

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. 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 51,000 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.

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 250 - 400° 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 250-400°F
- High limit thermostat
- Available in natural gas or LP
- Standard 4" legs
- Basket Dimensions:
4-1/2" Deep x 5-1/2" Wide x 10-1/2" Long
- Tank Dimensions:
3" Deep x 12" Wide x 12" Long

Model Number	TCGF1200	TCGF1200P
Gas Type	Natural	LP
BTU'S	51,000	51,000
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

Countertop Electric Fryers

TECF142772



TECF143970

Standard Features:

- 15 pound stainless steel shortening tank
- 2 chrome plated baskets
- T-Stat controlled from 250-400°F
- High limit thermostat
- 208 / 240 Volts

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

Model Shown: *May ship UPS, except TECF143970*

Electric Single 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 grills are available with 3 different grill surfaces; a natural aluminum smooth finish, non-stick SilverStone® coated smooth or grooved. SilverStone® is a registered trademark of DuPont Co.

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.

Now Available: Toastmaster's New Double Sandwich Grill, heavy-duty in construction, the double sandwich grill is manufactured with stainless steel construction and heavy-duty cast steel plates. This unit has some of the thickest cast steel plates available for this machine and allows for greater heat retention once the unit is heated.

Heavy-duty elements are located close to the castings so that the heat build up is quicker than most of our competitors and creates greater electrical efficiency.

Some other features of the grill include easy to clean pull out waste trays and sturdy head lifting mechanisms.

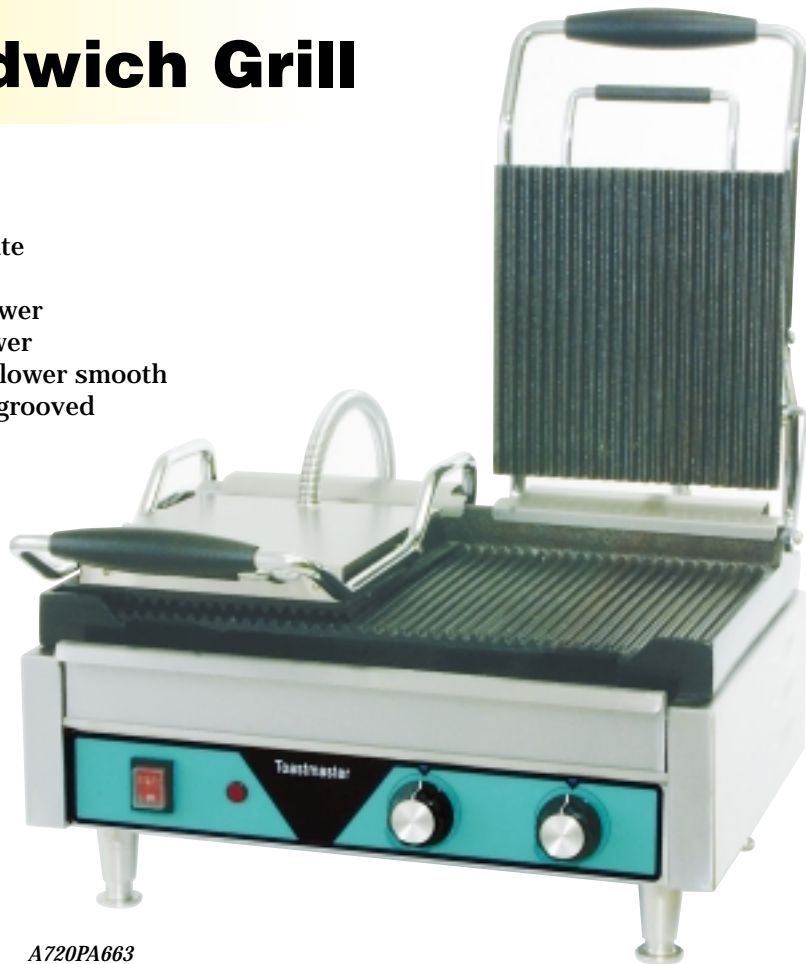
Double Sandwich Grill

Standard Features:

- Heavy duty cast iron griddle plate
- Plate configuration:
A720PA - Grooved upper and lower
A720SA - Smooth upper and lower
A720S/PA - Left side upper and lower smooth and right side upper and lower grooved
- Stainless steel construction
- 32°F-575°F thermostat
- Dual handle control
- Heavy duty hinge system
- ABS control dial
- Adjustable feet
- Easy to remove and clean waste tray



Models shown may ship UPS



A720PA663

Model Number	A720SA663	A720SA666	A720PA663	A720PA666	A720S/PA663	A720S/PA666
Griddle Type	Smooth	Smooth	Grooved	Grooved	Smooth/Grooved	Smooth/Grooved
Surface	Cast Iron	Cast Iron	Cast Iron	Cast Iron	Cast Iron	Cast Iron
Width	18-11/16"	18-11/16"	18-11/16"	18-11/16"	18-11/16"	18-11/16"
Depth	15-5/8"	15-5/8"	15-5/8"	15-5/8"	15-5/8"	15-5/8"
Height	11-1/3"	11-1/3"	11-1/3"	11-1/3"	11-1/3"	11-1/3"
Bottom Cooking Area	17" x 9"	17" x 9"	17" x 9"	17" x 9"	17" x 9"	17" x 9"
Top Cooking Area	8-1/4" x 9" each plate	8-1/4" x 9" each plate	8-1/4" x 9" each plate	8-1/4" x 9" each plate	8-1/4" x 9" each plate	8-1/4" x 9" each plate
Shipping Weight	77 lbs.	77 lbs.	77 lbs.	77 lbs.	77 lbs.	77 lbs.
Supply (1 Phase)	208 V	240 V	208 V	240 V	208 V	240 V
Current Draw (Amps)	10.6 A	12.1 A	10.6 A	12.1 A	10.6 A	12.1 A
Heat Input	2.9 KW	3.2 KW	2.9 KW	3.2 KW	2.9 KW	3.2 KW
Factory Installed 36" Cord & Plug	NEMA 6-15 P	NEMA 6-15 P	NEMA 6-15 P	NEMA 6-15 P	NEMA 6-15 P	NEMA 6-15 P



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



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

Sandwich & Panini Grills

Natural Aluminum Surface

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)	13.8 A	7.9 A	6.9 A
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

Model Shown: *May ship UPS*

Non-Stick SilverStone® Coated Smooth Surface

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)	13.8 A	7.9 A	6.9 A
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

*SilverStone® is a registered trademark of DuPont Co. Model Shown: *May ship UPS*

Sandwich and Panini Grills

Non-Stick SilverStone® Coated 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 Shown: *May ship UPS*

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)	13.8 A	7.9 A	6.9 A
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

*SilverStone® is a registered trademark of DuPont Co.

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!

The **XO-1N** is the smallest oven with the ability to hold either three or four half size sheet pans. Don't let its size fool you; this little oven is a true work horse. Constructed of stainless steel, and a full view dual pane "Cool to the Touch" glass door and a Slam Cam handle, the **XO-1N** is designed to be compact yet heavy-duty.

This unit can produce bakery items to perfection. This is the ideal unit where space is limited, or where an additional oven is required to facilitate an expansion of your menu. Since these units are stackable, as your business grows, additional units can be added without taking up additional counter space. A 120 Volt cord and plug is provided, so all you have to do is plug it in and cook!

The **XO-1MTD** and **XO-1MTDP** are big brothers to the **XO-1N**. This unit has the capacity of either four or five half-size sheet pans. This unit is available as either 208 or 240 Volt. These units have the same overall features as the **XO-1N** with greater capacity. The **XO-1MTDP** has programmable controls.

The **RM-5T** and **RA-5T** are both constructed of stainless steel and incorporate exclusive **V-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.

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.

Convection Oven Omni XO-1N



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

OPTIONS:

- Wire Shelf Racks each (98-1227A)
- Cart with Panslides (98-9413)
- Cart without Panslides (98-9415)
- Stand with Panslides (98-9416)
- Stand without Panslides (98-9417)
- Stacking Kit (XO-1N Stack-Kit)

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

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:

- XO-1N is shipped from factory with a cord and plug.
- 120 Volt single phase is standard.

SHIPPING WEIGHT:

- 140 Pounds, FOB Menominee, MI 49858

DIMENSIONS:

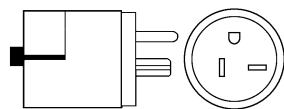
	Height	Width	Depth
Exterior	20"	28"	27-9/16"
Interior	11-5/8"	18-1/8"	13-1/4"

CAPACITY:

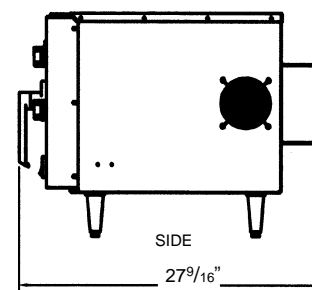
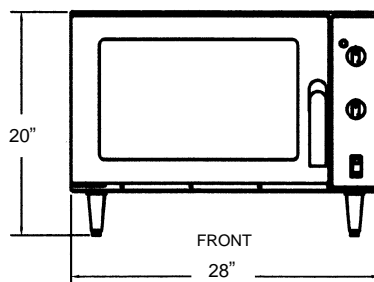
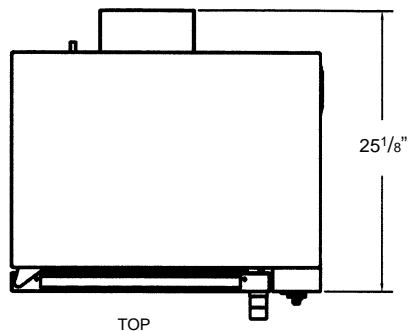
	13"x18" Half Size Sheet Pans	
	Half Size Sheet Pans	Spacing
Oven	3	3-3/4"
	4	2"

ELECTRICAL: *Watts:* 1700

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



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





Shown with Optional Programmable Controls - Model XO-1MTDP

XO-1MTD & XO-1MTDP Tabletop Oven

STANDARD FEATURES:

- Stainless steel construction
- 4" adjustable legs
- Silicone rubber gasket
- Slam Cam handle
- Full view, dual pane tempered glass door
- Cool to touch door
- Two speed fan

XO-1MTDP Features:

- Stores up to 200 different recipes
- The ability to rename the recipes
- Multi-shelf timers allows the baking of up to five (5) different products at one time
- Built-in cooking compensation
- Built-in diagnostic

OPTIONS:

- Internal Steam
- Cart with Panslides (98-9890-PS)
- Cart without Panslides (98-9890-NP)
- Stand with Panslides (98-9970-PS)
- Stand without Panslides (98-9970-NP)
- Stacking Kit (XO-1MP Stack-Kit)

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

CONSTRUCTION:

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

CONTROLS:

- XO-1MTDP Touchscreen Programmable controls
- XO-1MTD Manual controls

DOOR SWING: • Oven: 21-3/16"

CLEARANCE:

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

SERVICE CONNECTIONS:

- Unit is shipped from factory to be hard wired on site.
- 208 or 240 Volt in single or three phase is standard. Please specify at time of order.

SHIPPING WEIGHT:

- 180 Pounds, FOB Menominee, MI 49858

DIMENSIONS:

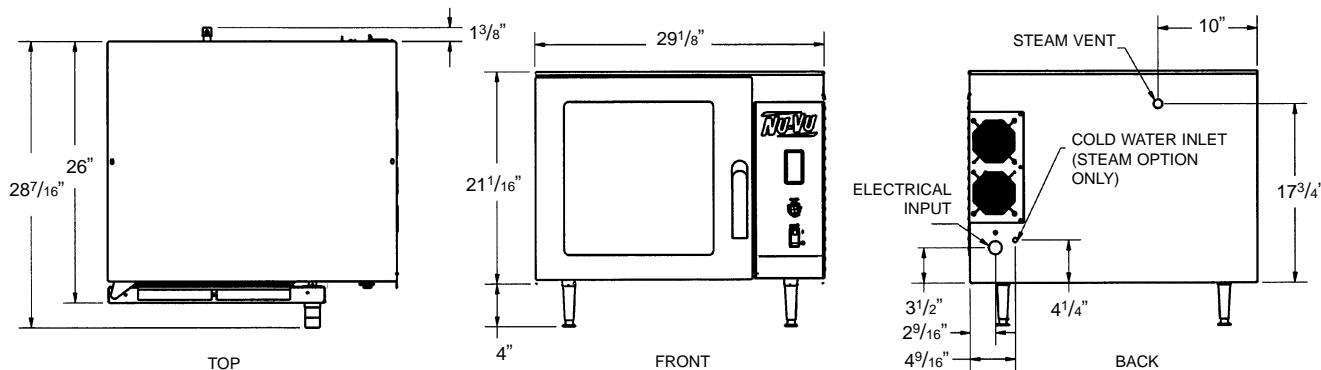
	Height	Width	Depth
Exterior	21-1/8"	29-1/8"	29-13/16"
Interior	16-3/4"	15-3/4"	22-3/4"

CAPACITY:

	13"x18" Sheet Pans	Spacing
XO-1MTD	5	3"
	12"x20" Food Service Pans	Spacing
XO-1MTDP	5	3"

ELECTRICAL: Watts: 4000

Amp Draw	208/1	208/3	240/1	240/3
L1	21	n/a	19	n/a





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

OPTIONS:

- Internal Steam
- Pass Thru
- Two Speed Fan
- Cart with Panslides (98-0350-PS)
- Cart without Panslides (98-0350-NP)
- Stand with Panslides (98-0351-PS)
- Stand without Panslides (98-0351-NP)
- Stacking Kit
- 4 Pan option available (order as RM-4T)

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:

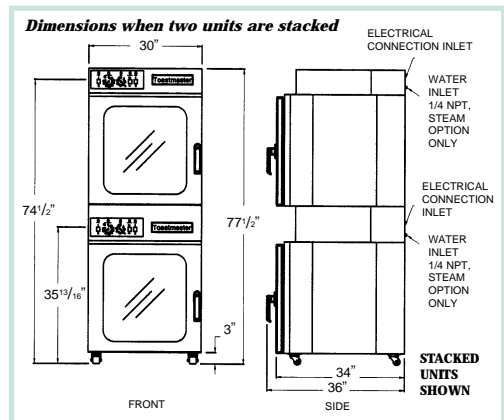
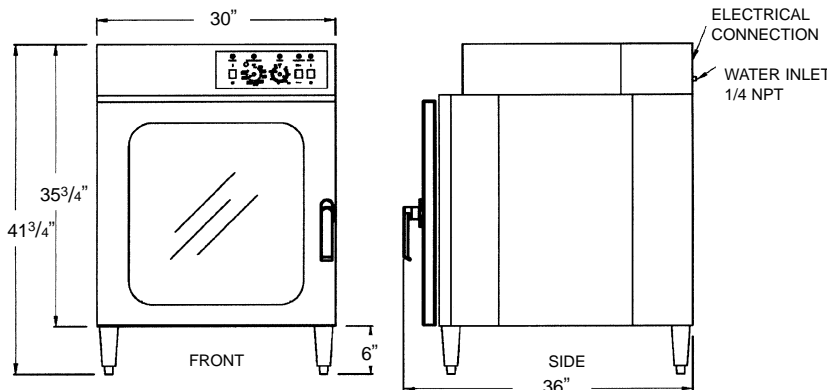
	Height	Width	Depth
Exterior	41-3/4"	30"	36"
Interior	22"	18-3/4"	29-3/4"

CAPACITY:

	18"x26" Sheet Pans	13"x18" Sheet Pans	Spacing
RM-5T	5	10	4"
RM-4T	4	8	5"

ELECTRICAL: Watts: 7000

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





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

OPTIONS:

- Internal Steam
- Pass Thru
- Cart with Panslides (98-0350-PS)
- Cart without Panslides (98-0350-NP)
- Stand with Panslides (98-0351-PS)
- Stand without Panslides (98-0351-NP)
- Stacking Kit
- 4 Pan option available (order as RA-4T)

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:

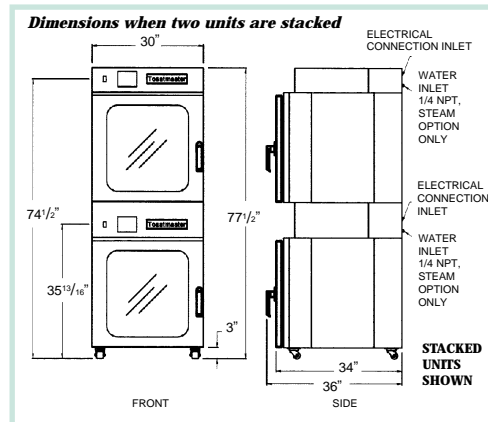
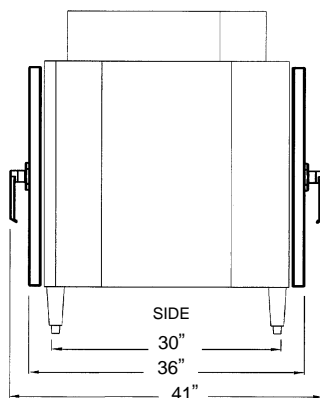
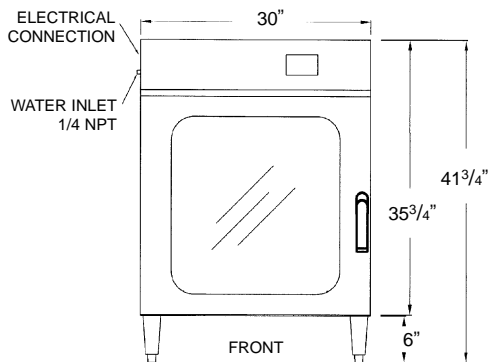
	Height	Width	Depth
Exterior	41-3/4"	30"	36"
Interior	22"	18-3/4"	29-3/4"

CAPACITY:

	18"x26" Sheet Pans	13"x18" Sheet Pans	Spacing
RA-5T	5	10	4"
RA-4T	4	8	5"

ELECTRICAL: *Watts: 7000*

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



Conveyor Oven

Toastmaster conveyor oven is designed to quickly and easily cook or bake appetizers, chicken nuggets, pizza, pretzels, tortillas, garlic toast, bread sticks, cookies and open face sandwiches with consistent quality.

General Information: The Toastmaster **TCO2114 Countertop Conveyor Oven** is designed for placement on a countertop and can be stacked up to 3 high with stacking brackets. The oven is equipped with a 14" wide, stainless steel chain-link belt. Selecting the direction from the mechanical switch can easily reverse the belt direction. The oven is supplied with crumb trays, conveyor end trays and adjustable heat curtains.

Construction: The oven is constructed of welded and reinforced stainless steel. The outer case has a unique air-cooled "Cool Case", patented design, that is cool-to-the-touch.

Electrical: The oven is wired 208V or 240V, 50/60 Hz, 1-phase. Ovens are equipped with an attached 6 foot electric cord and 6-30P NEMA plug.

Heating: There are upper and lower independent, preformed tubular heaters that radiate the heat throughout the cooking chamber. Heaters are controlled by electronic thermostats. The allowable temperature is 200° F - 599° F (93° C - 315° C), and the cook time range is 30 seconds to 15 minutes.

Controls: The patented **MenuSelect®** control feature allows the operator to preset up to five (5) different times and temperatures into the control. The control accurately executes the programs automatically, and a ready light illuminates when the desired temperatures are reached.



TCO2114 Countertop Conveyor Oven

STANDARD FEATURES:

- Patented MenuSelect® technology
- Patented cool exterior
- Stainless steel construction
- Reversible belt direction
- Adjustable draft curtains - to prevent heat loss from oven chamber
- Digital temperature display
- Independent solid state controls for upper and lower heating elements
- Set of 4" legs
- Stackable up to 3 units
- 14" wide stainless steel chain-link belt

OPTIONS:

- Stacking Kit (T2114STACK)

CONSTRUCTION:

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

CONTROLS:

- Independent solid state top and bottom heating element controls
- Digital temperature display

CLEARANCE:

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

SERVICE CONNECTIONS:

- Unit is shipped from factory with a cord and plug.
- NEMA 6-30P plug

SHIPPING WEIGHT:

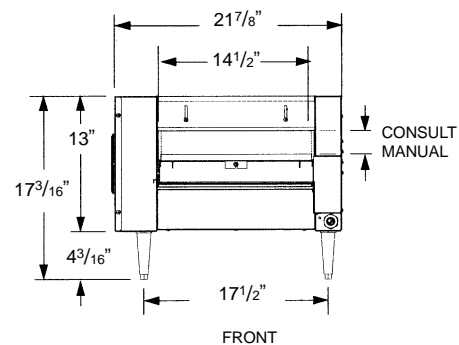
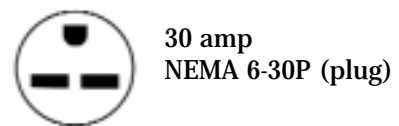
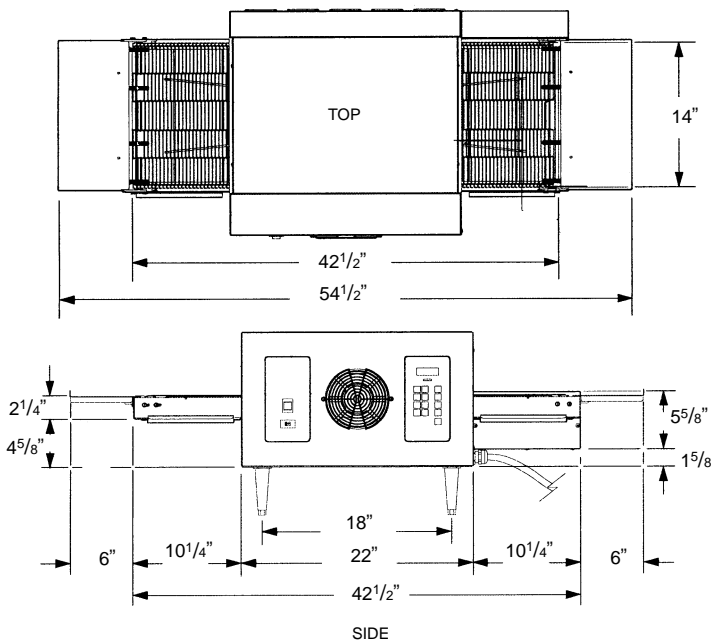
- 112 Pounds, FOB Menominee, MI 49858

DIMENSIONS:

	Height	Width	Depth
Exterior	17-1/2"	42-1/2"	22"

ELECTRICAL:

	208/1	208/3	240/1	240/3
Amp Draw	24	n/a	22	n/a



Toastmaster

Finishing Ovens

General Information: The Toastmaster **Finishing Ovens** are the most flexible in the food service industry. It offers unsurpassed performance, combining proven control system with Toastmaster's quality and durability.

Construction: The Toastmaster **Finishing Ovens** are manufactured with stainless steel front, back and sides. The outer case is cool to the touch.

Electrical: The **Finishing Ovens** are wired 120 V and are equipped with a power cord and plug.

Heating: Our finishing oven heats via infrared heating lamps. When the unit is turned on the heaters turn to 25 percent power. This is the energy efficient mode that will keep the unit warm and reduce heat up time. Once the 15 minute timer is set to the desired time then the heaters switch to 100 percent power. Once the timer counts down the unit automatically reverts back to the 25 percent power energy saving mode.

Finishing Oven TFO-13



TFO-13 Finishing Tabletop Oven

STANDARD FEATURES:

- Stainless steel construction
- 2-1/2" legs
- Mechanical 60 minute timer with buzzer off
- Power On/Off switch
- Stainless steel removable shelf
- Power indicator light

CONSTRUCTION:

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

CONTROLS:

- 60 minute mechanical timer
- Power On/Off switch

CLEARANCE:

- Allow four inches on each side and back of unit. Recommended to install under vented hood.

SERVICE CONNECTIONS:

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

SHIPPING WEIGHT:

- 70 Pounds, FOB Menominee, MI 49858

DIMENSIONS:

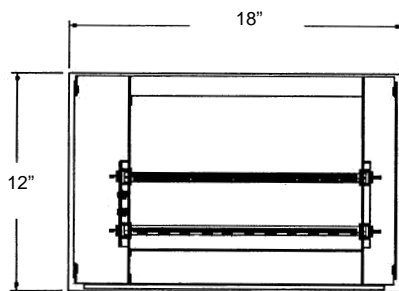
	Height	Width	Depth
Exterior	13"	18"	12"
Interior	5"	13"	11"

CAPACITY:

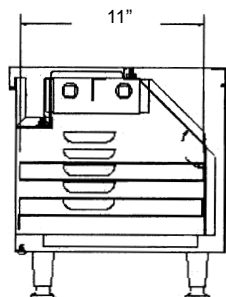
	12" Pizza Plates	Spacing
Oven	1	2"

ELECTRICAL:

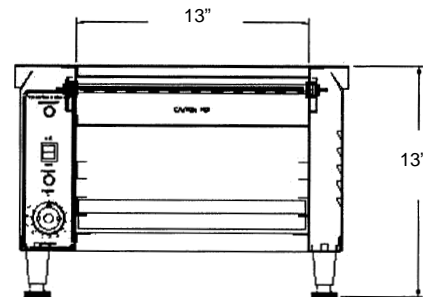
Amp Draw	120/1	208/3	240/1	240/3
L1	11	n/a	n/a	n/a



TOP



SIDE



FRONT

Finishing Oven TFO-26



CONSTRUCTION:

- Stainless steel
- Controls accessible on bottom of unit
- Heating elements accessible inside of cabinet

CONTROLS:

- 15 minute mechanical timer
- Power On/Off switch

CLEARANCE:

- Allow two inches on each side and back of unit. Recommended to install under vented hood.

SERVICE CONNECTIONS:

- Unit is shipped from factory with a cord and plug. NEMA standard 5-15P plug.
- 120 Volt single phase is standard.

SHIPPING WEIGHT:

- 105 Pounds, FOB Menominee, MI 49858

TFO-26 Finishing Tabletop Oven

STANDARD FEATURES:

- Stainless steel front, back and sides
- 15 minute cycle timer
- Power On/Off switch
- Cool to touch exterior
- Stainless steel adjustable shelf
- Supply with 120 V power cord
- Rest on 4" adjustable stainless steel legs
- Ability to convert to pass thru unit with no additional parts necessary

DIMENSIONS:

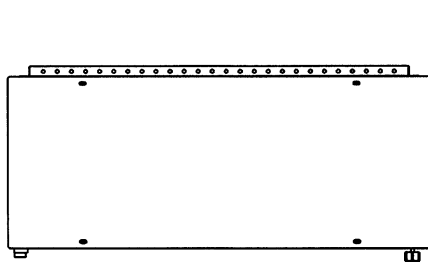
	Height	Width	Depth
Exterior	17-3/4"	30-1/8"	13-3/4"
Interior	6"	27"	12"

CAPACITY:

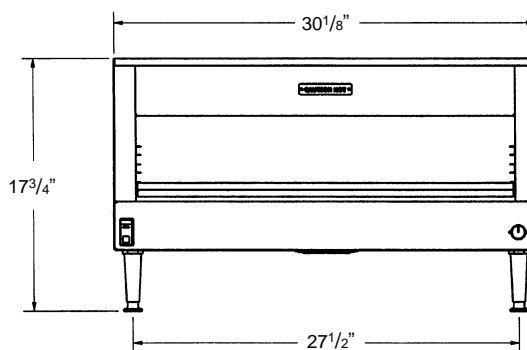
	12" Plates	2 Shelves
Oven	2	7 positions, 6" max. height

ELECTRICAL: Watts: 1440

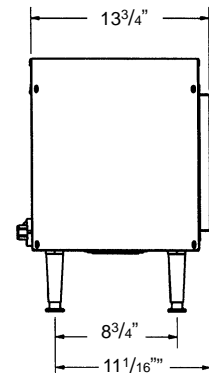
Amp Draw	120/1	208/3	240/1	240/3
L1	12.5	n/a	n/a	n/a



TOP



FRONT



SIDE



Food Warmer 1529000009

Excellent for Hamburger Toppings and Sauces!



CONSTRUCTION:

- Welded stainless steel front, sides and top
- Heating elements accessible inside of cabinet
- Stainless steel heat well with welded seams

CONTROLS:

- Preset thermostat
- On/Off switch with signal light
- Dry receptacle alarm for water needed

SERVICE CONNECTIONS:

- Unit is shipped from factory with a 5 foot cord and plug. NEMA standard 5-15P plug.
- 120 Volt single phase is standard.

SHIPPING WEIGHT:

- 20 Pounds, FOB Menominee, MI 49858

1529000009 Food Warmer Countertop - Half Pan Size

STANDARD FEATURES:

- Stainless steel front, top and sides
- Dry receptacle alarm for heat well needs water
- Preset thermostat
- Supply with 120V power cord
- Rest on 1-1/4" legs
- Signal light for "ON"

DIMENSIONS:

	Height	Width	Depth
Exterior	9-3/8"	20-7/8"	8-1/8"
Interior	6-1/2"	19-7/8"	5-9/16"

Pans not included.

CAPACITY:

	1/6 Size Pans
Warmer	3

ELECTRICAL:

Amp Draw	120/1	208/3	240/1	240/3
L1	4.5	n/a	n/a	n/a

