



## 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.



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### 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](http://www.toastmastercorp.com)  
**E-mail** [customerservice@star-mfg.com](mailto:customerservice@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** [customerservice@star-mfg.com](mailto:customerservice@star-mfg.com)

**Website:** [www.toastmastercorp.com](http://www.toastmastercorp.com)

**Mailing Address:** Toastmaster  
10 Sunnen Drive  
St. Louis, MO 63143  
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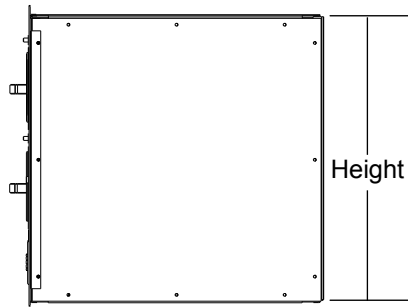
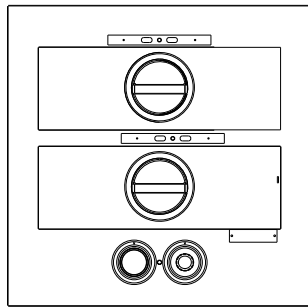
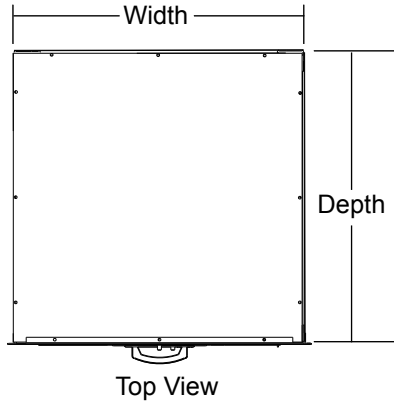
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**ELECTRICAL SPECIFICATIONS**

ELECTRICAL SPECIFICATIONS						
Model No		Voltage	Watts	Phase	Hz	Power Cord
7C-3A20AT09-120	3A20A	120	.45 KW	1	50/60	
7C-3A80AT09-120	3A80A	120	.45 KW	1	50/60	
7C-3A80AT72-240	3A80A	240	.4/.54 KW	1	50/60	
7C-3A80AWC-120V	3A80A	120	.45 KW	1	50/60	5-15P
7C-3A81D-120KFC	3A81D-KFC	120	.45 KW	1	50/60	
7C-3A81DT09-120	3A81D	120	.45 KW	1	50/60	
7C-3A81DT72-240	3A81D	208/240	.45/.54 KW	1	50/60	
7C-3B20AT09-120	3B20A	120	1.0 KW	1	50/60	
7C-3B20AT72-240	3B20A	208/240	.9/1.2 KW	1	50/60	
7C-3B80AT09-120	3B80A	120	1.0 KW	1	50/60	
7C-3B80AT72-240	3B80A	208/240	.9/1.2 KW	1	50/60	
7C-3B80AWC-120V	3B80A	120	1.0 KW	1	50/60	5-15P
7C-3B82DT09-CFA	3D82D	120V	1.0KW	1	50/60	5-15P
7C-3B84AT09-120	3B84A	120	.9 KW	1	50/60	
7C-3B84AT72-240 / -SA	3B84A	208/240	.85/.98 KW	1	50/60	
7C-3B84DT09-120	3B84D	120	.9 KW	1	50/60	
7C-3B84DT09-KFC	3B84D-KFC	120	.9 KW	1	50/60	
7C-3B84DT72-240	3B84D	208/240	.85/.98 KW	1	50/60	
7C-3C80AT09-120	3C80A	120	1.35 KW	1	50/60	
7C-3C80AT72-240	3C80A	208/240	1.22/1.6 KW	1	50/60	
7C-3C84AT09-120	3C84A	120V				
7C-3C84AT72-240	3C84D	208/240	1.28/1.47 KW	1	50/60	
7C-3C84DT09-120	3C84D	120	1.35 KW	1	50/60	
7C-3C84DT72-240	3B84D	208/240	.85/.98 KW	1	50/60	
7C-3D8XDT09-120	3D8XD	120	1.35 KW	1	50/60	
7C-3D8XDT72-240	3D8XD	208/240	1.22/1.6 KW	1	50/60	

# SPECIFICATIONS



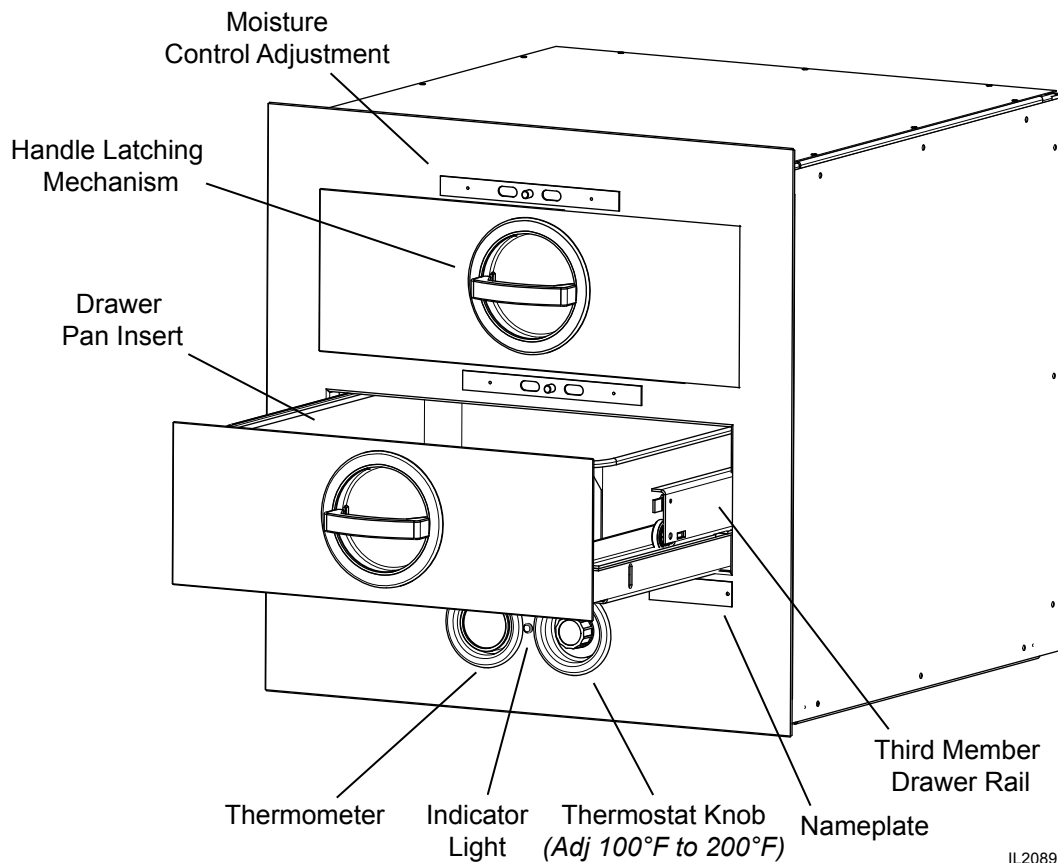
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## MODEL CHART

Model	Built-In / Free Standing	Drawers	Individual Drawer Control	Preheat Times (minutes)		Dimensions			Weight	
				150°F (65°C)	175°F (79°C)	"W"	"D"	"H" w/o legs	Installed	Shipped
3A81D	Free Standing	1	YES	18.8	26.2	29 1/16	20 3/8	11	84 lbs	94 lbs
3A20D		1	YES	18.8	26.2	24 1/16	22 9/16	12 1/4	84 lbs	94 lbs
3A21D		1	YES	18.8	26.2	24 1/16	22 9/16	12 1/4	84 lbs	94 lbs
3B22D		2	NO	17.2	24.8	23 1/16	24 1/4	22 1/8	129 lbs	144 lbs
3B82D		2	NO	18.8	26.2	29 1/16	20 5/16	21 1/8	120 lbs	139 lbs
3B84D		2	YES	18.8	26.2	29 1/8	20 7/16	21 5/8	120 lbs	139 lbs
3C8XD		3	NO	20.6	28.2	29 1/16	20 5/16	28 3/4	201 lbs	229 lbs
3C84D		3	YES	18.8	26.2	29 1/8	20 7/16	32 5/16	201 lbs	229 lbs
3D8XD		4	NO	22.3	29.7	29 1/16	20 5/8	36 5/16	237 lbs	252 lbs
						<b>Body Dimensions</b>				
3A20A	Built-In	1	YES	18.8	25.8	23 1/16	23	11 1/4	70 lbs	82 lbs
3A80A		1	YES	18.8	26.2	29 1/16	19 1/8	11	72 lbs	84 lbs
3B20A		2	NO	17.2	21.8	23 1/16	23	22 1/2	120 lbs	138 lbs
3B80A		2	NO	18.8	26.2	29 1/16	19 1/4	21 1/2	125 lbs	144 lbs
3B84A		2	YES	18.8	26.2	29 1/16	19 1/4	21 3/4	125 lbs	144 lbs
3C80A		3	NO	20.6	28.2	29 1/16	19 1/4	29 5/16	171 lbs	186 lbs
3C84A		3	YES	18.8	26.2	29 1/16	19 1/4	32 1/2	206 lbs	228 lbs

# FEATURES & DESCRIPTIONS

## COMPONENT LOCATION & FUNCTION



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Toastmaster Hot Food Servers are heated drawer-type cabinets designed to HOLD food cooked in advance at serving temperature and proper moisture content.

**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 separate thermostat for each drawer. Refer to Specifications on the previous page.

**Thermometer:** The thermometer is used to visually check if the holding temperature is at the desired setting. Chicken, beef, ribs, fish, potatoes, vegetables and sauces can be held at temperatures 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:** On models with one drawer and on models with individual temperature controls for each drawer the thermostat knob and thermometer are protected with either a wire guard, or they are recessed into the front panel.

**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.

**Indicator Light:** The light will illuminate when the unit is calling for heat and will shut off when it has reached the set temperature.



# INSTALLATION continued

## C. Installation of Free-Standing Models

### 1. Counter top Models 3B22D, 3A81D, 3A20D, 3A21D , 3B82D AND 3B84D.

- a. Countertop models are shipped with a set of four 4"(102mm) adjustable legs or an optional set of 4 casters (see *Accessories Chart on previous page*) can be ordered. Screw the legs or casters into the threaded holes in the corners of the unit bottom.
- b. Hot food servers with legs can be set on the floor or on the counter. Units with casters can only be set on the floor. **Do not set the hot food server with casters on a counter top.**
- c. Level unit with legs by turning the hexagonal adjustment feet located at the bottom of the legs.

### 2. Floor Models 3B82DT, 3C8XD, 3C84D AND 3D8XD are usually installed as floor models due to their size. One of the available leg or caster accessory kits must be used in the installation.

- a. **Leg Installation** using accessory kit (see chart for available leg or caster accessories, sold separately)

Locate and open the accessory leg kit and the hardware package included with it.

With the hot food server on it side and the 2x4's still positioned under the unit, align the square corner of a leg flange with a corner of the unit. Attach the leg flange using 5 of the bolts furnished. Refer to figure 2-2.

Repeat for remaining three legs.

Carefully set unit upright, using a level, level the server by turning the adjustable feet.

- b. **Caster Installation** using accessory kit (see chart for available leg or caster accessories, sold separately)

The casters kits are installed the same as the leg kits above, except 2 of the casters are fixed and should be installed at one end or at the rear. The other 2 swivel casters with brakes are installed opposite the fixed casters.

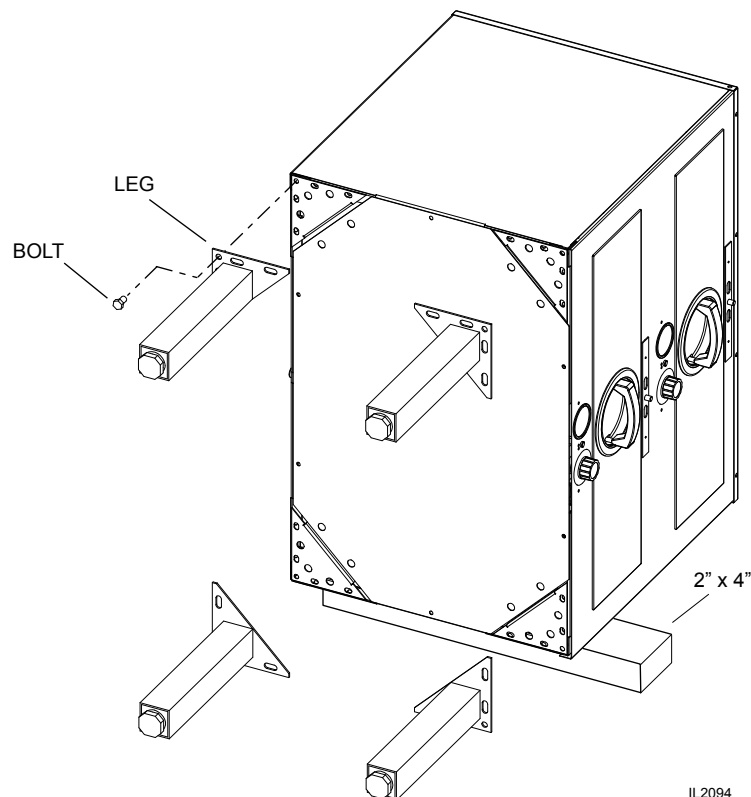


Fig. 2-1, Leg / Caster Installation

# INSTALLATION continued

## 3. Electrical Connections:

**FREE STANDING UNITS:** All free standing hot food servers are quipped with a factory installed 36" (914mm) cord and plug.

- 120V models: Plug conforms to NEMA Standard 5-15P
- 208/240V models: Plug conforms to NEMA Standard 6-15P

**BUILT-IN UNITS:** Most units are provided with a 48" flexible metal conduit for electrical connections (see electrical specifications for specifics).

## D. Installation of Built-In Units:

All of these units are true built-in models and are designed to be installed into the front face of a counter fixture. Front of units extends beyond the body to form a self-trimming flange that covers the cut out in the fixture.

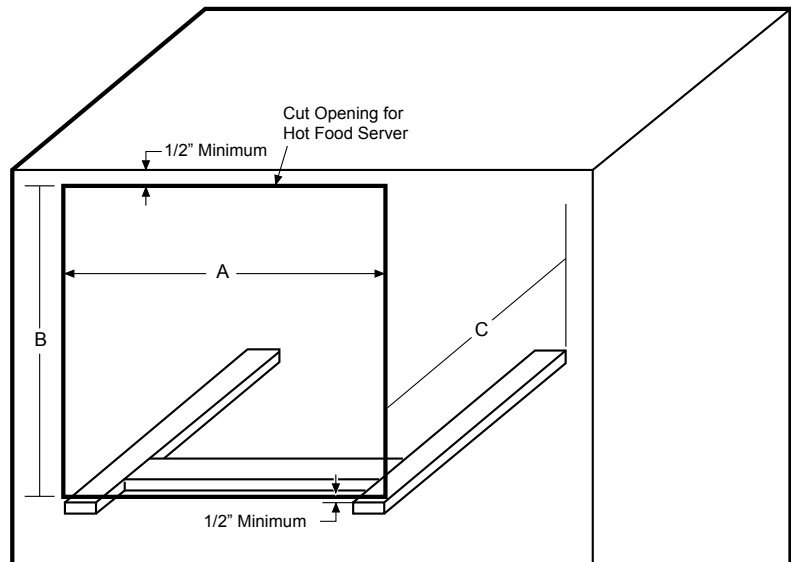
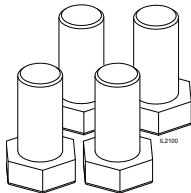
1. **Cabinet Cut Out and Support.** Cut out the face of the counter fixture according to the drawing that is provided with your hot food server. Figure 2-5 can also be used for the cut out drawing of your model number. As shown in the drawing allow 1/2" (13mm) minimum cabinet face material above top 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 depths are shown for each model in Figure 2-5.

- a. The hot food server body must be supported from the bottom. This can be accomplished by installing metal support angles of wooden support blocks as shown in Figure 2-5. The supports are not supplied and must be furnished using a suitable strength metal or wood. The top surface of these supports must be 1/16" (3mm) below the bottom edge of the face cut out. A metal or wood crossbrace approximately 2-1/2" (64mm) wide should be securely mounted between the supports as shown. The center line of the crossbrace must be 4" (102mm) 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 (shown below). Open the top drawer and remove the small cloth bag containing four hex head cap screws & two mounting screws. Thread these four screws hand tight up into the four holes in the bottom of the unit. Refer to 2-6.

Right: Leveling Feet for Built-in Units.  
(pn: 2C-1513D8805)



BUILT-IN MODELS OPENING DIMENSIONS						
Model	"A" Width		"B" Height		"C" Depth	
3A20A	23 3/8"	594 mm	11 1/2"	292 mm	24 1/2"	622 mm
3B20A			22 3/4"	578 mm		
3A80A	29 3/8"	746 mm	11 1/4"	286 mm	20 5/8"	524 mm
3B80A			21 3/4"	552 mm	20 3/4"	527 mm
3C80A			29 1/2"	749 mm		
3B84A			22"	559 mm		
3C84A			32 3/4"	832 mm		

Figure 2-5, Cabinet Mounting

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## INSTALLATION continued

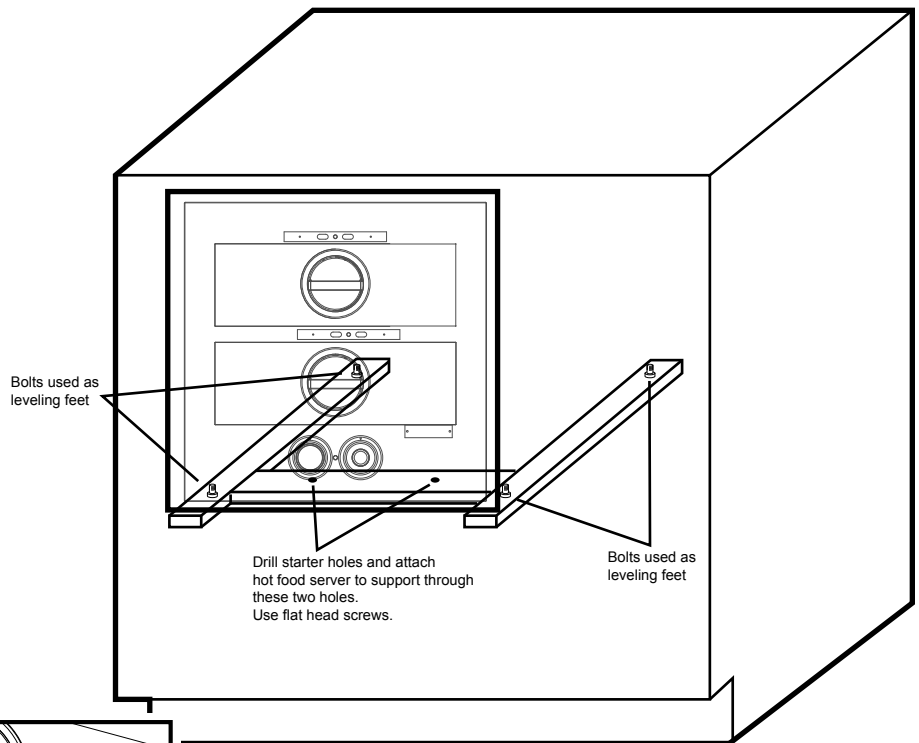
3. **Electrical Connection.** All electrical connections required for this unit must be performed by a certified electrician. Built-in models are equipped with a 3/4" (19mm) diameter x 4ft. (122cm) long flexible conduit containing power lead pigtailed and a ground wire. It is necessary that this conduit 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. 115V units operate on voltage ranging from 110V to 125V. 220V units operate on voltage ranging from 208V to 240V.
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 and locate your thumbs on the tabs of the drawer slide (*figure 2-7*). 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 (See Figure 2-6). Place a drill bit down through these two holes and bore two pilot holes into the crossbrace beneath. Tighten a pair of flat head sheet metal screws down through these holes and into the crossbrace. The unit is now installed.
  - e. Replace the drawers. **NOTE:** The drawers of multiple drawer units are individually identified (ex: "TOP", "2" AND "3"). They should be reinstalled in their respective positions.

### E. Initial Start-up

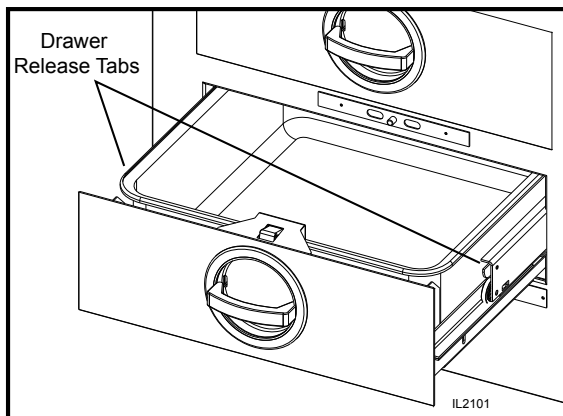
1. Turn on the branch line circuit breaker
2. Set the thermostat control dial at "10" the indicator light will come on indicating that unit is calling for heat.
3. After a few minutes have elapsed, open a drawer and check that the unit is heating.

**NOTE:** If your unit is equipped with a separate thermostat for each drawer, complete Steps 2 & 3 for each drawer individually.

4. 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 a Toastmaster Authorized Service Agent.



IL2090-02



Above: Figure 2-6, Cabinet Mounting  
Left: Figure 2-7, Drawer Release Tabs

# OPERATION

## A. Location of Controls

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

## B. Function of Controls

Hot food server models are either equipped with one set of controls for the complete unit or a separate set of controls for each drawer. Units with one set of controls have a thermostat control, indicator light and thermometer located below the drawer(s). Units with separate drawer controls have them under each drawer.

1. **Thermostat Control Knob** - The thermostat control knob is used to set the temperature to your requirements. The control knob is graduated from "0" to "10" with "OFF" position. The maximum temperature setting is 10 (200°F [93°C]), the minimum temperature setting is 0 (100°F [38°C]).
2. **Indicator Light** - An indicator light cycles on and off as the thermostat calls for heat.
3. **Thermometer** - The thermometer indicates the actual holding temperature within the unit.
4. **Moisture Control** - Hot food servers operate on a 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 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 moisture retention.

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

## C. Operation

1. Turn the main power disconnect switch (*circuit breaker*) ON.
2. Turn the thermostat control knob to the desired setting. Allow the unit 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 up or down until the desired holding temperature is reached.
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 "FUNCTION CONTROLS" 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 can not be reheated with satisfactory results.

# OPERATION continued

**D. Shutdown**

1. Turn the thermostat control knob to "OFF".

**E. Pre-heating**

Model	Preheat Time in Minutes	
	150°F (66°C)	175°F (79°C)
3A21D	18.5	25.8
3A20A		
3A20D		
3B20A	17.2	21.8
3B22D		24.8
3A80A/3A81D	18.8	26.2
3B80A/3B82D		
3B84A/3B84D		
3C84A/3C84D		
3C80A/3C8XD	20.6	28.2
3D8XD	22.3	29.7

CAPACITY PER PAN					
Model No	Baked Potatoes (120 count)	Vegetables (#10 Can)	Ribs (lbs.)	Hamburger Buns (doz.)	Dinner Rolls (doz.)
3A20A, 3B20A, 3B22D, 3A20D, 3A21D	35	7	25	5	6
3A80A, 3B80A, 3C80A, 3A81D, 3B82D, 3C8XD, 3D8XD	40	8	30	6-1/2	7
3B84A, 3C84A, 3B84D, 3C84D					

# OPERATION continued

## G. Recommended Temperature & Humidity Settings

Recommended Temperature and Humidity Settings		
	Temperature	Humidity
<b>Soft Rolls:</b> Clover Leaf, Cinnamon Rolls, Corn Bread, Doughnuts, Gingerbread, Hamburger & Frankfurter Buns, Muffins, Parker House, Soft Oval and Sweet Rolls.	150°F to 175°F (66°C to 79°C)	Moist
<b>Hard Rolls:</b> French, Kaiser, Swiss & Poppy Seed Rolls and Salt Sticks	150°F to 175°F (66°C to 79°C)	3/4 to Crisp
<b>Vegetables:</b> Asparagus, Beans, Beets, Boiled or Mashed Potatoes, Braised Celery, Broccoli, Brussel Sprouts, Carrots, Corn Dutch Potato Salad, Peas, Spinach & Tomatoes	175°F to 185°F (79°C to 85°C)	Moist
<b>Meat, Fish &amp; Eggs:</b> 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, 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)
<b>Pies &amp; Desserts:</b> Apple Brown Betty, Plum Pudding and Steamed Raisin Puddings	160°F to 185°F (71°C to 85°C)	Moist
<b>Miscellaneous Foods:</b> Cream of Wheat, Farina, Macaroni & Cheese, Oatmeal, Spaghetti and Spanish Rice	165°F to 175°F (74°F to 79°C)	Moist

**IMPORTANT:** There are three main causes for rolls and foods to lose 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 lose moisture.

## H. Daily Cleaning

**CAUTION: BEFORE CLEANING BE SURE TO TURN OFF THE HOT FOOD SERVER'S MAIN DISCONNECT SWITCH.**

1. Drawer Pans
  - a. Open the drawer(s) and lift the pan(s) 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.
2. Exterior Surface (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.

## OPERATION continued



**CAUTION: 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 non-metallic bristle brush to loosen food soil and crumbs. Let them fall to the floor of the unit.
- 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 DAMAGED COULD RESULT.**

### I. Clean and Lubricate as Necessary

#### 1. Drawer Carriages & Third Rail Members

- a. Remove drawer 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.

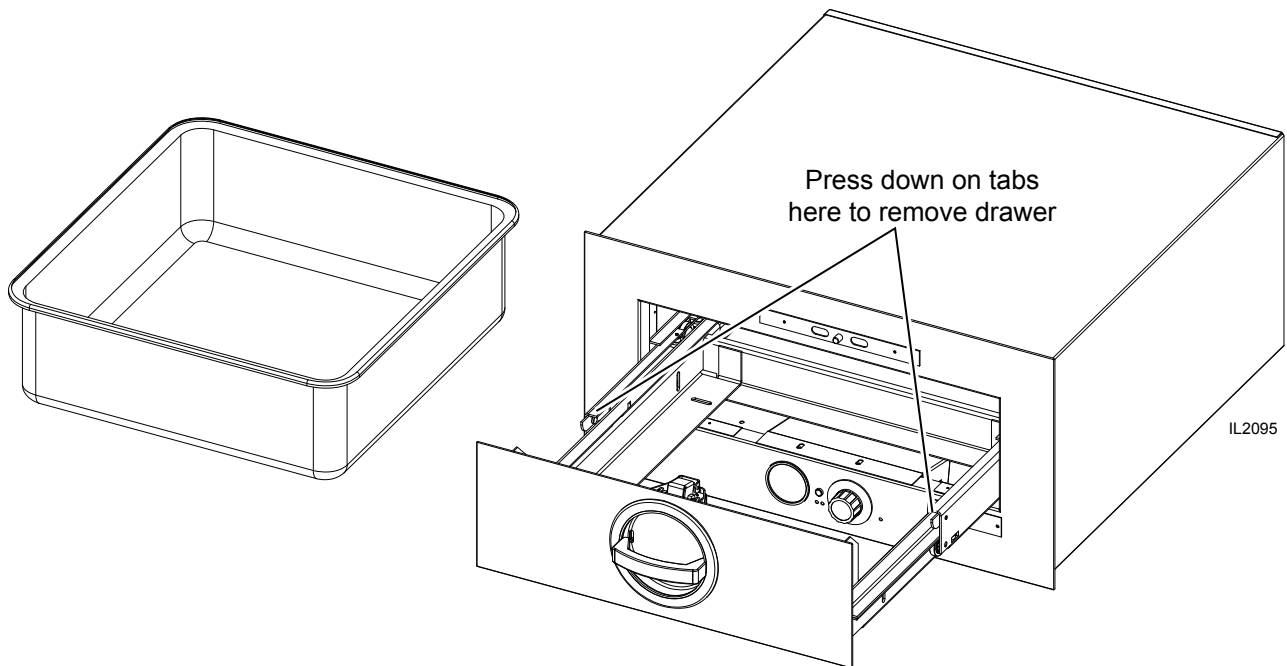


Fig. 3-3, Drawer Removal

## OPERATION continued



**CAUTION: DO NOT SUBMERGE DRAWER FRONTS. THEY ARE INSULATED AND THE INSULATION BE DAMAGED BY THE LIQUIDS.**

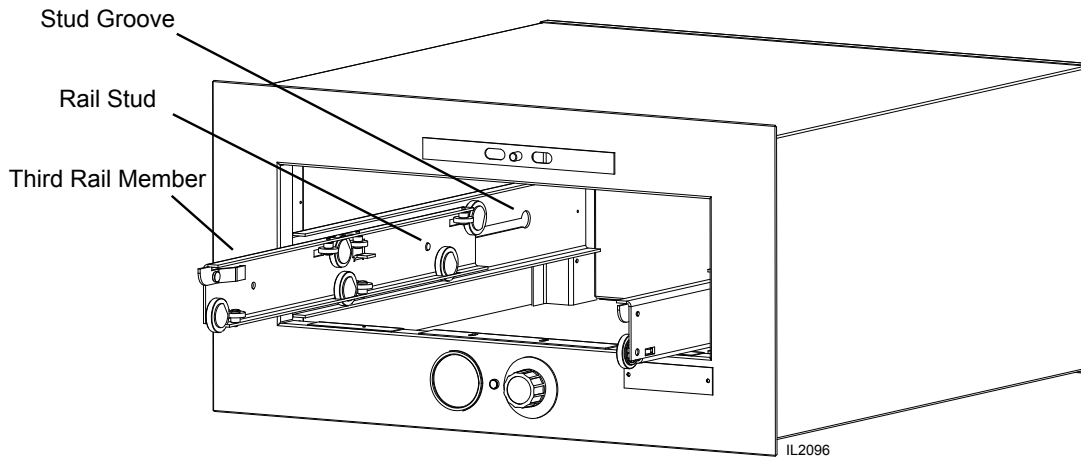


Fig. 3-5, Third Rail Removal

- c. 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. (Fig 3-5).
- d. Use a stiff bristle brush to loosen food soil and crumbs.
- e. Wash with a damp cloth or sponge wrung out of detergent and hot water solution.
- f. Rinse with a damp cloth or sponge wrung out of hot clean water.
- g. Dry with a clean cloth plus allow time to air dry.



**CAUTION: DO NOT SUBMERGE. KEEP EXCESS LIQUID OUT OF BEARING RACES.**

- h. Periodically lubricate the third rail members and examine the rollers. They should all turn freely.
- i. Lubricate the large rollers with high temperature food grade machine grease. Using your fingers, force grease into the bearings through the small crack formed at the flat spot on the mounting stud.
- j. The small rollers should also be lubricated periodically with high temperature grease. Using your fingers, force a small amount of grease into the crack where bearing meets shaft.
- k. Reinstall the third rail members.
- l. Reinstall the drawers. The placement of each drawer is identified near the front of the right side (i.e. "TOP" "BOTTOM" "2" "3"). Be sure to re-install the drawers in their proper position.
- m. Place the flats of the drawer 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.



**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.**



## Warranty Statement

Toastmaster warrants equipment that it manufactures to be free from defects in material and workmanship. Toastmaster's obligation is limited to repairing or replacing, at Toastmaster's option, without cost to the customer, any part found to be defective, as well as any labor or material expense required to replace the part.

### Length of Warranty

This warranty is effective for a period of 12 months from the date the equipment is placed in service.

### Exceptions

- This warranty is valid only for the original end user owner/operator of the equipment.
- This warranty does not apply to normal maintenance functions, including (but not limited to) improper operation, installation or the use of an improper utility supply.
- This warranty is valid only if the equipment is used in a commercial setting. The equipment is designed and constructed for commercial use by trained professionals only. Any use of the equipment in private or domestic applications immediately voids this warranty.
- This warranty does not apply to any parts, labor and material expenses for service that is not pre-approved and performed by a Toastmaster authorized service agent. Any such service immediately voids this warranty.
- This warranty does not apply to any parts, labor and material expenses associated with the installation of parts that are not factory-approved for use in the equipment. Any use of such parts immediately voids this warranty.
- This warranty is not valid if terms of payment have not been met.

### Parts Warranty

Parts that are sold to repair our of warranty equipment are warranted for ninety (90) days. The part only is warranted, the labor to replace the parts is NOT warranted.

### Portable Equipment


Toastmaster will not honor service bills that include travel time and mileage charges for servicing any products considered "Portable". These products should be taken to the Service Agency for repair.

A portable unit is a unit that's designed to sit on a countertop, has a powercord & is less than 50lbs installed.

Toastmaster reserves the right to change the design and specifications of this equipment or any related documentation at any time. The end user is not entitled to upgrades resulting from these changes.

This warranty is exclusive and supersedes all other warranties for the equipment, both expressed and implied. There are no implied warranties of merchantability or of fitness for a particular purpose.

The foregoing is Toastmaster's sole and exclusive obligation and the end user sole and exclusive remedy for any action including breach of contract or negligence. In no event shall Toastmaster be liable for a sum in excess of the purchase price of the equipment, or for any prospective or lost profits of the end user.

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# PARTS LIST

October 05, 2015, Rev. C

SEPARATE DRAWER CONTROLS, HOT FOOD SERVER MODELS: 3B84A, 3B84D, 3C84A, 3D84D				
Fig No.	Part No	Description	Quantity	Application
1	2R-7610283	ASSY,VENT SLIDE HFS	2	3B84A, 3B84D
			3	3C84A, 3C84D
2	2C-2001863	WASHER,FLAT .203X.630X.05	4	3B84A, 3B84D
			6	3C84A, 3C84D
3	2C-2001748	WASHER,SPRING #10	4	3B84A, 3B84D
			6	3C84A, 3C84D
4	2C-B102851	RING,RETAINING	12	3B84AT09-120
5	2T-3B70A8929	THERMOSTAT,100-200F	2	3B84A, 3B84D
			3	3C84A, 3C84D
6	2R-2100087	KNOB,TSTAT OFF & 0-10	2	3B84A, 3B84D
			3	3C84A, 3C84D
7	C9-TC0069	LIGHT,SIGNAL ASSY RED-115	2	3B84AT09-120, 3B84DT09-120, 3B84DT09-KFC
			3	3C84AT09-120, 3C84DT09-120, 3C84DT09-120
	C9-3B82D0181	ASSY,LIGHT SIGNAL RED 250	2	3B84AT72-240 / -SA, 3B84DT72-240
			3	3C84DT72-240, 3C84AT72-240
8	2T-3004112	THERMOMETER	2	3B84A, 3B84D
			3	3C84A, 3C84D
9	2R-2600068	BLANK,GUARD KNOB CONTROL	4	3B84A, 3B84D
			6	3C84A, 3C84D
10	2C-K1DS195	KNOB GUARD SCREW	8	3B84A, 3B84D
			12	3C84A, 3C84D
11	C9-7005899	COVER,T'STAT	2	3B84A, 3B84D
			3	3C84A, 3C84D
12	2C-35487	SCREW 8-32X5/16 PH TR HD	4	3B84A, 3B84D
			6	3C84A, 3C84D
13	C9-3B82D0067	ASSY,CHANNEL THIRD MEMBER	2	3B84A, 3B84D
			3	3C84A, 3C84D
14	C9-3B82D0069	ASSY,CHANNEL THIRD MEMBER	2	3B84A, 3B84D
			3	3C84A, 3C84D
15	2D-3B82D8411	PAN 23-3/4 X 14-3/8 X 5-1	2	3B84A, 3B84D
			3	3C84A, 3C84D
16	C9-7007086	COVER,CATCH HFS DRAWER	2	3B84A, 3B84D
			3	3C84A, 3C84D
17	C9-3B82D0179	ASSY,DRAWER CARRIAGE	2	3B84A, 3B84D
			3	3C84A, 3C84D
18	2N-3A81D8701	ELEMENT,HEATING 115V 450W	2	3B84AT09-120, 3B84DT09-120, 3B84DT09-KFC
			3	3C84AT09-120, 3C84AT09-120, 3B84DT09-120
	2N-3A81D8703	ELEMENT,HEATING 220V 450W	2	3B84AT72-240 / -SA, 3B84DT72-240
			3	3C84AT72-240, 3C84DT72-240
19	2W-3B82D0151	WLDMT,CARRIAGE	2	3B84A, 3B84D
			3	3C84A, 3C84D
20	2C-32259	WELD NUT 1/4-20 SS	8	3B84A, 3B84D
			12	3C84A, 3C84D
21	2C-A6153	SCR,MS HH 1/4-20X1/2 18-8	16	3B84A, 3B84D
			24	3C84A, 3C84D
22	2C-A27469	WASHER,FLAT 1/4IN 7/8OD 1	16	3B84A, 3B84D
			24	3C84A, 3C84D

2M-3102301; Hot Food Server

# PARTS LIST

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Separate Drawer Controls, Hot Food Server Models: 3B84A, 3B84D, 3C84A, 3D84D				
Fig No.	Part No	Description	Quantity	Application
23	<a href="#">C9-3B82D4065</a>	DRAWER,FRT BRKT-LT	2	3B84AT09-120
24	<a href="#">C9-3B82D4063</a>	BRACKET,DRAWER FRONT RT	2	3B84AT09-120
25	<a href="#">2P-3B82D8401</a>	SPRING,DRAWER CATCH	2	3B84A, 3B84D
			3	3C84A, 3C84D
26	<a href="#">C9-3B82D0175</a>	ASSY,CATCH BRACKET & TRUS	2	3B84A, 3B84D
			3	3C84A, 3C84D
27	<a href="#">2C-2001347</a>	NUT,KEPS 8-32 ZP	6	3B84A, 3B84D
			9	3C84A, 3C84D
28	<a href="#">2A-3B82D8311</a>	SPACER,DRAWER FRONT,3/16X	6	3B84A, 3B84D
			9	3C84A, 3C84D
29	<a href="#">C9-7608910</a>	ASSY,DRAWER CUP HANDLE	2	3B84A, 3B84D
			3	3C84A, 3C84D
30	<a href="#">2C-3023A8811</a>	SCR,MS SLT FH 8-32X1/2 NP	4	3B84A, 3B84D
			6	3C84A, 3C84D
31	<a href="#">2R-3101758</a>	HANDLE,DRAWER	2	3B84A, 3B84D
			3	3C84A, 3C84D
32	<a href="#">C9-3B82D0177</a>	ASSY,DRAWER FRONT & CATCH	2	3B84A, 3B84D
			3	3C84A, 3C84D
NI	<a href="#">2A-Z0314</a>	FOOT, 4" DIE CAST	4	3B84DT09-120, 3B84DT72-240
NI	<a href="#">2B-55036</a>	RACK,DIVIDER 15 SECTION	2	3B84DT09-KFC
NI	2K-45609	BUSHING HEYCO 3/8 ID .500	1	3B84DT09-120
NI	2K-B212E8717	BUSHING,STRAIN RELIEF	1	3B84AT09-120
NI	<a href="#">C9-45005</a>	KIT, KFC SWVL CASTER W/BRK	1	3B84DT09-KFC
NI	<a href="#">C9-7605845</a>	ASSY,CORDSET(5-15P)125V15	1	3B84DT09-120
NI	<a href="#">C9-7610652</a>	ASSY,CORDSET(6-15P)250V15	1	3B84DT72-240, 3C84DT72-240
WIRING DIAGRAMS				
AR	<a href="#">C9-8000358</a>	DIAGRAM, WIRING 120 3C84A	1	3C84AT09-120
AR	<a href="#">C9-8000358-1</a>	DIAGRAM, WIRING 208/240V	1	3C84AT72-240
AR	<a href="#">C9-8000358-2</a>	DIAGRAM, WIRING 120V 3C84D	1	3C84DT09-120
AR	<a href="#">C9-8000358-3</a>	DIAGRAM, WIRING 208/240V	1	3C84DT72-240
AR	<a href="#">C9-8000361</a>	DIAGRAM, WIRING 120V	1	3B84AT09-120
INSTALL INSTRUCTIONS				
NI	<a href="#">C9-3102206</a>	INST,INSTALL,3B84 & 3C84	AR	3B84AT, 3C84AT
ACCESSORIES				
	<a href="#">7C-3L6</a>	LEG SET 6" ADJ FOOT HFS		
	<a href="#">7C-3L9</a>	LEG SET 9" ADJ FOOT HFS		
	<a href="#">7C-3L12</a>	LEG SET 12" ADJ FOOT HFS		
	<a href="#">7C-3L15</a>	LEG SET 15" SDJ FOOT HFS		
	<a href="#">7C-3M3</a>	CASTER KIT 3" SWIVEL		
	<a href="#">7C-3M4</a>	CASTER SET (2 SWVL, 2 RDG)		
	<a href="#">7C-3M338STSB</a>	CASTER SET (4) 2 w/BRK		

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