

TIPS FOR CONVEYOR TOASTERS



Daily exposure to high heat, butter, grease, and breadcrumbs makes conveyor toasters prone to carbon buildup, jammed drives, and heating element failures.

Implementing a regular maintenance routine extends equipment lifespan, maintains consistent browning, and reduces fire hazards.

DAILY



EMPTY CRUMB TRAYS

Pull out and empty the bottom crumb tray, wash with warm soapy water and replace it.



EXTERNAL SURFACES

Unplug and let toaster cool completely and then wipe down. Don't use abrasive chemicals or cleaning pads that can scuff the unit.



CHUTES

Wipe down entry loading ramps and exit chutes to remove butter residue, oil, or melted toppings.

WEEKLY



CONVEYOR BELT

Turn the conveyor manually and brush off carbon buildup. Wipe the links clean with a mild degreaser.



VENTS & AIR FILTERS

Wipe down cooling fan guards and vacuum away lint or grease buildup. If there are removable mesh air filters, rinse them thoroughly and dry before reinstalling.



POWER CORD & PLUG

Inspect the heavy-duty power cord for fraying, scorching, or loose connections.

MONTHLY



DRIVE TENSION

Check the internal drive chain tension according to the owner's manual. A slack chain results in unevenly toasted bread.



HEAT ELEMENT

Turn on the unit and look at the top and bottom heating elements. Ensure all tubes glow uniformly. Dark spots indicate a failing element or electrical supply issue.



DRIVES & SPROCKETS

The chain and sprockets need regular lubrication. Follow the manufacturer's guidelines for frequency and lubricant information.

RECOMMENDED PRODUCTS



5260 MAIN EVENT Food Surface Cleaner-Degreaser

CLEANING / DEGREASING

- Safe on polycarbonate, Lexan, plexiglas, formica, glass, aluminum, stainless steel, and plastics.
- NSF A1 for general cleaning
- Cleans: crumb trays, exterior surfaces, chutes, vents, and conveyor belts



5270 LINK WISE Food Grade Chain Lube

LUBRICATING DRIVES/CHAINS

- Combination of synthetic lubricants and mineral oil
- Tacky formula resists sling-off and water washout
- NSF H1 for incidental food contact