

Toastmaster®

The
New
Toastmaster®



► 2007 PRODUCT CATALOG

www.toastmastercorp.com



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**Toastmaster**

Ordering Information

All orders should specify quantity, model numbers, voltage, hinging (if applicable), shipping dates and ship-to address. Orders are to be placed with:

Toastmaster
5600 13th Street
Menominee, MI 49858

Phone (906)863-4401
Fax (906)863-5889 - Sales
(906)863-6322 - Service

Freight Terms

F.O.B. Menominee, MI with freight pre-paid and added to invoice. Free freight (within the 48 contiguous United States) is allowed on all orders that total \$8,000.00 net price, if shipped at same time to same location. Weight may vary due to packing material.

Shortage and damage claims must be filed by consignee with the delivering carrier. The carrier must be notified of concealed damage by consignee immediately upon delivery. All discrepancies, shortages, overage, damage or damaged cartons should be indicated on carriers' freight bills. Please save all cartons, crates and interior packaging until inspection has been made by delivering carrier.

Return Goods Policy

Prior authorization must be obtained to return equipment. Authorized returns for credit must be in the original case, undamaged and shipped pre-paid. Credit will be based upon invoice price less 35% restocking charge. Equipment returned without prior written authorization will be refused. Refurbishing, if necessary, will be an additional charge and will be deducted from any credit that may be allowed.

**Toastmaster**

Warranty

This warranty is effective on all Toastmaster equipment sold on or after July 1, 2003, and supersedes all previous warranties.

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 18 months from the date of shipment from Toastmaster, or 12 months from the date of purchase by the end user, whichever is earlier.

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.
- For warranty service on Pop-up toasters and light countertop equipment, an exchange program would supersede a service call. Please find Warranty Exchange Program' authorization to follow.

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 supercedes 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.



Warranty Exchange Program

Contact Name: _____

Contact Phone Number: _____ Store #: _____

Store Address: _____

Model #: _____ Voltage: _____

Serial #: _____ Date of Purchase: _____

Ship To: _____

Billing Address: _____

A reconditioned toaster will be shipped as a replacement. If a reconditioned unit is not available at the time of the request, Toastmaster will ship a new toaster.

NOTE: DO NOT DESTROY CARTON OF REPLACEMENT TOASTER
Place the defective unit in this carton. Contact Toastmaster Customer Service at 906-863-4401 or 800-338-9886, to schedule UPS pick-up.

I authorize my credit card to be charged for a replacement toaster if the original unit is not returned within 30 days.

Name as it appears on Credit Card: _____

Account #: _____ Expiration: _____

Visa: _____ MasterCard: _____ American Express: _____

Signature: _____ Date: _____

Toastmaster

Pop-up Toasters

Toastmaster's commercial electronic pop-up food toasters are designed to toast bread, frozen waffles and many other foods consistently.

General Information: The bread and Texas Toast Toasters have either two or four toasting slots in the top. Each slot is 1-1/8" wide x 5-1/4" long. Each toasting chamber is equipped with oven guide wires and lowering rack.

The bagel and bun toasters have four extra wide slots in the top. Each slot is 1-3/4" wide x 5-1/4" long. Each chamber of the bagel and bun toasters provides one sided toasting only.

The combo toasters for bread and bagels contain 2 slots for bread or Texas toast, and 2 slots for one sided bagel and bun toasting.

Construction: All of the Toastmaster pop-up toasters are constructed of formed and welded sheet steel. Finish is brushed stainless steel with a mirrored finish on the front panel. A front pullout crumb tray is provided for easy cleaning.

Electrical: Each pop-up toaster is furnished with a 36" cord and NEMA plug, and operate on 1 phase only. (Please refer to corresponding unit chart for exact NEMA plug and electrical requirements.)

Heating: Insulated ceramic etched foil heaters are installed on one or both sides of each toasting chamber, depending upon the individual model.

Controls: Each two slot section is controlled by a lever operated mechanism. It is equipped with color selector knob coupled with solid state controls having temperature and voltage compensators. When operating lever is depressed, bread racks are lowered and elements are energized. At the end of the toasting cycle, elements are de-energized and bread racks are automatically raised.

Bread and Texas Toast Toasters

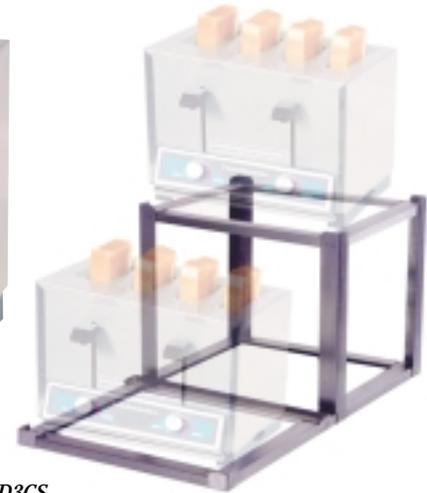
For two-sided toasting of breads, frozen waffles, Texas toast and English muffins



TP209/224



TP409/424/430



ID3CS

Models shown may ship UPS

	TWO SLOT		FOUR SLOT			
Model Number	TP209	TP224	TP409	TP4C09	TP424	TP430
Slots	2	2	4	4	4	4
Slices per Hour	150	150	250	250	250/300	250/300
Supply (1 phase)	120 V	208/240 V	120 V	120 V	208/240 V	208/240 V
Current Draw	9.0 A	4.8/5.4 A	18.3 A	18.3 A	9.6/10.8 A	12.5 A
Rated Heat Input	1.1 KW	1.0/1.3 KW	2.2 KW	2.2 KW	2.0/2.6 KW	2.6 KW
Factory Installed Cord & Plug	NEMA 5-15P	NEMA 6-15P	NEMA 5-20P	NEMA 5-30P	NEMA 6-15P	(Canada) NEMA 6-20P
Slot Width	1-1/8"	1-1/8"	1-1/8"	1-1/8"	1-1/8"	1-1/8"
Slot Depth	5-1/4"	5-1/4"	5-1/4"	5-1/4"	5-1/4"	5-1/4"
Width	6-5/8"	6-5/8"	11-7/16"	11-7/16"	11-7/16"	11-7/16"
Depth	13-3/8"	13-3/8"	13-3/8"	13-3/8"	13-3/8"	13-3/8"
Height	9-3/16"	9-3/16"	9-3/16"	9-3/16"	9-3/16"	9-3/16"
Ship Weight	12.3 lbs.	12.3 lbs.	21 lbs.	21 lbs.	21 lbs.	21 lbs.
Unit Price	\$839.00	\$839.00	\$1,131.00	\$1,131.00	\$1,131.00	\$1,131.00

ACCESSORIES

Model Number	Description	Weight	Use With	Dimensions	Price
ID3CS	Stainless stand - Holds 2 Toasters	5 lbs.	All 4 slot bread or bun toaster models	11-7/8" W x 9-7/16" H x 20-3/4" L	\$250.00

Bagel and Bun Toasters

*For fast one-sided toasting
with extra wide slots*



BTW09

Models shown may ship UPS

Model Number	BTW09	BTW24
Slots	4	4
Slices per Hour	250	250
Supply (1 phase)	120 V	208/240 V
Current Draw	15.0 A	7.7/7.5 A
Rated Heat Input	1.8 KW	1.6/1.8 KW
Factory Installed Cord & Plug	NEMA 5-20P	NEMA 6-15P
Slot Width	1-5/8"	1-5/8"
Slot Depth	5-1/4"	5-1/4"
Width	11-7/16"	11-7/16"
Depth	13-3/8"	13-3/8"
Height	9-3/16"	9-3/16"
Ship Weight	21 lbs.	21 lbs.
Unit Price	\$1,131.00	\$1,131.00

Combo Toasters for Bread & Bagels

Two bread slots with two-sided toasting PLUS two bagel/bun slots with one sided toasting



HT409

Models shown may ship UPS

Model Number	HT409	HTC409	HT424
Slots	4	4	4
Slices per Hour	150/150	150/150	150/190
Supply (1 phase)	120 V	120 V	208/240 V
Current Draw	16.6 A	16.6 A	8.0/9.2 A
Rated Heat Input	2.0 KW	2.0 KW	1.7/2.2 KW
Factory Installed Cord & Plug	NEMA 5-20P	NEMA 5-30P	NEMA 6-15P
Slot Width	1-1/8"/1-5/8"	1-1/8"/1-5/8"	1-1/8"/1-5/8"
Slot Depth	5-1/4"	5-1/4"	5-1/4"
Width	11-7/16"	11-7/16"	11-7/16"
Depth	13-3/8"	13-3/8"	13-3/8"
Height	9-3/16"	9-3/16"	9-3/16"
Ship Weight	21 lbs.	21 lbs.	21 lbs.
Unit Price	\$1,131.00	\$1,131.00	\$1,131.00

Conveyor Toasters

Toastmaster's commercial electronic conveyor toasters are designed to toast foods in large quantities consistently, using continuous feed methods.

General Information: The TC13 conveyors are designed specifically for breads and Texas Toast, with a chamber opening of 1-3/8" high, while the TC17 and TC21 units have a chamber opening height of 3", providing the additional capability of toasting a broader variety of product including buns, bagels and muffins.

All Toastmaster conveyor toasters come equipped with a loading rack that is angled to feed the product into the toaster continuously. The unique air flow design keeps case, top and sides cool. Units are equipped with an auto cool-down feature which allows the fan to cool the outer skin when the unit is turned off.

Construction: Steel construction with a stainless steel finish is used for durability. Includes a stainless steel, slide out crumb tray for easy cleaning. Both the TC17 and TC21 models include a fiberglass return tray, while the TC13 models have this feature built in.

Electrical: The TC13 and TC17 models are available in 120V, 208V or 240V single phase, while the TC21 models are available in 208V or 240V single phase only. A factory installed 6 foot cord and plug is included. (Please refer to individual unit chart for exact NEMA plug and electrical requirements.)

Heating: When control is set to "ON", top and bottom quartz infrared elements (TC13) or tubular elements (TC17 and TC21) will turn on to toast both sides of the bread. Lightness and darkness of product is achieved by adjusting the top and bottom heat controls (TC17 and TC21) or by adjusting the conveyor belt speed (TC13). Standby position allows for energy savings during non-peak periods.

Controls: Rotary 3 position dial selects ON/OFF/STANDBY positions. Heat dials control the upper and lower heating elements (TC17 and TC21) and a conveyor speed dial controls the conveyor speed.

Mini Conveyor Toasters

For toasting a variety of breads, buns, rolls and bagels.

Standard Features:

- 10" wide conveyor belt
- Automatic cool-down feature
- Energy-saving standby mode
- Stainless steel exterior construction
- Air-cooled case construction
- Single-piece stainless steel crumb tray
- Damage resistant calrod heating elements
- All models toast bread, buns and bagels
- Convection air dries product faster
- Large, easy-to-operate dial controls
- Separate upper and lower heat settings and conveyor belt speed
- High volume (250 slices per hour)
- Factory installed NEMA cord and plug



TC13A3674

Model Shown:
May ship UPS

*Optional
Stacking Kit
Available*

Model Number	TC13A3674	TC13A3663	TC13A3666
Product Delivery	Front return	Front return	Front return
Width	14-7/32"	14-7/32"	14-7/32"
Depth (w/cord clearance)	18-3/32"	18-3/32"	18-3/32"
Height w/4" Legs	13-3/8"	13-3/8"	13-3/8"
Toasting Chamber Dimensions	10-1/4" W x 1-1/2" H x 12-3/4" L	10-1/4" W x 1-1/2" H x 12-3/4" L	10-1/4" W x 1-1/2" H x 12-3/4" L
Loading Height	1-3/8"	1-3/8"	1-3/8"
Capacity (slices per hour)	250	250	250
Supply (1 phase)	120 V	208 V	240 V
Current draw	13.4 A	5.5 A	6.4 A
Rated heat input	1.6 KW	1.1 KW	1.5 KW
Factory Installed Cord & Plug	NEMA 5-20P	NEMA 6-20P	NEMA 6-20P
Shipping Weight	57 lbs.	57 lbs.	57 lbs.
Unit Price	\$1,243.00	\$1,243.00	\$1,243.00

Conveyor Toasters

Featuring a 3" loading height to accommodate a variety of product thicknesses

Standard Features:

- 10" wide conveyor belt
- Automatic cool-down feature
- Energy-saving standby mode
- Stainless steel exterior construction
- Air-cooled case construction
- Single-piece stainless steel crumb tray
- Damage resistant calrod heating elements
- All models toast bread, buns and bagels
- Convection air dries product faster
- Large, easy-to-operate dial controls
- Separate upper and lower heat
- Settings and conveyor belt speed
- High volume (400 slices per hour)
- Factory installed NEMA cord and plug



Model Shown:
May ship UPS

TC17D3674

Model Number	TC17D3674	TC17D3663	TC17D3666	TC17D3666UK
Product Delivery	Front or rear exit			
Width	14-5/8"	14-5/8"	14-5/8"	14-5/8"
Depth (w/cord clearance)	24"	24"	24"	24"
Height w/4" Legs	15-3/4"	15-3/4"	15-3/4"	15-3/4"
Toasting Chamber Dimensions	10-1/2" W x 3" H x 17" L	10-1/2" W x 3" H x 17" L	10-1/2" W x 3" H x 17" L	10-1/2" W x 3" H x 17" L
Loading Height	3"	3"	3"	3"
Capacity (slices per hour)	400+	400+	400+	400+
Supply (1 phase)	120 V	208 V	240 V	240 V
Current draw	16.4 A	12.6 A	11.0 A	11.0 A
Rated heat input	1.97 KW	2.62 KW	2.62 KW	2.41 KW
Factory Installed Cord & Plug	NEMA 5-20P	NEMA 6-20P	NEMA 6-20P	TYPE E
Shipping Weight	57 lbs.	57 lbs.	57 lbs.	57 lbs.
Unit Price	\$1,637.00	\$1,881.00	\$1,881.00	\$1,898.00

Conveyor Toasters

Featuring a 3" loading height to accommodate a variety of product thicknesses

Standard Features:

- 10" wide conveyor belt
- Automatic cool-down feature
- Energy-saving standby mode
- Stainless steel exterior construction
- Air-cooled case construction
- Single-piece stainless steel crumb tray
- Damage resistant calrod heating elements
- All models toast bread, buns and bagels
- Convection air dries product faster
- Large, easy-to-operate dial controls
- Separate upper and lower heat
- Settings and conveyor belt speed
- High volume (900 slices per hour)
- Factory installed NEMA cord and plug



TC21D3666

Model Shown:
May ship UPS

Model Number	TC21D3666	TC21D3663	TC21D3663UK
Product Delivery	front or rear exit	front or rear exit	front or rear exit
Width	14-5/8"	14-5/8"	14-5/8"
Depth (w/cord clearance)	27"	27"	27"
Height w/4" Legs	14-15/16"	14-15/16"	14-15/16"
Toasting Chamber Dimensions	10-1/2" W x 3" H x 21" L	10-1/2" W x 3" H x 21" L	10-1/2" W x 3" H x 21" L
Loading Height	3"	3"	3"
Capacity (slices per hour)	900	900	900
Supply (1 phase)	240 V	208 V	208 V
Current draw	13.9 / 12.1 A	11.7 A	13.9 A
Rated heat input	2.9 KW	2.9 KW	2.9 KW
Factory Installed Cord & Plug	6-20 P NEMA	6-20 P NEMA	TYPE E NEMA
Shipping Weight	52 lbs.	52 lbs.	52 lbs.
Unit Price	\$1,924.00	\$1,924.00	\$1,924.00

**Toastmaster**

Hot Plates & Gas and Electric

Toastmaster's countertop gas and electric hot plates are the most economical and flexible countertop hot plates in the food service industry. They offer unsurpassed performance, combining a proven control system with Toastmaster quality and durability.

General Information: The electric model is available with (2) 9" cooking plates, while the gas model is available in 3 different sizes - 12", 24" and 36".

Construction: Stainless steel front including top rail, with aluminized steel rear and sides. Gas units include full crumb tray for easy cleaning.

Electrical: The TECHP1132 is wired with combination voltage of 208/240 Volts, single phase. There is no electrical requirement on the gas units.

Gas: The TMDO gas units contain 2 burners per 12". The TMDO12's have a total of 2 burners, the TMDO24's have a total of 4 burners, and the TMDO36's have a total of 6 burners.

Heating: On the electric models, heating is accomplished with 9" solid round hotplate with element embedded in ceramic and permanently bonded to the plate.

In the gas units, each burner is controlled by independent control of flame. One standing pilot services each burner. A 3/4" rear connection is standard. Each burner is rated for 26,000 BTU/hr for natural gas and 22,000 BTU/hr for propane gas.

Controls: One front panel mounted control knob per burner or plate, to allow adjustable flame height or heat control.

Countertop Gas Hot Plates

Standard Features:

- 2 adjustable burners per 12" cooking zone
- Removable heavy duty cast iron grates
- Natural gas or LP



TMDO2400

Model Number	TMDO1200	TMDO1200P	TMDO2400	TMDO2400P	TMDO3600	TMDO3600P
Gas Type	Natural	LP	Natural	LP	Natural	LP
Cook Zone Size	12"	12"	24"	24"	36"	36"
BTU/hr	40,000	40,000	80,000	80,000	120,000	120,000
Weight	105 lbs.	105 lbs.	160 lbs.	160 lbs.	245 lbs.	245 lbs.
Dimensions	12-1/4" W x 12" H x 27" L	12-1/4" W x 12" H x 27" L	24-3/8" W x 12" H x 27" L	24-3/8" W x 12" H x 27" L	36-1/2" W x 12" H x 27" L	36-1/2" W x 12" H x 27" L
Unit Price	\$783.00	\$783.00	\$1,276.00	\$1,276.00	\$1,834.00	\$1,834.00

Countertop Electric Hot Plates

Standard Features:

- (2) 9" solid state plates
- Infinite thermostat with six position settings
- 208/240 Volts



TECHP113272

Model Number	TECHP113272
Supply	208/240 V 1 Phase
Current Draw (Amps)	208/1 - 21.7 240/1 - 18.8
Total KW	208 V - 3.9 240 V - 5.2
Incoming Supply AWG (min)	1AW NAC
Cook Zone Size	(2) 9" Plates
Weight	40 lbs.
Dimensions	15" W x 16-5/8" H x 25" L
Unit Price	\$890.00

Model Shown:
May ship UPS

Toastmaster

Charbroilers

Toastmaster's countertop gas charbroilers are the most economical and flexible countertop charbroiler in the food service industry. They offer unsurpassed performance, combining a proven control system with Toastmaster quality and durability. Available in 3 different sizes - 24", 36" and 48".

General Information: Both standard radiant units and lava rock units are available in natural or LP gas configurations. Lava rock units include 1 bag of lava rock per 12" section.

Construction: Stainless steel front including top rail, with aluminized steel rear and sides. Full crumb tray for easy cleaning. Narrow grates have drain channels.

Electrical: None required.

Heating: U shaped burner is controlled by independent control of flame. One standing pilot services each burner. A 3/4" rear connection is standard. Area over burners is covered by stainless steel radiant. Each burner is rated for 35,000 BTU/hr for natural gas and 30,000 BTU/hr for propane gas. The TMDC units have one U shaped burner per 12" of charbroiler - The TMDC24's have a total of 2 burners, the TMDC36's have a total of 3 burners and the TMDC 48's have a total of 4 burners. Dual branding cast iron grates are reversible, allowing for a 1/4" or 1/8" brand.

Controls: One front panel mounted control knob per burner, to allow adjustable flame height. One burner per 12" of charbroiler.

Countertop Gas Charbroilers

Standard Features:

- Adjustable flame per 12" cooking zone
- Reversible double branding grates
- Natural gas or LP



TMDC2400

Radiant Charbroilers

Model Number	TMDC2400	TMDC2400P	TMDC3600	TMDC3600P	TMDC4800	TMDC4800P
Gas Type	Natural	LP	Natural	LP	Natural	LP
Cook Zone Size	24"	24"	36"	36"	48"	48"
BTU/hr	60,000	60,000	90,000	90,000	120,000	120,000
Weight	215 lbs.	215 lbs.	255 lbs.	255 lbs.	310 lbs.	310 lbs.
Dimensions	24" W x 16" H x 27-9/16" L	24" W x 16" H x 27-9/16" L	36" W x 16" H x 27-9/16" L	36" W x 16" H x 27-9/16" L	48" W x 16" H x 27-9/16" L	48" W x 16" H x 27-9/16" L
Unit Price	\$1,754.00	\$1,754.00	\$2,376.00	\$2,376.00	\$3,266.00	\$3,266.00

Lava Rock Charbroilers

Model Number	TMDCL2400	TMDCL2400P	TMDCL3600	TMDCL3600P	TMDCL4800	TMDCL4800P
Gas Type	Natural	LP	Natural	LP	Natural	LP
Cook Zone Size	24"	24"	36"	36"	48"	48"
BTU/hr	60,000	60,000	90,000	90,000	120,000	120,000
Weight	235 lbs.	235 lbs.	285 lbs.	285 lbs.	340 lbs.	340 lbs.
Dimensions	24" W x 14" H x 27-9/16" L	24" W x 14" H x 27-9/16" L	36" W x 14" H x 27-9/16" L	36" W x 14" H x 27-9/16" L	48" W x 14" H x 27-9/16" L	48" W x 14" H x 27-9/16" L
Unit Price	\$1,320.00	\$1,320.00	\$1,888.00	\$1,888.00	\$2,642.00	\$2,642.00

The logo features the word "Toaster" in a stylized, metallic font with a 3D effect. It is set within a dark rectangular frame with rounded corners and a double-line border. The frame is mounted on a dark, downward-pointing triangular base.

Griddles - Gas and Electric

Toastmaster's countertop gas and electric griddles are the most economical and flexible countertop griddles in the food service industry. They offer unsurpassed performance, combining a proven control system with Toastmaster quality and durability.

General Information: The Toastmaster gas and electric countertop griddles are available in 3 different widths - 24", 36" and 48".

Construction: Stainless steel front including top rail, with aluminized steel rear and sides, with 4" high rear and side splash guards and full width stainless steel grease trough and easy to access grease drawer. Gas units have 3/4" polished rolled steel plate, while the electric units have 1/2" thick polished rolled steel plate.

Electrical: The electric griddles are available in 208/240 Volts, single phase or 480 Volt 3 phase. There is no electrical requirement on the gas units.

Gas: The gas units have one U shaped burner per 12" of griddle. The TMDG24's have a total of 2 burners, TMDG36's have a total of 3 burners, and the TMDG48's have a total of 4 burners.

Heating: The electric models contain tubular heating elements that are pressure clamped to the underside of the griddle surface. The heaters are designed to provide perimeter heat to assure even heating.

The U shaped burners in the gas units are controlled by independent control of flame. One standing pilot services each burner. A 3/4" rear connection is standard. Each burner is rated for 35,000 BTU/hr for natural gas and 30,000 BTU/hr for propane gas.

Controls: On gas units, one front panel mounted control knob per burner to allow adjustable flame height. On electric units, temperature is controlled by thermostat adjustable from 150 to 450° F.

Countertop Gas Griddles

Standard Features:

- 3/4" griddle plate
- Adjustable flame per 12" cooking zone
- Natural gas or LP



TMDG2400

Thermostatic

Model Number	TMDG2400T	TMDG2400TP	TMDG3600T	TMDG3600TP	TMDG4800T	TMDG4800TP
Gas Type	Natural	LP	Natural	LP	Natural	LP
Cook Zone Size	24"	24"	36"	36"	48"	48"
BTU/hr	40,000	40,000	60,000	60,000	80,000	80,000
Weight	215 lbs.	215 lbs.	290 lbs.	290 lbs.	365 lbs.	365 lbs.
Dimensions	24" W x 14" H x 27-9/16" L	24" W x 14" H x 27-9/16" L	36" W x 14" H x 27-9/16" L	36" W x 14" H x 27-9/16" L	48" W x 14" H x 27-9/16" L	48" W x 14" H x 27-9/16" L
Unit Price	\$2,209.00	\$2,209.00	\$3,109.00	\$3,109.00	\$3,194.00	\$3,194.00

Manual

Model Number	TMDG2400	TMDG2400P	TMDG3600	TMDG3600P	TMDG4800	TMDG4800P
Gas Type	Natural	LP	Natural	LP	Natural	LP
Cook Zone Size	24"	24"	36"	36"	48"	48"
BTU/hr	40,000	40,000	60,000	60,000	80,000	80,000
Weight	215 lbs.	215 lbs.	290 lbs.	290 lbs.	365 lbs.	365 lbs.
Dimensions	24" W x 14" H x 27-9/16" L	24" W x 14" H x 27-9/16" L	36" W x 14" H x 27-9/16" L	36" W x 14" H x 27-9/16" L	48" W x 14" H x 27-9/16" L	48" W x 14" H x 27-9/16" L
Unit Price	\$1,283.00	\$1,283.00	\$1,835.00	\$1,835.00	\$2,569.00	\$2,569.00

Countertop Electric Griddles

Standard Features:

- 1/2" griddle plate
- Adjustable temperature control from 100-450°F
- Thermostat with positive "OFF" position



TECG732467

Model Number	TECG732467	TECG732470	TECG733667	TECG733670	TECG734867	TECG734870
Supply	480 V 3 Phase	208/240 V 3 Phase	480 V 3 Phase	208/240 V 3 Phase	480 V 3 Phase	208/240 V 3 Phase
Current Draw (Amps)	480/3 - 31.01 480/1 - 21.7	208/3 - 32.6 240/3 - 37.5 208/1 - 37.6 240/1 - 43.3	480/3 - 22.4 480/1 - 34.2	208/3 - 39 240/3 - 44.9 208/1 - 59.2 240/1 - 68.5	480/3 - 31.01 480/1 - 44.8	208/3 - 54.1 240/3 - 62.2 208/1 - 77.9 240/1 - 89.7
Total KW	10.4	208/3 - 7.8 240/3 - 10.4 208/1 - 7.8 208/1 - 10.4	16.4	208/3 - 12.3 240/3 - 16.4 208/1 - 12.3 208/1 - 16.4	21.5	208/3 - 16.2 240/3 - 21.5 208/1 - 16.2 208/1 - 21.5
Incoming Supply AWG (min)	480/3 - 12 480/1 - 10	208 V - 8 240 V - 8	480/3 - 10 480/1 - 8	208/3 - 8 240/3 - 6 208/1 - 4 240/1 - 4	480/3 - 8 480/1 - 8	208/3 - 8 240/3 - 8 208/1 - 6 240/1 - 6
Cook Zone Size	24"	24"	36"	36"	48"	48"
Weight	162 lbs.	162 lbs.	230 lbs.	230 lbs.	340 lbs.	340 lbs.
Dimensions	24" W x 16-5/8" H x 28-1/8" L	24" W x 16-5/8" H x 28-1/8" L	36" W x 16-5/8" H x 28-1/8" L	36" W x 16-5/8" H x 28-1/8" L	48" W x 16-5/8" H x 28-1/8" L	48" W x 16-5/8" H x 28-1/8" L
Unit Price	\$1,764.00	\$1,764.00	\$2,125.00	\$2,125.00	\$2,940.00	\$2,940.00

Fryers - Gas and Electric

Toastmaster's countertop gas and electric fryers are the most economical and flexible countertop fryers in the food service industry. They offer unsurpassed performance, combining a proven control system with Toastmaster quality and durability.

General Information: The Toastmaster gas and electric countertop fryers come complete with twin plated wire mesh baskets with coated heat resistant handles. Large cold zone is provided to capture food particles, which reduces flavor transfer and extends oil life.

Construction: Stainless steel. Baskets can be used on left or right hand side.

Electrical: The electric fryers are available in 208/240 Volts, single phase or 480 Volt 3 phase. There is no electrical requirement on the gas units.

Gas: Available in natural or LP gas. Each unit contains three burners with a total of 50,000 BTU/hr.

Heating: The electric fryers contain immersion type stainless steel tubular heating elements which swing up using the handle provided and burn clean pyrolytically in the raised position. The elements surround the sides, front, back and bottom of the shortening container.

The cast iron burners in the gas units are rated 16,660 BTU/hr.

Controls: Both gas and electric units contain high limit controls to automatically shut down if an overheated condition exists.

On gas units, controls include manual shut off, 100% safety shut off pilot gas valve, pilot adjustment and 175 - 375° F adjustable thermostat.

On electric units, shortening temperature is controlled by a thermostat from 250 - 400° F with positive OFF position.

Countertop Gas Fryers



TCGF1200

Standard Features:

- 25 pound stainless steel shortening tank
- 2 chrome plated baskets
- T-Stat controlled from 250-450°F
- High limit thermostat
- Available in natural gas or LP

Model Number	TCGF1200	TCGF1200P
Gas Type	Natural	LP
BTU'S	50,000	50,000
Capacity	(1) 25 lb tank	(1) 25 lb tank
Weight	117 lbs.	117 lbs.
Dimensions	14-1/8" W x 31-1/4" H x 25-3/4" L	14-1/8" W x 31-1/4" H x 25-3/4" L
Unit Price	\$1,634.00	\$1,634.00

Countertop Electric Fryers

TECF142772



Standard Features:

- 15 pound stainless steel shortening tank
- 2 chrome plated baskets
- T-Stat controlled from 250-450°F
- High limit thermostat
- 208 / 240 Volts



TECF143970

Model Number	TECF143970	TECF142772
Supply	208/240 V 3 Phase	208/240 V 1 Phase
Current Draw (Amps)	208/3 - 47.5 240/3 - 41.2	208/1 - 21.6 240/1 - 25
Total KW	208 V - 8.5 240 V - 8.5	208 V - 4.5 240 V - 6
Capacity	(2) 15 lb tanks	(1) 15 lb tanks
Weight	84 lbs.	50 lbs.
Dimensions	24-3/4" W x 16-7/8" H x 25" L	18" W x 17" H x 19" L
Unit Price	\$2,202.00	\$1,286.00

Model Shown: *May ship UPS, except TECF143970*



Toastmaster

Electric Sandwich and Panini Grills

Toastmaster's line of electric sandwich and panini grills are designed to uniformly grill both sides of a sandwich at the same time. To add to the grills' versatility, the bottom grill can be heated alone.

General Information: The Toastmaster electric light duty grills are available with 3 different grill surfaces; a natural aluminum finish, non-stick coated or grooved.

Construction: Construction is of formed and welded sheet steel. Grill plates are of cast aluminum. An 8 oz. capacity grease receptacle at the rear of the unit is easily removable for emptying and cleaning.

Electrical: The electric sandwich and panini grills are available in 120, 208, or 240 Volts, single phase. A factory installed 6 foot cord and plug is included. (Please refer to corresponding unit chart for exact NEMA plug and electrical requirements.)

Heating: A preformed tubular heating element is clamped beneath the grill on each of the top and bottom grill plates.

Controls: Controlled by an adjustable thermostat with range of 150 to 450° F with an "OFF" position. A three position switch is provided to turn the unit off, operate the bottom grill only, or operate both top and bottom grills. The top grill can be adjusted from paper-thin to thick sandwich heights and locked into place to provide consistent results.



Sandwich & Panini Grills

Natural Aluminum Surface

A710674



Standard Features:

- Adjustable from paper thin to 2" thickness
- Top locks at desired thickness
- Use top & bottom or bottom heat only
- Grease receptacle
- Handles for portability
- Bottom cook surface 12-7/8" D x 14-1/16" W
- Top cook surface 12" D x 13-1/16" W

Model Number	A710674	A710663	A710666
Griddle Type	Smooth	Smooth	Smooth
Surface	Natural Aluminum	Natural Aluminum	Natural Aluminum
Width	15-1/2"	15-1/2"	15-1/2"
Depth	18-1/2"	18-1/2"	18-1/2"
Height	11-3/4" Closed 23" Open	11-3/4" Closed 23" Open	11-3/4" Closed 23" Open
Shipping Weight	39 lbs.	39 lbs.	39 lbs.
Supply (1 Phase)	120 V	208 V	240 V
Current Draw (Amps)	120 V - 13.8	208 V - 7.9	240 V - 6.9
Heat Input	1.65 KW	1.65 KW	1.65 KW
Factory Installed Cord & Plug	120V- NEMA 5-20P	208V- NEMA 6-15P	240V- NEMA 6-15P
Unit Price	\$1,517.00	\$1,517.00	\$1,517.00

Model Shown: *May ship UPS*

Non-Stick Coated Surface

A710SA674



Standard Features:

- Adjustable from paper thin to 2" thickness
- Top locks at desired thickness
- Use top & bottom or bottom heat only
- Grease receptacle
- Handles for portability
- Bottom cook surface 12-7/8" D x 14-1/16" W
- Top cook surface 12" D x 13-1/16" W

Model Number	A710SA674	A710SA663	A710SA666
Griddle Type	Smooth	Smooth	Smooth
Surface	Non-Stick Coating	Non-Stick Coating	Non-Stick Coating
Width	15-1/2"	15-1/2"	15-1/2"
Depth	18-1/2"	18-1/2"	18-1/2"
Height	11-3/4" Closed 23" Open	11-3/4" Closed 23" Open	11-3/4" Closed 23" Open
Shipping Weight	39 lbs.	39 lbs.	39 lbs.
Supply (1 Phase)	120 V	208 V	240 V
Current Draw (Amps)	120 V - 13.8	208 V - 7.9	240 V - 6.9
Heat Input	1.65 KW	1.65 KW	1.65 KW
Factory Installed Cord & Plug	120V- NEMA 5-20P	208V- NEMA 6-15P	240V- NEMA 6-15P
Unit Price	\$1,632.00	\$1,632.00	\$1,632.00

Model Shown: *May ship UPS*

Sandwich and Panini Grills

Grooved Surface

Standard Features:

- Adjustable from paper thin to 2" thickness
- Top locks at desired thickness
- Use top & bottom or bottom heat only
- Grease receptacle
- Handles for portability
- Bottom cook surface 12-7/8" D x 14-1/16" W
- Top cook surface 12" D x 13-1/16" W



A710PA674

Model Number	A710PA674	A710PA663	A710PA666
Griddle Type	Grooved	Grooved	Grooved
Surface	Non-Stick Coating	Non-Stick Coating	Non-Stick Coating
Width	15-1/2"	15-1/2"	15-1/2"
Depth	18-1/2"	18-1/2"	18-1/2"
Height	11-3/4" Closed 23" Open	11-3/4" Closed 23" Open	11-3/4" Closed 23" Open
Shipping Weight	39 lbs.	39 lbs.	39 lbs.
Supply (1 Phase)	120 V	208 V	240 V
Current Draw (Amps)	120 V - 13.8	208 V - 7.9	240 V - 6.9
Heat Input	1.65 KW	1.65 KW	1.65 KW
Factory Installed 36" Cord & Plug	120V- NEMA 5-20P	208V- NEMA 6-15P	240V- NEMA 6-15P
Unit Price	\$1,632.00	\$1,632.00	\$1,632.00

Model Shown: *May ship UPS*

**Toastmaster**

Convection Ovens:

Do you need a convection oven that bakes evenly?

Do you need a fast convection oven?

Do you need a door that you can slam close?

Do you need a door that stays cool while cooking, even as you cook at 400° F?

Do you need easy to use controls?

Do you want a versatile piece of equipment you'll use for a variety of food products?

Then the Convection Oven from Toastmaster is the answer!

There are two ovens to consider:

- An oven with manual controls
- An oven with programmable controls
- Coming soon - Gas oven with manual or programmable controls.

When cooking, the Toastmaster Convection Oven offers you precise baking for 5 full sheet pans with generous 4 inch spacing. If you produce taller product, you can specify 4 shelves at 5 inch spacing.

The **RM-5T** and **RA-5T** are both constructed of stainless steel and incorporate exclusive air flow technology to ensure a perfect bake. The slam cam handle and cool to touch dual pane door provide safe and easy usage. A pass-thru option is available and it allows back of the house loading, with front of the house unloading. With a small footprint, just 30" wide, and the ability to be stacked, it is the perfect convection oven to add where space may be limited.

Convection Oven Omni XO-1N



Omni Tabletop Oven

STANDARD FEATURES:

- Stainless steel construction
- 4" legs
- Silicone rubber gasket
- Dual pane tempered glass door
- Electromechanical controls
- Slam cam handle
- Cool to touch door

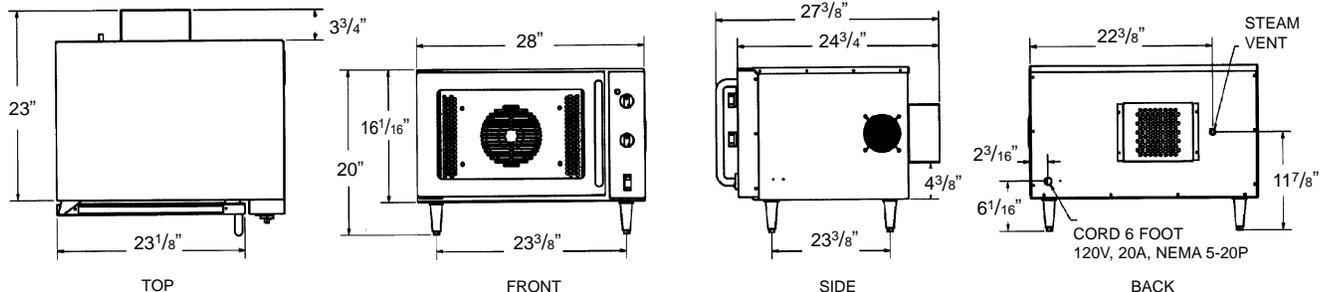
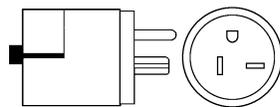
BASIC UNIT LIST PRICE: \$2,552.00

OPTIONS:

- Wire Shelf Racks each (98-1227A) \$32.00
- Cart with Panslides (98-9413) \$1,139.00
- Cart without Panslides (98-9415) \$1,024.00
- Stand with Panslides (98-9816) \$1,139.00
- Stand without Panslides (98-9817) \$1,024.00
- Stacking Kit \$107.00

Note: Units cannot be stacked when using cart or stand.

120 Volt, 20 Amp
(NEMA 5-20 P)



CONSTRUCTION:

- Stainless steel and fully insulated
- Control panel accessible through front and side of unit
- Heating elements accessible inside of cabinet and through side

CONTROLS:

- Electromechanical controls
- Indicator light for thermostat

DOOR SWING: • Oven: 24"

CLEARANCE:

- Allow four inches on each side and back of unit.

SERVICE CONNECTIONS:

- Unit is shipped from factory with a cord and plug.
- 120 Volt single phase is standard.

SHIPPING WEIGHT:

- 140 Pounds, FOB Menominee, MI 49858

DIMENSIONS:

	Height	Width	Depth
Exterior	20"	28"	27-3/8"
Interior	11-5/8"	18-1/8"	13-1/4"

CAPACITY:

	13"x18" Half Size Sheet Pans		Spacing
Oven	3		3-3/4"
	4		2"

ELECTRICAL:

Amp Draw	120/1	120/208/3	120/240/1	120/240/3
L1	16	n/a	n/a	n/a



CONSTRUCTION:

- Welded stainless steel
- Fully insulated
- Control panel accessible through front and side of unit
- Heating elements accessible inside of cabinet and through side

CONTROLS:

- Solid state controls
- Indicator light for thermostat
- Microswitch fan motor cut-off

DOOR SWING:

- Oven: 30-1/2"

CLEARANCE:

- Allow four inches on each side and back of unit.

SERVICE CONNECTIONS:

- Unit is shipped from factory to be hard wired on site. Single phase uses three wire system. Three phase uses four wire system.
- 208 or 240 Volt single or three phase is standard. Please specify at time of order.
- If the internal steam option is selected, the waterline should be 1/4". A water softening and filtration system should be used to minimize mineral build-up.

SHIPPING WEIGHT:

- 450 Pounds, FOB Menominee, MI 49858

DIMENSIONS:

	Height	Width	Depth
Exterior	41-3/4"	30"	36"
Interior	22"	18-3/4"	29-3/4"

CAPACITY:

	18"x26" Sheet Pans	13"x18" Sheet Pans	Spacing
Oven	5	10	4"

ELECTRICAL:

	208/1	208/3	240/1	240/3
Amp Draw	37	30	32	26

RM-5T Convection Oven

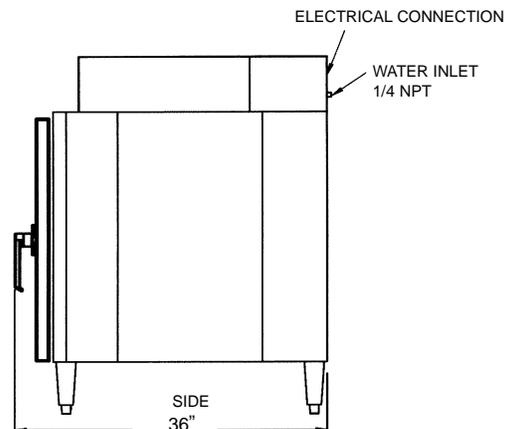
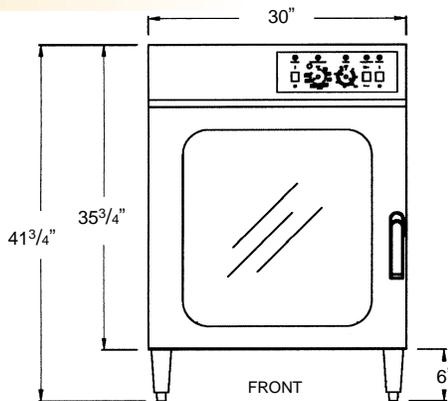
STANDARD FEATURES:

- V-Air® technology
- Stainless steel construction
- Stainless steel legs (6")
- Cool to touch, dual pane, full view tempered glass door
- Silicone rubber gasket on door
- Slam Cam handle
- Steam vent
- Tool-less cleaning of door glass

BASIC UNIT LIST PRICE:\$6,405.00

OPTIONS:

- Internal Steam\$903.00
- Pass Thru\$2,121.00
- Two Speed Fan\$268.00
- Cart with Panslides (98-0350-PS)\$1,355.00
- Cart without Panslides (98-0350-NP)\$1,193.00
- Stand with Panslides (98-0351-PS)\$1,355.00
- Stand without Panslides (98-0351-NP)\$1,193.00
- Stacking Kit\$1,008.00





Shown with optional pass-thru

**RA-5T Convection Oven
STANDARD FEATURES:**

- V-Air® technology
- Stainless steel construction
- Stainless steel legs (6")
- Cool to touch, dual pane, full view tempered glass door
- Silicone rubber gasket on door
- Slam Cam handle
- Steam vent
- Tool-less cleaning of door glass

BASIC UNIT LIST PRICE:\$9,429.00

OPTIONS:

- Internal Steam\$903.00
- Pass Thru\$2,121.00
- Cart with Panslides (98-0350-PS)\$1,355.00
- Cart without Panslides (98-0350-NP)\$1,193.00
- Stand with Panslides (98-0351-PS)\$1,355.00
- Stand without Panslides (98-0351-NP)\$1,193.00
- Stacking Kit\$1,008.00

CONSTRUCTION:

- Welded stainless steel
- Fully insulated
- Control panel accessible through front and side of unit
- Heating elements accessible inside of cabinet and through side

CONTROLS:

- Programmable controls
- 3 speed fan
- Microswitch fan motor cut-off

DOOR SWING: • Oven: 30-1/2"

CLEARANCE:

- Allow four inches on each side and back of unit.

SERVICE CONNECTIONS:

- Unit is shipped from factory to be hard wired on site. Single phase uses three wire system. Three phase uses four wire system.
- 208 or 240 Volt single or three phase is standard. Please specify at time of order.
- If the internal steam option is selected, the waterline should be 1/4". A water softening and filtration system should be used to minimize mineral build-up.

SHIPPING WEIGHT:

- 450 Pounds, FOB Menominee, MI 49858

DIMENSIONS:

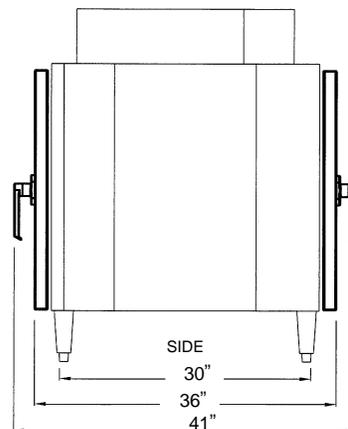
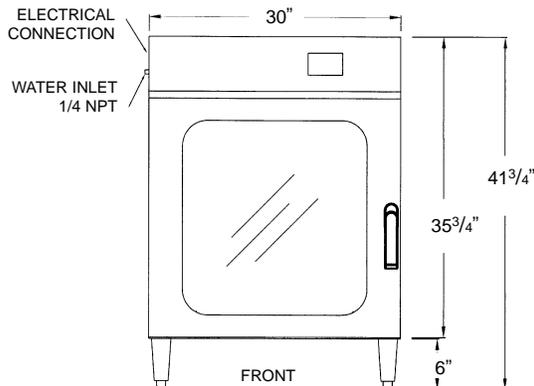
	Height	Width	Depth
Exterior	41-3/4"	30"	37-13/16"
Interior	22"	18-3/4"	29-3/4"

CAPACITY:

	18"x26" Sheet Pans	13"x18" Sheet Pans	Spacing
Oven	5	10	4"

ELECTRICAL:

	208/1	208/3	240/1	240/3
Amp Draw	37	30	32	26



**Toastmaster**

Pizza Equipment

Toastmaster line of pizza equipment is manufactured with the customer in mind. Stainless steel construction and solid-state controls are standard throughout to provide you with pizza equipment that is durable and reliable.

The **PMA-5/18** pizza oven can produce five pizzas at a time in a stacked configuration. This will provide a high volume output with a minimal footprint. The **PMA-5/18**, has a capacity of five 18" pizzas. This unit utilizes digital count down timers and includes one timer for each shelf. Each timer can be set individually so you can produce different types of pizza at the same time and track them by simply setting the bake time on each timer.

The unique air flow design drives faster cook times and a perfect heat distribution top to bottom, side-to-side and front to back. The individual aluminum decks are heated inside the oven and provide your pizza with the crust quality of a hearth stone deck oven.

The use of the individual flip down door sections minimizes heat loss and conserves heat. The full door can be opened utilizing the magnetic door latch.

While the **PMA-5/18** is ideal for pizza, it is also well suited for other products such as garlic bread, finger foods and appetizers.



PMA-5/18 V-Air® Tabletop Pizza Oven

STANDARD FEATURES:

- V-Air® technology
- Stainless steel construction
- Stainless steel hinges
- Flush mount lift off, no sag door
- Tempered glass door
- Silicone rubber gasket on door
- Flip down doors for each deck
- Set of 6" legs

BASIC UNIT LIST PRICE:\$10,910.00

OPTIONS:

- Cart with Panslides (151-9899-PS)\$2,121.00
- Cart without Panslides (151-9899-NP)\$1,428.00
- Stand with Panslides (151-9898-PS)\$2,121.00
- Stand without Panslides (151-9898-NP)\$1,428.00

CONSTRUCTION:

- Welded stainless steel
- Fully insulated
- Control panel accessible through top of unit
- Timer panel accessible through front
- Heating elements accessible inside of cabinet and through top

CONTROLS:

- Solid state controls
- Indicator light for thermostat
- Microswitch fan motor cut-off
- Individual count down timer for each deck

DOOR SWING: • Oven: 24-1/2"

CLEARANCE:

- Allow four inches on each side and back of unit.

SERVICE CONNECTIONS:

- Unit is shipped from factory to be hard wired on site. Single phase uses three wire system. Three phase uses four wire system.
- 208 or 240 Volt single or three phase is standard. Please specify at time of order.

SHIPPING WEIGHT:

- 350 Pounds, FOB Menominee, MI 49858

DIMENSIONS:

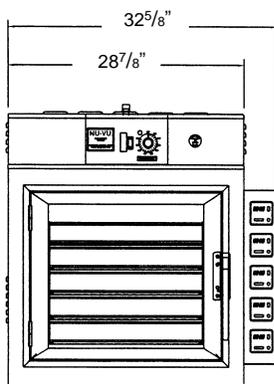
	Height	Width	Depth
Exterior	34-3/8"	32-7/8"	36-1/8"
Interior	18"	18-1/2"	28"

CAPACITY:

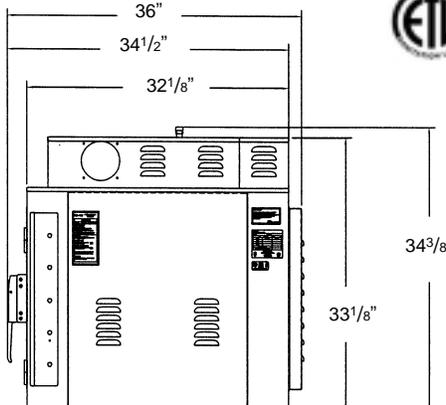
	18" Pizza Pans	Spacing
Oven	5	3"

ELECTRICAL:

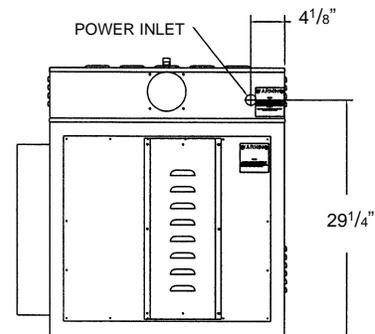
	208/1	208/3	240/1	240/3
Amp Draw	50	42	43	36



FRONT



SIDE



BACK



Toastmaster

Smokers

Toastmaster Smokers can deliver great results with ease of use and dependable quality that you can count on. These units provide a method of cooking foods that are flavorful and appealing. Nothing like the aroma of real wood smoked foods to increase sales. The taste is outstanding and the flavor is genuine.

The benefits of the features incorporated into the Toastmaster Smokers are:

- Stainless steel construction provides a heavy duty, long life unit.
- Controlled air movement provides even cooking and smoke distribution.
- Heavy duty locking casters provide easy moving for cleaning, and easy locking to keep unit in place.
- Cook'n Hold allows you to time your cook then switch automatically to the hold mode at the pre-set temperatures.
- Insulated solid door with silicone rubber gasket to eliminate heat loss, providing energy savings.
- Removable chrome racks and bottom drip pan for ease of cleaning.
- Moisturized compartment provides less shrinkage and drying of food product.
- Unit can be used with or without smoke for versatility of product.



Shown with Optional Casters

ES-6 Countertop Oven/Smoker With Humidity

STANDARD FEATURES:

- Stainless steel construction • 6" legs
- Top ball valve for steam and smoke release
- AutoMist humidity system
- Stainless steel door • 5 chrome racks

BASIC UNIT LIST PRICE:\$9,696.00

OPTIONS:

- Additional Chrome Racks each (101-0025-C) ..\$75.00
- Casters\$239.00
- External Smoke Box\$586.00
- Cart with Panslides (101-9006-PS)\$1,355.00
- Cart without Panslides (101-9006-NP)\$1,193.00
- Stand with Panslides (101-6100-PS)\$1,355.00
- Stand without Panslides (101-6100-NP)\$1,193.00

CONSTRUCTION:

- Welded stainless steel • Fully insulated
- Control panel accessible through front and top of unit
- Heating elements accessible inside of cabinet and through top

CONTROLS:

- Solid state controls
- Indicator light for thermostat
- Separate heat and humidity controls • Fan on/off switch
- Smoke on/off switch
- Cook'n Hold feature utilizes cook thermostat, hold thermostat and 24 hour timer

DOOR SWING: • Smoker: 27-5/8"

CLEARANCE: • Allow four inches on each side and back of unit.

SERVICE CONNECTIONS:

- ES-6 is shipped from factory to be hard wired on site. Single phase uses three wire system. Three phase uses four wire system.
- 208 or 240 Volt single or three phase is standard. Please specify at time of order.
- A 1/4" waterline is required. A water softening and filtration system should be used to minimize mineral build-up.

SHIPPING WEIGHT:

- 400 Pounds, FOB Menominee, MI 49858

DIMENSIONS:

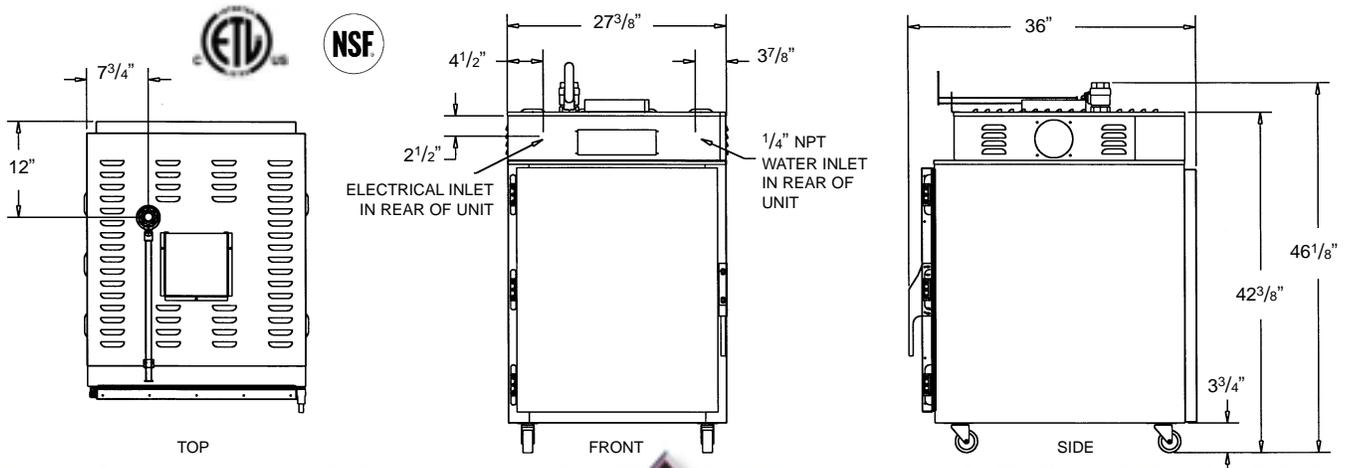
	Height	Width	Depth
Exterior	26"	27-3/8"	29"
Interior	26-3/8"	18-3/4"	28-7/8"

CAPACITY:

	18"x26" Sheet Pans	13"x18" Sheet Pans	Spacing
Smoker	5	10	3-1/2"

ELECTRICAL:

	208/1	208/3	240/1	240/3
Amp Draw	13.5	10	12	8.5





CONSTRUCTION:

- Welded stainless steel
- Fully insulated
- Control panel accessible through front and top of unit
- Heating elements accessible inside of cabinet and through top

CONTROLS:

- Solid state controls
- Indicator light for thermostat
- Separate heat and humidity controls
- Fan on/off switch
- Smoke on/off switch
- Cook'n Hold feature utilizes cook thermostat, hold thermostat and 24 hour timer

DOOR SWING: • Smoker: 27-5/8"

CLEARANCE: • Allow four inches on each side and back of unit.

SERVICE CONNECTIONS:

- ES-13 is shipped from factory to be hard wired on site. Single phase uses three wire system. Three phase uses four wire system.
- 208 or 240 Volt single or three phase is standard. Please specify at time of order.
- A 1/4" waterline is required. A water softening and filtration system should be used to minimize mineral build-up.

SHIPPING WEIGHT: • 600 Pounds, FOB Menominee, MI 49858

ES-13 Floor Model Oven/Smoker With Humidity

STANDARD FEATURES:

- Stainless steel construction
- Heavy duty casters
- Top ball valve for steam and smoke release
- AutoMist humidity system
- Stainless steel doors
- 8 chrome racks

BASIC UNIT LIST PRICE:\$14,336.00

OPTIONS:

- Additional Chrome Racks each (101-0025-C) ..\$75.00
- Set of 6" Legs\$239.00
- External Smoke Box\$586.00

DIMENSIONS:

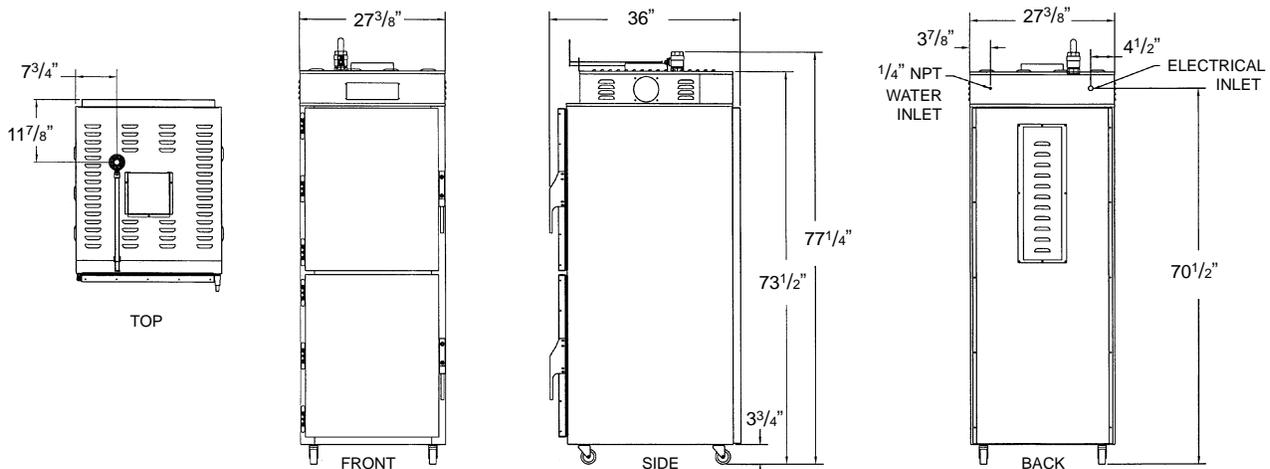
	Height	Width	Depth
Exterior	77-1/4"	27-3/8"	36"
Interior	60"	18-3/4"	29"

CAPACITY:

	18"x26" Sheet Pans	13"x18" Sheet Pans	Spacing
Smoker	13	26	3-1/2"

ELECTRICAL:

	208/1	208/3	240/1	240/3
Amp Draw	23	19.5	20.5	17



Toastmaster

Slo-Cook'n Hold Equipment

The Toastmaster Slo-Cook'n Hold units feature an even heating system which surrounds the product with a gentle heat for thorough cooking with minimum shrinkage associated with moisture loss. This produces an excellent product and increased profits. Your unit can be customized by adding a product probe or internal steam. These units are well suited for meat, fish, fowl, vegetables and hot dishes just to name a few.

The standard units include a tabletop **SC-7** with Cook'n Hold, a two compartment floor model **SC-14** with cook in hold in both compartments.

The benefits of the features incorporated into the Toastmaster Slo-Cook'n Hold units are:

- Stainless steel construction which provides a heavy duty, long life unit.
- Heavy duty locking casters provide easy moving for cleaning, and easy locking to keep unit in place.
- Cook'n Hold allows you to time your cook then switch automatically to the hold mode at the pre-set temperatures.
- Insulated solid door with silicone rubber gasket to eliminate heat loss, providing energy savings.
- Removable chrome racks and bottom drip pan for easy cleaning.



Shown with Optional Casters

SC-7 Countertop Slo Cook'n Hold Oven
STANDARD FEATURES:

- Stainless steel construction
- 6" legs
- Stainless steel door
- 4 chrome racks

BASIC UNIT LIST PRICE:\$8,201.00

OPTIONS:

- Additional Chrome Racks each (101-0025-C) ..\$75.00
- Casters\$239.00
- Cart with Panslides (101-9006-PS)\$1,355.00
- Cart without Panslides (101-9006-NP)\$1,193.00
- Stand with Panslides (101-6100-PS)\$1,355.00
- Stand without Panslides (101-6100-NP)\$1,193.00

CONSTRUCTION:

- Welded stainless steel • Fully insulated
- Control panel accessible through front and top of unit
- Heating elements accessible inside of cabinet and through top

CONTROLS:

- Solid state controls
- Indicator light for thermostat
- Cook'n Hold feature utilizes cook thermostat, hold thermostat and 24 hour timer

DOOR SWING: • Oven: 27-5/8"

CLEARANCE:

- Allow four inches on each side and back of unit.

SERVICE CONNECTIONS:

- SC-7 is shipped from factory to be hard wired on site. Single phase uses three wire system. Three phase uses four wire system.
- 208 or 240 Volt single or three phase is standard. Please specify at time of order.

SHIPPING WEIGHT:

- 400 Pounds, FOB Menominee, MI 49858

DIMENSIONS:

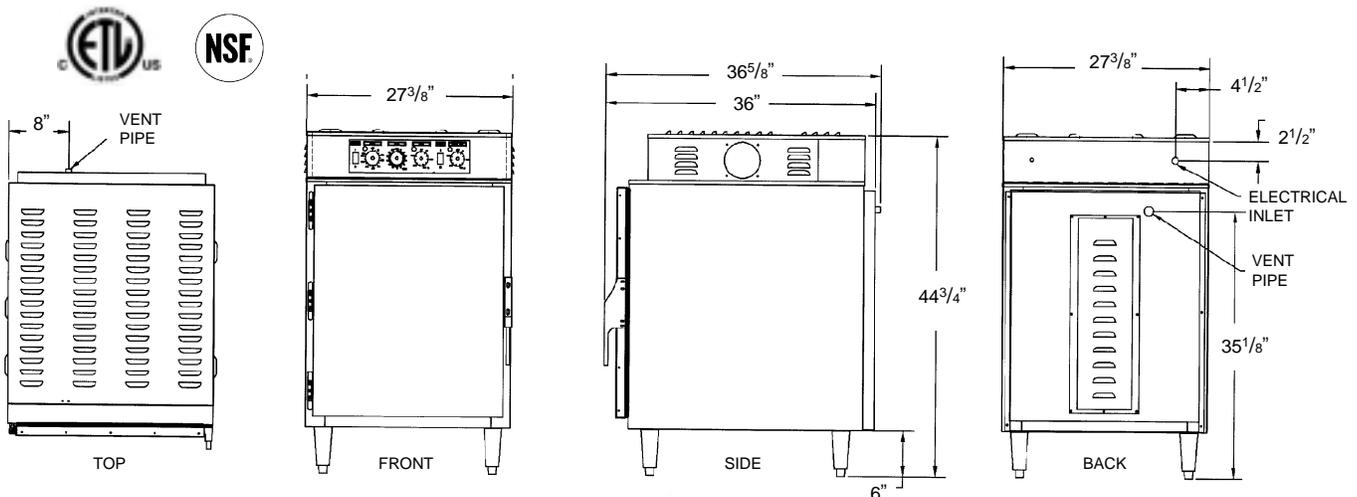
	Height	Width	Depth
Exterior	44-3/4"	27-3/8"	36-5/8"
Interior	29"	18-3/4"	28-7/8"

CAPACITY:

	18"x26" Sheet Pans	13"x18" Sheet Pans	Spacing
Smoker	7	14	3-1/2"

ELECTRICAL:

	208/1	208/3	240/1	240/3
Amp Draw	15	10	13	9





CONSTRUCTION:

- Welded stainless steel
- Fully insulated
- Control panel accessible through front and top of unit
- Heating elements accessible inside of cabinet and through top

CONTROLS:

- Solid state controls
- Indicator lights for thermostat
- Cook'n Hold feature utilizes cook thermostat, hold thermostat and 24 hour timer

DOOR SWING: • Smoker: 27-5/8"

CLEARANCE:

- Allow four inches on each side and back of unit.

SERVICE CONNECTIONS:

- SC-14 is shipped from factory to be hard wired on site.
Single phase uses three wire system.
Three phase uses four wire system.
- 208 or 240 Volt single or three phase is standard.
Please specify at time of order.

SHIPPING WEIGHT: • 600 Pounds, FOB Menominee, MI 49858

**SC-14 Floor Model Slo-Cook'n Hold
STANDARD FEATURES:**

- Stainless steel construction
- Heavy duty casters
- Stainless steel door
- 8 chrome racks

BASIC UNIT LIST PRICE:\$13,398.00

OPTIONS:

- Additional Chrome Racks each (101-0025-C) ..\$75.00
- Set of 6" Legs\$239.00

DIMENSIONS:

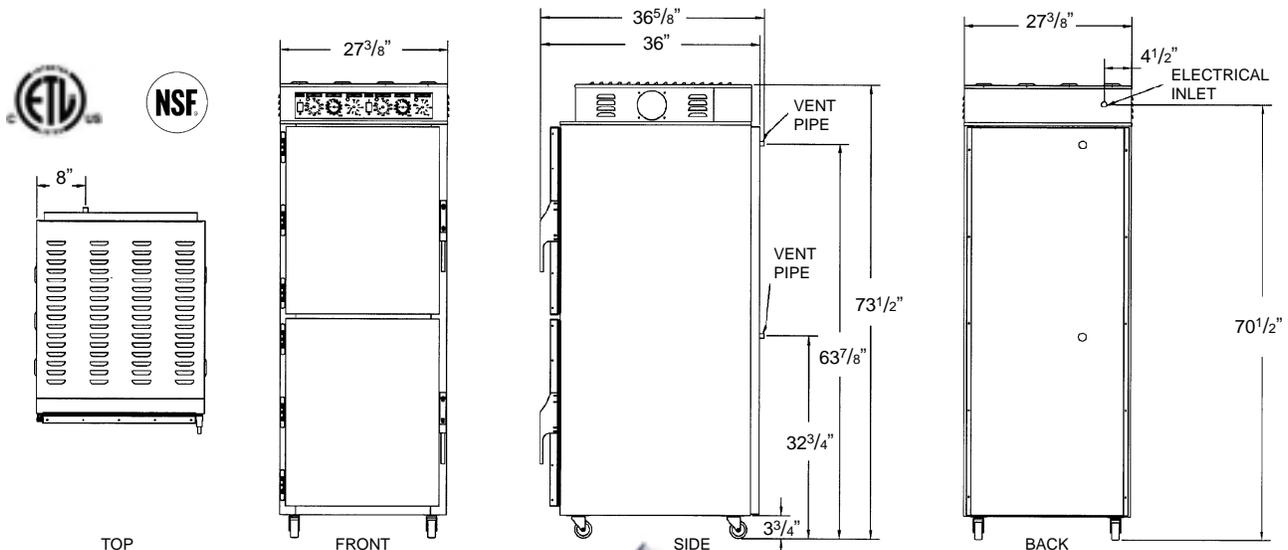
	Height	Width	Depth
Exterior	73-1/2"	27-3/8"	36-5/8"
Interior	29"	18-3/4"	28-7/8"

CAPACITY:

	18"x26" Sheet Pans	13"x18" Sheet Pans	Spacing
Oven	14	28	3-1/2"

ELECTRICAL:

	208/1	208/3	240/1	240/3
Amp Draw	30	20	26	17



TOP

FRONT

SIDE

BACK

Toastmaster

Steam Equipment

Toastmaster offers a line of cost effective steam equipment.

The **XO-1MSS** Steam Retherming Oven could be just what you need to replace expensive combi ovens.

While maintaining a small footprint, this unit is able to provide you with a large capacity up to 10 bags of product. The availability of the stacking option could double your capacity while utilizing the same amount of floor space.

Toastmaster has made the **XO-1MSS** easy to clean. Convenient placement of the water reservoir facilitates easy cleaning and minimizes build up of deposits. There are no tools, and no service call required. Simply open the seal-less reservoir cover for de-scaling and cleaning.

The **XO-1MSS** preheats and recovers quickly while in use, and has proven to be quicker than a traditional steamer. This is the ideal unit for soups, pasta, veggies & more!

The **XO-1STM** offers the capability to steam, dry bake or bake with steam. Steam is generated internally by using the same elements that generate the heat. This eliminates the need for a boiler or reservoir. Maintenance is at a minimum since there is no need to de-lime as usually required in other steam units.

When producing product in the cook mode, simply set controls to the desired temperature. If steam is desired, simply set the steam timer to the desired setting.

These countertop units are constructed of long life, heavy duty stainless steel. Our unique moving air system ensures that your product will be heated evenly, producing consistent quality results. These units feature solid state controls which are both durable and user friendly.



XO-1STM Tabletop Steam Oven

STANDARD FEATURES:

- Stainless steel construction
- Internally generated steam
- 4" legs
- Tempered glass door
- Silicone rubber gasket on door
- Solid state controls

BASIC UNIT LIST PRICE:\$4,525.00

OPTIONS:

- Solid Door\$206.00
- Stacking Kit\$107.00
- Wire Racks each (98-0125-B)\$56.00
- Cart with Panslides (98-9890-PS)\$1,158.00
- Cart without Panslides (98-9890-NP)\$998.00
- Stand with Panslides (98-9970-PS)\$1,158.00
- Stand without Panslides (98-9970-NP)\$998.00

CONSTRUCTION:

- Welded stainless steel
- Fully insulated
- Control panel accessible through front and side of unit
- Heating elements accessible inside of cabinet and through side

CONTROLS:

- Solid state controls
- Indicator light for thermostat
- Two speed fan switch

DOOR SWING: • Oven: 17"

CLEARANCE:

- Allow four inches on each side and back of unit.

SERVICE CONNECTIONS:

- Unit is shipped from factory with a cord and plug.
- 120 Volt single phase is standard.

SHIPPING WEIGHT:

- 140 Pounds, FOB Menominee, MI 49858

DIMENSIONS:

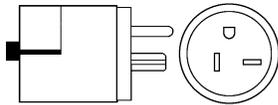
	Height	Width	Depth
Exterior	20"	27-1/8"	28-1/8"
Interior	11-3/4"	15-3/4"	21-1/2"

CAPACITY:

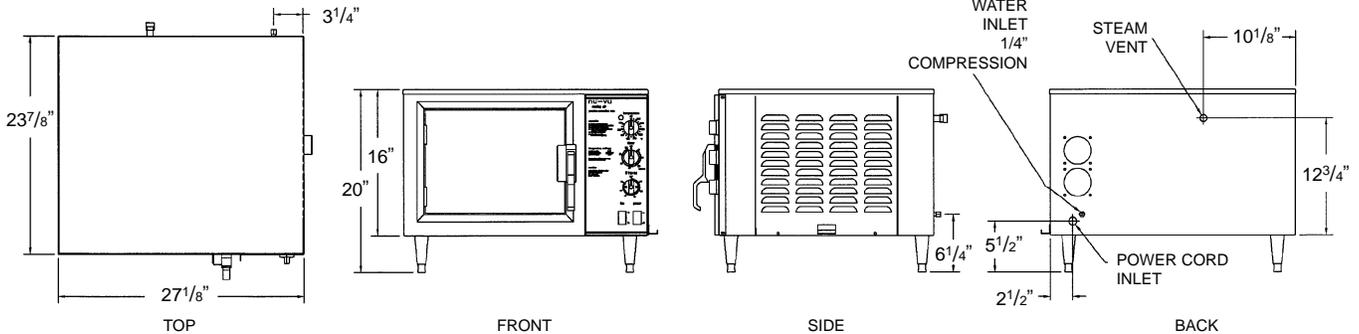
	13"x18"	
	Half Size Sheet Pans	Spacing
Oven	3	3-3/4"
	4	2"

ELECTRICAL:

Amp Draw	120/1	208/1	240/1	240/3
L1	16.5	14.5	13	n/a



120 Volt, 20 Amp
(NEMA 5-20 P)





XO-1MSS Steam Retherm Oven
STANDARD FEATURES:

- Stainless steel construction
- 4" legs
- Stainless steel door
- Silicone rubber gasket on door
- Squirrel cage fan

BASIC UNIT LIST PRICE:\$13,807.00

OPTIONS:

- Stacking Kit\$107.00
- Wire Racks each (98-0125-B)\$56.00
- Cart with Panslides (98-9890-PS)\$1,158.00
- Cart without Panslides (98-9890-NP)\$998.00
- Stand with Panslides (98-0370-PS)\$1,158.00
- Stand without Panslides (98-0370-NP)\$998.00

CONSTRUCTION:

- Welded stainless steel
- Fully insulated
- Control panel accessible through front and side of unit
- Heating elements accessible inside of cabinet and control side

CONTROLS:

- Solid state controls

DOOR SWING: • Oven: 22-3/4"

CLEARANCE:

- Allow four inches on each side and back of unit.

SERVICE CONNECTIONS:

- Unit is shipped from factory to be hard wired on site. Three phase uses four wire system.
- 208 Volt three phase is standard.
- The waterline should be 1/4". A water softening system and filtration should be used to minimize mineral build-up.

SHIPPING WEIGHT:

- 180 Pounds, FOB Menominee, MI 49858

DIMENSIONS:

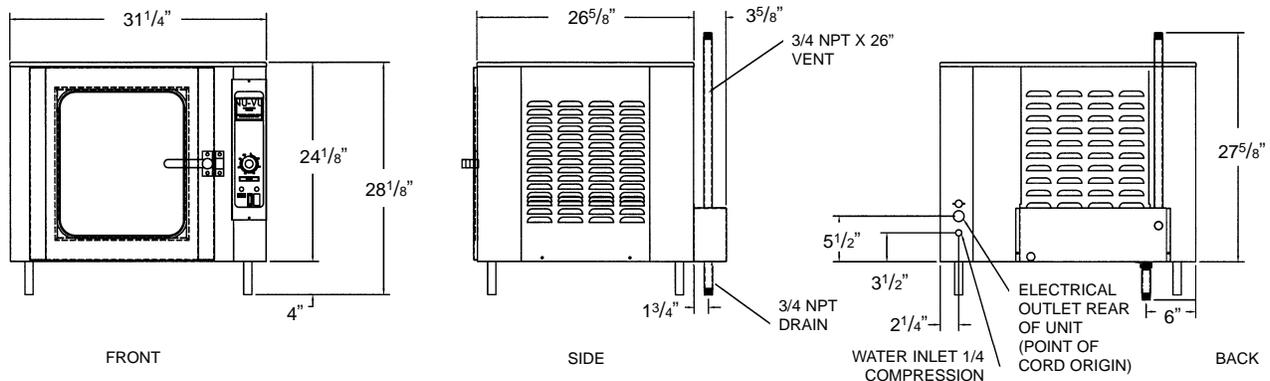
	Height	Width	Depth
Exterior	37"	31-3/8"	33"
Interior	23"	23"	15"

CAPACITY:

	13"x18" Sheet Pans	12"x20"x2" Food Sheet Pans
3" Spacing	5	5

ELECTRICAL:

	208/1	208/3	240/1	240/3
Amp Draw	n/a	23	n/a	20



Toastmaster

Heater/Proofers

Toastmaster's line of insulated and non-insulated aluminum heater/proofer cabinets serves a dual purpose:

- *As a proofer, the controlled heat (up to 110 degrees F) and controlled humidity create the perfect atmosphere for proofing of yeast raised products.*
- *As a hold-and-serve heated cabinet, it assures the operator proper holding temperatures from preparation to serving.*

In locations where cabinets will be used primarily for holding with infrequent serving applications (gauged by door openings) or in situations with limited start-up budgets, the non-insulated cabinet would satisfy most requirements. In higher volume operations with more frequent serving applications the insulated cabinet would be the better choice as it delivers a faster recovery and greater consistency of temperature.

The insulated cabinets are, of course, more energy efficient and although more costly initially, they are a better value over time. Whichever style cabinet you select, you can be confident that your food will be held at proper serving temperatures.

The benefits of the features incorporated into the Toastmaster Heater/Proofers are:

- Heavy duty extruded anodized aluminum door frames which are abuse resistant and non-warping.
- A full perimeter magnetic door gasket assures positive seal and easy opening.
- A full length door handle which provides convenient handle height for everyone.
- Enclosed blowers and side to side airflow assure even heat and humidity distribution. As the door has been eliminated as a factor in the air flow, you will experience improved consistency and shorter recovery times.
- Removable heating consoles and lift out slides make Toastmaster units easy to clean.
- Standard 5" diameter x 1" tread plate casters (provided on non-insulated cabinets) are acid resistant and easy to roll.
- Heavy duty 5" diameter x 1-1/4" polyurethane tread plate casters with brakes (provided on insulated cabinets) are acid resistant and easy to roll, and come with standard brakes.
- .190" thick base and reinforced corner design assures durability and years of operation.

Compare it to the competitors!



CONSTRUCTION:

- Welded aluminum construction
- Removable heating console
- Insulated

CONTROLS:

- Mechanical controls

DOOR SWING:

- Door swings 270 degrees to the recessed side of the cabinet

SERVICE CONNECTIONS:

- Unit provided with 6 foot detachable cord and plug
- Removable console consisting of blower, two-way toggle switch, running lights to indicate heater (holding) or proofing mode, stainless steel water reservoir.
- Element controlled by 180 degree F thermostat. 1500 Watts in heating mode. 1500 Watts in proofing mode.

SHIPPING WEIGHT:

- 140 Pounds, FOB Menominee, MI 49858

**9451-HP34CDNF Heater/Proofer
Aluminum Insulated Full Size
STANDARD FEATURES:**

- Air baffle and circulation air blower provide even heat distribution
- Aluminum construction • Insulated
- Set of 5" swivel casters w/brakes
- Polycarbonate door • Magnetic door gaskets
- Lift-off door • Full length door handle

BASIC UNIT LIST PRICE:\$3,631.00

OPTIONS:

- Solid Door (Order as model 9451-HP34SDNF) \$242.00

DIMENSIONS:

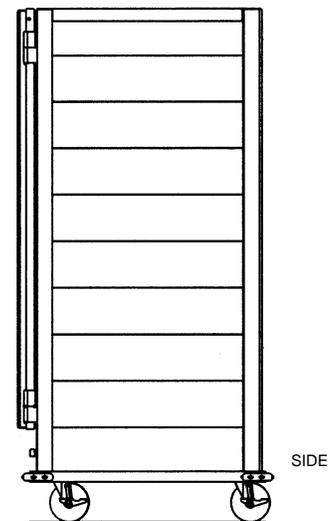
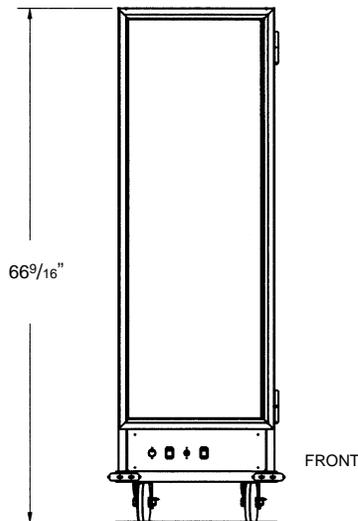
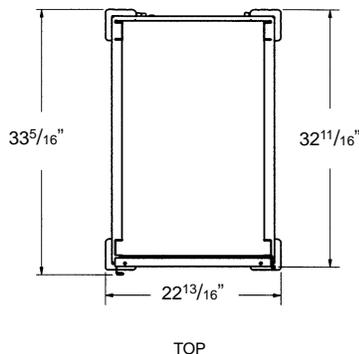
	Height	Width	Depth
Exterior	67-9/16"	23-5/16"	33-7/8"

CAPACITY:

	18"x26" Full Size Sheet Pans
Proofer	34
Spacing	1-1/2"

ELECTRICAL:

Amp Draw	120/1	120/208/3	120/240/1	120/240/3
L1	14	n/a	n/a	n/a





CONSTRUCTION:

- Welded aluminum construction
- Removable heating console
- Insulated

CONTROLS:

- Mechanical controls

DOOR SWING:

- Door swings 270 degrees to the recessed side of the cabinet

SERVICE CONNECTIONS:

- Unit provided with 6 foot detachable cord and plug
- Removable console consisting of blower, two-way toggle switch, running lights to indicate heater (holding) or proofing mode, stainless steel water reservoir.
- Element controlled by 180 degree F thermostat. 1500 Watts in heating mode. 1500 Watts in proofing mode.

SHIPPING WEIGHT:

- 100 Pounds, FOB Menominee, MI 49858

9451-HP12CDNF Heater/Proofer Aluminum Insulated Half Size Economy Model

STANDARD FEATURES:

- Air baffle and circulation air blower provide even heat distribution
- Aluminum construction
- Insulated
- Set of 5" swivel casters w/brakes
- Polycarbonate door
- Magnetic door gaskets
- Lift-off door
- Full length door handle

BASIC UNIT LIST PRICE:\$3,309.00

OPTIONS:

- Solid Door (Order as 9451-HP12SNDNF)\$242.00

DIMENSIONS:

	Height	Width	Depth
Exterior	31"	23-5/16"	33-7/8"

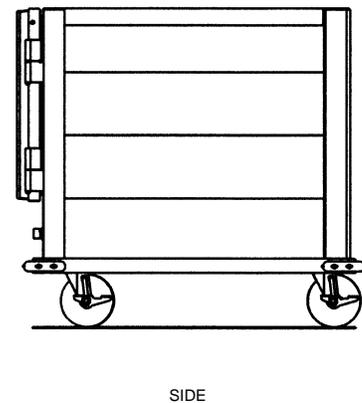
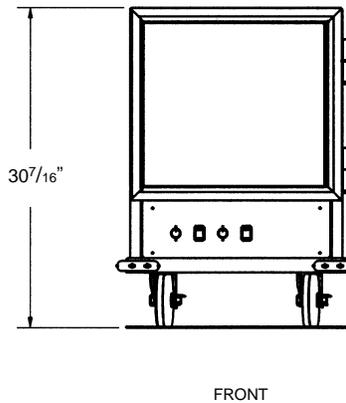
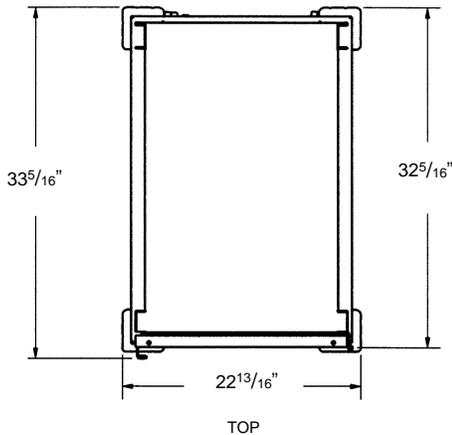
CAPACITY:

	18"x26" Full Size Sheet Pans
Proofer	11
Spacing	1-1/2"

ELECTRICAL:

Amp Draw	120/1	120/208/3	120/240/1	120/240/3
L1	14	n/a	n/a	n/a

Cord and plug - NEMA 5-20P





CONSTRUCTION:

- Welded aluminum construction
- Removable heating console
- Insulated
- Removable universal pan slides

CONTROLS:

- Mechanical controls

DOOR SWING:

- Door swings 270 degrees to the recessed side of the cabinet

SERVICE CONNECTIONS:

- Unit provided with 6 foot detachable cord and plug
- Removable console consisting of blower, two-way toggle switch, running lights to indicate heater (holding) or proofing mode, stainless steel water reservoir.
- Element controlled by 180 degree F thermostat. 1500 Watts in heating mode. 1500 Watts in proofing mode.

SHIPPING WEIGHT:

- 140 Pounds, FOB Menominee, MI 49858

E17UAC-INS-20 Heater/Proofer Aluminum Insulated Full Size STANDARD FEATURES:

- Air baffle and circulation air blower provide even heat distribution
- Aluminum construction
- Set of 5" swivel casters w/brakes
- Polycarbonate door
- Magnetic door gaskets
- Full length door handle
- Insulated
- Lift-off door

BASIC UNIT LIST PRICE:\$3,865.00

OPTIONS:

- Push Handle \$150.00
- Solid Door (Order as E17UAC-INS-SD-20) \$242.00

- Also available in 15 amps. Model # E17UAC-INS-15 12.5 amps - NEMA 5-15P

DIMENSIONS:

	Height	Width	Depth
Exterior	67-1/2"	27-5/8"	31-5/8"

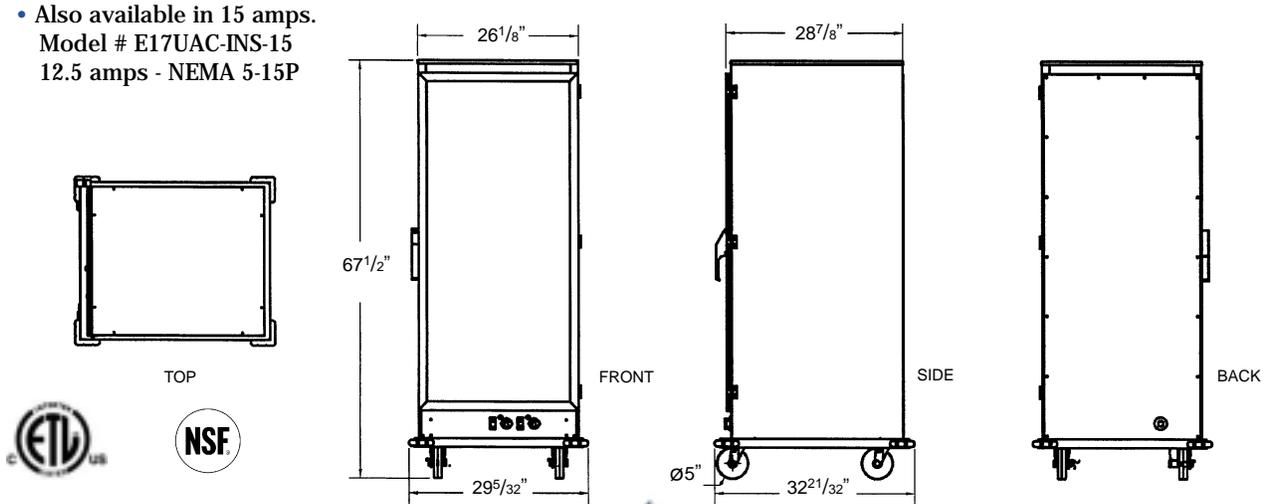
CAPACITY:

	18"x26" Full Size Sheet Pans	12"x20"x2-1/2" Food Service Pans
Proofer	17	34
Spacing	3"	3"

ELECTRICAL:

Amp Draw	120/1	120/208/3	120/240/1	120/240/3
L1	14	n/a	n/a	n/a

Cord and plug - NEMA 5-20P





CONSTRUCTION:

- Welded aluminum construction
- Removable heating console
- Insulated
- Removable universal pan slides

CONTROLS:

- Mechanical controls

DOOR SWING:

- Door swings 180 degrees to the recessed side of the cabinet

SERVICE CONNECTIONS:

- Unit provided with 6 foot detachable cord and plug
- Removable console consisting of blower, two-way toggle switch, running lights to indicate heater (holding) or proofing mode, stainless steel water reservoir.
- Element controlled by 180 degree F thermostat. 1500 Watts in heating mode. 1500 Watts in proofing mode.

SHIPPING WEIGHT:

- 100 Pounds, FOB Menominee, MI 49858

**E6UAC-INS-20 Heater/Proofer
Aluminum Insulated Half Size**

STANDARD FEATURES:

- Air baffle and circulation air blower provide even heat distribution
- Aluminum construction • Insulated
- Set of 5" swivel casters w/brakes
- Polycarbonate door
- Magnetic door gaskets • Lift-off door
- Full length door handle

BASIC UNIT LIST PRICE:\$3,424.00

OPTIONS:

- Push Handle\$150.00
- Solid Door (Order as E6UAC-INS-SD-20)\$242.00

- Also available in 15 amps.
Model # E6UAC-INS-15
12.5 amps - NEMA 5-15P

DIMENSIONS:

	Height	Width	Depth
Exterior	32-1/8"	27-5/8"	31-5/8"

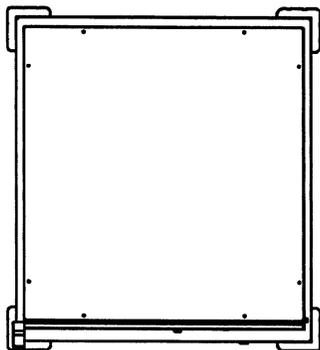
CAPACITY:

	18"x26" Full Size Sheet Pans	12"x20"x2-1/2" Food Service Pans
Proofer	6	12
Spacing	3"	3"

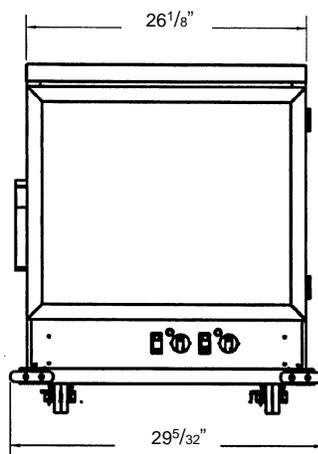
ELECTRICAL:

Amp Draw	120/1	120/208/3	120/240/1	120/240/3
L1	14	n/a	n/a	n/a

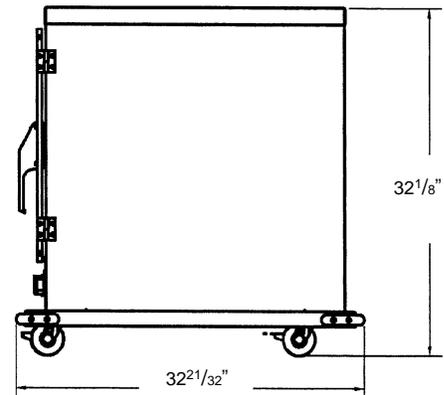
Cord and plug - NEMA 5-20P



TOP



FRONT



SIDE



CONSTRUCTION:

- Welded aluminum construction
- Removable heating console

CONTROLS:

- Mechanical controls

DOOR SWING:

- Door swings 270 degrees to the recessed side of the cabinet

SERVICE CONNECTIONS:

- Unit provided with 6 foot detachable cord and plug
- Removable console consisting of blower, two-way toggle switch, running lights to indicate heater (holding) or proofing mode, stainless steel water reservoir.
- Element controlled by 180 degree F thermostat. 1500 Watts in heating mode. 1500 Watts in proofing mode.

SHIPPING WEIGHT:

- 140 Pounds, FOB Menominee, MI 49858

E9451-HP34CDNF Heater/Proofer Aluminum Non-Insulated Full Size STANDARD FEATURES:

- Air baffle and circulation air blower provide even heat distribution
- Aluminum construction
- Set of 5" swivel casters w/brakes
- Lexan door • Magnetic door gaskets
- Lift-off door • Full length door handle

BASIC UNIT LIST PRICE:\$2,725.00

OPTIONS:

- Push Handle \$150.00
- Transport Latch \$118.00
- Solid Door (Order as model E9451-HP34SDNF) \$242.00
- 6" Indoor/Outdoor Casters (set of 4) \$139.00

DIMENSIONS:

	Height	Width	Depth
Exterior	66-9/16"	22-13/16"	33-5/16"

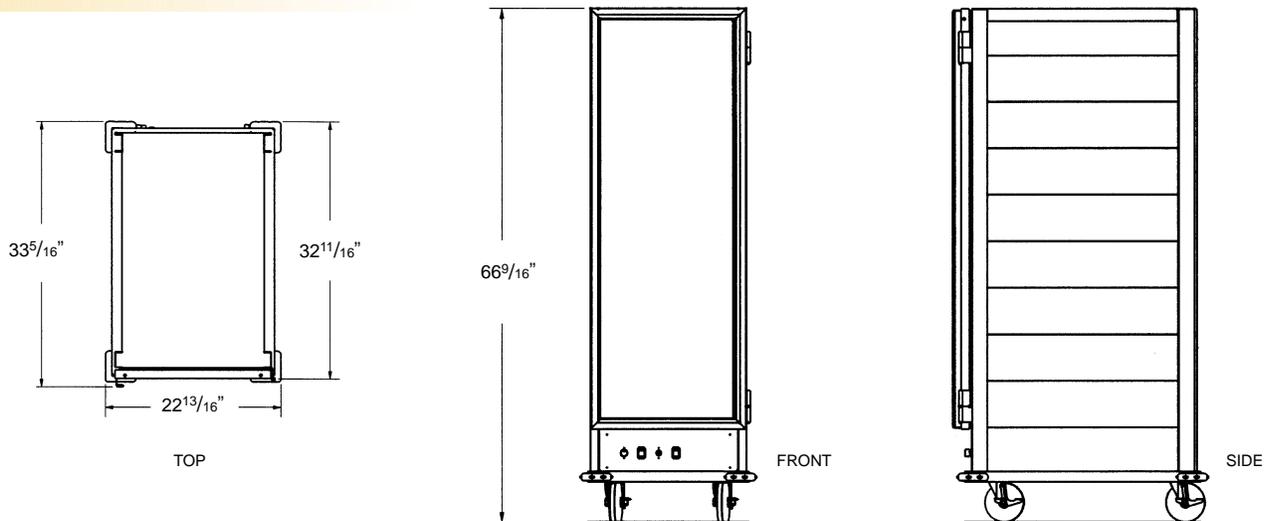
CAPACITY:

	18"x26" Full Size Sheet Pans
Proofer	34
Spacing	1-1/2"

ELECTRICAL:

Amp Draw	120/1	120/208/3	120/240/1	120/240/3
L1	15	n/a	n/a	n/a

Cord and plug - NEMA 5-20P





CONSTRUCTION:

- Welded aluminum construction
- Removable heating console

CONTROLS:

- Mechanical controls
- External solar powered digital thermometer

DOOR SWING:

- Door swings 270 degrees to the recessed side of the cabinet

SERVICE CONNECTIONS:

- Unit provided with 6 foot detachable cord and plug
- Removable console consisting of blower, two-way toggle switch, running lights to indicate heater (holding) or proofing mode, stainless steel water reservoir.
- Element controlled by 180 degree F thermostat. 1500 Watts in heating mode. 1500 Watts in proofing mode.

SHIPPING WEIGHT:

- 100 Pounds, FOB Menominee, MI 49858

**E9451-HP12CDNF Heater/Proofer
Aluminum Non-Insulated Half Size
Economy Model**

STANDARD FEATURES:

- Air baffle and circulation air blower provide even heat distribution
- Aluminum construction
- Set of 5" swivel casters w/brakes
- Polycarbonate door
- Magnetic door gaskets
- Lift-off door
- Full length door handle

BASIC UNIT LIST PRICE: \$2,457.00

OPTIONS:

- Solid Door (Order as E9451-HP12SDNF) \$242.00

DIMENSIONS:

	Height	Width	Depth
Exterior	30-5/16"	22-13/16"	33-5/16"

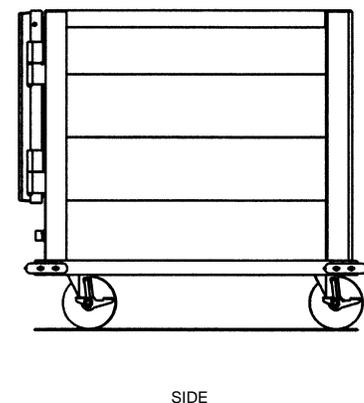
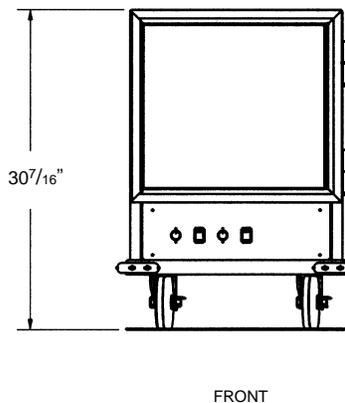
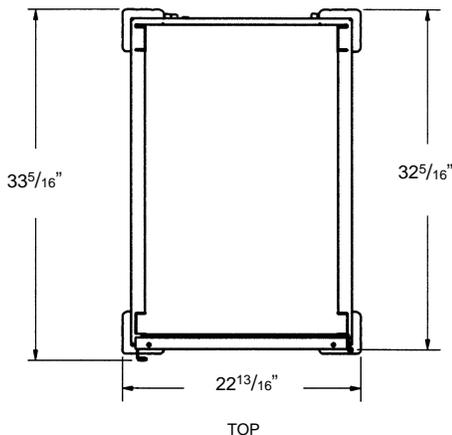
CAPACITY:

	18"x26" Full Size Sheet Pans
Proofer	11
Spacing	1-1/2"

ELECTRICAL:

Amp Draw	120/1	120/208/3	120/240/1	120/240/3
L1	15	n/a	n/a	n/a

Cord and plug - NEMA 5-20P





CONSTRUCTION:

- Welded aluminum construction
- Removable heating console
- Removable universal pan slides

CONTROLS:

- Mechanical controls

DOOR SWING:

- Door swings 270 degrees to the recessed side of the cabinet

SERVICE CONNECTIONS:

- Unit provided with 6 foot detachable cord and plug
- Removable console consisting of blower, two-way toggle switch, running lights to indicate heater (holding) or proofing mode, stainless steel water reservoir.
- Element controlled by 180 degree F thermostat. 1500 Watts in heating mode. 1500 Watts in proofing mode.

SHIPPING WEIGHT:

- 140 Pounds, FOB Menominee, MI 49858

**E17UAC-20 Heater/Proofer
Aluminum Non-Insulated Full Size
STANDARD FEATURES:**

- Air baffle and circulation air blower provide even heat distribution
- Aluminum construction
- Set of 5" swivel casters w/brakes
- Polycarbonate door
- Lift-off door
- Magnetic door gaskets
- Full length door handle

BASIC UNIT LIST PRICE:\$2,930.00

OPTIONS:

- Push Handle \$150.00
- Solid Door (Order as E17UAC-20-SD) \$242.00

DIMENSIONS:

	Height	Width	Depth
Exterior	66-1/2"	27-5/8"	31-5/8"

CAPACITY:

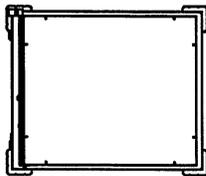
	18"x26" Full Size Sheet Pans	12"x20"x2-1/2" Food Service Pans
Proofer	17	34
Spacing	3"	3"

ELECTRICAL:

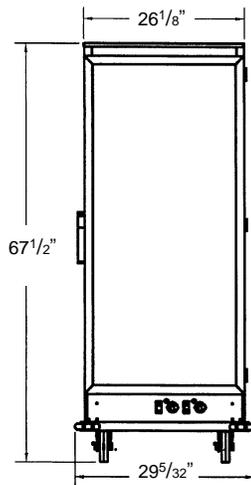
Amp Draw	120/1	120/208/3	120/240/1	120/240/3
L1	14	n/a	n/a	n/a

Cord and plug - NEMA 5-20P

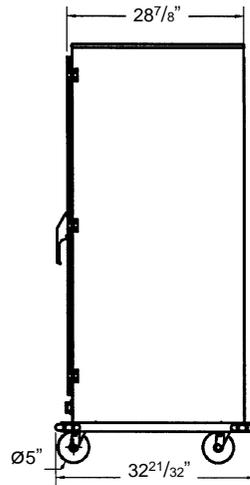
- Also available in 15 amps. Model # E17UAC-15 12.5 amps - NEMA 5-15P



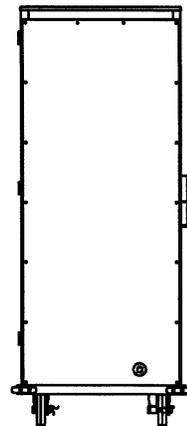
TOP



FRONT



SIDE



BACK





CONSTRUCTION:

- Welded aluminum construction
- Removable heating console
- Removable universal pan slides

CONTROLS:

- Mechanical controls

DOOR SWING:

- Door swings 180 degrees to the recessed side of the cabinet

SERVICE CONNECTIONS:

- Unit provided with 6 foot detachable cord and plug
- Removable console consisting of blower, two-way toggle switch, running lights to indicate heater (holding) or proofing mode, stainless steel water reservoir.
- Element controlled by 180 degree F thermostat. 1500 Watts in heating mode. 1500 Watts in proofing mode.

SHIPPING WEIGHT:

- 100 Pounds, FOB Menominee, MI 49858

**E6UAC-20 Heater/Proofer
Aluminum Non-Insulated Half Size
STANDARD FEATURES:**

- Air baffle and circulation air blower provide even heat distribution
- Aluminum construction
- Set of 5" swivel casters w/brakes
- Polycarbonate door • Magnetic door gaskets
- Lift-off door • Full length door handle

BASIC UNIT LIST PRICE:\$2,667.00

OPTIONS:

- Push Handle\$150.00
- Solid Door (Order as E6UAC-20-SD)\$242.00

- Also available in 15 amps.
Model # E6UAC-15
12.5 amps - NEMA 5-15P



DIMENSIONS:

	Height	Width	Depth
Exterior	31-1/8"	27-5/8"	31-5/8"

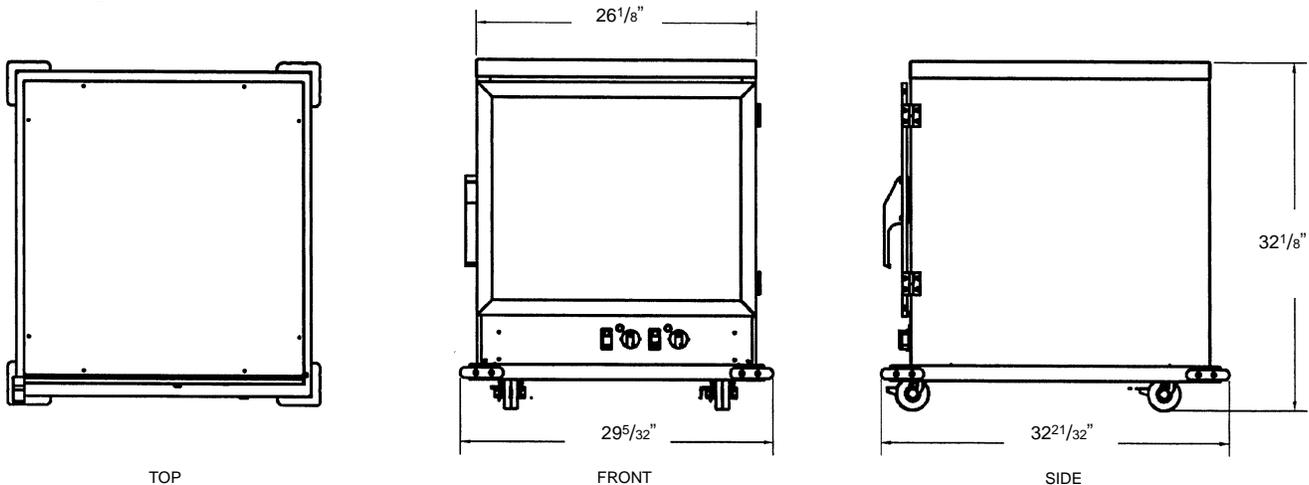
CAPACITY:

	18"x26" Full Size Sheet Pans	12"x20"x2-1/2" Food Service Pans
Proofer	6	12
Spacing	3"	3"

ELECTRICAL:

Amp Draw	120/1	120/208/3	120/240/1	120/240/3
L1	14	n/a	n/a	n/a

Cord and plug - NEMA 5-20P



**Toastmaster**

Heated Holding Cabinets

The Toastmaster Top Mount Heated Cabinets are designed to hold food products in a lightly moisturized environment. A water pan is provided to permit natural evaporation, if desired. Convection heating system and back to front airflow ensures that the cabinet will hold proper temperatures prior to, and during, busy serving periods. The Toastmaster Heated Holding Cabinets are the premier choice for correctional facilities.

The benefits of the features incorporated into the Wilder Heated Holding Cabinets are:

- Stainless steel construction provides a heavy duty, long life unit.
- Full length door handle provides convenient handle height for everyone.
- Removable heating consoles and lift out slides make Wilder units easy to clean.
- Adjustable 6" legs to accommodate all floor surfaces.
- Universal pan slides to enable the use of standard sheet pans or food service pans.
- Insulated solid door with silicone rubber gasket to eliminate heat loss, providing energy savings
- Door will self close when open within 90 degrees, and hold open when open beyond 90 degrees for hands free use.
- Prison package provides tamper proof screws, locking door and control panel cover make these units ideal for use in correctional facilities.



Shown with
Optional
Prison
Package

**7500-H-UA13T
Stainless Steel Insulated
Full Size, Universal
STANDARD FEATURES:**

- Stainless steel construction
- Insulated solid door
- Casters
- Silicone rubber gasket on door

BASIC UNIT LIST PRICE:\$8,280.00

OPTIONS:

- Prison Package (Order as 7500-H-UA13TFL)... \$799.00

CONSTRUCTION:

- Welded stainless steel
- Fully insulated
- Control panel accessible through front of unit
- Heating elements accessible inside of cabinet

CONTROLS:

- Mechanical controls
- Indicator light for thermostat
- Separate heat and humidity controls

DOOR SWING:

- Cabinet: 27-1/4"
- Hold open beyond 90 degrees
- Self closing within 90 degrees

CLEARANCE:

- Allow four inches on each side and back of unit

SERVICE CONNECTIONS:

- 7500-H-UA13T is equipped with a 20 Amp, nine foot, power cord
- 120 Volt single phase is standard.

SHIPPING WEIGHT:

- 525 Pounds, FOB Menominee, MI 49858

DIMENSIONS:

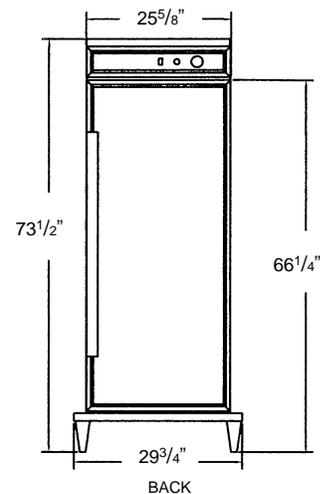
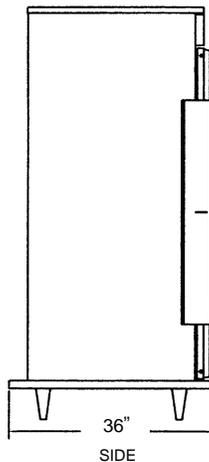
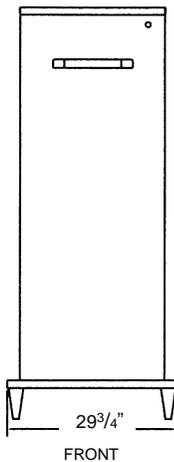
	Height	Width	Depth
Exterior	71-1/8"	29-3/4"	34"
Interior	57-1/2"	21"	29-1/2"

CAPACITY:

	18"x26" Sheet Pans	13"x18" Sheet Pans	Spacing
Proofer	13	26	3"

ELECTRICAL:

Amp Draw	120/1	120/208/3	120/240/1	120/240/3
L1	16	n/a	n/a	n/a





Shown with
Optional
Prison
Package

**7500-H-UA13TP
Stainless Steel Insulated
Full Size, Universal
STANDARD FEATURES:**

- Stainless steel construction
- Insulated solid door • Pass thru
- Casters • Silicone rubber gasket on door

BASIC UNIT LIST PRICE: \$8,944.00

OPTIONS:

- Prison Package (Order as 7500-H-UA13TFPLP)... \$799.00

CONSTRUCTION:

- Welded stainless steel
- Fully insulated
- Control panel accessible through front of unit
- Heating elements accessible inside of cabinet

CONTROLS:

- Electromechanical controls
- Indicator light for thermostat
- Separate heat and humidity controls

DOOR SWING:

- Cabinet: 27-1/4"
- Hold open beyond 90 degrees
- Self closing within 90 degrees

CLEARANCE:

- Allow four inches on each side and back of unit

SERVICE CONNECTIONS:

- 7500-H-UA13TP is equipped with a 20 Amp, nine foot, power cord
- 120 Volt single phase is standard.

SHIPPING WEIGHT:

- 525 Pounds, FOB Menominee, MI 49858

DIMENSIONS:

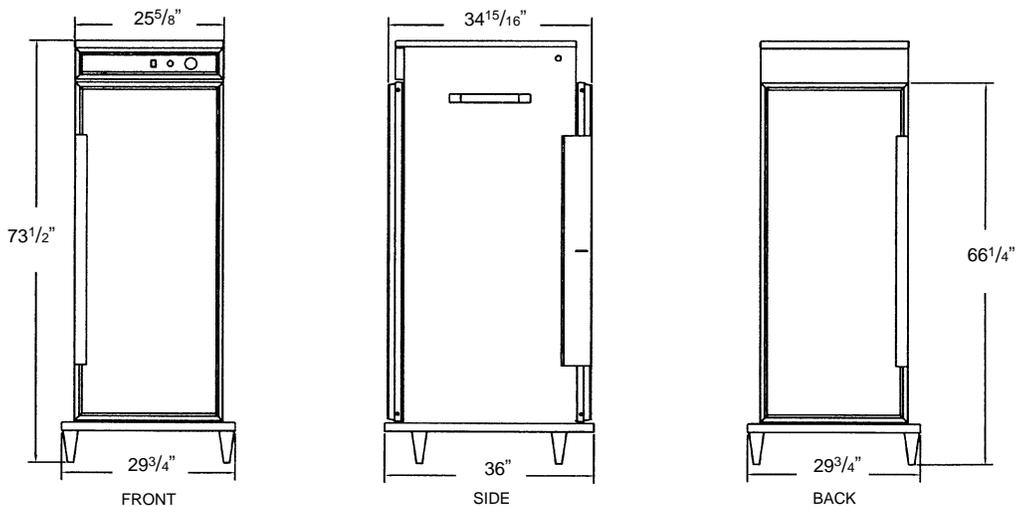
	Height	Width	Depth
Exterior	73-1/2"	29-3/4"	36"
Interior	57-1/2"	21"	29-1/2"

CAPACITY:

	18"x26" Sheet Pans	13"x18" Sheet Pans	Spacing
Proofer	13	26	3"

ELECTRICAL:

Amp Draw	120/1	120/208/3	120/240/1	120/240/3
L1	16	n/a	n/a	n/a



Ranges



RH36D4
with deck oven base
and optional casters



RH36D4
with deck oven base
and optional casters

Features:

- Stainless Steel front, sides and top
- Hatchable to pass through 26" opening
- Includes 6" NSF-listed legs
- Front-serviceable
- 36" Cooking Height

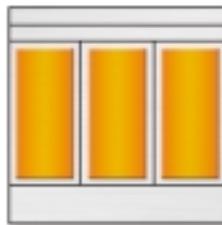
Additional features of models with convection oven:

- Included three oven racks
- Stainless steel oven and door liners
- Vented, air-cooled motor

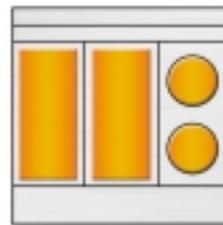
Additional features of models with deck oven:

- Includes one oven rack
- Aluminized steel oven liner
- Stainless steel door liners

Note: "C" in model denotes Convection Oven base. "D" denotes Deck Oven base.



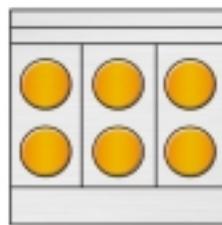
RH36C1/D1
• Three 12" x 24" hotplates



RH36C2/D2
• Two 12" x 24" hotplates
• Two round hotplates



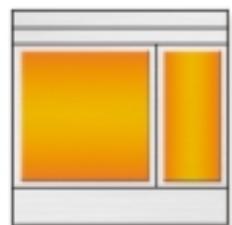
RH36C3/D3
• One 36" x 24" griddle plate



RH36C4/D4
• Six round hotplates



RH36C6/D6
• One 12" x 24" griddle plate
• Two round hotplates



RH36C7/D7
• One 36" x 24" griddle plate
• One 12" x 24" hotplate

Specifications

<i>Type of Range Top</i>						
“C” Convection Ovens	<i>Three 12” x 24” Hotplates</i>	<i>Two 12” x 24” Hotplates & Two Round Hotplates</i>	<i>One 36” x 24” Griddle</i>	<i>Six Round Hotplates</i>	<i>One 24” x 24” Griddle & Two Round Hotplates</i>	<i>One 24” x 24” Griddle & One 12” x 24” Hotplate</i>
Model Number	RH36C1	RH36C2	RH36C3	RH36C4	RH36C5	RH36C6
Type of oven base	←----- Convection Oven -----→					
Supply (3 Phase)	←----- 208V, 240V or 480V -----→					
Rated heat input	22.5 KW	22.4 KW	23.1 KW	22.2 KW	22.4 KW	22.5 KW
Width	36” W	36” W	36” W	36” W	36” W	36” W
Height	38-1/4” H	38-1/4” H	38-1/4” H	38-1/4” H	38-1/4” H	38-1/4” H
Depth	38-1/2” D	38-1/2” D	38-1/2” D	38-1/2” D	38-1/2” D	38-1/2” D
Ship Weight	610 lbs.	570 lbs.	610 lbs.	485 lbs.	570 lbs.	570 lbs.
Unit Price	\$13,885.00	\$13,885.00	\$15,721.00	\$14,577.00	\$14,855.00	\$14,855.00
Add for 480 V	\$1,076.00	\$1,076.00	\$1,076.00	\$1,076.00	\$1,076.00	\$1,076.00
“D” Deck Ovens	<i>Three 12” x 24” Hotplates</i>	<i>Two 12” x 24” Hotplates & Two Round Hotplates</i>	<i>One 36” x 24” Griddle</i>	<i>Six Round Hotplates</i>	<i>One 24” x 24” Griddle & Two Round Hotplates</i>	<i>One 24” x 24” Griddle & One 12” x 24” Hotplate</i>
Model Number	RH36D1	RH36D2	RH36D3	RH36D4	RH36D5	RH36D6
Type of oven base	←----- Deck Oven -----→					
Supply (3 Phase)	←----- 208V, 240V or 480V -----→					
Rated heat input	21.9 KW	21.8 KW	22.5 KW	21.6 KW	21.8 KW	21.9 KW
Width	36” W	36” W	36” W	36” W	36” W	36” W
Height	38-1/4” H	38-1/4” H	38-1/4” H	38-1/4” H	38-1/4” H	38-1/4” H
Depth	38-1/2” D	38-1/2” D	38-1/2” D	38-1/2” D	38-1/2” D	38-1/2” D
Ship Weight	634 lbs.	580 lbs.	652 lbs.	562 lbs.	580 lbs.	580 lbs.
Unit Price	\$11,080.00	\$10,803.00	\$11,358.00	\$11,080.00	\$11,173.00	\$11,265.00
Add for 480 V	\$1,185.00	\$1,185.00	\$1,185.00	\$1,185.00	\$1,185.00	\$1,185.00

Marine Kits

Model Number	Description	Wt.	Available for Use With	Price
MH36KITA	Marine Kit, tops 1, 2, and 4	20 lbs.	RH36C1/C2/C4/D1/D2/D4	\$1,113.00
MH36KITB	Marine Kit, tops 6, and 7	20 lbs.	RH36C6/C7/D6/D7	\$1,113.00
MH36KITC	Marine Kit, top 3	20 lbs.	RH36C3/D3	\$1,070.00

Accessories

Model Number	Description	Wt.	Available for Use With	Price
ACCS06K	Casters, set of four, 2 swivel (with locks)	18 lbs.	All RH models	\$508.00
ACRK36K	Deck oven rack slide-out	21 lbs.	RH36D models	\$113.00
ACBK36H	Outer back stainless steel	5 lbs.	All RH models	\$298.00

Marine kits are designed to provide shipboard stability to RH models. Includes bolt-down legs, door latch, grab rails sea racks (kits A and B only), grease trays with latches and stainless steel backs. Field assembly required.

Step-up Open Top Range

Models: TMSO 624 • TMSO 416 • TMSO 208

Toastmaster Step-up Open Top is the most economical and flexible in the food service industry. It offers unsurpassed performance, combining proven control system with Toastmaster quality and durability.

Features:

- Front, back and sides including top rail are all stainless steel.
- Easy to use rotating knobs to control the gas and heat.
- Each burner is controlled by a independent control valve.
- One standing pilot services each burner. A 3/4" rear gas connection is standard.
- Elevated rear with cast iron top grates and open burners.
- Aluminized drip tray.
- Rest on 4" adjustable legs

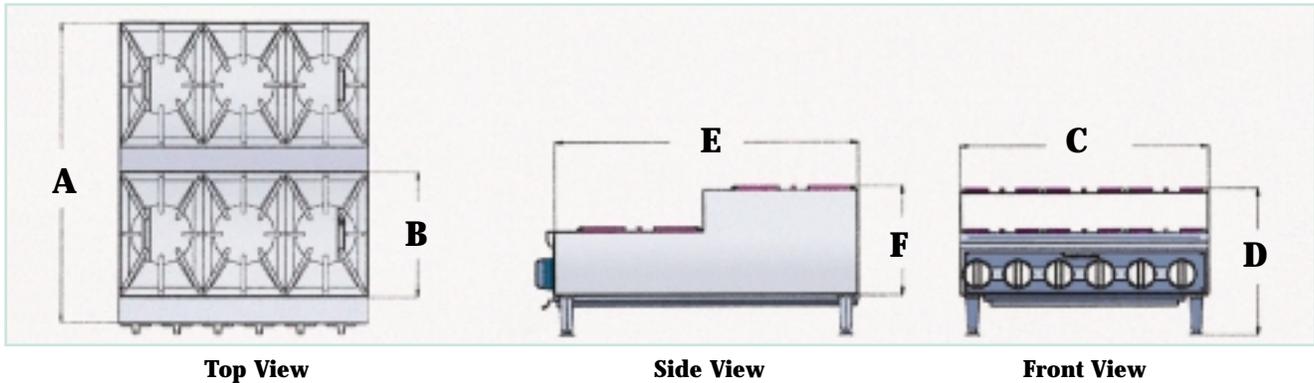


Step-up Open Top Range

Model Number	TMSO 208	TMSO 416	TMSO624
Price	\$1,269.00	\$1,875.00	\$2,629.00

All units are shipped with LP configuration. A universal pressure regulator are shipped loose with the unit including Natural Gas orifice for field conversation.

Step-Up Open Top Range



Model Number	DIMENSIONS					
	Units inches - see drawing					
	A	B	C	D	E	F
TMSO 624	29.76"	12.24"	24"	14.45"	29"	10.51"
TMSO 416	29.76"	12.24"	16"	14.45"	29"	10.51"
TMSO 208	29.76"	12.24"	8"	14.45"	29"	10.51"

Model Number	Number of Burners	BTU RATING	
		LP	N
TMSO 624	6	120,000	120,000
TMSO 416	4	80,000	80,000
TMSO 208	2	40,000	40,000

- **All Models:** Require operating pressure are 3.5-5" for natural gas and 11-14" for propane. 3/4" NPT rear gas with pressure regulator is standard.
- **Flex Hose:** Use only a commercial flex hose. The I.D. should not be smaller than the I.D. of the pipe from the pipe to which it is connected.

Gas Heat Control System:
Each burner is controlled by independent control valve. One standing pilot services each burner. A 3/4" rear connection is standard.

BTU Rating: Refer to the Gas Rating

Installation Requirements:
Recommended to install under vented hood.

TMSO:
Each burner rated 20,000 BTU per hour for natural gas and 20,000 for propane gas.

**Intended for commercial use only.
Not intended for household use.
Check local codes for fire and sanitary regulations.**

Toastmaster

Electric Hot Food Servers

Toastmaster's electric hot food servers are designed to hold cooked foods at a safe, thermometer verified serving temperature and at proper moisture content. Hot food can be placed into the drawer(s) either directly or in separate open pans or containers. Holding temperature and moisture content can be set for the type of food being held.

General Information: Built-in or free-standing drawer type hot food servers come in one, two, three drawer configurations, and the free-standing drawer type has the additional availability of a four drawer configuration. Each drawer is furnished with a removable, deep drawn stainless steel pan.

Construction: The frame is of welded and reinforced sheet steel. The exterior cabinet and drawer fronts are of stainless steel with aluminized steel inner lining. Drawers are equipped with a handle operated latching mechanism and positive stop. Drawers glide on third member suspension system rail, with 20 bearings per drawer for smooth operation. Fully insulated on all sides, including drawer fronts.

Electrical: Built in units are provided with a 48" flexible metal conduit for electrical connection. Free-standing units come with factory installed cord & plug. (Please refer to corresponding unit chart for exact NEMA plug and electrical requirements.)

Heating: Heating is accomplished with preformed tubular heating elements.

Controls: Temperature is regulated by hydraulic thermostat adjustable from 100 to 200°F with "OFF" position. Thermostat control is mounted on front below the drawer(s) and equipped with adjacent signal light. Thermostat knob(s) protected by knob guard.

Built-in Hot Food Servers

Hot Food Servers Drawers

Standard Features:

- 20 bearings per drawer
- Positive-action spring-loaded drawer latch
- Rugged third-member drawer rail
- Individual drawer moist/crisp control
- Single and multiple-thermostat with "safety zone" green
- Fully insulated on all six sides

Additional features of built-in models:

- No adapter kit required
- May be installed in wood fixtures
- Intergrated trim

3A80A000T09



3B84A000T09



One Drawer - Electric

Model Number	3A80A000T09	3A80A000T72
Drawers	1	1
Thermostats	1	1
Supply	120V	208V / 240V
Current Draw	3.91 A	208V - 1.97 A 240V - 1.96 A
Heat Input	.45 KW	208V - .4 KW 240V - .54 KW
Dimensions	29-3/16" W x 10-7/8" H x 19-17/32" L	29-3/16" W x 10-7/8" H x 19-17/32" L
Pan Size	12"x20"x5-1/4"	12"x20"x5-1/4"
Shipping Weight	84 lbs.	84 lbs.
Unit Price	\$1,924.00	\$1,924.00

Two Drawer - Electric

Model Number	3B20A000T09	3B20A000T72	3B80A000T09	3B80A000T72	3B84A000T09	3B84A000T72
Drawers	2	2	2	2	2	2
Thermostats	1	1	1	1	2	2
Supply	120V	208V / 240V	120V	208V / 240V	120V	208V / 240V
Current Draw	8.33 A	208V - 4.33 A 240V - 4.58 A	8.7 A	208V - 4.33 A 240V - 4.33 A	7.83 A	208V - 4.09 A 240V - 4.08 A
Heat Input	1.0 KW	208V - .9 KW 240V - 1.2 KW	1.0 KW	208V - .9 KW 240V - 1.2 KW	.9 KW	208V - .85 KW 240V - .98 KW
Dimensions	23.3/16" W x 22-3/4" H x 23" L	23.3/16" W x 22-3/4" H x 23" L	29.3/16" W x 21-3/4" H x 19-17/32" L	29.3/16" W x 21-3/4" H x 19-17/32" L	29.3/16" W x 21-11/32" H x 19-17/32" L	29.3/16" W x 21-11/32" H x 19-17/32" L
Pan Size	16"x16"x5-1/2"	16"x16"x5-1/2"	12"x20"x5-1/4"	12"x20"x5-1/4"	12"x20"x5-1/4"	12"x20"x5-1/4"
Shipping Weight	138 lbs.	138 lbs.	144 lbs.	144 lbs.	144 lbs.	144 lbs.
Unit Price	\$3,043.00	\$3,043.00	\$3,080.00	\$3,080.00	\$3,128.00	\$3,128.00

Built-in Hot Food Servers

3C84A000T09



Hot Food Servers Drawers Standard Features:

- 20 bearings per drawer
- Positive-action spring-loaded drawer latch
- Rugged third-member drawer rail
- Individual drawer moist/crisp control
- Single and multiple-thermostat with "safety zone" green
- Fully insulated on all six sides

Additional features of built-in models:

- No adapter kit required
- May be installed in wood fixtures
- Intergrated trim

Model Number	3C80A000T09	3C80A000T72
Drawers	3	3
Thermostats	1	1
Supply	120V	208V / 240V
Current Draw	11.74 A	208V - 5.87 A 240V - 5.88 A
Heat Input	1.35 KW	208V - 1.22 KW 240V - 1.6 KW
Dimensions	29.3/16" W x 29-3/16" H x 19-17/32" L	29-3/16" W x 29-3/16" H x 19-17/32" L
Pan Size	12"x20"x5-1/4"	12"x20"x5-1/4"
Shipping Weight	186 lbs.	186 lbs.
Unit Price	\$4,092.00	\$4,092.00

Three Drawer - Electric

Accessories

Model Number	Description	Weight	For Use With	Price
ACCPAN3B20	16-7/16" W x 5-1/2" H x 16-1/32" L	7 lbs.	3A20A, 3B22D, 3B20A	\$156.00
ACCPANALL	22-9/16" W x 5-1/4" H x 13-7/16" L x	7 lbs.	3A80A, 3B80A, 3B84A, 3C84A, 3A81D, 3C80A, 3B84D, 3C84D, 3D8XD	\$118.00

Model No.	3L6	3L9	3L12	3L15	3M338STSB	3M3	3M4
Description	Leg set - (4) 6" stainless steel legs	Leg set - (4) 9" stainless steel legs	Leg set - (4) 12" stainless steel legs	Leg set - (4) 15" stainless steel legs with 1" adjustable feet	Caster set - (4) 2" swivel casters 2 w/brakes) Adds 3" to height	Caster set - (4) 2" swivel casters Adds 3" to height	Caster set - (4) 3-1/2" swivel casters (2 fixed & 2 swivel w/brakes) Adds 4-3/4" to height
Weight	7 lbs.	9 lbs.	11 lbs.	11 lbs.	8 lbs.	9 lbs	25 lbs.
Use With	3D8XD 3C84D	3D8XD 3C84D	3D8XD 3C84D	3D8XD 3C84D	3A81D 3B84D	3C84D 3B84D 3D8XD	3C84D 3B84D 3D8XD
Unit Price	\$299.00	\$338.00	\$456.00	\$469.00	\$226.00	\$285.00	\$493.00

Free-Standing Hot Food Servers



3A81D000T09

Hot Food Servers Drawers

Standard Features:

- 20 bearings per drawer (excluding HFS models)
- Positive-action spring-loaded drawer latch (excluding HFS models)
- Rugged third-member drawer rail
- Individual drawer moist/crisp control
- Single and multiple-thermostat with "safety zone" green
- Fully insulated on all 6 sides

HFS models insulated on three sides

One Drawer - Electric

Additional features of free-standing models:

- 1 and 2-drawer models include 4" NSF-listed legs
- All models include factory-installed cord and plug

Model Number	HFS09	HFS72	3A81D000T09	3A81D000T72
Drawers	1	1	1	1
Thermostats	1	1	1	1
Supply	120V	208 / 240V	120V	208V / 240V
Current Draw	4.2A	1.9A 2.3A	3.91 A	208V - 1.97 A 240V - 1.97 A
Heat Input	.5 KW	.4 KW .55 KW	.45 KW	208V - .45 KW 240V - .54 KW
Factory Installed 36" cord & plug	NEMA 5-15P	NEMA 6-15P	NEMA 5-15P	NEMA 6-15
Dimensions Height includes supplied 4" legs	29-3/4" W x 15" H x 27-1/4" L	29-3/4" W x 15" H x 27-1/4" L	29-3/16" W x 15" H x 19-7/16" L	29-3/16" W x 15" H x 19-7/16" L
Pan Size	12"x20"x6"	12"x20"x6"	12"x20"x5-1/4"	12"x20"x5-1/4"
Shipping Weight	121 lbs.	121 lbs.	94 lbs.	94 lbs.
Unit Price	\$1,554.00	\$1,554.00	\$1,924.00	\$1,924.00

Two Drawer - Electric



3B84D000T09

Model Number	3B84D000T09	3B84D000T072
Drawers	2	2
Thermostats	2	2
Supply	120V	208V / 240V
Current Draw	7.83 A	208V - 4.09 A 240V - 4.08 A
Heat Input	.9 KW	208V - .85 KW 240V - .98 KW
Factory Installed 36" cord & plug	NEMA 5-15P	NEMA 6-15
Dimensions Height includes supplied 4" legs	29-3/16" W x 25-9/16" H x 19-7/16" L	29-3/16" W x 25-9/16" H x 19-7/16" L
Pan Size	12"x20"x5-1/4"	12"x20"x5-1/4"
Shipping Weight	140 lbs.	140 lbs.
Unit Price	\$3,128.00	\$3,128.00

Free-Standing Hot Food Servers

Three Drawer - Electric



3C84D000T09

Four Drawer - Electric



3D8XD000T09

Hot Food Servers Drawers

Standard Features:

- 20 bearings per drawer
- Positive-action spring-loaded drawer latch
- Rugged third-member drawer rail
- Individual drawer moist/crisp control
- Single & multiple-thermostat with "safety zone" green
- Fully insulated on all six sides

Additional features of free-standing models:

- 3 and 4-drawer models include 4" NSF-listed legs
- All models include factory-installed cord and plug

Model Number	3C84D000T09	3C84D000T072
Drawers	3	3
Thermostats	3	3
Supply	120V	208V / 240V
Current Draw	11.74 Amps	208V - 6.15 A 240V - 6.13 A
Heat Input	1.35 KW	208V - 1.28 KW 240V - 1.47 KW
Factory Installed 36" cord & plug	NEMA 5-15P	208 V / 240 V NEMA 6-15
Dimensions	29-3/16" W x 32-7/16" H x 19-7/16" L	29-3/16" W x 32-7/16" H x 19-7/16" L
Pan Size	12"x20"x5-1/4"	12"x20"x5-1/4"
Shipping Weight	223 lbs.	223 lbs.
Unit Price	\$4,212.00	\$4,212.00

Model Number	3D8XD000T09	3D8XD000T072
Drawers	4	4
Thermostats	1	1
Supply	120V	208V / 240V
Current Draw	11.74 Amps	208V - 5.88 A 240V - 5.88 A
Heat Input	1.35 KW	208V - 1.22 KW 240V - 1.6 KW
Factory Installed 36" cord & plug	NEMA 5-15P	208 V / 240 V NEMA 6-15
Dimensions	29-3/16" W x 36-11/16" H x 19-7/16" L	29-3/16" W x 36-11/16" H x 19-7/16" L
Pan Size	12"x20"x5-1/4"	12"x20"x5-1/4"
Shipping Weight	252 lbs.	252 lbs.
Unit Price	\$5,295.00	\$5,295.00



Ordered Units

Dealer Company Name: _____

Contact Person: _____

Phone Number: _____ Cell: _____

Model # Ordered: _____ Type of Unit: _____

Options Ordered: _____ Total Cost: _____

Date of Purchase: _____ Date of Arrival: _____

Ship To: _____

Tracking Number: _____ Method of Shipping: _____

Dealer Company Name: _____

Contact Person: _____

Phone Number: _____ Cell: _____

Model # Ordered: _____ Type of Unit: _____

Options Ordered: _____ Total Cost: _____

Date of Purchase: _____ Date of Arrival: _____

Ship To: _____

Tracking Number: _____ Method of Shipping: _____



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Toastmaster®



Toastmaster®

A Middleby Company,
5600 13th Street
Menominee, MI 49858
Telephone: 1-906-863-4401
Toll Free: 1-800-338-9886
Fax: 1-906-863-5889



Countertop

- *Pop Up Toasters*
- *Conveyor Toasters*
- *Griddles*
- *Charbroilers*
- *Fryers*
- *Hotplates*
- *Sandwich Grills*

Cooking

- *Convection Ovens*
- *Smokers*
- *Steamers*
- *Ranges*
- *Cook'n Hold*
- *Pizza Baking Equipment*

Holding

- *Hot Food Servers*
- *Cabinets*
- *Heater/Proofers*



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