



# ***Beyond Toasting***

**More Choices  
Better Technologies**

# Toastmaster®

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## 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 • Sales Fax: (906) 863-5889 • Service Fax: (906) 863-6322

### Freight Terms

F.O.B. Menominee, MI with freight pre-paid and added to invoice. 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

#### 1. DAMAGES AND SHORTAGES

- A. Inspect your shipments immediately. The transportation company is responsible for the merchandise while it is in transit to you.
- B. If there is a shortage or damage to your shipment, action must be taken by you to notify carrier within 48 hours of receipt of shipment to assure approval of claim. It is the duty and responsibility of the delivering carrier to give you a written report of such shortage or damage following notification.
- C. For visible shortage or damage do not accept delivery unless the condition is noted on your copy of the freight bill and signed by the driver. If damaged and unacceptable, please advise the carrier of this and also notify Toastmaster.
- D. **CONCEALED DAMAGE:** If the damage is concealed, notify the carrier within 48 hours by phone and in writing, asking them to send their agent to complete an inspection report. Retain all cartons and merchandise for their inspection report and claim approval.
- E. It is critical that you file a written claim with the carrier within 48 hours of receipt of shipment for any shortage or concealed damage. Enclose with your claim:
  1. *Carrier's Inspection Report*, 2. *Paid freight bill*, 3. *Original or Certified Copy of Invoice*

#### 2. RETURNS

Goods may not be returned without prior approval from Toastmaster. In order for merchandise to be returned, it must be in the original carton and unopened. Product must be less than six months old from date of invoice.

**Special merchandise built to a buyer's specification may not be returned.**

Returned goods must be shipped to Toastmaster prepaid and will credited at invoice less 30% restocking charge. The restocking charge will be reduced to 20% if a replacement unit is ordered.

**ALL CARTONS RETURNED MUST BE MARKED WITH RETURN AUTHORIZATION NUMBER.**

**MULTIPLE CARTONS MUST EACH BE MARKED WITH THE RETURN AUTHORIZATION NUMBER.**

#### 3. SPECIAL ORDER EQUIPMENT

Orders for non-stock equipment built to a buyer's specification will be subject to a 50% charge to the dealer in the event of cancellation.

**All Toastmaster equipment is either NSF or ETL Sanitation approved.**

NSF



## 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 operates 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 a 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.

### CHART: NEMA PLUGS (shown)



NEMA 5-15P (plug)



NEMA 5-20P (plug)



NEMA 5-30P (plug)



NEMA 6-15P (plug)



NEMA 6-20P (plug)

## 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                    |
| Supply (1 phase)              | 120 V      | 208/240 V  | 120 V      | 120 V      | 208/240 V  | 208 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)<br>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.                |

### ACCESSORIES

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

## 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.    |

## 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.       |

## 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 cooler. 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.

### CHART: NEMA PLUGS (shown)



NEMA 5-15P (plug)



NEMA 5-20P (plug)



NEMA 5-30P (plug)



NEMA 6-15P (plug)



NEMA 6-20P (plug)

## 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
- Convection air dries product faster
- Large, easy-to-operate dial controls
- Conveyor belt speed control
- 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<br>1-1/2" H x<br>12-3/4" L | 10-1/4" W x<br>1-1/2" H x<br>12-3/4" L | 10-1/4" W x<br>1-1/2" H x<br>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               | 48 lbs.                                | 48 lbs.                                | 48 lbs.                                |



## 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



TC17D3674

**Model Shown:**  
*May ship UPS*

| Model Number                             | TC17D3674                | TC17D3663                | TC17D3666                | TC17D3666UK              |
|--|--------------------------|--------------------------|--------------------------|--------------------------|
| <b>Product Delivery</b>                  | Front or rear exit       | Front or rear exit       | Front or rear exit       | Front or rear exit       |
| <b>Width</b>                             | 14-5/8"                  | 14-5/8"                  | 14-5/8"                  | 14-5/8"                  |
| <b>Depth (w/cord clearance)</b>          | 24"                      | 24"                      | 24"                      | 24"                      |
| <b>Height w/4" Legs</b>                  | 15-3/4"                  | 15-3/4"                  | 15-3/4"                  | 15-3/4"                  |
| <b>Toasting Chamber Dimensions</b>       | 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 |
| <b>Loading Height</b>                    | 3"                       | 3"                       | 3"                       | 3"                       |
| <b>Capacity (slices per hour)</b>        | 400+                     | 400+                     | 400+                     | 400+                     |
| <b>Supply (1 phase)</b>                  | 120 V                    | 208 V                    | 240 V                    | 240 V                    |
| <b>Current draw</b>                      | 16.4 A                   | 12.6 A                   | 11.0 A                   | 11.0 A                   |
| <b>Rated heat input</b>                  | 1.97 KW                  | 2.62 KW                  | 2.62 KW                  | 2.41 KW                  |
| <b>Factory Installed Cord &amp; Plug</b> | NEMA 5-20P               | NEMA 6-20P               | NEMA 6-20P               | TYPE E                   |
| <b>Shipping Weight</b>                   | 54 lbs.                  | 54 lbs.                  | 54 lbs.                  | 54 lbs.                  |

## 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<br>3" H x<br>21" L | 10-1/2" W x<br>3" H x<br>21" L | 10-1/2" W x<br>3" H x<br>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                  | 12.1 A                         | 13.9 A                         | 13.9 A                         |
| Rated heat input              | 2.9 KW                         | 2.9 KW                         | 2.9 KW                         |
| Factory Installed Cord & Plug | 6-20 P<br>NEMA                 | 6-20 P<br>NEMA                 | TYPE E<br>NEMA                 |
| Shipping Weight               | 63 lbs.                        | 63 lbs.                        | 63 lbs.                        |

## 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 and must be hard wired on site. 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 20,000 BTU/hr.

**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<br>12" H x<br>27" L | 12-1/4" W x<br>12" H x<br>27" L | 24-3/8" W x<br>12" H x<br>27" L | 24-3/8" W x<br>12" H x<br>27" L | 36-1/2" W x<br>12" H x<br>27" L | 36-1/2" W x<br>12" H x<br>27" L |

## 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<br>240/1 - 18.8    |
| Total KW            | 208 V - 3.9<br>240 V - 5.2      |
| Cook Zone Size      | (2) 9" Plates                   |
| Weight              | 40 lbs.                         |
| Dimensions          | 15" W x<br>16-5/8" H x<br>25" L |

Model Shown:  
*May ship UPS*



## 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, with 4" high rear and side splash guards. 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 30,000 BTU/hr. 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<br>16" H x<br>27-9/16" L | 24" W x<br>16" H x<br>27-9/16" L | 36" W x<br>16" H x<br>27-9/16" L | 36" W x<br>16" H x<br>27-9/16" L | 48" W x<br>16" H x<br>27-9/16" L | 48" W x<br>16" H x<br>27-9/16" L |

## 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<br>14" H x<br>27-9/16" L | 24" W x<br>14" H x<br>27-9/16" L | 36" W x<br>14" H x<br>27-9/16" L | 36" W x<br>14" H x<br>27-9/16" L | 48" W x<br>14" H x<br>27-9/16" L | 48" W x<br>14" H x<br>27-9/16" L |

**Toastmaster**

## 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 on the griddles are 27,000 BTU/hr.

**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                       |
|-----------------------|----------------------------------|----------------------------------|----------------------------------|----------------------------------|----------------------------------|----------------------------------|
| <b>Gas Type</b>       | Natural                          | LP                               | Natural                          | LP                               | Natural                          | LP                               |
| <b>Cook Zone Size</b> | 24"                              | 24"                              | 36"                              | 36"                              | 48"                              | 48"                              |
| <b>BTU/hr</b>         | 40,000                           | 40,000                           | 60,000                           | 60,000                           | 80,000                           | 80,000                           |
| <b>Weight</b>         | 215 lbs.                         | 215 lbs.                         | 290 lbs.                         | 290 lbs.                         | 365 lbs.                         | 365 lbs.                         |
| <b>Dimensions</b>     | 24" W x<br>14" H x<br>27-9/16" L | 24" W x<br>14" H x<br>27-9/16" L | 36" W x<br>14" H x<br>27-9/16" L | 36" W x<br>14" H x<br>27-9/16" L | 48" W x<br>14" H x<br>27-9/16" L | 48" W x<br>14" H x<br>27-9/16" L |

### Manual

| Model Number          | TMDG2400                         | TMDG2400P                        | TMDG3600                         | TMDG3600P                        | TMDG4800                         | TMDG4800P                        |
|-----------------------|----------------------------------|----------------------------------|----------------------------------|----------------------------------|----------------------------------|----------------------------------|
| <b>Gas Type</b>       | Natural                          | LP                               | Natural                          | LP                               | Natural                          | LP                               |
| <b>Cook Zone Size</b> | 24"                              | 24"                              | 36"                              | 36"                              | 48"                              | 48"                              |
| <b>BTU/hr</b>         | 54,000                           | 54,000                           | 81,000                           | 81,000                           | 108,000                          | 108,000                          |
| <b>Weight</b>         | 215 lbs.                         | 215 lbs.                         | 290 lbs.                         | 290 lbs.                         | 365 lbs.                         | 365 lbs.                         |
| <b>Dimensions</b>     | 24" W x<br>14" H x<br>27-9/16" L | 24" W x<br>14" H x<br>27-9/16" L | 36" W x<br>14" H x<br>27-9/16" L | 36" W x<br>14" H x<br>27-9/16" L | 48" W x<br>14" H x<br>27-9/16" L | 48" W x<br>14" H x<br>27-9/16" L |



## Countertop Electric Griddles

### Standard Features:

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



TECG732470

| Model Number                     | TECG732470   | TECG733670   | TECG734870   |
|----------------------------------|--|--|--|
| <b>Supply</b>                    | 208/240 V<br>1/3 Phase                                       | 208/240 V<br>1/3 Phase                                       | 208/240 V<br>1/3 Phase                                       |
| <b>Current Draw (Amps)</b>       | 208/3 - 32.6<br>240/3 - 37.5<br>208/1 - 37.6<br>240/1 - 43.3 | 208/3 - 39<br>240/3 - 44.9<br>208/1 - 59.2<br>240/1 - 68.5   | 208/3 - 54.1<br>240/3 - 62.2<br>208/1 - 77.9<br>240/1 - 89.7 |
| <b>Total KW</b>                  | 208/3 - 7.8<br>240/3 - 10.4<br>208/1 - 7.8<br>240/1 - 10.4   | 208/3 - 12.3<br>240/3 - 16.4<br>208/1 - 12.3<br>240/1 - 16.4 | 208/3 - 16.2<br>240/3 - 21.5<br>208/1 - 16.2<br>240/1 - 21.5 |
| <b>Incoming Supply AWG (min)</b> | 208/3 - 8<br>240/3 - 8<br>208/1 - 4<br>240/1 - 4             | 208/3 - 8<br>240/3 - 6<br>208/1 - 4<br>240/1 - 4             | 208/3 - 8<br>240/3 - 8<br>208/1 - 6<br>240/1 - 6             |
| <b>Cook Zone Size</b>            | 24"  | 36"  | 48"  |
| <b>Weight</b>                    | 162 lbs.   | 230 lbs.   | 340 lbs.   |
| <b>Dimensions</b>                | 24" W x<br>16-5/8" H x<br>28-1/8" L                          | 36" W x<br>16-5/8" H x<br>28-1/8" L                          | 48" W x<br>16-5/8" H x<br>28-1/8" L                          |

### 480V Available - Special Order

- Unit comes standard 3 phase, it can be changed to single phase in the field.

## 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<br>31-1/4" H x<br>25-3/4" L | 14-1/8" W x<br>31-1/4" H x<br>25-3/4" L |

# Countertop Electric Fryers

TECF142772



**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



TECF143970

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

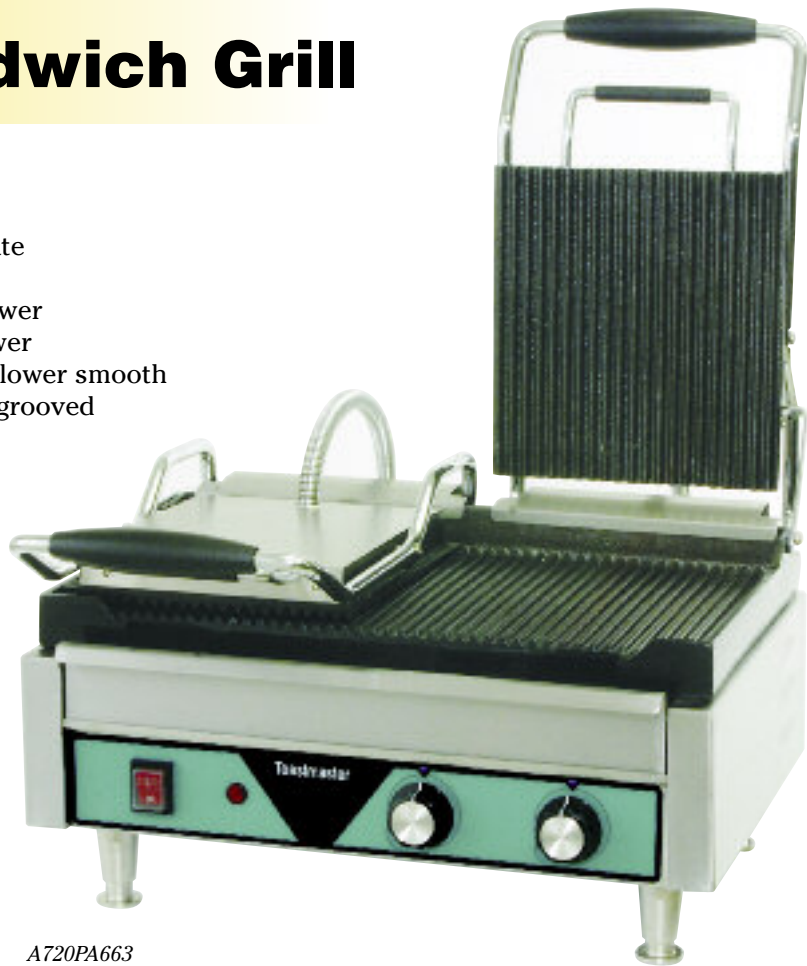
Some other features of the grill include easy to clean pull out waste trays and sturdy head lifting mechanisms.

## 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<sup>o</sup>F-575<sup>o</sup>F thermostat
- Dual handle control
- Heavy duty hinge system
- ABS control dial
- Adjustable feet
- Easy to remove and clean waste tray

HSF



A720PA663

*Models shown may ship UPS*

| Model Number                                 | A720SA663                 | A720SA666                 | A720PA663                 | A720PA666                 | A720S/PA663               | A720S/PA666               |
|--|---------------------------|---------------------------|---------------------------|---------------------------|---------------------------|---------------------------|
| <b>Griddle Type</b>                          | Smooth                    | Smooth                    | Grooved                   | Grooved                   | Smooth/Grooved            | Smooth/Grooved            |
| <b>Surface</b>                               | Cast Iron                 | Cast Iron                 | Cast Iron                 | Cast Iron                 | Cast Iron                 | Cast Iron                 |
| <b>Width</b>                                 | 18-11/16"                 | 18-11/16"                 | 18-11/16"                 | 18-11/16"                 | 18-11/16"                 | 18-11/16"                 |
| <b>Depth</b>                                 | 15-5/8"                   | 15-5/8"                   | 15-5/8"                   | 15-5/8"                   | 15-5/8"                   | 15-5/8"                   |
| <b>Height</b>                                | 11-1/3"                   | 11-1/3"                   | 11-1/3"                   | 11-1/3"                   | 11-1/3"                   | 11-1/3"                   |
| <b>Bottom Cooking Area</b>                   | 17" x 9"                  | 17" x 9"                  | 17" x 9"                  | 17" x 9"                  | 17" x 9"                  | 17" x 9"                  |
| <b>Top Cooking Area</b>                      | 8-1/4" x 9"<br>each plate | 8-1/4" x 9"<br>each plate | 8-1/4" x 9"<br>each plate | 8-1/4" x 9"<br>each plate | 8-1/4" x 9"<br>each plate | 8-1/4" x 9"<br>each plate |
| <b>Shipping Weight</b>                       | 77 lbs.                   | 77 lbs.                   | 77 lbs.                   | 77 lbs.                   | 77 lbs.                   | 77 lbs.                   |
| <b>Supply (1 Phase)</b>                      | 208 V                     | 240 V                     | 208 V                     | 240 V                     | 208 V                     | 240 V                     |
| <b>Current Draw (Amps)</b>                   | 10.6 A                    | 12.1 A                    | 10.6 A                    | 12.1 A                    | 10.6 A                    | 12.1 A                    |
| <b>Heat Input</b>                            | 2.9 KW                    | 3.2 KW                    | 2.9 KW                    | 3.2 KW                    | 2.9 KW                    | 3.2 KW                    |
| <b>Factory Installed 36" Cord &amp; Plug</b> | 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<br>23" Open | 11-3/4" Closed<br>23" Open | 11-3/4" Closed<br>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-<br>NEMA 5-20P        | 208V-<br>NEMA 6-15P        | 240V-<br>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<br>23" Open | 11-3/4" Closed<br>23" Open | 11-3/4" Closed<br>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-<br>NEMA 5-20P        | 208V-<br>NEMA 6-15P        | 240V-<br>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<br>23" Open | 11-3/4" Closed<br>23" Open | 11-3/4" Closed<br>23" Open |
| Shipping Weight                         | 39 lbs.                    | 39 lbs.                    | 39 lbs.                    |
| Supply<br>(1 Phase)                     | 120 V                      | 208 V                      | 240 V                      |
| Current<br>Draw (Amps)                  | 13.8 A                     | 7.9 A                      | 6.9 A                      |
| Heat Input                              | 1.65 KW                    | 1.65 KW                    | 1.65 KW                    |
| Factory<br>Installed 36"<br>Cord & Plug | 120V-<br>NEMA 5-20P        | 208V-<br>NEMA 6-15P        | 240V-<br>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:

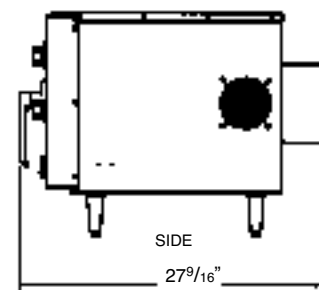
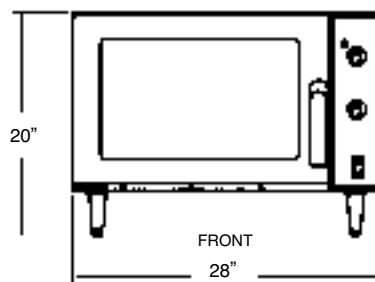
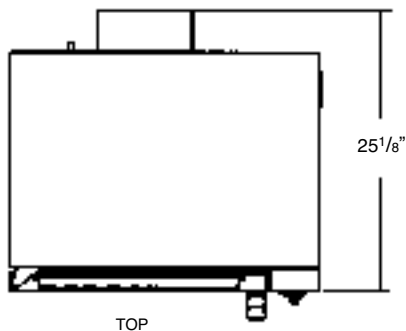
|                 | Height  | Width   | Depth    |
|-----------------|---------|---------|----------|
| <b>Exterior</b> | 20"     | 28"     | 27-9/16" |
| <b>Interior</b> | 11-5/8" | 18-1/8" | 13-1/4"  |

### CAPACITY:

|             | 13"x18"<br>Half Size Sheet Pans | Spacing |
|-------------|---------------------------------|---------|
| <b>Oven</b> | 3                               | 3-3/4"  |
|             | 4                               | 2"      |

**ELECTRICAL:** Watts: 1700

| Amp Draw  | 120/1 | 120/208/3 | 120/240/1 | 120/240/3 |
|-----------|-------|-----------|-----------|-----------|
| <b>L1</b> | 16    | n/a       | n/a       | n/a       |





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"   |

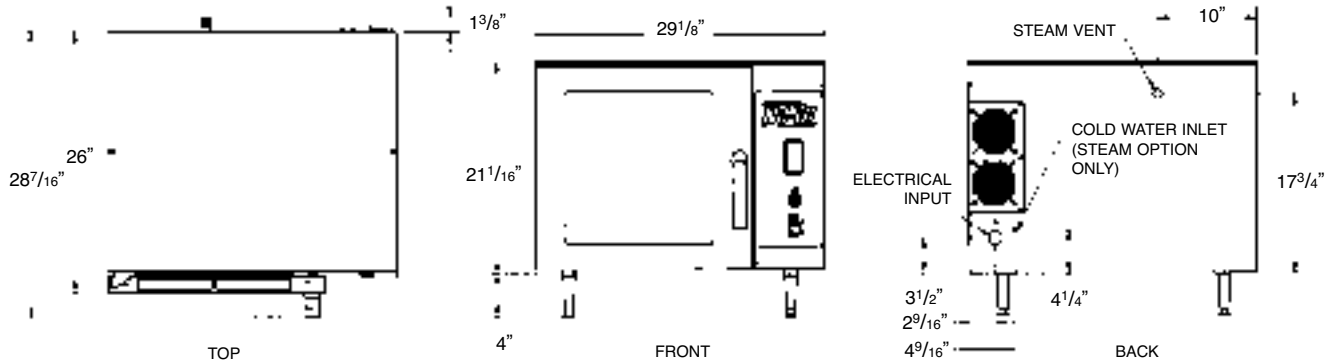
**CAPACITY:**

|          | 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   |

NSF





**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:**

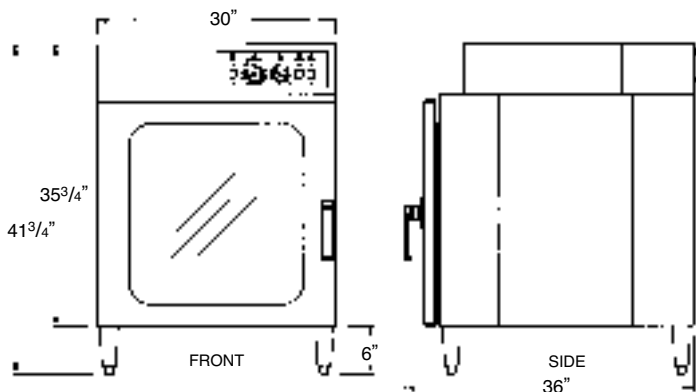
|                 | Height  | Width   | Depth   |
|-----------------|---------|---------|---------|
| <b>Exterior</b> | 41-3/4" | 30"     | 36"     |
| <b>Interior</b> | 22"     | 18-3/4" | 29-3/4" |

**CAPACITY:**

|              | 18"x26"<br>Sheet Pans | 13"x18"<br>Sheet Pans | Spacing |
|--------------|-----------------------|-----------------------|---------|
| <b>RM-5T</b> | 5                     | 10                    | 4"      |
| <b>RM-4T</b> | 4                     | 8                     | 5"      |

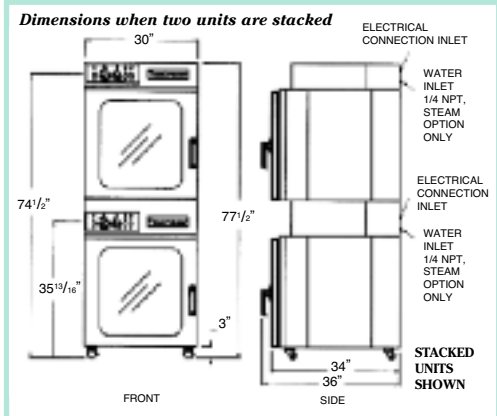
**ELECTRICAL: Watts: 7000**

|                 | 208/1 | 208/3 | 240/1 | 240/3 |
|-----------------|-------|-------|-------|-------|
| <b>Amp Draw</b> | 37    | 30    | 32    | 26    |



ELECTRICAL CONNECTION

WATER INLET 1/4 NPT





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:**

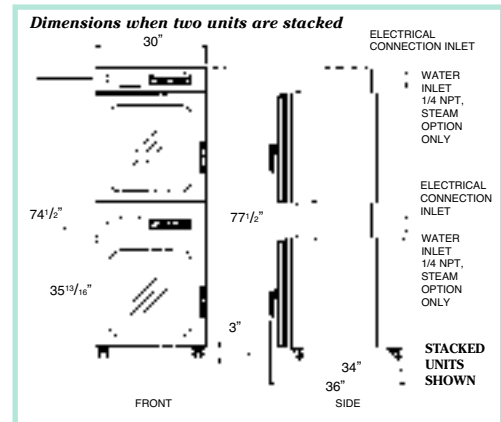
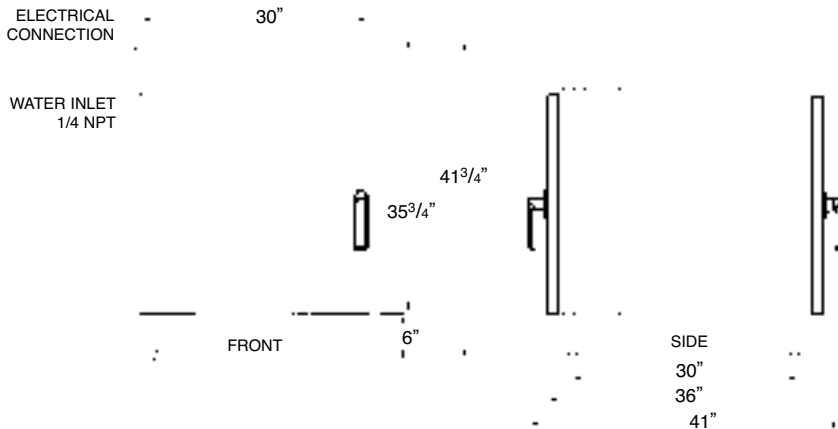
|                 | Height  | Width   | Depth   |
|-----------------|---------|---------|---------|
| <b>Exterior</b> | 41-3/4" | 30"     | 36"     |
| <b>Interior</b> | 22"     | 18-3/4" | 29-3/4" |

**CAPACITY:**

|              | 18"x26"<br>Sheet Pans | 13"x18"<br>Sheet Pans | Spacing |
|--------------|-----------------------|-----------------------|---------|
| <b>RA-5T</b> | 5                     | 10                    | 4"      |
| <b>RA-4T</b> | 4                     | 8                     | 5"      |

**ELECTRICAL: Watts: 7000**

|                 | 208/1 | 208/3 | 240/1 | 240/3 |
|-----------------|-------|-------|-------|-------|
| <b>Amp Draw</b> | 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.



**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

**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:**

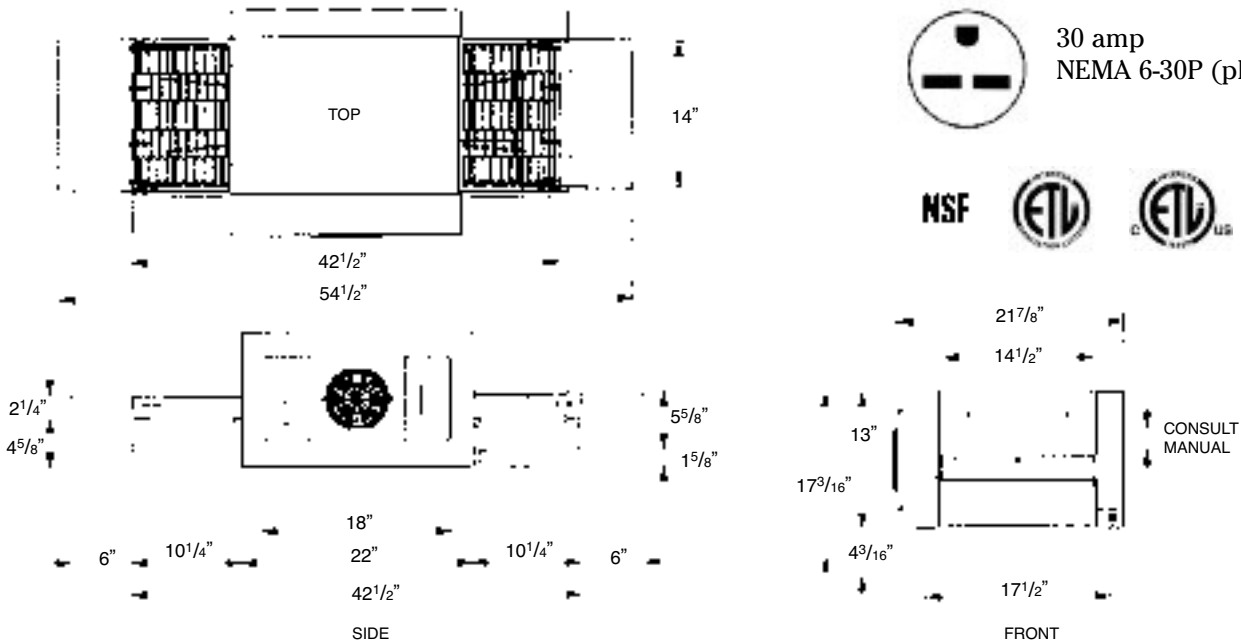
- Stacking Kit (T2114STACK)

**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:

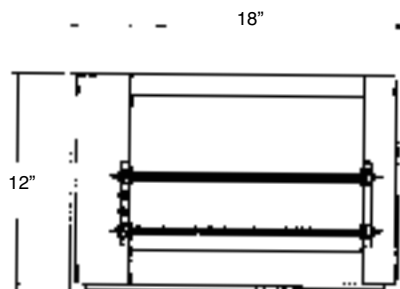
|          | Height | Width | Depth |
|----------|--------|-------|-------|
| Exterior | 13"    | 18"   | 12"   |
| Interior | 5"     | 13"   | 11"   |

#### CAPACITY:

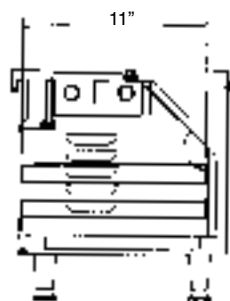
|      | 12" Pizza Plates | Spacing |
|------|------------------|---------|
| Oven | 1                | 2"      |

#### ELECTRICAL:

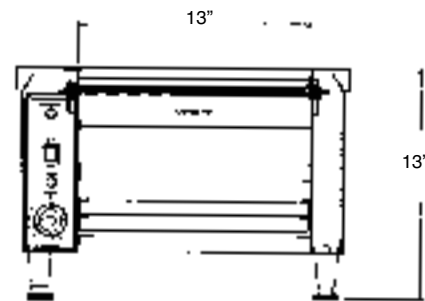
| Amp Draw | 120/1 | 208/3 | 240/1 | 240/3 |
|----------|-------|-------|-------|-------|
| L1       | 11    | n/a   | n/a   | n/a   |



TOP



SIDE



FRONT



# Finishing Oven TFO-26



## 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

### 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

### DIMENSIONS:

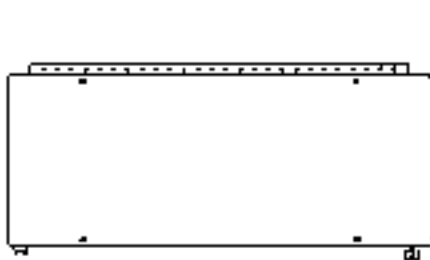
|          | Height  | Width   | Depth   |
|----------|---------|---------|---------|
| Exterior | 17-3/4" | 30-1/8" | 13-3/4" |
| Interior | 6"      | 27"     | 12"     |

### CAPACITY:

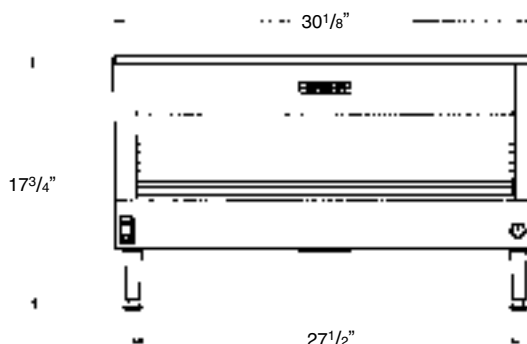
|      | 12" Plates | 2 Shelves                   |
|------|------------|-----------------------------|
| Oven | 2          | 7 positions, 6" max. height |

### ELECTRICAL: Watts: 1440

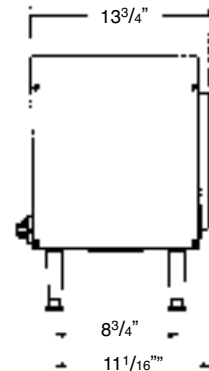
| Amp Draw | 120/1 | 208/3 | 240/1 | 240/3 |
|----------|-------|-------|-------|-------|
| L1       | 12.5  | n/a   | n/a   | n/a   |



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:**

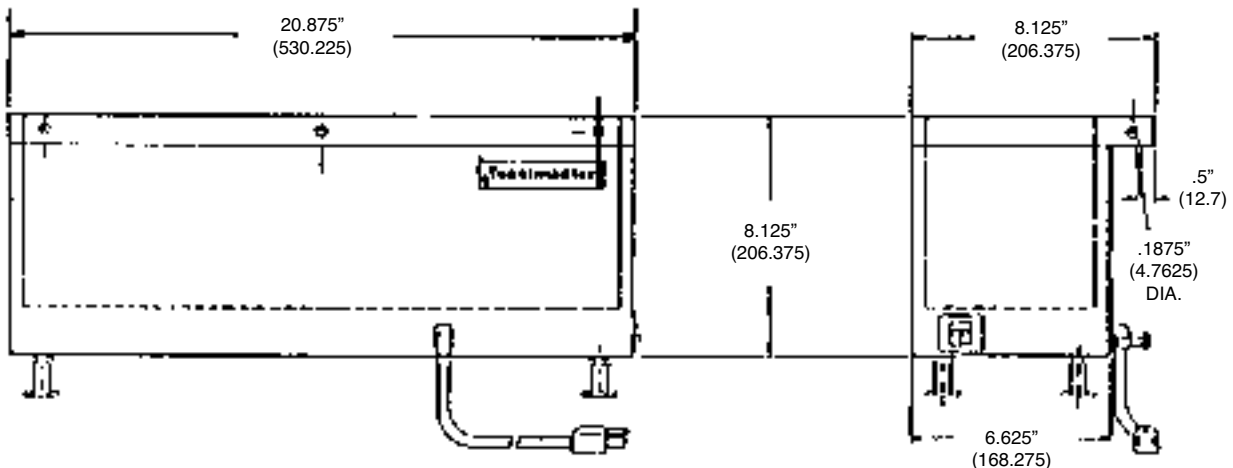
|        | 1/6 Size Pans |
|--------|---------------|
| Warmer | 3             |

**ELECTRICAL:**

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



NSF



## Pizza Equipment

Toastmaster's 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

**OPTIONS:**

- Cart with Panslides (151-9899-PS)
- Cart without Panslides (151-9899-NP)
- Stand with Panslides (151-9898-PS)
- Stand without Panslides (151-9898-NP)
- Stacking Kit (151-9938)

**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:**

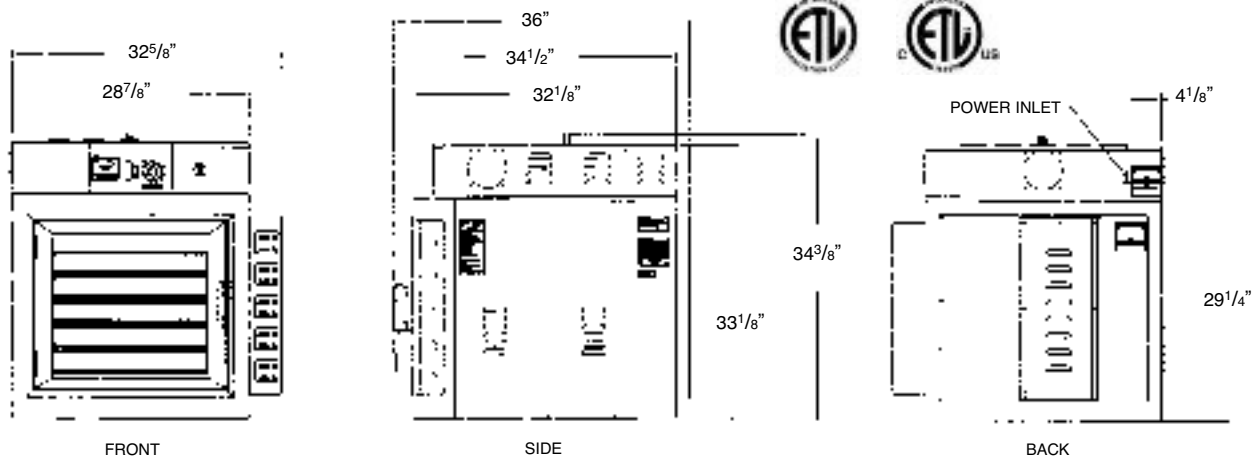
|          | Height  | Width   | Depth   |
|----------|---------|---------|---------|
| Exterior | 34-3/8" | 32-7/8" | 36-1/8" |
| Interior | 18"     | 18-1/2" | 28"     |

**CAPACITY:**

|      | 18" Pizza Pans | Spacing |
|------|----------------|---------|
| Oven | 5              | 3"      |

**ELECTRICAL: Watts: 10,000**

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



# 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 secret to a great flavorful and tender food smoked in Toastmaster Smokers is the optimum environment of circulated hot air, relative moisture and astute pressure in the units. This environment can be adjusted for each unique application.

### *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.

# Toastmaster



Shown with Optional Casters

## ES-6 Countertop Oven/Smoker With Humidity

### STANDARD FEATURES:

- Stainless steel construction
- Top ball valve for steam and smoke release
- AutoMist humidity system
- 50° F - 425° F Cook and 50° F - 250° F Hold thermostats
- Stainless steel door
- 5 chrome racks • 6" legs

### OPTIONS:

- Additional Chrome Racks each (101-0025-C)
- Casters (50-0058)
- External Smoke Box
- Cart with Panslides (101-9006-PS)
- Cart without Panslides (101-9006-NP)
- Stand with Panslides (101-6100-PS)
- Stand without Panslides (101-6100-NP)

### 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
- Smoke on/off switch
- Separate heat and humidity controls
- Fan on/off switch to turn off convection air movement
- 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:

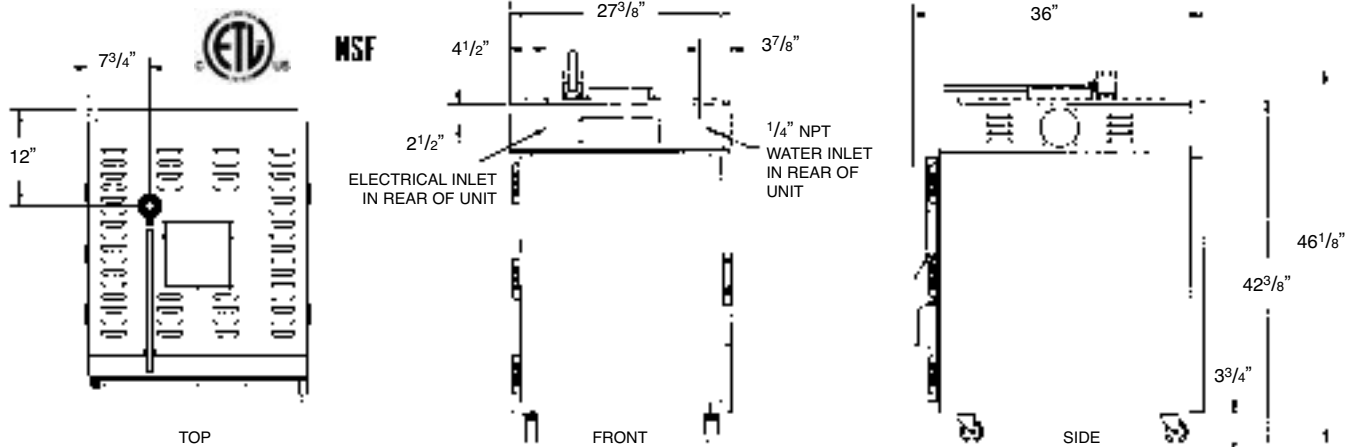
|                 | Height  | Width   | Depth   |
|-----------------|---------|---------|---------|
| <b>Exterior</b> | 46-1/8" | 27-3/8" | 36"     |
| <b>Interior</b> | 26-3/8" | 18-3/4" | 28-7/8" |

### CAPACITY:

|               | 18"x26"<br>Sheet Pans | 13"x18"<br>Sheet Pans | Spacing |
|---------------|-----------------------|-----------------------|---------|
| <b>Smoker</b> | 5                     | 10                    | 3-1/2"  |

### ELECTRICAL: Watts: 2000

|                 | 208/1 | 208/3 | 240/1 | 240/3 |
|-----------------|-------|-------|-------|-------|
| <b>Amp Draw</b> | 13.5  | 10    | 12    | 8.5   |



# Toastmaster



**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
- Smoke on/off switch
- Fan on/off switch to turn off convection air movement
- 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
- Single (1) cavity

**OPTIONS:**

- Additional Chrome Racks each (101-0025-C)
- Set of 6" Legs
- External Smoke Box

**DIMENSIONS:**

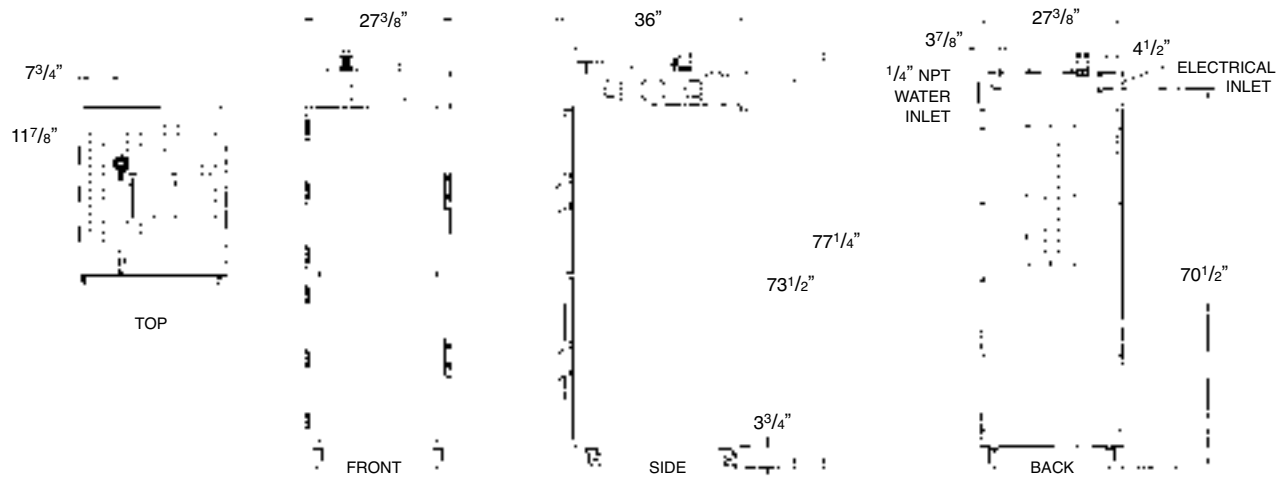
|          | Height  | Width   | Depth |
|----------|---------|---------|-------|
| Exterior | 77-1/4" | 27-3/8" | 36"   |
| Interior | 60"     | 18-3/4" | 29"   |

**CAPACITY:**

|        | 18"x26" Sheet Pans | 13"x18" Sheet Pans | Spacing |
|--------|--------------------|--------------------|---------|
| Smoker | 12                 | 24                 | 3-1/2"  |

**ELECTRICAL: Watts: 4000**

|          | 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. 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'n 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
- 5 chrome racks

**OPTIONS:**

- Additional Chrome Racks each (101-0025-C)
- Casters (50-0058)
- Cart with Panslides (101-9006-PS)
- Cart without Panslides (101-9006-NP)
- Stand with Panslides (101-6100-PS)
- Stand without Panslides (101-6100-NP)

**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:**

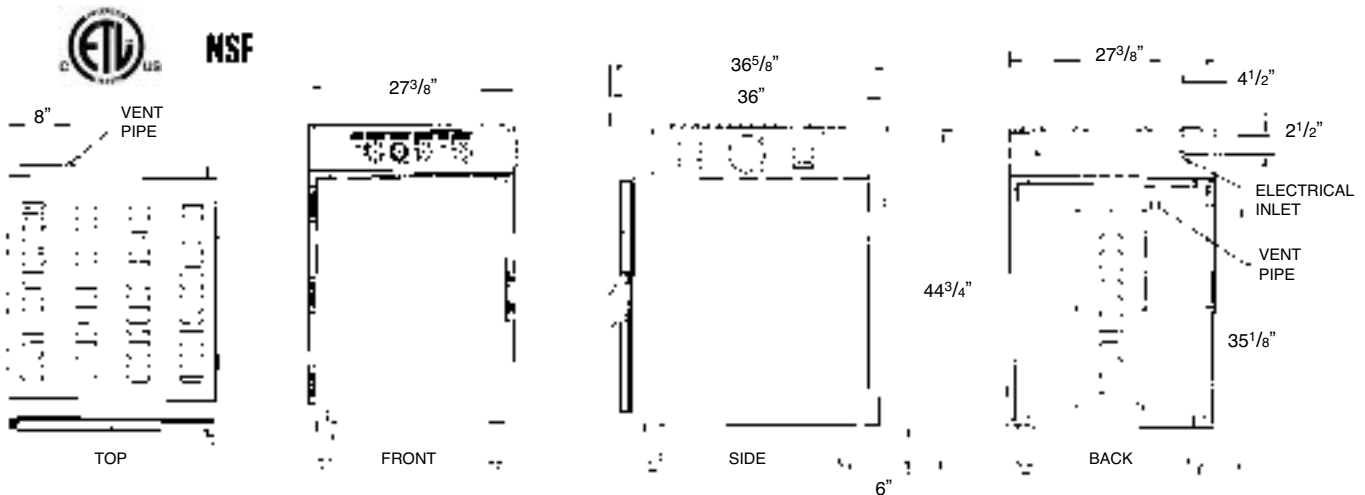
|                 | Height  | Width   | Depth   |
|-----------------|---------|---------|---------|
| <b>Exterior</b> | 44-3/4" | 27-3/8" | 36-5/8" |
| <b>Interior</b> | 29"     | 18-3/4" | 28-7/8" |

**CAPACITY:**

|                        | 18"x26"<br>Sheet Pans | 13"x18"<br>Sheet Pans | Spacing |
|------------------------|-----------------------|-----------------------|---------|
| <b>Slo-Cook'n Hold</b> | 7                     | 14                    | 3-1/2"  |

**ELECTRICAL: Watts: 3000**

|                 | 208/1 | 208/3 | 240/1 | 240/3 |
|-----------------|-------|-------|-------|-------|
| <b>Amp Draw</b> | 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
- Two (2) cavities with separate controls

**OPTIONS:**

- Additional Chrome Racks each (101-0025-C)
- Set of 6" Legs

**DIMENSIONS:**

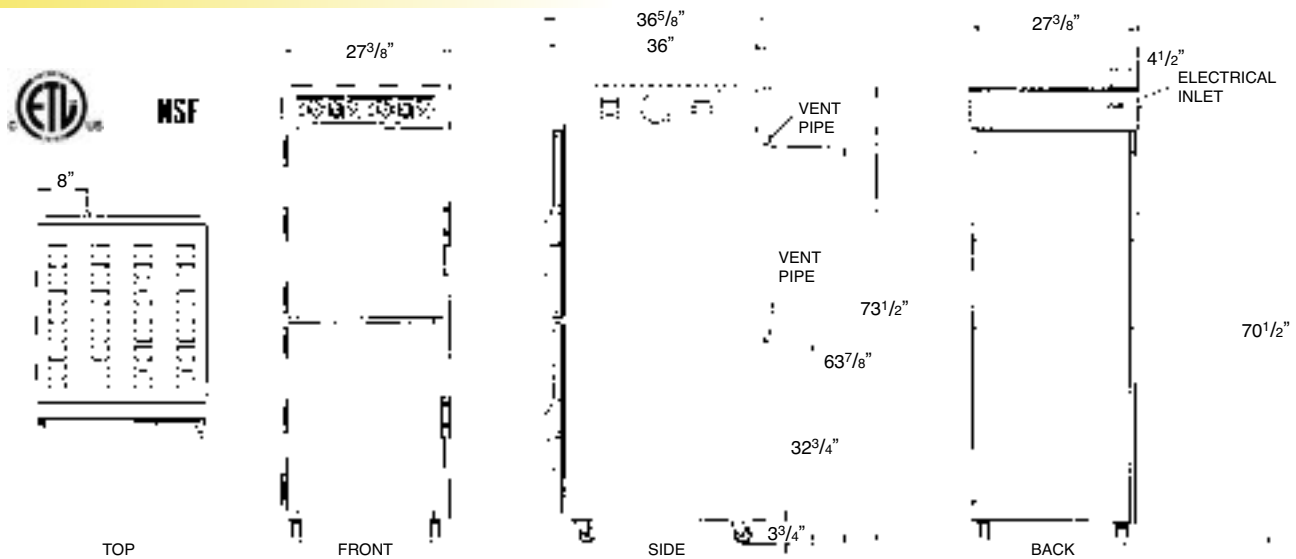
|                 | Height  | Width   | Depth   |
|-----------------|---------|---------|---------|
| <b>Exterior</b> | 73-1/2" | 27-3/8" | 36-5/8" |
| <b>Interior</b> | 29"     | 18-3/4" | 28-7/8" |

**CAPACITY:**

|                        | 18"x26"<br>Sheet Pans | 13"x18"<br>Sheet Pans | Spacing |
|------------------------|-----------------------|-----------------------|---------|
| <b>Slo-Cook'n Hold</b> | 14                    | 28                    | 3-1/2"  |

**ELECTRICAL: Watts: 6000**

|                 | 208/1 | 208/3 | 240/1 | 240/3 |
|-----------------|-------|-------|-------|-------|
| <b>Amp Draw</b> | 30    | 20    | 26    | 17    |



## Steam Equipment

Toastmaster offers a line of simple to use, simple to maintain, high performance and 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 provides you with a large capacity of product. The is **XO-1MSS** stackable.

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** is a high performance unit. It preheats and recovers even at full loads, faster than counter part traditional steamers.

The **XO-1STM** offers the capability to steam, dry cook or cook 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

**OPTIONS:**

- Solid Door
- Stacking Kit
- Wire Racks each (98-0125-B)
- Cart with Panslides (98-9890-PS)
- Cart without Panslides (98-9890-NP)
- Stand with Panslides (98-9970-PS)
- Stand without Panslides (98-9970-NP)

**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.
- The waterline should be 1/4".  
A water softening system and filtration should be used to minimize mineral build-up.

**SHIPPING WEIGHT:**

- 140 Pounds, FOB Menominee, MI 49858

**DIMENSIONS:**

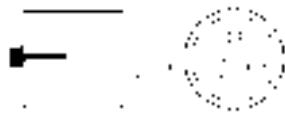
|                 | Height  | Width   | Depth   |
|-----------------|---------|---------|---------|
| <b>Exterior</b> | 20"     | 27-1/8" | 28-1/8" |
| <b>Interior</b> | 11-3/4" | 15-3/4" | 21-1/2" |

**CAPACITY:**

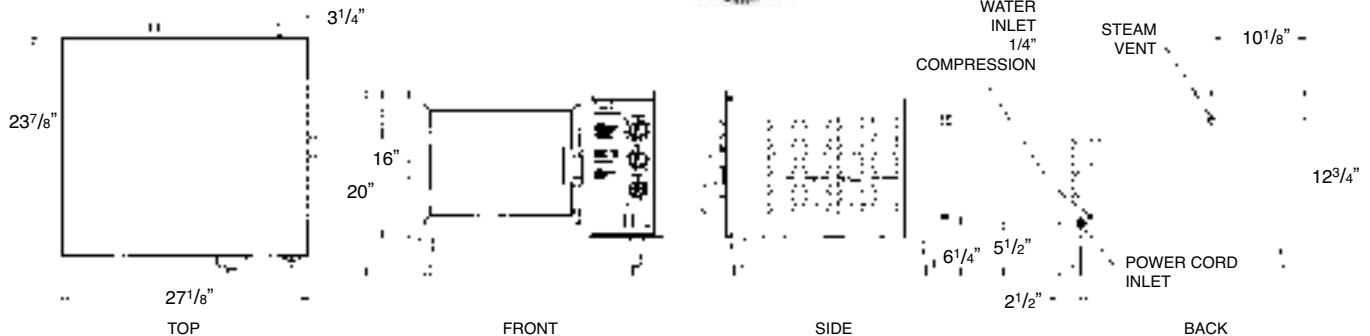
|             | 13"x18"<br>Half Size Sheet Pans | Spacing |
|-------------|---------------------------------|---------|
| <b>Oven</b> | 3                               | 3-3/4"  |
|             | 4                               | 2"      |

**ELECTRICAL: Watts:** 120V - 1700 • 208/240V - 2500

| Amp Draw  | 120/1 | 208/1 | 240/1 | 240/3 |
|-----------|-------|-------|-------|-------|
| <b>L1</b> | 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

**OPTIONS:**

- Stacking Kit
- Wire Racks each (98-0401-C) 6 per unit
- Cart with Panslides (98-9890-PS)
- Cart without Panslides (98-9890-NP)
- Stand with Panslides (98-0370-PS)
- Stand without Panslides (98-0370-NP)

**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:**

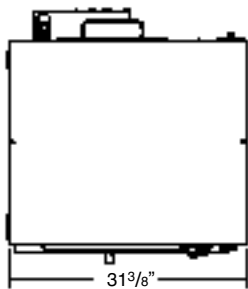
|          | Height | Width   | Depth |
|----------|--------|---------|-------|
| Exterior | 37"    | 31-3/8" | 33"   |
| Interior | 23"    | 23"     | 15"   |

**CAPACITY:**

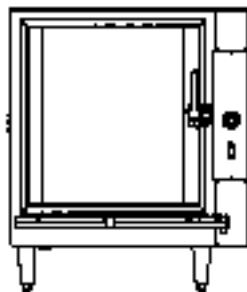
|            | 13"x18"<br>Sheet Pans | 12"x20"x2"<br>Food Sheet Pans |
|------------|-----------------------|-------------------------------|
| 3" Spacing | 5                     | 5                             |

**ELECTRICAL: Watts: 8000**

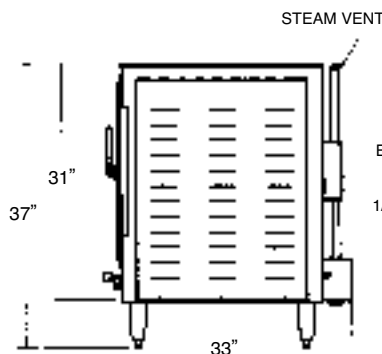
|          | 208/1 | 208/3 | 240/1 | 240/3 |
|----------|-------|-------|-------|-------|
| Amp Draw | n/a   | 23    | n/a   | 20    |



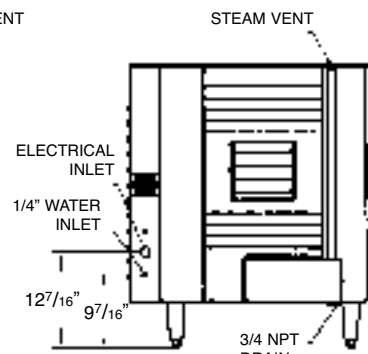
TOP



FRONT



SIDE



BACK

## 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 features and benefits 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.
- Four corner bumpers ensure walls and other kitchen fixtures will be protected.
- 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

**OPTIONS:**

- Solid Door (Order as model 9451-HP34SDNF)

**DIMENSIONS:**

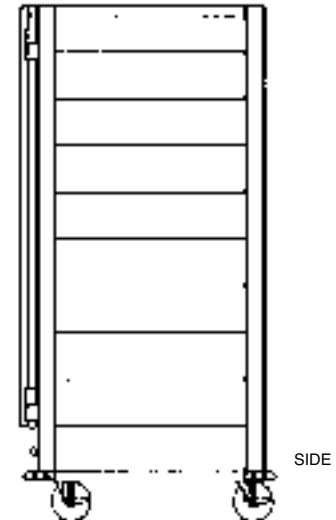
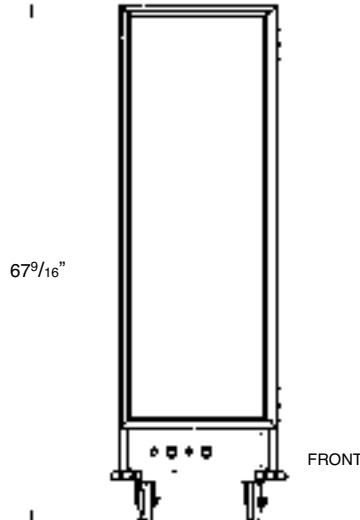
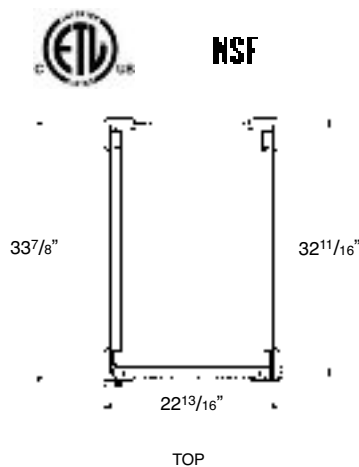
|          | Height   | Width     | Depth   |
|----------|----------|-----------|---------|
| Exterior | 67-9/16" | 22-13/16" | 33-7/8" |

**CAPACITY:**

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

**ELECTRICAL: Watts: 1500**

| 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

**OPTIONS:**

- Solid Door (Order as 9451-HP12SDNF)

**DIMENSIONS:**

|          | Height   | Width     | Depth   |
|----------|----------|-----------|---------|
| Exterior | 31-7/16" | 22-13/16" | 33-7/8" |

**CAPACITY:**

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

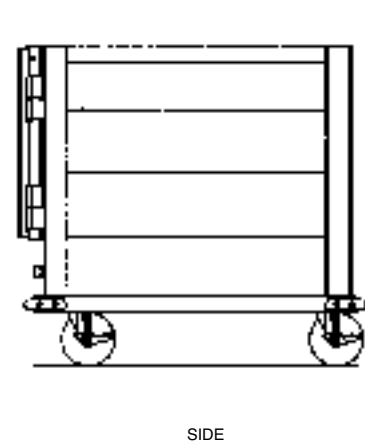
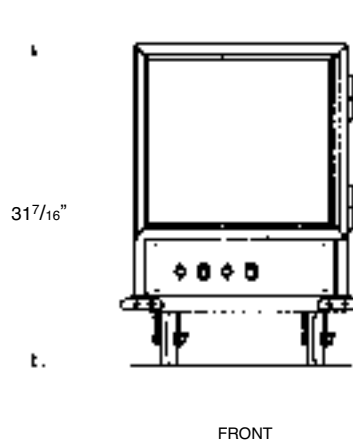
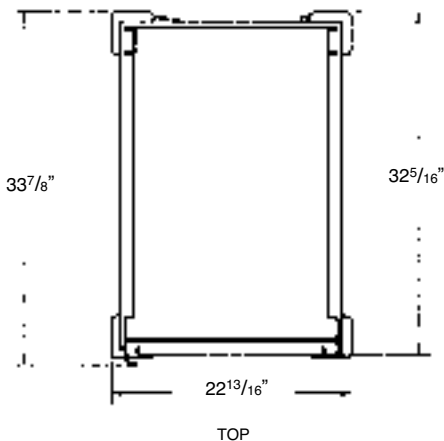
**ELECTRICAL: Watts: 1500**

| 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



NSF





# Toastmaster



**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. 1800 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
- Insulated
- Set of 5" swivel casters w/brakes
- Polycarbonate door
- Lift-off door
- Magnetic door gaskets

**OPTIONS:**

- Push Handle
- Solid Door (Order as E17UAC-INS-SD-20)

**DIMENSIONS:**

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

**CAPACITY:**

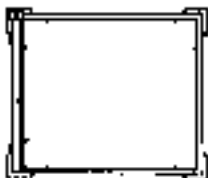
|         | 18"x26" Full Size Sheet Pans | 12"x20"x2-1/2" Food Service Pans |
|---------|------------------------------|----------------------------------|
| Proofer | 17                           | 34                               |
| Spacing | 3"                           | 3"                     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

**ELECTRICAL: Watts: 1700**

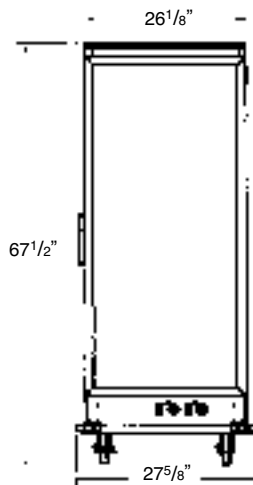
| Amp Draw | 120/1 | 120/208/3 | 120/240/1 | 120/240/3 |
|----------|-------|-----------|-----------|-----------|
| L1       | 14    | n/a       | n/a       | n/a       |

Cord and plug - NEMA 5-20P

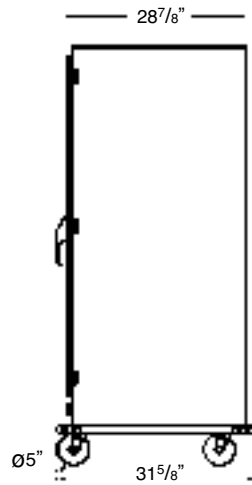
- Also available in 15 amps. Model # E17UAC-INS-15  
12.5 amps - NEMA 5-15P



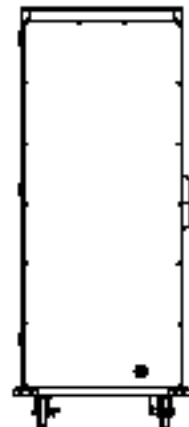
TOP



FRONT



SIDE



BACK





**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. 1800 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

**OPTIONS:**

- Push Handle
- Solid Door (Order as E6UAC-INS-SD-20)

- 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"                               |

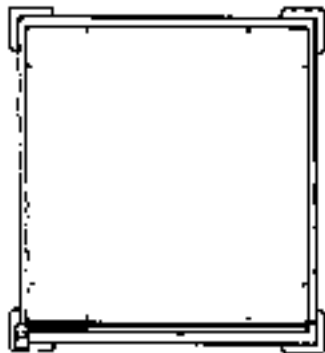
**ELECTRICAL: Watts: 1700**

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

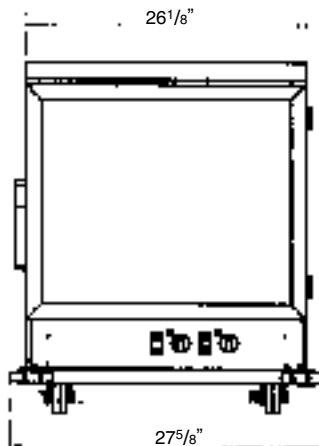
Cord and plug - NEMA 5-20P



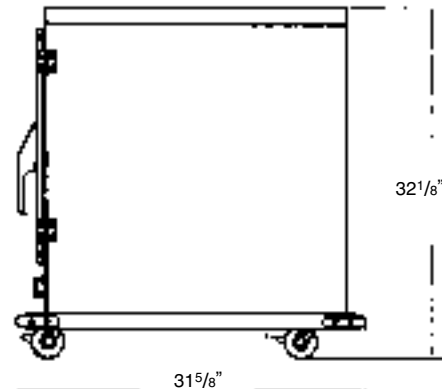
NSF



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

**OPTIONS:**

- Push Handle
- Transport Latch
- Solid Door (Order as model E9451-HP34SDNF)

**DIMENSIONS:**

|          | Height   | Width     | Depth    |
|----------|----------|-----------|----------|
| Exterior | 66-7/16" | 22-13/16" | 33-5/16" |

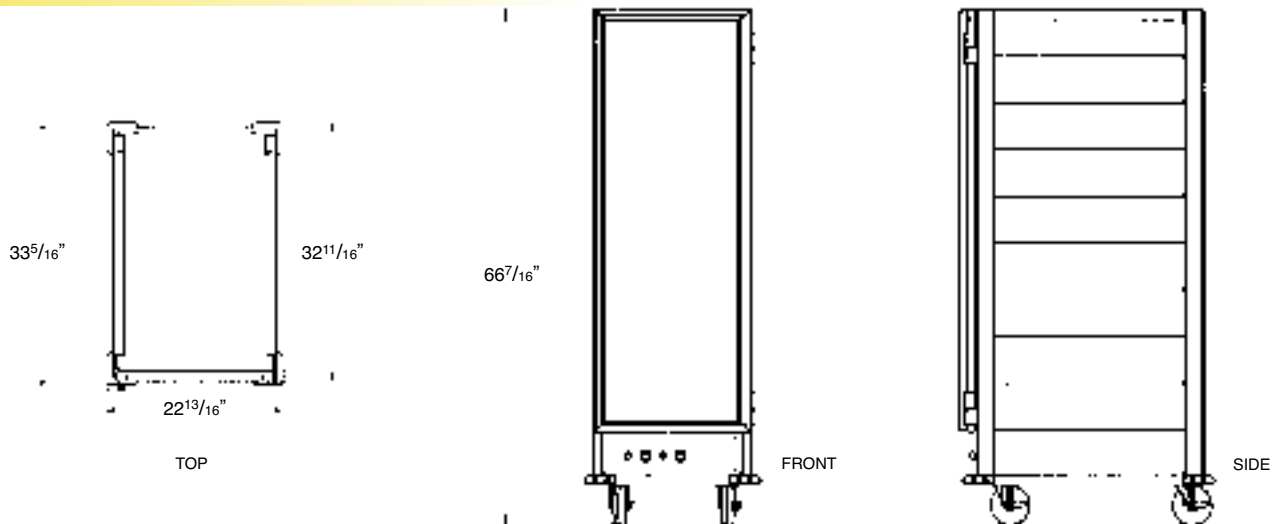
**CAPACITY:**

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

**ELECTRICAL: Watts: 1500**

| 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

**OPTIONS:**

- Solid Door (Order as E9451-HP12SDNF)

**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"                       |

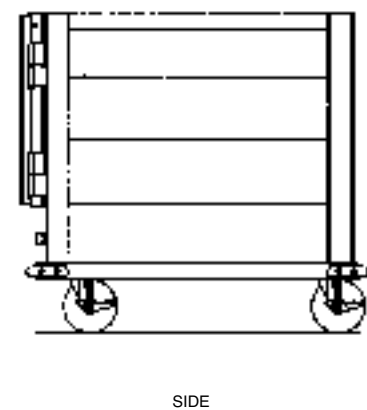
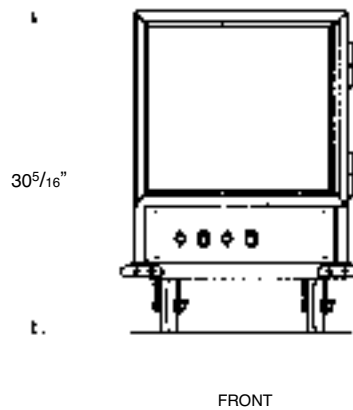
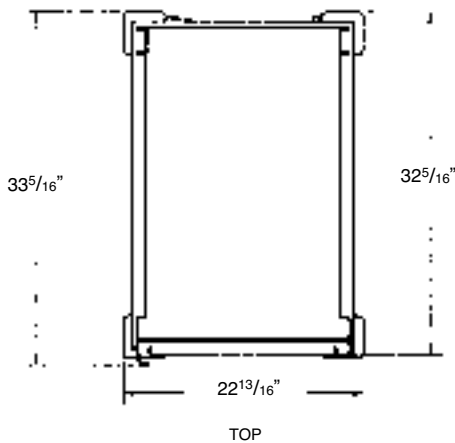
**ELECTRICAL: Watts: 1500**

| 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



NSF





**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. 1800 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

**OPTIONS:**

- Push Handle
- Solid Door (Order as E17UAC-SD-20)

**DIMENSIONS:**

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

**CAPACITY:**

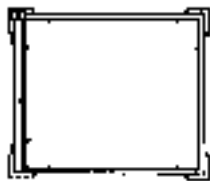
|         | 18"x26" Full Size Sheet Pans | 12"x20"x2-1/2" Food Service Pans |
|---------|------------------------------|----------------------------------|
| Proofer | 17                           | 34                               |
| Spacing | 3"                           | 3"                     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

**ELECTRICAL: Watts: 1700**

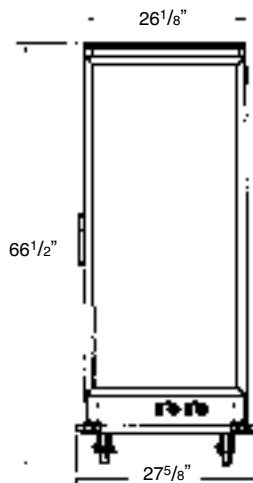
| Amp Draw | 120/1 | 120/208/3 | 120/240/1 | 120/240/3 |
|----------|-------|-----------|-----------|-----------|
| L1       | 14    | n/a       | n/a       | n/a       |

Cord and plug - NEMA 5-20P

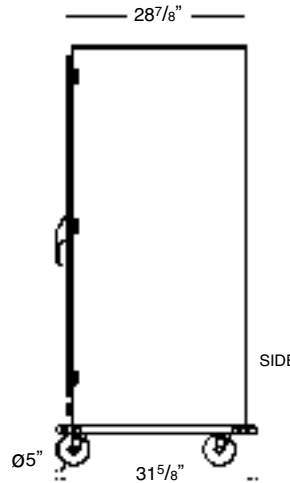
- Also available in 15 amps. Model # E17UAC-15  
12.5 amps - NEMA 5-15P



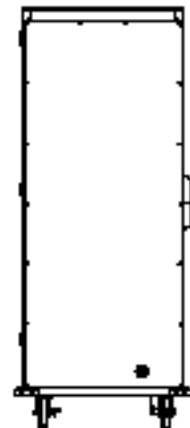
TOP



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

**OPTIONS:**

- Push Handle
- Solid Door (Order as E6UAC-SD-20)

- 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" |

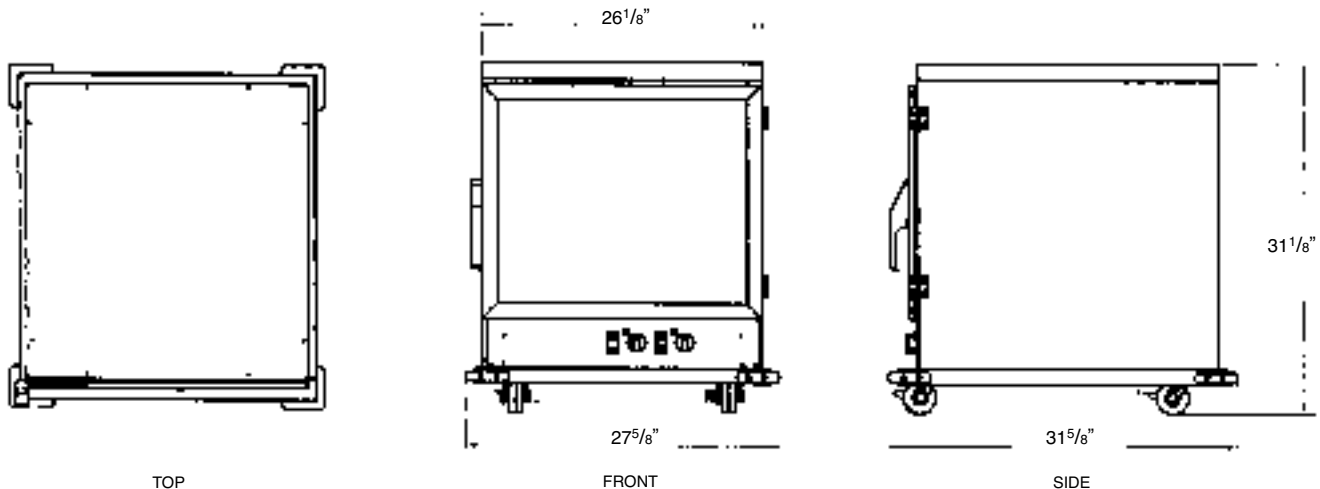
**CAPACITY:**

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

**ELECTRICAL: Watts: 1500**

| 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 side to side 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 Toastmaster 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 this Toastmaster unit 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

**OPTIONS:**

- Prison Package (Order as 7500-H-UA13TFL)
- Handle
- Parameter Bumper
- Clear Dutch Door each

**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. NEMA 5-20P plug.
- 120 Volt single phase is standard.

**SHIPPING WEIGHT:**

- 525 Pounds, FOB Menominee, MI 49858

**DIMENSIONS:**

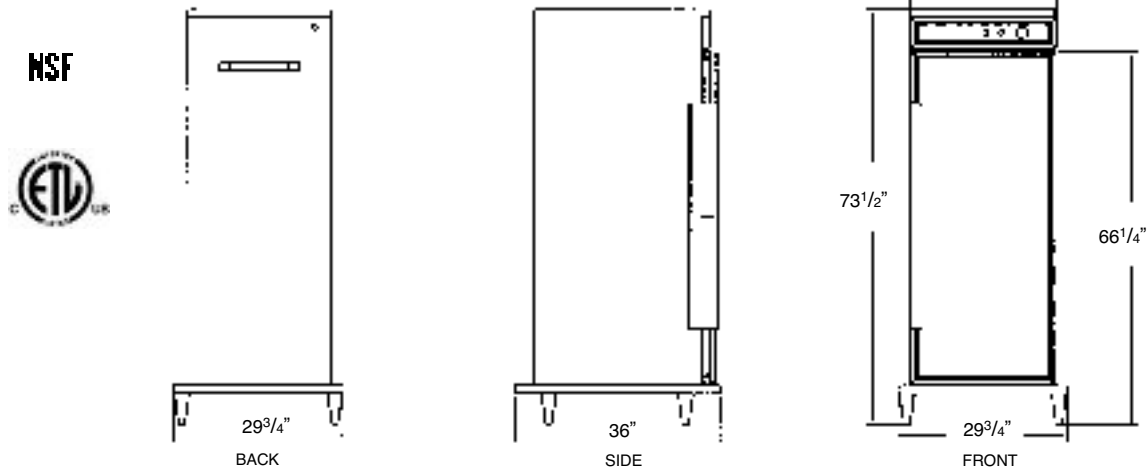
|          | Height  | Width   | Depth   |
|----------|---------|---------|---------|
| Exterior | 73-1/2" | 29-3/4" | 36"     |
| Interior | 57-1/2" | 21"     | 29-1/2" |

**CAPACITY:**

|         | 18"x26"<br>Sheet Pans | 13"x18"<br>Sheet Pans | Spacing |
|---------|-----------------------|-----------------------|---------|
| Proofer | 13                    | 26                    | 3"      |

**ELECTRICAL: Watts: 1700**

| 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

**OPTIONS:**

- Prison Package (Order as 7500-H-UA13TFP)
- Handle
- Parameter Bumper
- Clear Dutch Door each

**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. NEMA 5-20P plug.
- 120 Volt single phase is standard.

**SHIPPING WEIGHT:**

- 525 Pounds, FOB Menominee, MI 49858

**DIMENSIONS:**

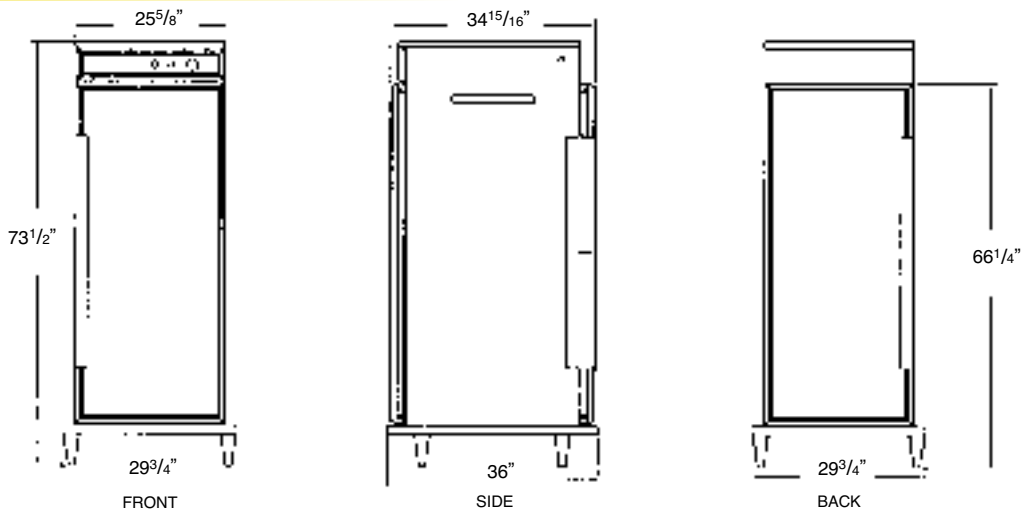
|          | Height  | Width   | Depth   |
|----------|---------|---------|---------|
| Exterior | 73-1/2" | 29-3/4" | 36"     |
| Interior | 57-1/2" | 21"     | 29-1/2" |

**CAPACITY:**

|         | 18"x26"<br>Sheet Pans | 13"x18"<br>Sheet Pans | Spacing |
|---------|-----------------------|-----------------------|---------|
| Proofer | 13                    | 26                    | 3"      |

**ELECTRICAL: Watts: 1700**

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





# Ranges



**RH36D5**  
with deck oven base  
and marine kit



**RH36D4**  
with deck oven base  
and optional casters

**Removable Hot Plates**

## Features:

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

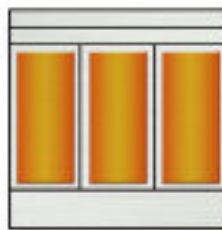
### Additional features of models with convection oven:

- 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.



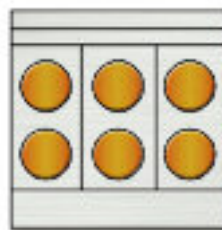
**RH36C1/D1**  
• Three 12" x 24" hotplates



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



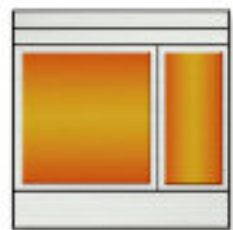
**RH36C3/D3**  
• One 36" x 24" griddle plate



**RH36C4/D4**  
• Six round hotplates









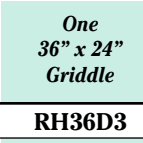


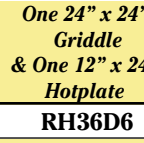


**RH36C5/D5**  
• One 12" x 24" griddle plate  
• Two round hotplates



**RH36C6/D6**  
• One 36" x 24" griddle plate  
• One 12" x 24" hotplate

## Specifications

| Type of Range Top        |   |   |   |   |   |   |
|--------------------------|--|--|--|---|--|--|
|                          | <b>“C”<br/>Convection Ovens</b>  | Three 12" x 24" Hotplates  | Two 12" x 24" Hotplates & Two Round Hotplates                                      | One 36" x 24" Griddle   | Six Round Hotplates  | One 24" x 24" Griddle & Two Round Hotplates  |
| <b>Model Number</b>      | RH36C1   | RH36C2   | RH36C3   | RH36C4  | RH36C5   | RH36C6   |
| <b>Type of oven base</b> | ←----- Convection Oven -----→  |  |  |   |  |  |
| <b>Supply (3 Phase)</b>  | ←----- 208V, 240V or 480V -----→   |  |  |   |  |  |
| <b>Rated heat input</b>  | 22.5 KW  | 22.4 KW  | 23.1 KW  | 22.2 KW   | 22.4 KW  | 22.5 KW  |
| <b>Width</b>             | 36" W  | 36" W  | 36" W  | 36" W   | 36" W  | 36" W  |
| <b>Height</b>            | 38-1/4" H  | 38-1/4" H  | 38-1/4" H  | 38-1/4" H   | 38-1/4" H  | 38-1/4" H  |
| <b>Depth</b>             | 38-1/2" D  | 38-1/2" D  | 38-1/2" D  | 38-1/2" D   | 38-1/2" D  | 38-1/2" D  |
| <b>Ship Weight</b>       | 610 lbs.   | 570 lbs.   | 610 lbs.   | 485 lbs.  | 570 lbs.   | 570 lbs.   |
| Type of Range Top        |  |  |  |  |  |  |
|                          | <b>“D”<br/>Deck Ovens</b>  | Three 12" x 24" Hotplates  | Two 12" x 24" Hotplates & Two Round Hotplates                                      | One 36" x 24" Griddle   | Six Round Hotplates  | One 24" x 24" Griddle & Two Round Hotplates  |
| <b>Model Number</b>      | RH36D1   | RH36D2   | RH36D3   | RH36D4  | RH36D5   | RH36D6   |
| <b>Type of oven base</b> | ←----- Deck Oven -----→  |  |  |   |  |  |
| <b>Supply (3 Phase)</b>  | ←----- 208V, 240V or 480V -----→   |  |  |   |  |  |
| <b>Rated heat input</b>  | 21.9 KW  | 21.8 KW  | 22.5 KW  | 21.6 KW   | 21.8 KW  | 21.9 KW  |
| <b>Width</b>             | 36" W  | 36" W  | 36" W  | 36" W   | 36" W  | 36" W  |
| <b>Height</b>            | 38-1/4" H  | 38-1/4" H  | 38-1/4" H  | 38-1/4" H   | 38-1/4" H  | 38-1/4" H  |
| <b>Depth</b>             | 38-1/2" D  | 38-1/2" D  | 38-1/2" D  | 38-1/2" D   | 38-1/2" D  | 38-1/2" D  |
| <b>Ship Weight</b>       | 634 lbs.   | 580 lbs.   | 652 lbs.   | 562 lbs.  | 580 lbs.   | 580 lbs.   |

### Marine Kits

| Model Number | Description                  | Wt.     | Available for Use With |
|--------------|------------------------------|---------|------------------------|
| MH36KITA     | Marine Kit, tops 1, 2, and 4 | 20 lbs. | RH36C1/C2/C4/D1/D2/D4  |
| MH36KITB     | Marine Kit, tops 6, and 7    | 20 lbs. | RH36C6/C5/D6/D5        |
| MH36KITC     | Marine Kit, top 3            | 20 lbs. | RH36C3/D3              |

### Accessories

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

*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.*

# 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. Except HFS model insulated one three sides.

**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



3B84A000T09

### One Drawer Electric

| Model #             | 3A80A000T09                                | 3A80A000T72                                | 3A20A000T09                          | 3A20A000T72                          |
|---------------------|--|--|--------------------------------------|--------------------------------------|
| <b>Drawers</b>      | 1  | 1  | 1                                    | 1                                    |
| <b>Thermostats</b>  | 1  | 1  | 1                                    | 1                                    |
| <b>Supply</b>       | 120V                                       | 208V / 240V                                | 120V                                 | 208V / 240V                          |
| <b>Current Draw</b> | 3.91 A                                     | 208V - 1.97 A<br>240V - 1.96 A             | 3.91 A                               | 208V - 1.97 A<br>240V - 1.96 A       |
| <b>Heat Input</b>   | .45 KW                                     | 208V - .4 KW<br>240V - .54 KW              | .45 KW                               | 208V - .41 KW<br>240V - .47 KW       |
| <b>Dimensions</b>   | 29-3/16" W x<br>10-7/8" H x<br>19-17/32" L | 29-3/16" W x<br>10-7/8" H x<br>19-17/32" L | 23-1/16" W x<br>12-1/8" H x<br>23" L | 23-1/16" W x<br>12-1/8" H x<br>23" L |
| <b>Pan Size</b>     | 12"x20"x5-1/4"                             | 12"x20"x5-1/4"                             | 16"x16"x5-1/2"                       | 16"x16"x5-1/2"                       |
| <b>Shipping Wt.</b> | 84 lbs.                                    | 84 lbs.                                    | 82 lbs.                              | 82 lbs.                              |

### Two Drawer Electric

| Model #                | 3B20A000T09                          | 3B20A000T72                          | 3B80A000T09                                | 3B80A000T72                                | 3B84A000T09                                  | 3B84A000T72                                  |
|------------------------|--------------------------------------|--------------------------------------|--|--|--|--|
| <b>Drawers</b>         | 2                                    | 2                                    | 2  | 2  | 2  | 2  |
| <b>Thermostats</b>     | 1                                    | 1                                    | 1  | 1  | 2  | 2  |
| <b>Supply</b>          | 120V                                 | 208V / 240V                          | 120V                                       | 208V / 240V                                | 120V   | 208V / 240V                                  |
| <b>Current Draw</b>    | 8.33 A                               | 208V - 4.33 A<br>240V - 4.58 A       | 8.7 A                                      | 208V - 4.33 A<br>240V - 4.33 A             | 7.83 A                                       | 208V - 4.09 A<br>240V - 4.08 A               |
| <b>Heat Input</b>      | 1.0 KW                               | 208V - .9 KW<br>240V - 1.2 KW        | 1.0 KW                                     | 208V - .9 KW<br>240V - 1.2 KW              | .9 KW  | 208V - .85 KW<br>240V - .98 KW               |
| <b>Dimensions</b>      | 23-3/16" W x<br>22-3/4" H x<br>23" L | 23-3/16" W x<br>22-3/4" H x<br>23" L | 29-3/16" W x<br>21-3/4" H x<br>19-17/32" L | 29-3/16" W x<br>21-3/4" H x<br>19-17/32" L | 29-3/16" W x<br>21-11/32" H x<br>19-17/32" L | 29-3/16" W x<br>21-11/32" H x<br>19-17/32" L |
| <b>Pan Size</b>        | 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"                               |
| <b>Shipping Weight</b> | 138 lbs.                             | 138 lbs.                             | 144 lbs.                                   | 144 lbs.                                   | 144 lbs.                                     | 144 lbs.                                     |

# Built-in Hot Food Servers

3B80A000T09



## 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                                 |
|------------------------|---|---|
| <b>Drawers</b>         | 3   | 3   |
| <b>Thermostats</b>     | 1   | 1   |
| <b>Supply</b>          | 120V  | 208V / 240V                                 |
| <b>Current Draw</b>    | 11.74 A                                     | 208V - 5.87 A<br>240V - 5.88 A              |
| <b>Heat Input</b>      | 1.35 KW                                     | 208V - 1.22 KW<br>240V - 1.6 KW             |
| <b>Dimensions</b>      | 29-3/16" W x<br>29-3/16" H x<br>19-17/32" L | 29-3/16" W x<br>29-3/16" H x<br>19-17/32" L |
| <b>Pan Size</b>        | 12"x20"x5-1/4"                              | 12"x20"x5-1/4"                              |
| <b>Shipping Weight</b> | 186 lbs.                                    | 186 lbs.                                    |

## Three Drawer - Electric

### Accessories

| Model Number | Description                                | Weight | For Use With   |
|--------------|--|--------|--|
| 3B22D8411    | 16-7/16" W x<br>5-1/2" H x<br>16-1/32" L   | 7 lbs. | 3A20A,<br>3B20A  |
| 3B82D8411    | 22-9/16" W x<br>5-1/4" H x<br>13-7/16" L x | 7 lbs. | 3A80A, 3B80A, 3B84A, 3A81D,<br>3C80A, 3B84D,<br>3C84D, 3D8XD |

| Model No.          | 3L6                                      | 3L9                                      | 3L12                                      | 3L15  | 3M338STSB  | 3M3  | 3M4  |
|--------------------|--|--|---|---|--|--|--|
| <b>Description</b> | Leg set -<br>(4) 6" stainless steel legs | Leg set -<br>(4) 9" stainless steel legs | Leg set -<br>(4) 12" stainless steel legs | Leg set -<br>(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 |
| <b>Weight</b>      | 7 lbs.                                   | 9 lbs.                                   | 11 lbs.                                   | 11 lbs.   | 8 lbs.   | 9 lbs.   | 25 lbs.  |
| <b>Use With</b>    | 3D8XD<br>3C84D                           | 3D8XD<br>3C84D                           | 3D8XD<br>3C84D                            | 3D8XD<br>3C84D  | 3A81D<br>3B84D   | 3C84D<br>3B84D<br>3D8XD                              | 3C84D<br>3B84D<br>3D8XD  |

# Free-Standing Hot Food Servers



3A81D000T09

## One Drawer - Electric

### 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

### 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                           |
|--|-------------------------------------|-------------------------------------|---------------------------------------|---------------------------------------|
| <b>Drawers</b>                                     | 1                                   | 1                                   | 1                                     | 1                                     |
| <b>Thermostats</b>                                 | 1                                   | 1                                   | 1                                     | 1                                     |
| <b>Supply</b>                                      | 120V                                | 208 / 240V                          | 120V                                  | 208V / 240V                           |
| <b>Current Draw</b>                                | 4.2A                                | 1.9 A<br>2.3 A                      | 3.91 A                                | 208V - 1.97 A<br>240V - 1.97 A        |
| <b>Heat Input</b>                                  | .5 KW                               | .4 KW<br>.55 KW                     | .45 KW                                | 208V - .45 KW<br>240V - .54 KW        |
| <b>Factory Installed 36" cord &amp; plug</b>       | NEMA 5-15P                          | NEMA 6-15P                          | NEMA 5-15P                            | NEMA 6-15                             |
| <b>Dimensions Height includes supplied 4" legs</b> | 29-3/4" W x<br>15" H x<br>27-1/4" L | 29-3/4" W x<br>15" H x<br>27-1/4" L | 29-3/16" W x<br>15" H x<br>19-7/16" L | 29-3/16" W x<br>15" H x<br>19-7/16" L |
| <b>Pan Size</b>                                    | 12"x20"x6"                          | 12"x20"x6"                          | 12"x20"x5-1/4"                        | 12"x20"x5-1/4"                        |
| <b>Shipping Weight</b>                             | 121 lbs.                            | 121 lbs.                            | 94 lbs.                               | 94 lbs.                               |

## Two Drawer - Electric



3B84D000T09

| Model Number                                       | 3B84D000T09                                | 3B84D000T72                                |
|--|--|--|
| <b>Drawers</b>                                     | 2  | 2  |
| <b>Thermostats</b>                                 | 2  | 2  |
| <b>Supply</b>                                      | 120V                                       | 208V / 240V                                |
| <b>Current Draw</b>                                | 7.83 A                                     | 208V - 4.09 A<br>240V - 4.08 A             |
| <b>Heat Input</b>                                  | .9 KW                                      | 208V - .85 KW<br>240V - .98 KW             |
| <b>Factory Installed 36" cord &amp; plug</b>       | NEMA 5-15P                                 | NEMA 6-15                                  |
| <b>Dimensions Height includes supplied 4" legs</b> | 29-3/16" W x<br>25-9/16" H x<br>19-7/16" L | 29-3/16" W x<br>25-9/16" H x<br>19-7/16" L |
| <b>Pan Size</b>                                    | 12"x20"x5-1/4"                             | 12"x20"x5-1/4"                             |
| <b>Shipping Weight</b>                             | 140 lbs.                                   | 140 lbs.                                   |

# Free-Standing Hot Food Servers

## Three Drawer - Electric



3C84D000T09 (Shown with optional casters)

### 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:

- See page 60 to order casters or legs for three and four drawer freestanding units
- All models include factory-installed cord and plug

| Model Number                      | 3C84D000T09                                | 3C84D000T72                                |
|-----------------------------------|--|--|
| Drawers                           | 3  | 3  |
| Thermostats                       | 3  | 3  |
| Supply                            | 120V                                       | 208V / 240V                                |
| Current Draw                      | 11.74 Amps                                 | 208V - 6.15 A<br>240V - 6.13 A             |
| Heat Input                        | 1.35 KW                                    | 208V - 1.28 KW<br>240V - 1.47 KW           |
| Factory Installed 36" cord & plug | NEMA 5-15P                                 | 208 V / 240 V<br>NEMA 6-15                 |
| Dimensions                        | 29-3/16" W x<br>32-7/16" H x<br>19-7/16" L | 29-3/16" W x<br>32-7/16" H x<br>19-7/16" L |
| Pan Size                          | 12"x20"x5-1/4"                             | 12"x20"x5-1/4"                             |
| Shipping Weight                   | 223 lbs.                                   | 223 lbs.                                   |

## Four Drawer - Electric



3D8XD000T09 (Shown with optional casters)

| Model Number                      | 3D8XD000T09                                 | 3D8XD000T72                                 |
|-----------------------------------|---|---|
| Drawers                           | 4   | 4   |
| Thermostats                       | 1   | 1   |
| Supply                            | 120V  | 208V / 240V                                 |
| Current Draw                      | 11.74 Amps                                  | 208V - 5.88 A<br>240V - 5.88 A              |
| Heat Input                        | 1.35 KW                                     | 208V - 1.22 KW<br>240V - 1.6 KW             |
| Factory Installed 36" cord & plug | NEMA 5-15P                                  | 208 V / 240 V<br>NEMA 6-15                  |
| Dimensions                        | 29-3/16" W x<br>36-11/16" H x<br>19-7/16" L | 29-3/16" W x<br>36-11/16" H x<br>19-7/16" L |
| Pan Size                          | 12"x20"x5-1/4"                              | 12"x20"x5-1/4"                              |
| Shipping Weight                   | 252 lbs.                                    | 252 lbs.                                    |



**Toastmaster**

## Warranty

This warranty is effective on all Toastmaster equipment sold on or after July 1, 2006, 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.

# Toastmaster®

**RGA**
*NU-VU® use only*

## Warranty Exchange Program

Business Name: \_\_\_\_\_

Business Address: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

Model No: \_\_\_\_\_ Serial No: \_\_\_\_\_

Voltage: \_\_\_\_\_ Date of Purchase: \_\_\_\_\_ Phone No: \_\_\_\_\_

Shipping Address (If different from above): \_\_\_\_\_

\_\_\_\_\_

**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 unit if the original equipment is not returned within 30 days.***

Name as it appears on Credit Card: \_\_\_\_\_

Credit Card Number: \_\_\_\_\_ Exp. Date: \_\_\_\_\_

Signature: \_\_\_\_\_ Date: \_\_\_\_\_

The Warranty Replacement consists of three options for the repair of your Toastmaster® product. Please ( **X** ) your selection on the **Warranty Options** below.

( ) You may carry-in your Toastmaster® product and have the Service and Parts work performed by an **Authorized Service and Parts** provider. For the telephone number of your **ASAP**, call NU-VU® at 1-800-338-9886.

( ) You may repackage your Toastmaster® product and return ship it to NU-VU® for the Warranty work to be preformed and it will be return shipped to you.

( ) You may repackage your Toastmaster® product and return ship it to NU-VU® along with the Credit Card information (Monies will be **held** on the Credit Card until the original unit is received by NU-VU®), and NU-VU® will send you a refurbished Toastmaster® product.

Please provide a brief description of the problem being encountered: \_\_\_\_\_

\_\_\_\_\_

Please include Proof-of-Purchase to help us verify warranty coverage. Fax to: 1-906-863-6322

NU-VU® Food Service Systems 5600 13th Street, Menominee, MI 49858-1029  
 Phone: 1-906-863-4401 • Sales Fax: 1-906-863-5889 • Service Fax: 1-906-863-6322



**Freight and Handling Charges:**

(FOB Menominee, MI 49858, USA)

Freight charges are a function of the weight of the freight and its destination. To determine the charge associated with your freight, take the following steps:

1- Determine the **Freight Rate**: identify in the chart below the state and the relevant rate based on the weight of the freight.

| State | Freight Rate (weight<=1000 Lbs) | State | Freight Rate (weight<=1000 Lbs) |
|-------|---------------------------------|-------|---------------------------------|
| AL    | \$64                            | NC    | \$67                            |
| AR    | \$76                            | ND    | \$73                            |
| AZ    | \$80                            | NE    | \$77                            |
| CA    | \$85                            | NH    | \$62                            |
| CO    | \$65                            | NJ    | \$51                            |
| CT    | \$56                            | NM    | \$85                            |
| DC    | \$76                            | NV    | \$92                            |
| DE    | \$52                            | NY    | \$56                            |
| FL    | \$95                            | OH    | \$50                            |
| GA    | \$67                            | OK    | \$79                            |
| IA    | \$47                            | OR    | \$80                            |
| ID    | \$98                            | PA    | \$47                            |
| IL    | \$46                            | RI    | \$57                            |
| IN    | \$47                            | SC    | \$66                            |
| KS    | \$89                            | SD    | \$75                            |
| KY    | \$50                            | TN    | \$51                            |
| LA    | \$91                            | TX    | \$93                            |
| MA    | \$61                            | UT    | \$69                            |
| MD    | \$52                            | VA    | \$57                            |
| ME    | \$74                            | VT    | \$57                            |
| MI    | \$44                            | WA    | \$83                            |
| MN    | \$42                            | WI    | \$48                            |
| MO    | \$61                            | WV    | \$53                            |
| MS    | \$62                            | WY    | \$92                            |
| MT    | \$64                            |       |                                 |

2- Determine the **Multiplier**: the multiplier is the weight of a shipment divided by 100.

*Example: the multiplier of a 850 lb. shipment to SC is 8.5 (850/100)*

3- The **Freight Charge** is the Freight Rate multiplied by (times) the Multiplier.

*Example: the weight of the shipment is 400 Lbs. and it is destined to IA.  
The Freight Rate associated with this shipment is \$47.  
The Multiplier of this shipment is 4 (400/100). • The Freight Charge is \$47 x 4 or \$188.00*

**NOTES:**

- a. **Rates ONLY apply if:**
  1. Freight ships from house location
  2. Toastmaster chooses freight carrier
  3. Toastmaster must pre-pay & add freight to invoice
- b. **For shipments to Hawaii or Alaska, please call factory for a quotation.**

**Extra Charges:**

- (add to standard delivery charges)*
1. Call before delivery = \$55.00
  2. Inside delivery = \$80.00 per oven
  3. Lift gate delivery = \$140.00
  4. Construction site delivery = \$115.00
  5. All other requests, call for pricing

**Freight Classification:** CLASS 85

Minimum freight charge - \$100.00

## **Countertop**

- Pop Up Toasters
- Conveyor Toasters
- Griddles
- Charbroilers
- Fryers
- Hotplates
- Sandwich Grills
- Finishing Ovens

## **Cooking**

- Convection Ovens
- Conveyor Oven
- Smokers
- Steamers
- Ranges
- Cook'n Hold
- Pizza Oven

## **Holding**

- Hot Food Servers
- Cabinets
- Heater/Proofers
- Sauce Warmer

## **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

[www.toastmastercorp.com](http://www.toastmastercorp.com)