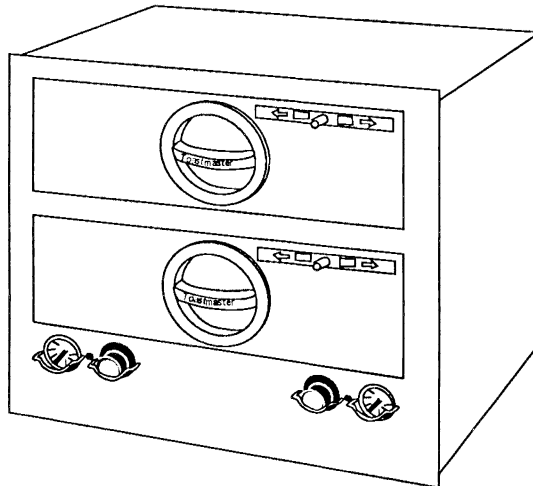


Toastmaster®

A Middleby Company

OWNER'S OPERATING & INSTALLATION MANUAL

MODEL 3B26A



A Middleby Company • 10 Sunnen Drive • St. Louis, MO 63143 • 800.807.9054 • FAX 314.781.2714

Part No. 310-2567
Price \$15.00
P 2/07

Toastmaster®

WARRANTY

All equipment manufactured by Toastmaster Commercial which is sold under the "Toastmaster®" trademark and used for commercial purposes is warranted against defects in materials and workmanship. The warranty runs for one year (see exception*) from the date of original installation or eighteen months from the original date of purchase, and is for the benefit of the original purchaser only. *ALL OTHER WARRANTIES, EXPRESSED OR IMPLIED, STATUTORY OR OTHERWISE, INCLUDING WITHOUT LIMITATION ANY IMPLIED WARRANTY OR MERCHANTABILITY OR FITNESS FOR PURPOSE ARE EXCLUDED.* Seller shall in no event be liable for direct, indirect or consequential damages in connection with Toastmaster Commercial products.

Seller's obligation under this warranty is limited to the repair of defects without charge, by a factory authorized service agency or one of its sub-service agencies. Such repair service will be provided on customer's premises except in the case of portable products.

Models that are considered portable (devices with cord and plugs except conveyor toasters) must be taken or shipped to the closest authorized service agency, transportation charges prepaid.

This warranty is not effective if damage occurs because of accident, carelessness, improper installation, lack of proper set-up supervision when required; or, because equipment is installed on a different voltage, steam or gas service than designated on the equipment nameplate; or, if the equipment is installed or operated in any manner contrary to the installation and operation instructions. In these cases, repairs will be made at a reasonable cost. Work performed by unauthorized personnel or service agencies voids this warranty.

Authorized service agencies are located in principal cities throughout the United States. This warranty is valid in the 50 United States and is void elsewhere. Please consult your classified telephone directory, your food service equipment distributor, or write the Factory Service Department, Toastmaster, 1400 Toastmaster Drive, Elgin, IL 60120, for information and other details concerning service of this warranty.

*NOTE: Exceptions - Model SS2, Sink Sanitizer warranty runs 90 days.

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A Middleby Company

Middleby Corp 24 Hour Service Hotline 1-800-338-9886

IN CASE OF FIRE

Turn electrical power off to the hot food server at main disconnect switch. This will cut off power to the heating elements allowing unit to cool. This reduces the temperature making it easier to stop the fire.

CAUTION:

Do not attempt to fight a grease fire by pointing the nozzle of the fire extinguisher directly on the burning grease. The force will cause the burning grease to be sprayed to adjoining equipment making it difficult to contain the fire. Only use a fire extinguisher filled with CO₂ which is for liquids and oils and suitable for electric powered equipment.

RETAIN THIS MANUAL FOR FUTURE REFERENCE

This manual provides detailed information for installation and operation of your new hot food server. It also contains some information to assist the operator in diagnosing problems in the event of a malfunction. This manual is an important tool for the operator and should be kept readily available.

**FOR YOUR SAFETY
DO NOT STORE OR USE GASOLINE
OR OTHER FLAMMABLE VAPORS OR LIQUIDS
IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE**

NOTICE

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

NOTICE

**Toastmaster (Manufacturer) reserves the right
to change specifications and product design
without notice. Such revisions do not entitle
the buyer to corresponding changes, im-
provements, additions or replacements for
previously purchased equipment.**

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SECTION 1

DESCRIPTION

HOT FOOD SERVERS ARE:

- Electrically heated
- Heated by tubular heating elements
- Thermostatic controlled

FEATURES:

- The hot food servers feature stainless steel exterior cabinet and drawer fronts.
- Equipped with self-trimming stainless steel fronts on built-in models.
- Fiberglass insulated drawer fronts.
- Equipped with a removable pan in each drawer. The pans are made of deep drawn stainless steel and feature covered corners.



Figure 1-1

SECTION 1 - DESCRIPTION

Component Location & Function. Refer to Figure 1-2

Toastmaster hot food servers are heated drawer-type cabinets designed to **hold** food cooked in advance at serving temperature and proper moisture content. The Hot Food Server is equipped with a separate set of controls for each drawer. The left hand controls are for the top drawer and the right hand controls are for the bottom drawer.

Thermostat. The thermostat is graduated from 0 to 10 which makes it adjustable from 100°F to 200°F (38°C to 93°C) holding temperature. Some models are equipped with a separate thermostat for each drawer, refer to the Model Chart which follows.

Thermometer. The thermometer is used to visually check if actual holding temperature is the same as the temperature set on the thermostat. Chicken, beef, ribs, fish, potatoes, vegetables and sauces can be held at temperature with confidence because you can see that the actual holding temperature is safe. The thermometer will tell at a glance if the holding temperature is high enough to retard dangerous bacteria growth and low enough to prevent overcooking and drying out food.

NOTE: *The thermostat knob and thermometer are protected with a wire guard.*

Moisture Control. The moisture control consists of a slide which is used to control the amount of moisture allowed to escape from the foods being held.

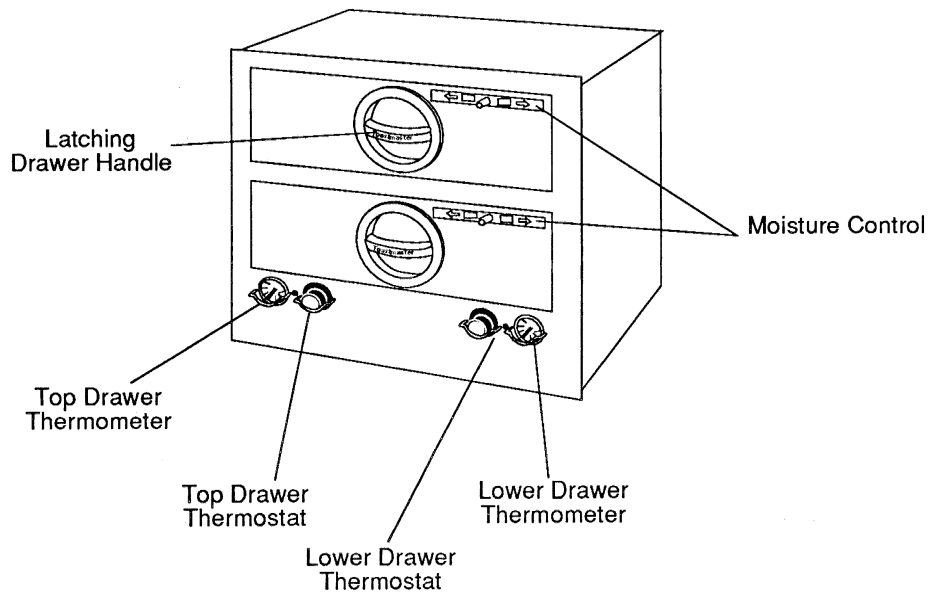


Figure 1-2

Model 3B26A Specifications

Overall Dimensions:26-3/4" (679mm) Wide x
21-31/32" (558mm) Deep x
23" (584mm) High

Body Dimensions:25-3/4" (654mm) Wide x
20" (509mm) Deep x
22" (559mm) High

Drawer Dimensions:22-9/16" (573mm) Wide x
13-7/16"(341 mm) Long x
7-1/8" (180mm) Deep

Pan Dimensions (Inside)..... 19-7/8" (504mm) Wide x
11-7/8" (301mm) Long x
6-1/4" (158mm) Deep

Number of Drawers: Two (2)

Installed Weight: 150 lb. (68kg)

Shipping Weight:..... 172 lb. (78kg)

Exterior Finish:..... Stainless Steel

Construction: Formed and Welded Steel

Preheat Time: 15.0 minutes to 150°F (65°C)

(Empty Drawer).....20.0 minutes to 175°F (79°C)

Thermostat:.....Adjustable from 100°F to 200°F (38°C to 93°C)
Individual thermostat for each drawer

kW Rating: 1.00 kW for 120V

Electrical: 120V, 8.33 nominal amps, 1 Ph

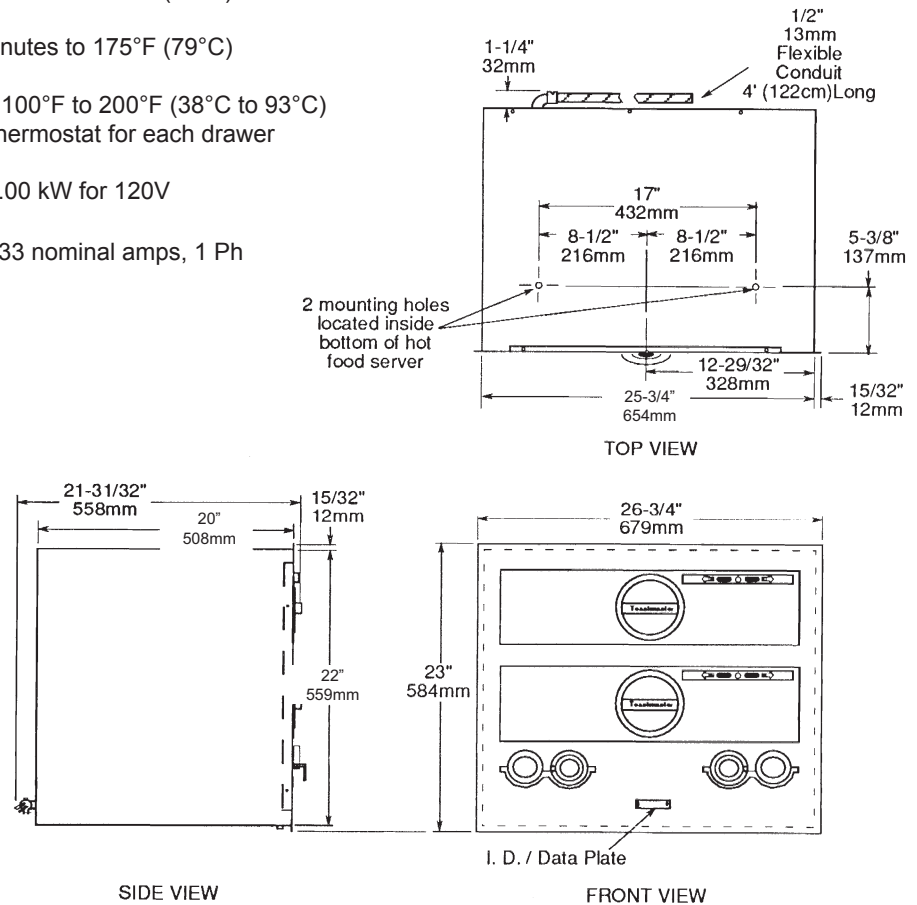


Figure 1-3

NOTES

SECTION 2

INSTALLATION

A. Inspect for Shipping Damage

All shipping containers should be examined for damage before and during unloading. This equipment was carefully inspected and packaged at the factory. The freight carrier has assumed responsibility for its safe transit and delivery. If equipment is received in damaged condition, either apparent or concealed, a claim must be made with the delivering carrier.

1. Apparent Damage or Loss - If damage or loss is apparent it must be noted on the freight bill or express receipt at the time of delivery, and it must be signed by the carrier's agent (driver). If this is not done, the carrier may refuse the claim. The carrier will supply the necessary claim forms.

2. 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. The carrier will make an inspection and will supply necessary claim forms. Be certain to retain all contents plus external and internal packaging materials for inspection.

B. Unpacking Hot Food Server

1. Open carton and remove it from around hot food server, then remove the empty carton from the area.

2. Remove all tape from unit and set food server on its side on three 2x4's as shown in Figure 2-1.

WARNING: Do not set food server on its back as cord and plug will be damaged.

3. Remove 4 bolts attaching skid to bottom of unit

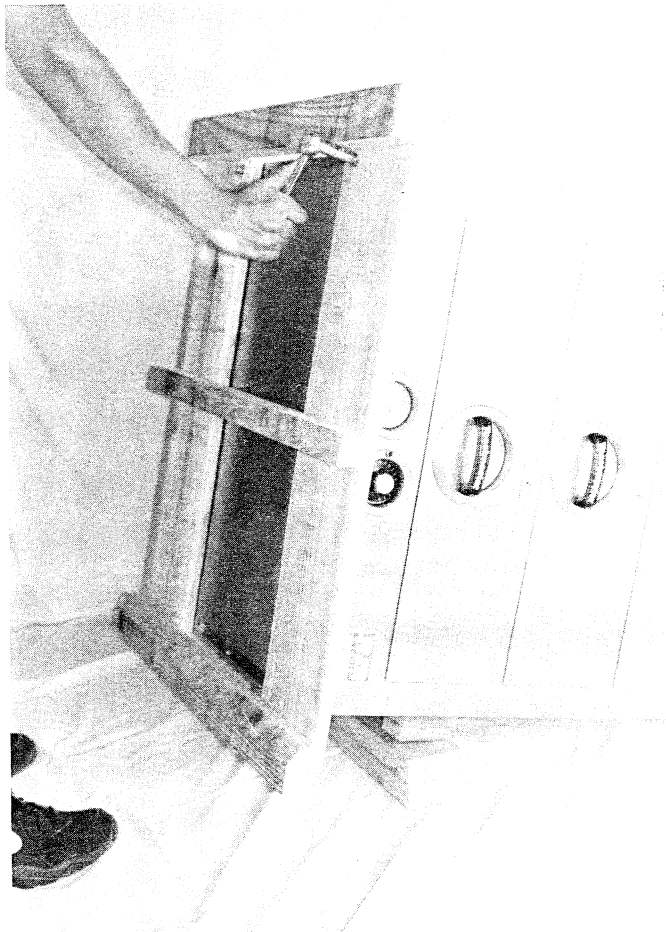


Figure 2-1

SECTION 2 - INSTALLATION

C. Installation of Model 3B26A

The Model 3B26A is designed to be installed into the front face of a counter fixture. Front of unit extends beyond the body to form a self-trimming flange that covers the cut out in the fixture.

1. **Cabinet Cut Out and Supports.** Cut out the face of the counter fixture according to the drawing provided or refer to Figure 2-1. As shown in the drawing allow 1/2"(13mm) minimum cabinet face material above top of cut out opening. This allows unobstructed seating of hot food server flange. Be sure counter fixture has adequate depth from front face to inside of back to accept the hot food server. Minimum depth is 23" (584mm).

a. The hot food server body must be supported from the bottom. This can be accomplished by installing metal support angles or wooden support blocks as shown in Figure 2-1. The top surface of these supports must be 1/16" (3mm) below the bottom edge of the face cut out. One metal or wood crossbrace approximately 2-1/2" (64mm) wide should be securely mounted between the supports as shown. The centerline of the crossbrace must be 5-3/8"(137mm) from the face of the cut out and its top surface must be flush with the side supports.

b. An alternate support method is to install a solid flat platform in lieu of the side supports and crossbrace. The top surface of the platform must be 1/16" (3mm) below the bottom edge of the cut out.

2. **Install Leveling Feet.** Open the top drawer and remove the small cloth bag containing four 3/8-16 x 1" hex head cap screws. Thread these screws hand tight up into the four holes in the bottom of the unit.

3. **Electrical Connection.** All wiring and electrical connections required for the hot food server must be performed by a certified electrician. Units are equipped with a 3/4"(19mm) diameter x 4ft (122cm) long flexible conduit containing power lead pigtails and a ground wire. It is necessary that this conduit and the wiring leads connect at a junction box in accordance with local codes. Be sure to check the data plate on the front of the unit to be sure the power supply is correct. 120V units operate on voltage ranging from 110V to 125V.

4. Mount Unit in Cabinet.

a. Remove the drawer(s) from the unit. Pull the drawer(s) out to the stop. Grasp the entire drawer assembly at the sides as if to lift it. Locate the tabs at the front of each third rail member of the drawer slide. Press down on these tabs with your thumbs and simultaneously pull out on the drawer. Set drawer assembly aside.

b. Lift the unit from both sides and start its backside into the cut out. Push back until the trim flange meets the face of the fixture.

c. Place a level on the floor of the unit and check from side to side and front to back. If adjustments are necessary, slide the entire unit out of the fixture and adjust the leveling feet as required.

d. Secure the unit into position after leveling. There are two holes in the unit bottom for this purpose. Place a drill bit down through these two holes and bore two pilot holes into the crossbraces beneath. Tighten flat head sheet metal screws down through these holes and into the crossbraces. The unit is now installed.

e. Replace the drawers into the unit. Note: The drawers of multiple drawer units are individually identified. They should be reinstalled in their respective positions

D. Initial Start-up

1. Turn on the branch line circuit breaker.

2. Set the left hand thermostat control dial at "10".
The signal light will come on indicating that power is needed to attain temperature.

3. After a few minutes have elapsed, open the top drawer and check if the unit is heating.

4. Repeat Steps 2 & 3 for the right hand thermostat and the bottom drawer.

5. If unit fails to heat, recheck to be sure circuit breakers are on and electrical connections are properly made. If it still fails to heat, call authorized service.

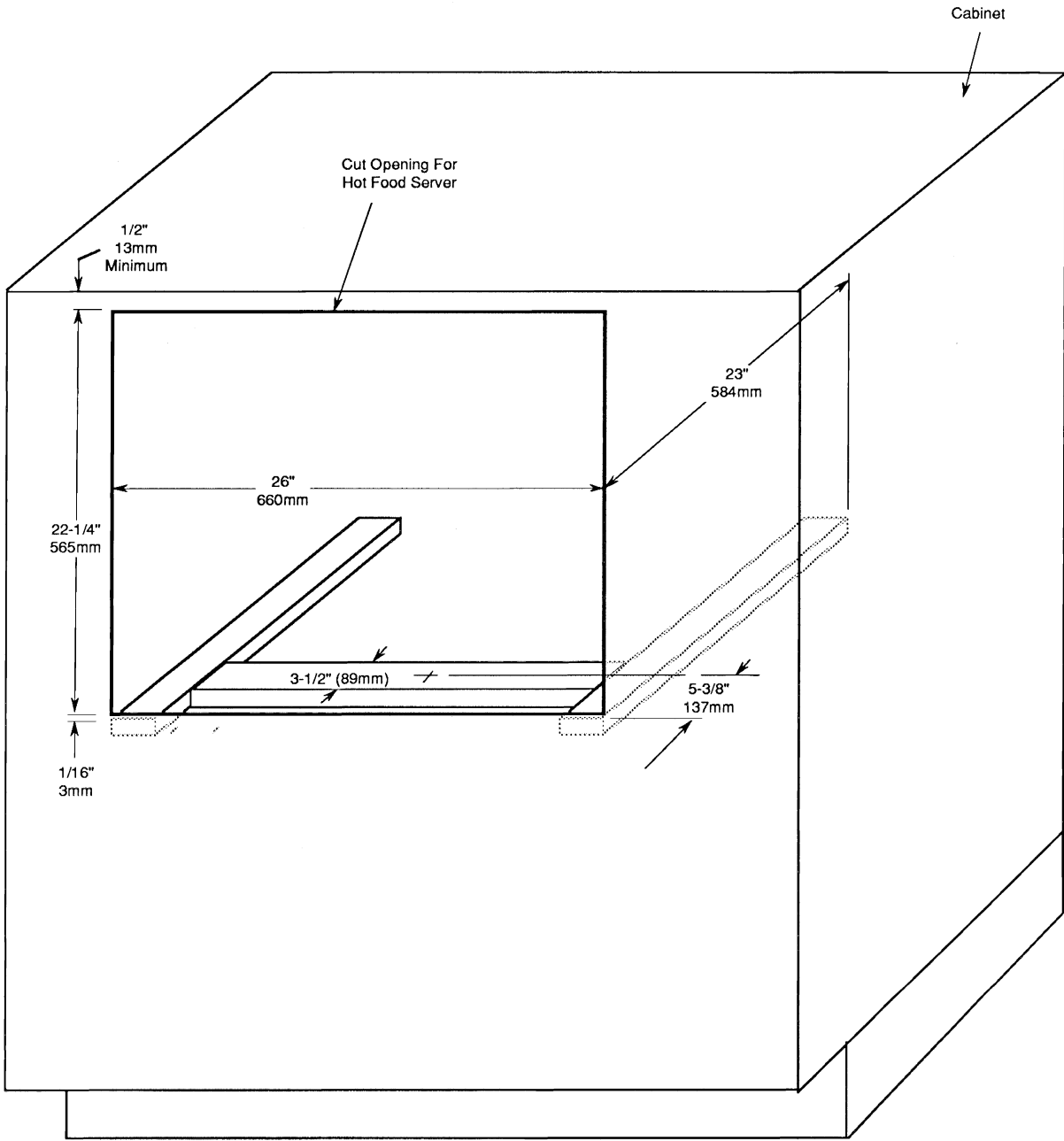


Figure 2-1

NOTES:

SECTION 3

OPERATION

A. Location of Controls

The following information provides a basic description of the hot food server components, their location and the function they perform.

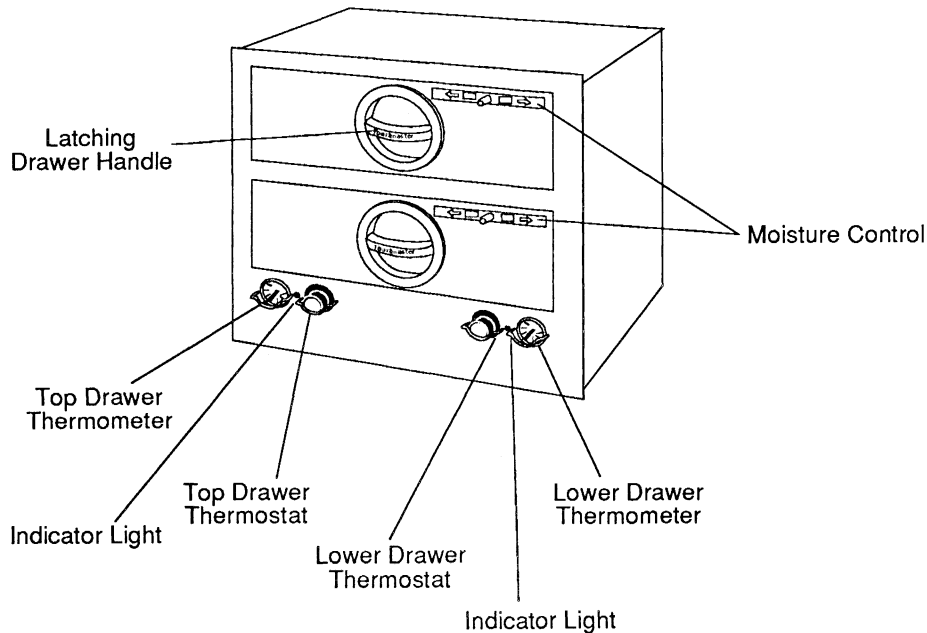


Figure 3-1
Components

B. Function Of Controls

The Hot Food Server is equipped with a separate set of controls for each drawer. The left hand controls are for the top drawer and the right hand controls are for the bottom drawer.

1. **Thermostat Control Knob** - The thermostat control knob is used to set the temperature to your requirements. The maximum set point is 200°F (93°C), the minimum set point is 100°F (38°C). The control knob is graduated from "0" to "10" with "OFF" position.
2. **Indicator Light** - An indicator light cycles on and off as the thermostat calls for heat.
3. **Thermometer** - The thermometer indicates actual holding temperature within the hot food server.
4. **Moisture Control** - Hot food servers operate on the principle of holding food at proper and safe temperatures and with proper moisture content. Because hot food servers produce dry heat, moisture loss from the food must be controlled. The moisture control allows the operator to control the rate at which the natural moisture of the food escapes.

Slide the moisture control (see Figure 3-1) for the desired opening:

Crisp: Slide is fully opened to allow rapid escape of moisture so crisp foods placed in the hot food server will not get soggy.

Partially Open: Adjust slide for the desired amount of moist retention.

Moist: Slide is fully closed to retain all of the moisture in the food.

SECTION 3 - OPERATION

C. Operation

1. Turn the main power disconnect switch ON.
2. Turn the thermostat control knob to the desired temperature. Allow the hot food server to preheat for the time shown in the following chart. The indicator light will cycle on and off as it heats.
3. Read the thermometer after the preheat time has elapsed. If the indicated temperature is above or below the desired (set) temperature adjust the thermostat accordingly.
4. Place cooked food into hot food server drawer(s) while hot. Do not allow to cool.
5. Close drawer and set moisture control slide to the desired position appropriate for the food being held. Refer to previous pages for moisture control settings.
6. Open drawers as required to remove and/or replenish food.

IMPORTANT: When holding bread and rolls it is important to rotate product. Rolls already in the drawer should be moved to the front and rolls being added should be placed at the rear.

Rolls that have been heated once and then cooled have lost most of their moisture while setting in the open air. They cannot be reheated with satisfactory results.

D. Shutdown

1. Turn the thermostat control knob to OFF.
2. Turn main power disconnect switch to OFF.

E. Preheating

Preheat Time In Minutes	
150°F (66°C)	175 (79°C)
15.0	20.0

F. Recommended Temperature and Humidity Settings

	Temperature	Humidity
<u>SOFT ROLLS:</u> Clover Leaf and Cinnamon Rolls, Corn Bread, Doughnuts, Gingerbread, Hamburger and Frankfurter Buns, Muffins, Parker House, Soft Oval and Sweet Rolls	150°F to 175°F (66°C to 79°C)	Moist
<u>HARD ROLLS:</u> French, Kaiser, Swiss and Poppy Seed Rolls and Salt Sticks	150°F to 175°F (66°C to 79°C)	3/4 to Crisp
<u>VEGETABLES:</u> Asparagus, Beans, Beets, Boiled or Mashed Potatoes, Braised Celery, Broccoli, Brussel Sprouts, Carrots, Corn Dutch Potato Salad, Peas, Spinach and Tomatoes	175°F to 185°F (79°C to 85°C)	Moist
<u>MEAT, FISH and EGGS:</u> Bacon, Baked Fish, Barbecued Spareribs, Beef or Pork Roasts, Chicken Croquettes, Chicken-Whole or Sliced, Frankfurters, Ground Steak Patties, Ham, Hash, Lamb and Pork Chops, Liver, Lobster and Shrimp a la Newburg, Meat Loaf, Roast Duck, Sausage, Scrambled Eggs, Swiss Steak and Veal Cutlets	165°F to 185°F (74°C to 85°C)	Moist
Casserole Dishes, Chicken Pot Pie, Cod Fish Cakes, Fried Chicken, Fried Fish, Hamburgers and Scallops	150°F to 175°F (66°C to 79°C)	Moist
<u>PIES and DESSERTS:</u> Apple Brown Betty, Plum Pudding and Steamed Raisin Puddings	160°F to 185°F (71°C to 85°C)	Moist
<u>MISCELLANEOUS FOODS:</u> Cream of Wheat, Farina, Macaroni and Cheese, Oatmeal, Spaghetti and Spanish Rice	165°F to 175°F (74°C to 79°C)	Moist

IMPORTANT: There are three main causes for rolls and foods to loose their moisture. The temperature is too high; the moisture control is not properly adjusted; or, the length of time the rolls are in the drawer is too long. Investigate these causes if foods or rolls tend to loose moisture.

G. Daily Post-Operation Cleaning**CAUTION**

Before cleaning be sure to turn OFF the hot food server MAIN DISCONNECT SWITCH.

1. Drawer Pans

- a. Open the drawers and lift the pans out.
- b. Empty contents of pan and wash pan in hot soapy water.
- c. Rinse with hot water and let air dry.
- or
- d. If desired pan can be pre-rinsed and then run through dishwasher and air dried.

SECTION 3 - OPERATION

2. Exterior Surfaces (Stainless Steel)

- a. Wash with a damp cloth or sponge wrung out of detergent and hot water solution.
- b. Rinse with a damp cloth or sponge wrung out of hot clean water.
- c. Dry and polish with a soft cloth.
or
- d. Clean the exterior using a good stainless steel cleaner/polish. Spray on and wipe off.
- e. For best results always polish in the direction of the finish grain of the metal.

WARNING

Do not use scouring powders or abrasive pads to clean the exterior as they will scratch and mar the finish.

3. Interior Surfaces (Aluminized Steel)

- a. Use a stiff bristle brush to loosen food soil and crumbs.
- b. Wipe or vacuum accumulated loose soil from the unit paying particular attention to areas around heating elements.
- c. Wash interior with a damp cloth or sponge wrung out of detergent and hot water solution.
- d. Rinse with a damp cloth or sponge wrung out of hot clear water.
- e. Dry with a clean cloth plus allow time to air dry.

CAUTION

Be careful not to allow water to run into electrical compartments as damage could result.

I. Clean And Lubricate As Necessary

1. Drawer Carriages

- a. Remove drawer carriage by pulling drawer open until it stops, grasping the carriage on both sides and pressing down on the tabs at the front of the third rail members and then removing drawer.
- b. Wash food residue from the carriage with hot detergent and water solution, rinse with clean hot water and wipe dry.

CAUTION

Do not submerge drawer fronts. They are insulated and the insulation will soak up liquids.

- c. Reinstall the drawer carriages. The placement of each unit is identified near the front of the right side (i.e. "TOP", "BOTTOM", "2", "3"). Be sure to re-install them in their proper position.
- d. Place the flats of the carriage sides on the bottom rollers of the third rail members and push the drawer all the way closed. Then open the drawer to check that the stops are engaged.

2. Third Rail Members

- a. The third rail members ride in channels welded to the interior sides of the unit. Remove them by pushing back as far as possible, grasping the member and tilting it inward from the top.
- b. Use a stiff bristle brush to loosen food soil and crumbs.
- c. Wash with a damp cloth or sponge wrung out of detergent and hot water solution.
- d. Rinse with a damp cloth or sponge wrung out of hot clean water.
- e. Dry with a clean cloth plus allow time to air dry.

CAUTION

**Do not submerge.
Keep excess liquid out of bearing races.**

- f. Periodically lubricate the third rail members and examine the rollers. They should all turn freely.
- g. Lubricate the large rollers with high temperature food grade grease. Using your fingers, force grease into the bearings through the small crack formed at the flat spot on the mounting stud.
- h. The small rollers should also be lubricated periodically with high temperature food grade grease. Using your fingers, force a small amount of grease into the crack where bearing meets shaft.

WARNING

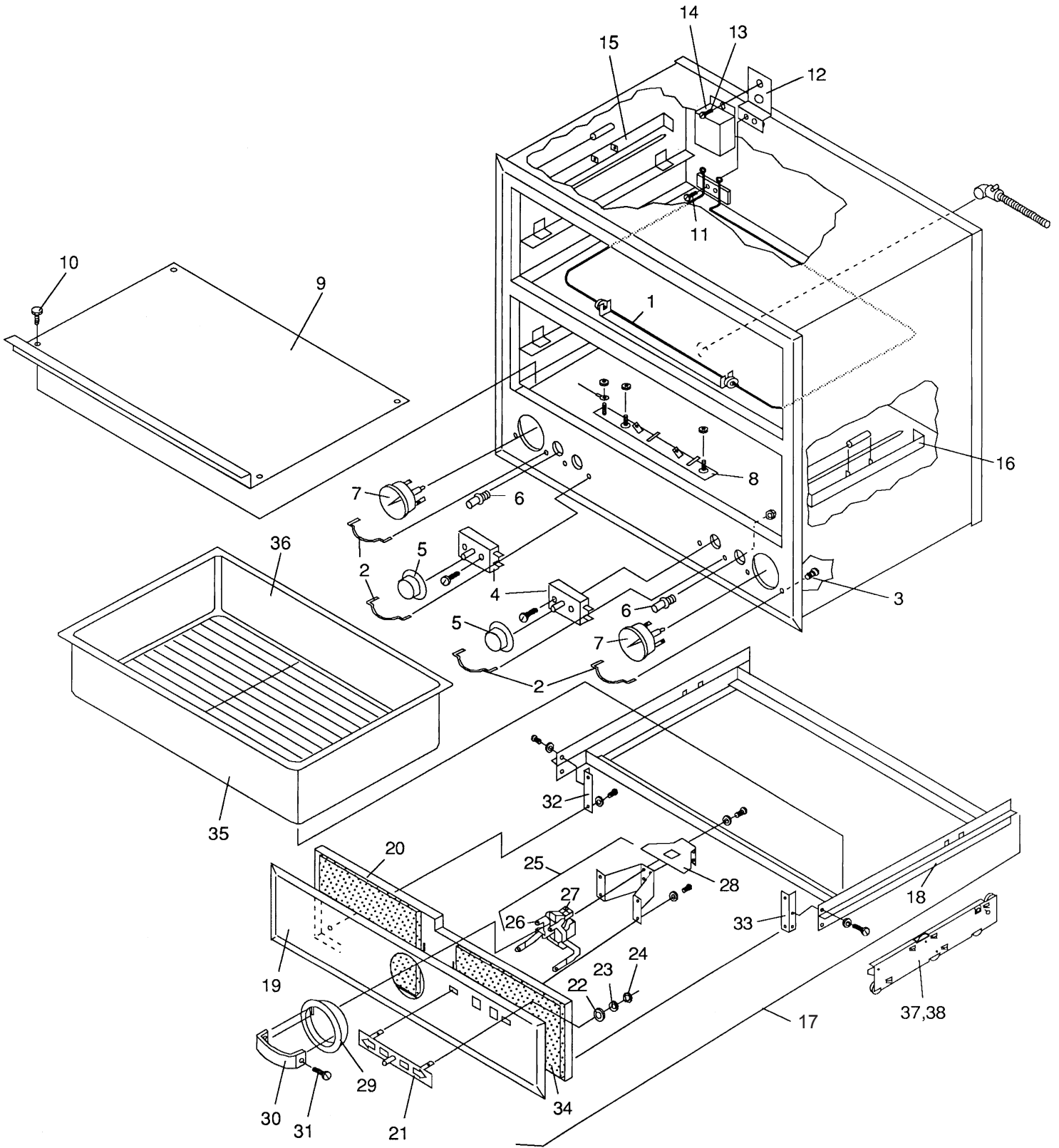
**Neglected third rail members may
eventually fail to function properly.
Rollers may cease to turn.
This could result in excessive wear to rollers,
mounting channels and drawer frames.**

NOTES

SECTION 4

PARTS LIST

SECTION 4 - PARTS LIST



HOT FOOD SERVER
Exploded Drawing
Model 3B26A
Figure 4-1

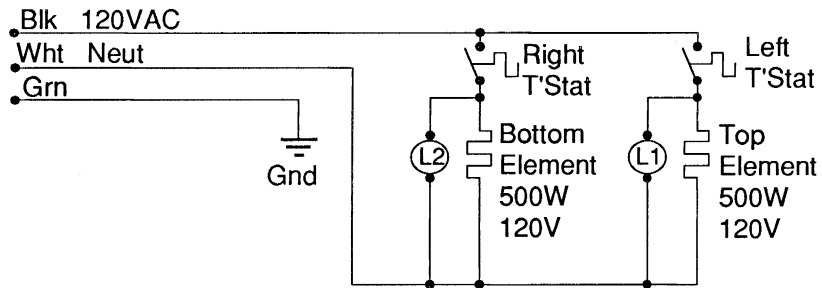
HOT FOOD SERVERS
Model 3B26A
Parts List

ITEM NO.	QTY	PART NO.	DESCRIPTION
1	2	3001907	HEATING ELEMENT - 500W - 120V
2	4	3A80A3007	KNOB GUARD
3	8	K1DS195	KNOB GUARD SCREW
4	2	3B70A8929	THERMOSTAT, 100°F -200°F (38°C - 93°C)
5	2	2100087	CONTROL KNOB - (0-10-OFF)
6	2	3003189	SIGNAL LIGHT RED - 120V
7	2	3004112	THERMOMETER
8	1	3006101	TERMINAL STRIP
9	1	7610752	PLATE, BOTTOM
10	4	2000101	SCREW, 8-32 x 1/4 HEX
11	4	2000023	SCREW, HEX 6-32 x1/4"
12	2	7610749	BRACKET
13	2	7008069	COVER, BRACKET
14	2	2000177	SCREW, 10-32 x 1/4"
15	1	7610738	HOLDER, LEFT SIDE
16	1	7610715	HOLDER, RIGHT SIDE
17	2	7610735	DRAWER, COMPLETE
18	2	7610726	CARRIAGE ASSEMBLY
19	2	7610710	DRAWER, FRONT
20	2	7610711	FRAME, DRAWER
21	2	7610780	SLIDE PLATE ASS'Y
22	4	2001863	WASHER, FLAT 5/8"
23	4	2001748	SPRING WASHER
24	4	B102851	RING, RETAINING
25	2	7610743	DRAWER CATCH BRACKET AND TRUSS ASS'Y
26	2	7610744	DRAWER CATCH ASS'Y
27	2	3B82D8401	DRAWER CATCH SPRING
28	2	7008067	LATCH COVER
29	2	7608910	DRAWER HANDLE CUP ASS'Y
30	2	3101758	DRAWER HANDLE
31	4	3B82D8805	MACHINE SCREW, 8-32 x 3/8" FLAT HEAD
32	2	7610714	BRACKET, DRAWER LEFT
33	2	7610713	BRACKET, DRAWER RIGHT
34	4	3B72D3049	INSULATION
35	2	2600085	DRAWER PAN
36	2	ACC3B26GRTE	DRAWER GRATE
37	2	7610731	THIRD MEMBER, RIGHT
38	2	7610730	THIRD MEMBER, LEFT

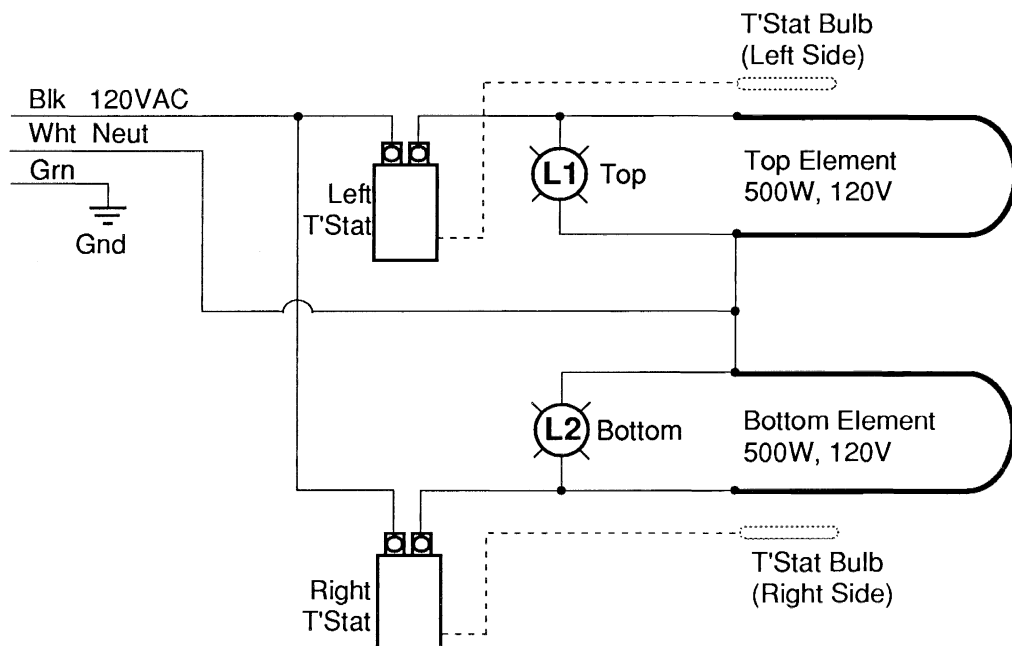
NOTES

SECTION 5

SCHEMATICS



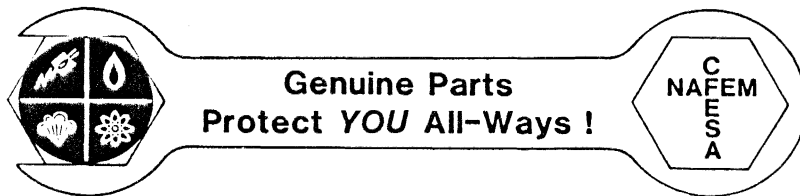
**MODEL 3B26A
SCHEMATIC DIAGRAM**



**MODEL 3B26A
WIRING DIAGRAM**

For more information on the complete line of **Toastmaster®** products, contact your Food Service Equipment Dealer, or write to us at the address below.

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