

Conveyor Toaster Comparison

With more than 11,000 Roband conveyor toaster sales under the belt since the first model was released onto the market, Roband conveyor toasters have proven to be reliable, robust and solid performers.

With two distinct styles of conveyor toasters available today, each offers unique attributes and features.

The table below helps identify the key differences between the two styles available.

Sycloid® Buffet Toaster	Roband Conveyor Toaster (TCR)
	
New design with new features targeted towards front of house buffet applications.	Strong design and brand success with more than 11,000 units having been sold since it's introduction. The latest version of TCR conveyor toaster features brushed stainless steel, with metal knobs and etched branding and fascia.
Cool to touch exterior.	N/A
Intelligent energy saving capability.	N/A
Modern design with cut-away toast holding bay.	Modern brushed stainless steel finish with metal knobs.
Can accommodate toast up to 30 mm thickness - optimised for 20 mm thickness.	Can accommodate slices up to 40 mm thickness.
Optimised for toasting either bread or buns. Toast mode operates both elements equally, Bun mode balances heat to toast on the cut side - whilst warming the crown. Both top & bottom elements always operate.	Designed for toasting bread, crumpets or muffins. Selectable heat source top or bottom or both together.
Speed control with electronic lock feature.	Speed control cover to prevent guests amending setting.
Top and bottom toasting together.	Can select heat source from top OR bottom OR both together - for different applications.
Return chute only.	Return chute or pass through exit chute.
Available in natural, gloss red or matte black.	Available in stainless steel.
10 Amp versions: 350 + slices per hour. 13 Amp versions: 500 + slices per hour.	10 Amp version: 300 + slices per hour. 15 Amp version: 500 + slices per hour.