



## Contact Toaster

### Owner's Manual

#### Models

SCT4000, SCT4000E

This manual includes material related to installation, use, cleaning, and care. Exploded view[s], as well as any available parts list[s] pertaining to the unit covered by this manual are also included.

This manual must be read and understood by all persons using or installing this appliance. Contact your Star dealer if you have any questions concerning installation, use, or maintenance of this equipment.

**DO NOT DISCARD THIS MANUAL.**



SCT4000E

## LIMITED EQUIPMENT WARRANTY

Star Manufacturing [as well as its subsidiaries] warranties new products to be free from defects in material and/or workmanship for a period of one [1] year from the date of original installation, except as noted below. Defects that occur as a result of normal use, within the time period and limitations defined in this warranty, will at Star's discretion have the parts replaced or repaired by Star or a Star-authorized service agency.

### THIS WARRANTY IS SUBJECT TO ALL LISTED CONDITIONS.

Repairs performed under this warranty are to be performed by a Star-authorized service agency. Star will not be responsible for charges incurred or service performed by non-authorized repair agencies. In all cases, the nearest Star-authorized service agency must be used.

Star 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.

### PORTABLE EQUIPMENT EXAMPLES

- 514LL fryer
- 15MC and 18MCP hot food merchandisers
- QCS1, QCS2, and RCS2 toasters
- 16PD-A pretzel merchandisers
- condiment dispensers except HPD- and SPD-series models
- all pop-up toasters
- all pastry display cabinets
- all heat lamps
- J4R popcorn machine
- 12NCPW and 15NCPW nacho merchandisers
- nacho cheese warmers except 11WLA-series models
- specialty food warmers except 13OR, 11RW, and 11WSA models
- all butter dispensers
- all nacho chip merchandisers
- all accessories

### CONTACT

Should you require any assistance regarding the operation or maintenance of any Star equipment; write, phone, fax or email our service department. In all correspondence mention the model number and the serial number of your unit, as well as the voltage or type of gas you are using.

Business hours are 8:00 a.m. to 4:30 p.m. Central Standard Time  
 Telephone *Star/Toaster* 314.678.6306 *Lang* 314.678.6315  
 Fax 314.781.2714  
 Email [customerservice@star-mfg.com](mailto:customerservice@star-mfg.com)  
[www.star-mfg.com](http://www.star-mfg.com) • [www.langworld.com](http://www.langworld.com) • [www.toastmastercorp.com](http://www.toastmastercorp.com)

## WARRANTY EXCLUSIONS

THE FOLLOWING WILL NOT BE COVERED UNDER 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. Star 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 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 items subject to normal wear or items that can easily be replaced during a daily cleaning routine, such as but not limited to knobs, bulbs, fuses, quartz heating elements, baskets, racks, and grease drawers.
- Any loss of business or profits.

### ADDITIONAL WARRANTIES

Specialty/chain specific versions may also have additional warranties.

PRODUCTS	PARTS	LABOR
Lang Chef-Series™ convection ovens	3 years	2 years
Lang Strato-Series™ convection ovens	2 years	2 years
Lang convection oven doors	lifetime	4 years
Lang LG and Star Ultra-Max® griddles, charbroilers, and hotplates	3 years	3 years
Star-Max® fryers, griddles, charbroilers, and hotplates	2 years	2 years
Jetstar® popcorn poppers	2 years	2 years
Staltek™ roller grill coatings	5 years	
chrome griddle surfaces [against peeling]	5 years	
lava rock charbroiler grates, burners, and burner shields	180 days	
original Star, Lang, or Toastmaster parts sold to repair Star, Lang, or Toastmaster equipment	90 days	

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

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## NOTES

## 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.



## THOROUGHLY INSPECT YOUR UNIT ON ARRIVAL

This unit has been tested for proper operation before leaving our plant to ensure delivery of your unit in perfect condition. However, there are instances in which the unit may be damaged in transit. In the event you discover any type of damage to your product upon receipt, you must immediately contact the transportation company who delivered the item to you and initiate your claim with that company. If this procedure is not followed, it may affect the warranty status of the unit. 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. Please record the model number, serial number, voltage, and purchase date in the area below at the time of receipt..

Model Number \_\_\_\_\_

Serial Number \_\_\_\_\_

Voltage \_\_\_\_\_

Purchase Date \_\_\_\_\_

## MAINTENANCE AND REPAIRS

Contact your local authorized service agent for service or required maintenance. Please have the information in the above fields ready when you call to ensure a faster service.

Using any part other than genuine Star factory supplied parts relieves the manufacturer of all liability. Due to periodic changes in designs, methods, procedures, policies, and regulations, the specifications contained in this document are subject to change without notice. Star reserves the right to change product specifications and design without notice. In regards to previously purchased equipment, such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements. While Star International Holdings Inc. 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.

PLEASE REFER TO THE WARRANTY PAGE FOR SPECIFIC WARRANTY INFORMATION.

## AUTHORIZED SERVICE AGENT LISTING

Reference the listing provided with the unit or for an updated listing go to the website or call customer service to find an agent.

Business hours: 8:00 a.m. to 4:30 p.m. Central Standard Time

Telephone: 314-678-6303

Fax: 314-781-2714

Email: [customerservice@star-mfg.com](mailto:customerservice@star-mfg.com)

Website: [www.star-mfg.com](http://www.star-mfg.com)

Please visit [www.starwebconnect.com/manuals.aspx](http://www.starwebconnect.com/manuals.aspx) for digital versions of any documents associated with this unit.



## GENERAL SAFETY INFORMATION

This equipment is designed and sold for commercial use only, and is intended for use by personnel trained and experienced in its operation. This is not sold for consumer use in and around the home nor for use directly by the general public in food service locations.

Before using your new equipment, read and understand all the instructions and labels associated with the unit prior to putting it into operation. Make sure all people associated with its use understand the units operation and safety before they use the unit.

## GENERAL INSTALLATION INFORMATION

The unit is shipped fully assembled and ready to plug into a standard outlet specified for its voltage and amp draw. If improper electrical supply can be determined through troubleshooting, contact a qualified electrician prior to using the unit. Removal or replacement of the power cord or plug will void the warranty. Should you require assistance, contact your local authorized service agent for any service or required maintenance.

Allow enough space around the toaster for adequate ventilation. Make certain this unit is not located near other appliances which may produce grease vapor, such as fryers, griddles, etc. In the event this is unavoidable, ducting will be necessary to supply this unit with an adequate amount of clean, cool air. It is recommended that you leave at least a one [1] inch (25 mm) gap on each side. Do not operate the unit without the PTFE sheet and belts properly positioned. If operated improperly, bun sticking and poor toasting may occur.

Before using the unit for the first time, ensure to clean the toaster properly. Refer to the Cleaning Procedure document for cleaning instructions.

## ELECTRICAL CONNECTION

Before making any electrical connection to this unit, check that the power supply is adequate for the voltage, amperage, and requirements stated on the rating plate. Make certain to disconnect the unit from the power source before installing or removing any parts. Be absolutely sure that the ground connection for the receptacle is properly wired. Do not connect equipment to power without proper ground connections. Improper grounding may result in personal injury or fatality.



DO NOT CUT OR REMOVE THE PLUG OR GROUNDING PRONG FROM THE PLUG.



CONNECT/PLUG UNIT INTO DEDICATED AC LINE ONLY SPECIFIED ON THE DATA PLATE OF THE UNIT.



DO NOT IMMERSE OR LET THE UNIT STAND IN WATER.



DO NOT HOSE DOWN THE UNIT OR THE TABLE/COUNTER IF THE UNIT IS ON THE TABLE/COUNTER.



KEEP AWAY FROM RUNNING WATER.

## ELECTRICAL REQUIREMENTS

208–240 volts and a NEMA 6-15P or CEE7-7 receptacle are required depending on model.



6-15P



CEE7-7

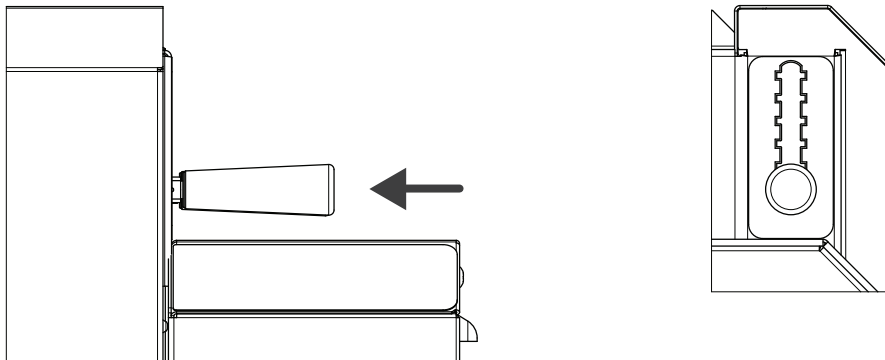
## FOLDING OUT CONVEYORS

THESE PARTS GET VERY HOT WHILE IN USE, SO PLEASE MAKE CERTAIN THAT THE UNIT HAS COOLED BEFORE ATTEMPTING THE BELOW PROCEDURES. IF THERE IS AN IMMEDIATE NEED TO PERFORM THIS PROCEDURE WHILE THE UNIT IS STILL HOT, MAKE CERTAIN TO WEAR APPROPRIATE THERMAL PROTECTION.

- i. The outer conveyor cover on the front and back fold down by lifting up on the cover and pulling outward from the top so that the cover swings down on its pivot point.
- ii. Once the cover has been folded down, one side of the conveyor on each side will be visible. In order to rotate the conveyor[s] down, pull the conveyor outward.
- iii. At this time, you will be able to view the other side of the belt and the platen/PTFE sheet as well.
- iv. Once you have finished cleaning/inspecting the unit, fold the conveyor assemblies up first, ensuring they lock into the proper place.
- vi. Finally rotate the covers back up and lock them in place. At this time the toaster would be ready to use again.

## BUN HEIGHT ADJUSTMENT KNOB

Bun height adjustment controlled with a simple knob in six steps ranging from [setting 1] 0.3125 in. (8 mm) to [setting 6] 1.075 in. (27 mm) [adjusted independently front and rear]. Simply push the knob in to release it from the current position, slide up or down to the desired position, and release the handle to lock into the desired slot.



## PTFE [NON-STICK] SHEET REPLACEMENT

The PTFE sheet is secured with two tabs on the front and two on the back. With the conveyors up, they will be accessible from the bottom. Simply pull the sheet off of two tabs to release the tension on the sheet, then pull the sheet off the other tabs. Lift the sheet off from the top of the unit. Place the new sheet in position and clip over one set of tabs. Gently pull the other side and slip the slots on it over the other tabs. Once the sheet is over all the tabs, the process is complete.

## DAILY OPERATION



CERTAIN SURFACES ARE EXTREMELY HOT DURING OPERATION AND CARE SHOULD BE TAKEN WHILE USING THIS UNIT.



DO NOT LEAVE THE UNIT IN OPERATION WITHOUT AN ATTENDANT.



DO NOT LEAVE THE UNIT AT HIGH TEMPERATURE WHEN NOT IN USE OR DURING IDLE PERIODS.

### ELECTRONIC VERSION [SCT4000E]



upper ▲ button

upper ▼ button

display screen

lower ▲ button [DARKER]

lower ▼ button [LIGHTER]

⚙️ [PROGRAM] button

### START UP / PREHEAT

- i. When the toaster has been plugged into a suitable outlet and power supply, the power switch can be flipped to turn the unit on.
- ii. The toaster will enter into its *PREHEAT* mode and a percentage will appear on the screen. The fan and belts will turn on and the platen will begin to heat up.
- iii. The unit will, by default, use the belt speed and set point settings last used before the previous shutdown.

## MAIN MENU

- i. **DISPLAY**—Once the toaster has been pre-heated, menu products will appear in two lists on the display separated into a front and back side. The front conveyor

FRONT	BACK
BAGEL	CROISSANT
CROISSANT	MUFFIN
MUFFIN	FLATBREAD
LIGHT DARK	LIGHT DARK

and heaters are controlled by the left side buttons and the back side is controlled by the right side buttons.

- ii. **UPPER ▲/▼ ARROWS**—The selected preset can be changed simply by pressing the upper ▲ or ▼ on the corresponding side until the desired preset is highlighted. The speed setting change will occur instantly.
- iii. **DARKER/LIGHTER**—The “DARKER” and “LIGHTER” ▲ and ▼ buttons can be pressed up to ten [10] times in each direction to activate a conveyor speed adjustment mode from the main menu. The “DARKER” and “LIGHTER” ▲ and ▼ buttons will cause the belt to slow down or speed up on the corresponding side allowing quick adjustments in toasting color. Selecting “LIGHTER” will increase speed, while selecting “DARKER” will decrease speed. Adjustments made here will reset to the original time after the cycle time has finished.

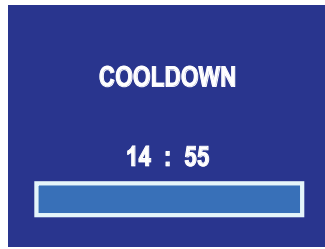
### ANALOG VERSION [SCT4000]

#### START UP / PREHEAT

- i. When the toaster has been plugged into a suitable outlet and power supply, the power switch can be flipped to turn the unit on.
- ii. Turn the thermostat to the desired set point and allow 20-30 minutes of preheat time to ensure the proper temperature can has been reached before beginning to pass product through the toaster.

#### SHUTDOWN

Disconnect power to the unit with the power button at the end of each day of operation.



DO NOT IMMERSE THE UNIT IN WATER OR LET THE UNIT STAND IN WATER.





DO NOT USE A NON-STICK SPRAY ON THE CONVEYOR BELT, IT WILL CAUSE A STICKY BUILD-UP AND INCREASE STICKING.



DO NOT HOSE DOWN THE UNIT OR THE TABLE/COUNTER IF THE UNIT IS ON THE TABLE/COUNTER.

## OTHER TOASTER FUNCTIONS [SCT4000E ONLY]

### COOLDOWN MODE

*COOLDOWN* mode can be activated by holding the  button and the both upper  buttons for a few seconds. *COOLDOWN* mode causes the heaters to be turned off, but the conveyors, display, and fan to continue functioning. This mode can be used for cleaning or simply cooling off the unit.



### CLEANING

#### SUGGESTED CLEANING SUPPLIES

- i. mild dish detergent and water
- ii. surface sanitizer
- iii. white polishing pad
- iv. clean cloth rag

#### CLEANING PROCEDURE

Preventive maintenance for your toaster consists of the following recommended cleaning procedures. To keep your toaster in its best operating condition, these steps should be performed on a daily or weekly basis as required.

- i. Turn the toaster off. On the electronic version, you can also activate *COOLDOWN* mode by pressing and holding the  button and the upper left and upper right  buttons. This causes the toaster to turn off the heating elements but keep power to all other parts and the display.
- ii. Once cool, open the conveyor cover on each side. Apply a mixture of dish soap and water to the white polishing pad. Gently scrub each side of the conveyor belt and the PTFE non-stick sheet to clean residual debris/buildup from them.
- iii. Rinse the pad and repeat as necessary until clean of noticeable debris.
- iv. Rinse the non-scratch pad to remove all detergent and then soak with clean, warm water. Ring the pad out so that it is only damp, and wipe down the areas until it is clean of any detergent.
- v. Wipe the belts and PTFE with a clean cloth dampened with sanitizer solution. Allow to air dry.
- vi. Rinse the non-scratch pad and then soak with clean warm water. Ring the pad out so that it is only damp, and wipe exterior areas of the toaster.
- vii. Once dry, the unit is ready for use.



**!** DON'T REMOVE USB FLASH DRIVE OR TURN OFF POWER UNTIL THE PROGRAMMING IS COMPLETE. CAUTION TOASTER MAY NOT FUNCTION PROPERLY.

## PRODUCT SETTINGS AND ADJUSTMENTS [SCT4000E ONLY]

The Star contact toaster comes with pre-programmed factory default settings for toasting some products, although the settings will need to be adjusted to accurately toast your specific buns. User defined settings can be saved with no set limit to the variations that can be used. Users can customize product names and belt speed.

### CHANGING CONVEYOR SPEED [TOAST TIME]

- i. To adjust the conveyor speed [toast time], begin by pressing the button.
- ii. Using the upper, left ▲ and ▼ buttons, select the product to be adjusted.
- iii. Using the upper, right ▲ and ▼ buttons, change the speed [toast time].
- iv. Hit again to save changes.

### CHANGING PLATEN TEMPERATURE

- i. To adjust the platen temperature, begin by simultaneously pressing the button and the lower, right ▲ button.
- ii. Using the upper, right ▲ and ▼ buttons, change the platen temperature.
- iii. Hit again to save changes.

## PROGRAMMING

### LOADING A PRODUCT FILE

- i. Ensure the toaster is powered on before beginning.
- ii. Plug a USB flash drive containing the desired .csv file into the receptacle.
- iii. The display will automatically search for all files with the correct .csv extension. These will then be shown on the display.
- iv. Select the desired file to upload with the upper right side ▲ and ▼ buttons and the button.
- v. Programming may take up to several minutes. The display will reset when finished, and the toaster will resume normal operation.

### EDIT PRODUCT SETTINGS [ON TOASTER]

THE SETUP MENU IS USED TO EDIT THE PRODUCT NAME, CONVEYOR SPEED, OR HEATER SETTING FOR ANY EXISTING PRODUCTS.

- i. To access the setup menu, while on the main screen, press and hold the button for a few seconds until the setup screen appears.
- ii. The selected product can be changed using the ▲ and ▼ buttons on the upper left side.
- iii. The right “DARKER” and “LIGHTER” ▲ and ▼ buttons are used to cycle between the other settings.
- iv. The belt speed values can be changed using the upper right side ▲ and ▼ buttons. All values are set in whole numbers.
- v. Once finished, press the button to exit to the main menu. Settings update instantly.

### EDITING PRODUCT NAME

- i. Once in the setup menu, press the left “LIGHTER” ▼ button on the product name to begin editing.
- ii. Use the upper right ▲ and ▼ buttons to cycle through characters and the upper left ▲ and ▼ buttons to move selection from character to character. Spaces cannot be used. Any characters after a space will not appear in the product name in the menu. The name can be up to a maximum of nine [9] characters.
- iii. Press the button to save and exit.

## ADVANCED PROGRAMMING [SCT4000E ONLY]

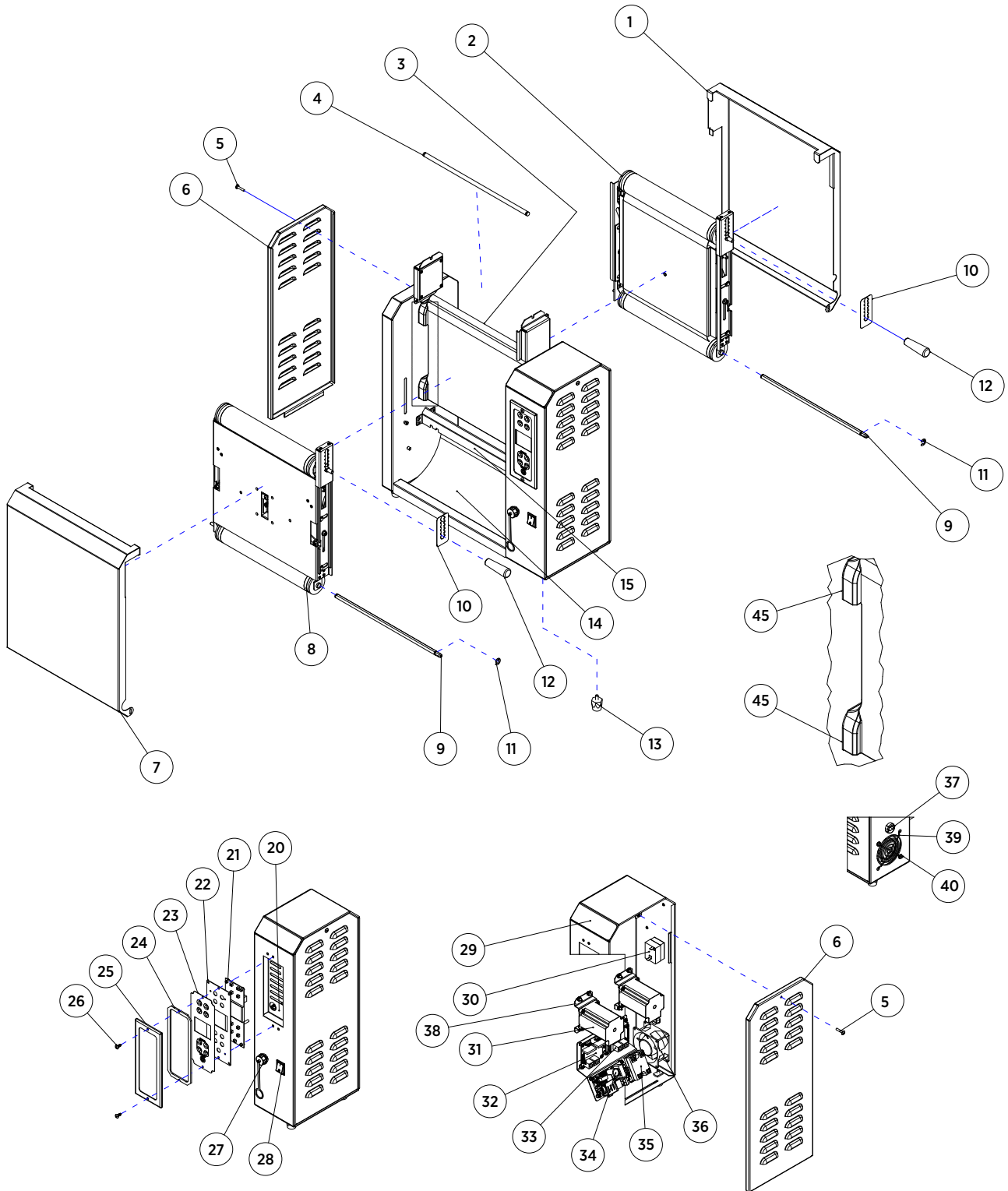
### CREATING A NEW UPDATE FILE

- i. If a .csv file with the correct format for uploading new preset names and settings into the toaster has not already been loaded onto a USB flash drive, a file with the correct format can be generated by plugging a USB flash drive into the toaster while it is on. *A flash drive formatted in FAT32 is strongly suggested.*
- ii. A screen will appear prompting an upload or download option for the toaster. By pressing the upper, left-side ▼ button, a csv file will be generated with the toaster's current product settings and names called "CONTACTD".
- iii. Remove the flash drive and insert it into a computer with Microsoft Excel or another application capable of creating .csv files. Open the file and change the product names and settings to the desired values. Save the file as a .csv file.

### FILE REQUIREMENTS

- *PRODUCT NAMES* will only appear in upper case when uploaded and must be 9 characters or less.
- *CYCLE TIME* must be a whole number between 6 and 60.
- *FILE NAME* will only appear in upper case when uploaded, must be 8 characters or less.

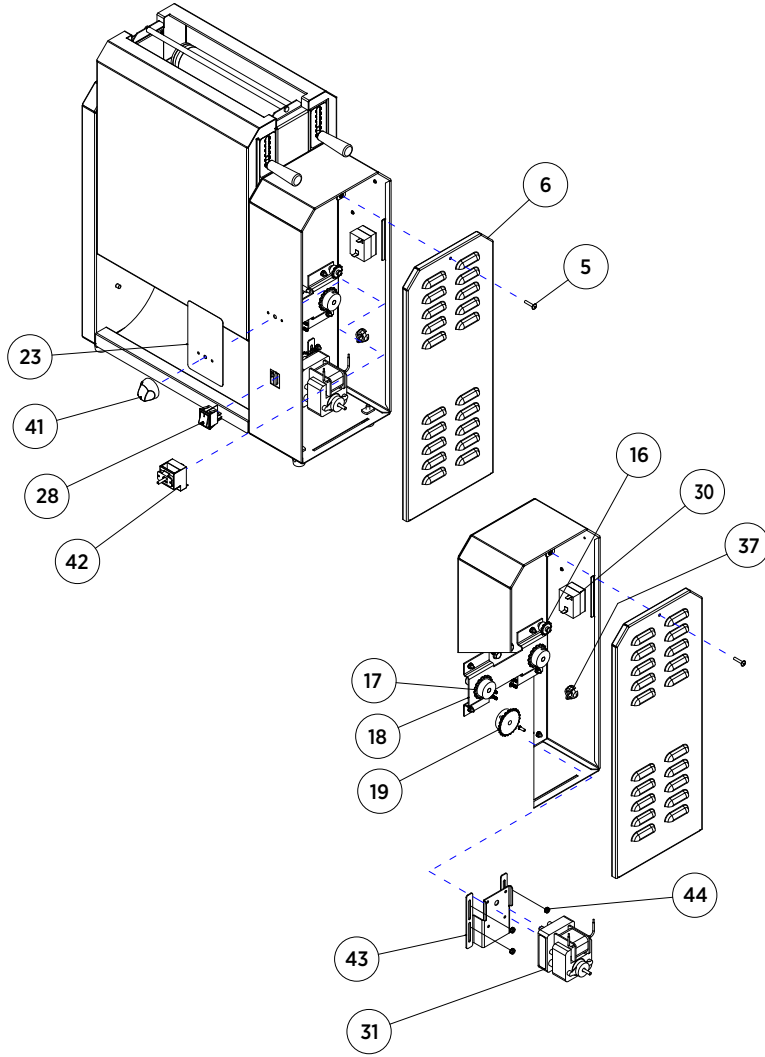
## ELECTRONIC AND COMMON COMPONENTS



### CONTROL LABEL REPLACEMENT

- i. Remove the two [2] screws holding the bezel on.
- ii. Lift off the bezel, gasket, and label.
- iii. Place new label, bezel, and gasket in place in the order displayed on the right.
- iv. Tighten down the two [2] screws that hold the bezel in place.

# ANALOG COMPONENTS



## PARTS LIST

REF NO	PART NUMBER	MODEL	DESCRIPTION	QTY	PAGE NO
1	HC-Z1450	ALL	conveyor cover, rear	1	8
2	HC-120413	ALL	rear conveyor assembly [INCLUDES PARTS 9–12]	1	8
3	2F-Z21590	ALL	platen	1	8
4	2V-Z21506	ALL	PTFE sheet bar	1	8
5	2C-35733	ALL	8-32 screw	2	8, 9
6	HC-Z21437	ALL	side cover	2	8, 9
7	HC-Z21515	ALL	conveyor cover, front	1	8
8	HC-120412	ALL	front conveyor assembly [INCLUDES PARTS 9–12]	1	8
9 <sup>1</sup>	2V-Z21574	ALL	conveyor drive rod	2	8
10 <sup>1</sup>	2M-Z22076	ALL	bun thickness label	2	8
11 <sup>1</sup>	2A-Z12583	ALL	0.375-inch e-clip	8	8
12 <sup>1</sup>	2R-Z21448	ALL	linkage handle	2	8
13	2A-Z11501	ALL	foot	4	8
14	HC-Z21510	ALL	discharge tray	1	8
15	HC-Z21511	ALL	crossbar	1	8
16	2P-Z8779	SCT4000	sprocket [25p-11t]	1	9
17	2P-200645	SCT4000	sprocket [25B17]	2	9
18	HC-Z21531	SCT4000	sprocket mount bracket	1	9
19	2P-200650	SCT4000	sprocket [25B24]	1	9
20	HC-Z21513	SCT4000E	guard	1	8
21	2E-Z21591	SCT4000E	display board	1	8
22	HC-Z20995	SCT4000E	control panel cover	1	8
23	2M-Z21066	SCT4000E	control label overlay	1	8
	2M-Z22011	SCT4000		1	9
24	2I-Z21052	SCT4000E	control bezel gasket	1	8
25	HC-Z20994	SCT4000E	control panel bezel	1	8
26	2C-41620	ALL	8-32 screw	22	8
27	2C-Z21598	ALL	pem stud	2	8
28	2E-Z21127	ALL	rocker switch	1	8, 9
29	2M-Z22069	SCT4000E	name label	1	8
30	2E-Z21585	ALL	high limit thermostat	1	8, 9
31	2E-Z21523	SCT4000E	stepper motor	2	8
	2U-Z21534	SCT4000	A/C motor	1	9
32	2E-Z21593	SCT4000E	motor board	1	8
33	2E-Z21586	SCT4000E	CPU board	1	8
34	2E-Z21444	SCT4000E	AC/DC converter	1	8
35	2E-Z21440	SCT4000E	relay	1	8
36	2E-Z21003	SCT4000E	cooling fan	1	8

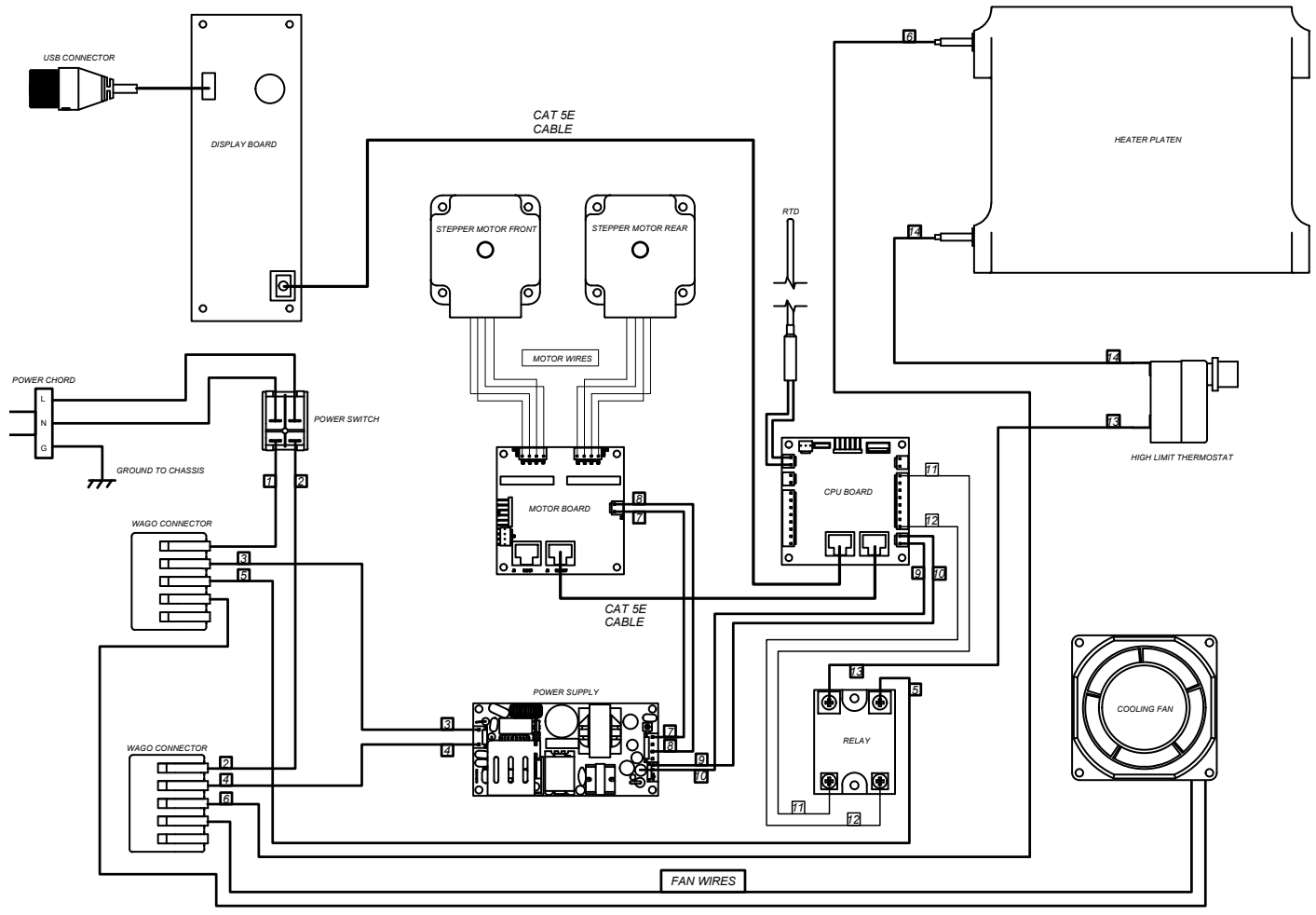
<sup>1</sup>These parts are also included in assemblies HC-120412 and HC-120413.

## PARTS LIST

REF NO	PART NUMBER	MODEL	DESCRIPTION	QTY	PAGE NO
37	2K-Y6764	ALL	strain relief bushing	1	8, 9
38	HC-Z21524	SCT4000E	motor mount	2	8
39	2E-Z21509	SCT4000E	fan guard	1	8
40	2C-Z5883	SCT4000E	10-24 self-tapping screw	2	8
41	2R-Z22044	SCT4000	control knob	1	9
42	2T-Z21434	SCT4000	thermostat	1	9
43	HC-Z21532	SCT4000	motor mount bracket	1	9
44	2C-Z7165	ALL	8-32 keps nut	8	9
45	2H-Z21527	ALL	PTFE platen insulation	4	8
46	2I-Z21439	ALL	PTFE sheet	1	NP
47	2I-Z21454	ALL	silicone belt	2	NP
48	2P-150015	SCT4000	drive chain	1	NP
<b>OPTIONAL ACCESSORIES</b>					
	9Y-SCTBWP	ALL	perforated butter wheel		
	9Y-SCTBWS	ALL	smooth butter wheel		
	9Y-SCTSHEET-D	ALL	pack of 10 replacement PTFE sheets for standard, dry use		
	9Y-SCTSHEET-B	ALL	pack of 10 replacement PTFE sheets for use with butter		

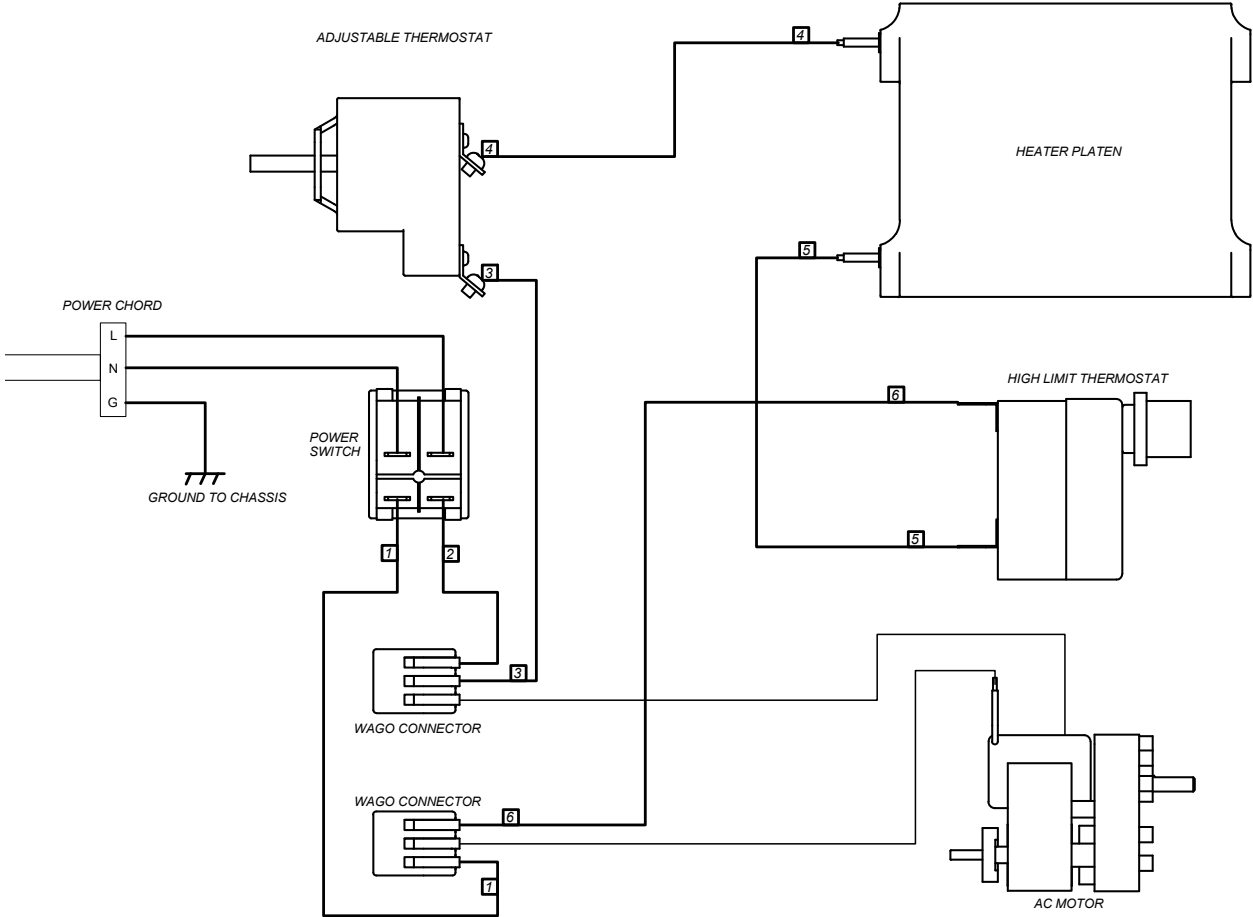
# WIRING DIAGRAM

## SCT4000E

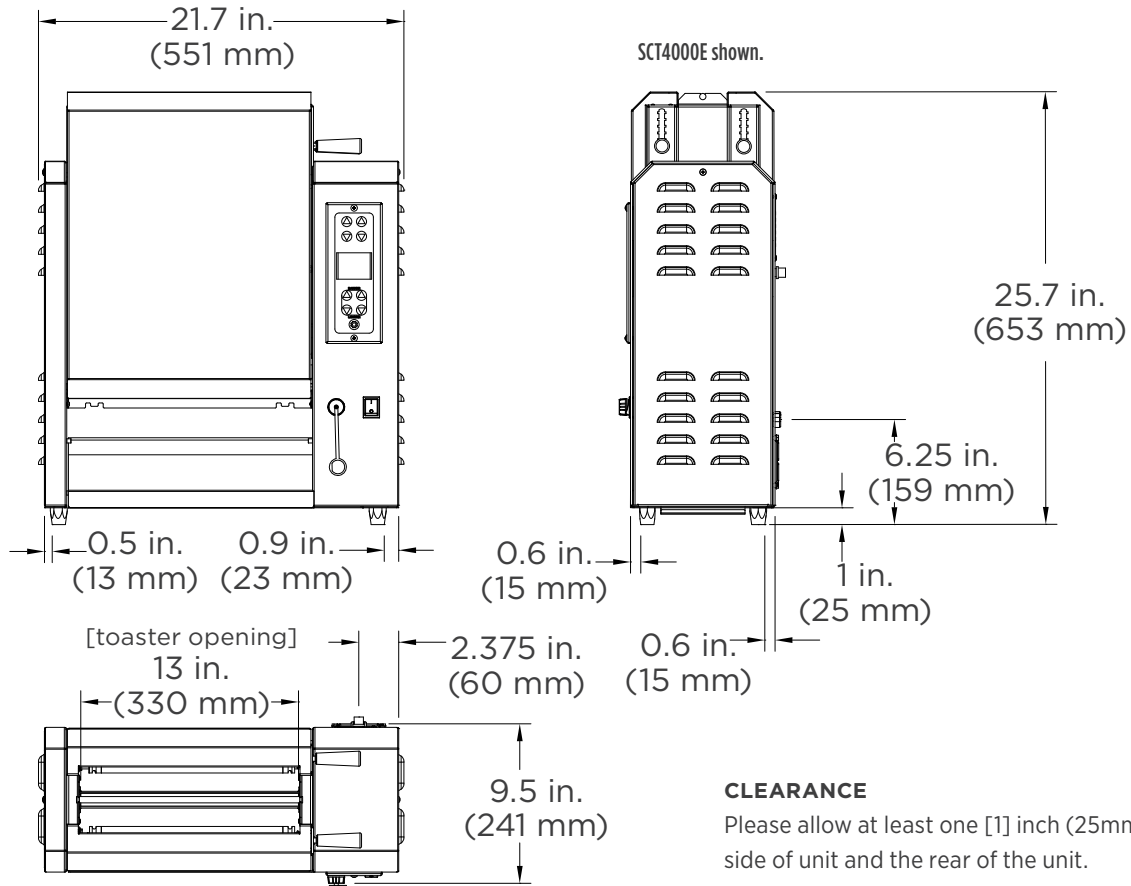


# WIRING DIAGRAM

## SCT4000



# SPECIFICATIONS



MODEL	HEIGHT	WIDTH	DEPTH <sup>1</sup>	VOLTS	AMPS	WATTS	NEMA PLUG	APPROX. SHIP WEIGHT	APPROX. WEIGHT INSTALLED
SCT4000E	25.7 in. (653 mm)	21.7 in. (551 mm)	9.5 in. (241 mm)	208	9.6	2,000	6-15P	100 lb. (45.4 kg)	75 lb. (34 kg)
				230	10.6	2,446	CEE7-7		
				240	11.1	2,663	6-15P		
SCT4000	25.7 in. (653 mm)	21.7 in. (551 mm)	9.5 in. (241 mm)	208	9.9	2,065	6-15P	100 lb. (45.4 kg)	75 lb. (34 kg)
				230	11	2,525	CEE7-7		
				240	11.5	2,750	6-15P		

<sup>1</sup>without butter wheel [butter wheel extends out and adds 4.2 in. (107 mm) to unit depth].



CEE7-7



6-15P



## NOTES

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