

# TOASTERS

## BUYING GUIDE

### HOW WILL YOU USE YOUR TOASTER?

- **BATCH PROCESS** - low volume and irregular
- **CONTINUOUS OPERATION** - high volume and ongoing



### WHAT ARE YOU TOASTING?

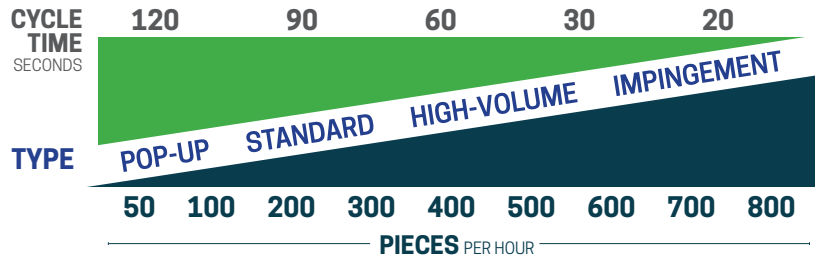
#### OPENING SIZE PER PRODUCT

<b>BREAD</b> 1.5"	<b>BAGELS</b> 1.75"	<b>BUNS</b> 3.0"
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Buns, bagels, and breads all have varying heights consider the height of your product when selecting the right toaster style

### HOW MUCH ARE YOU TOASTING AND HOW LONG?

- POP-UP = 2 min
- STANDARD CONVEYOR = 30-50 sec
- HIGH-VOLUME CONVEYOR = 30-50 sec
- IMPINGEMENT = 20-30 sec



### GET TO KNOW YOUR TOASTER



**IMPINGEMENT IRCS4**  
High intensity impingement airflow and infrared elements cut toast time up to 50% while quickly and evenly heating food



**ANALOG CONTROLS**  
Dial adjusts for belt speed, standby mode, and intensity settings for both the top and bottom heating elements



**ELECTRONIC CONTROLS**  
Fully programmable electronic controls allow you to program custom menu selections - program conveyor speed, temperature, and toasting time (for each belt). This feature ensures product consistency and quality



**BAGEL TOASTER**  
1.75" high inlet for large bagels. Product is heated using top elements only - maximizing power to the cooked surface while optimizing production capacity



**HIGH INLET TOASTER**  
3" high inlet for large buns, rolls, and sandwiches

