

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

BREAD
1.5"

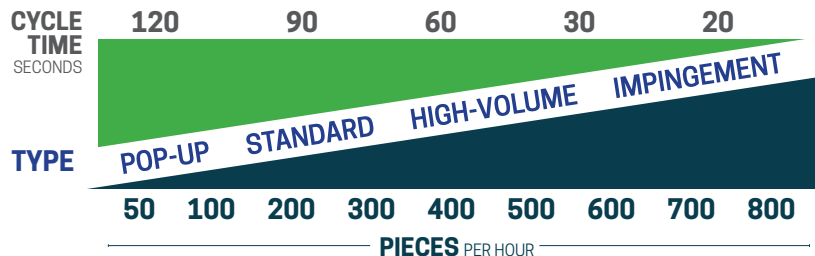
BAGELS
1.75"

BUNS
3.0"

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

