outlined Dry-Out Procedure
 - Lack of regular cleaning and/or maintenance
 - Leaks resulting from the removal of sealant in the unit
- Power supply problems, including -
 - Insufficient or incorrect voltage
 - Damage to electrical components caused by a power surge or spike
 - Incorrect installation (i.e., separate neutral and ground not supplied, or incorrect location of high-voltage power leg for 240-volt 3-phase units)
 - Damage to electrical components resulting from use of an incorrect power supply cord or circuit breaker
- Operational problems resulting from customer's failure to follow established procedures outlined in the Owner's Manual.
- A service call if nothing wrong is found (parts still work per spec when tested).
- Recalibration of temperature and humidity controls (all controls are carefully calibrated and tested at our facility before shipment).
- Any equipment moved from the place of original installation unless TOASTMASTER® agrees in writing to continue the warranty after the relocation.
- Ongoing operational adjustments due to changing environmental conditions or normal wear and tear.
- Any overtime charges. TOASTMASTER® will pay straight time only for any work performed on TOASTMASTER® equipment.

Food service equipment and parts must be installed and maintained in accordance with TOASTMASTER® instructions. Users are responsible for the suitability of the units or parts to their application. There is no warranty against damage resulting from accident, abuse, alteration, misapplication, inadequate storage prior to installation, or improper specification or other operating conditions beyond our control.

Claims against carriers damage in transit must be filed by the buyer and, therefore, the buyer must inspect the product immediately upon receipt.

***THIS WARRANTY DOES NOT COVER ANY ADJUSTMENTS
REQUIRED DUE TO NORMAL ON-GOING USE!!!***

PART RETURN PROCEDURES AND CONDITIONS:

The following procedure shall be followed for the return of parts to the factory for credit consideration:

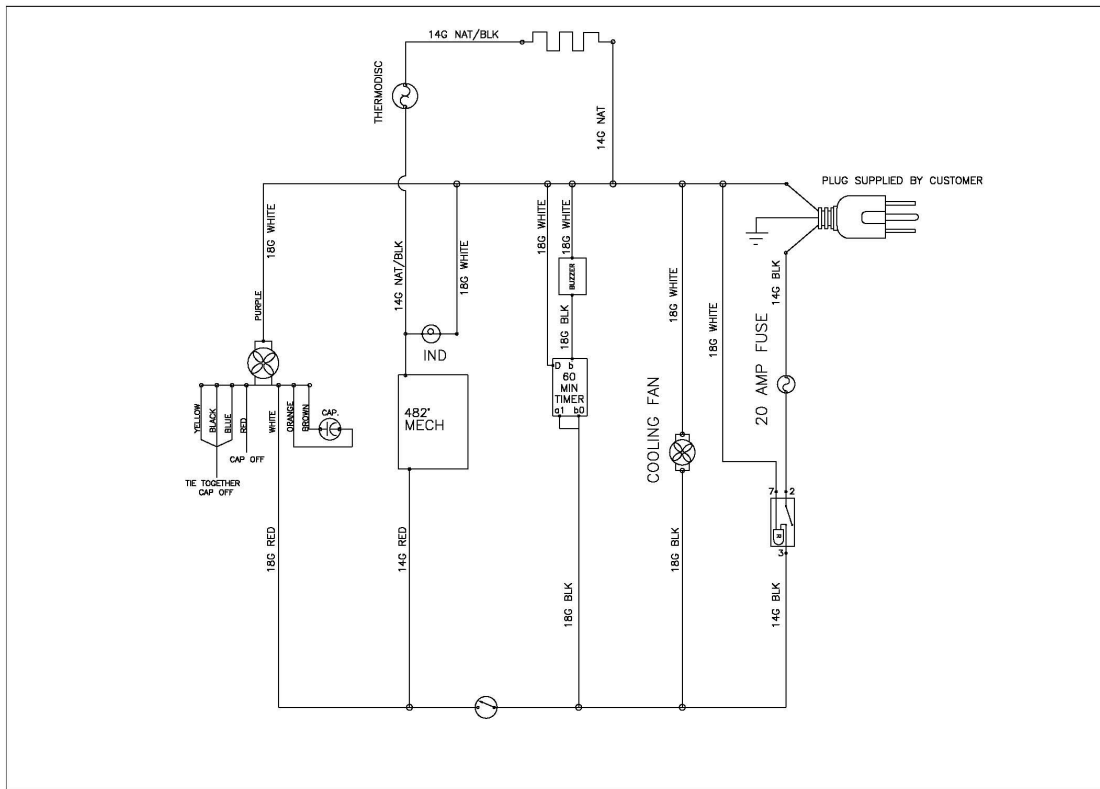
- All parts received by TOASTMASTER® must have a completed Return Authorization Form as supplied by TOASTMASTER® with the replacement part. Complete and return this Return Authorization Form with the defective part(s).
- Parts MUST be packed securely so that in-transit damage cannot occur.
- Prepay shipment. Any parts returned collect will be refused by our receiving department. Credit will be issued on proper returns only.
- As soon as parts are tested and confirmed as defective, credit will be issued against them.
- If the Engineering test shows the component is not defective and in good working condition, it may be returned to you along with your request for payment.



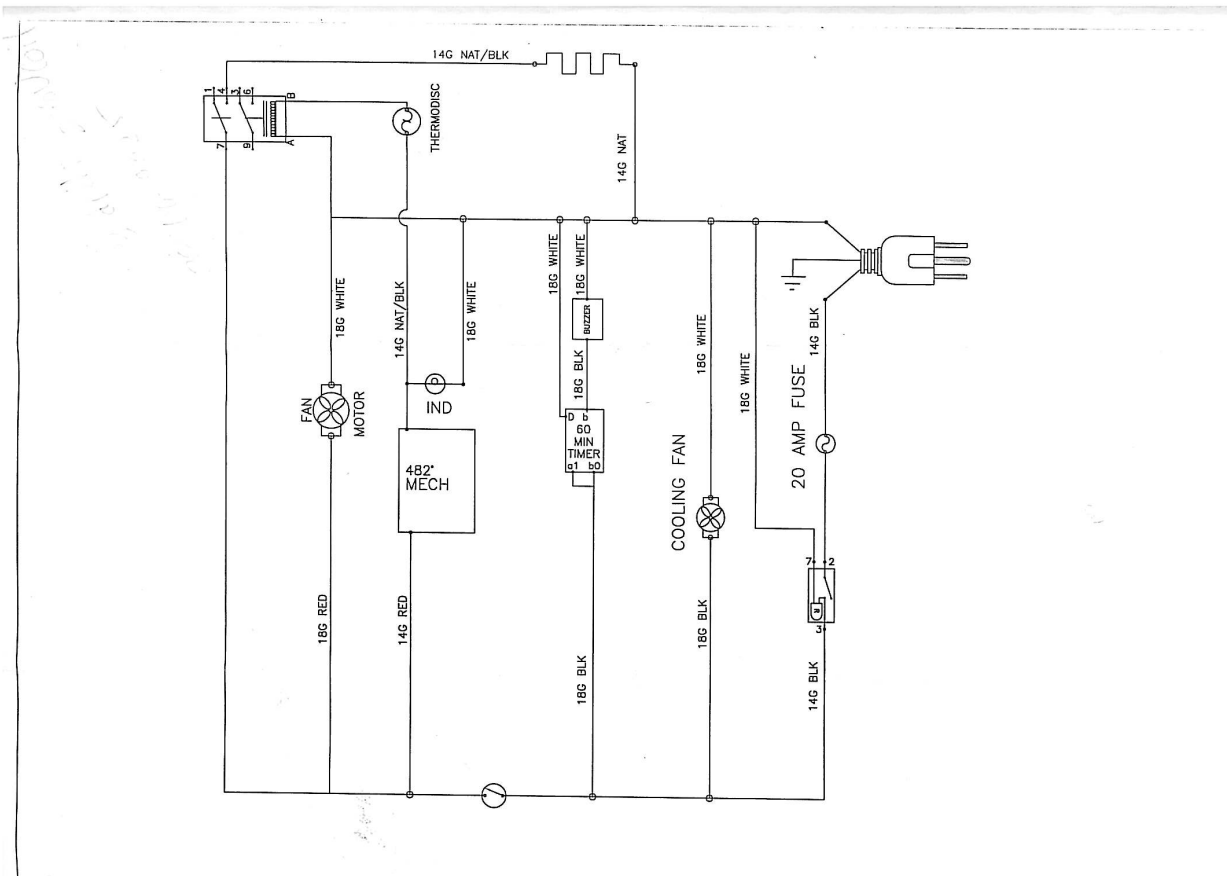
Model: XO-1N

Tabletop Convection Oven

Reference#	Description	Part #
ELECTRICAL COMPONENTS:		
1	Power Cord Assembly (120V)	2E-50-0375
4	Motor Assy w/blower wheel (120V)	2U-250-1059
5	Heating Element (120V)	2N-60-0205-A
6	Cooling Fan (120V)	2U-50-0049
	Cooling Fan (240V)	2U-97525
8	Thermal Overload Safety (Auto Reset)	2T-66-1014
9	Door Microswitch	PS-252-2004
10	Fuse Holder	2E-50-0368
11	20A Fuse	2E-50-0369
12	Relay, DPDT, 20 amp, (120V)	2E-50-0433
13	Relay, 3DPDT, (240V)	2E-66-9025
CONTROLS:		
14	Power Switch (120V)	2E-50-1355
	Power Switch (240V)	2E-66-3008
15	Temperature Control - Oven	2T-66-1159
	Temperature Control Knob	2R-50-0727
16	Temperature Control Indicator Light (120V)	2J-50-0029
	Temperature Control Indicator Light (240V)	2J-50-0030
17	Timer 60-Minute Mechanical (120V, 60Hz)	2E-50-1094-B
	Timer Knob	2R-50-1277
18	Buzzer (120V) . .	2E-50-0419
INTERIOR COMPONENTS:		
19	Element Cover	F7-98-1214
EXTERIOR COMPONENTS:		
20	Glass Door: (Left Hinge)	F7-98-9401-RP
21	Door Catch Assembly	2R-50-0421
22	Gasket	2I-254-1008
23	4" Appliance Leg	2R-1523B8301
24	Handle	2R-50-1360



	NU-VU Food Service Systems 5600 13th STREET MENOMINEE, MICHIGAN 49858	REV: A DESCRIPTION: 482° MECH CHANGED BY: [blank] DATE: [blank]	DRAWN BY: CC CHECKED: [blank] DATE: 07-01-08 BOM FILE # [blank]	VOLTAGE: 208-240 PHASE: [blank] WATTAGE: [blank] CONTROLS: MECHANICAL	MODEL #: XO-1N CUSTOMER [blank] DWG. NO. 200-D1201
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	NU-VU Food Service Systems 5600 13th STREET MENOMINEE, MICHIGAN 49858	REV: A4 DESCRIPTION: FIXED DPDT WIRING CHANGED BY: KM DATE: 8-21-09	DRAWN BY: KM CHECKED: [blank] DATE: 01-04-2007 BOM FILE # [blank]	VOLTAGE: 120V PHASE: [blank] WATTAGE: [blank] CONTROLS: MECHANICAL	MODEL #: XO-1N CUSTOMER [blank] DWG. NO. 200-D1200
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