

## Vertical Toasters

These vertical toasters can accommodate their maximum number of slices or a reduced number of 2 slices in quieter periods. Both models utilise an automatic element timer for consistent results. Once cooked, the toast can remain warm in the machine before being manually ejected. Designed for continuous use.



TC66 pictured

### FEATURES

- Stainless steel construction
- 6 minute timer
- Easy-clean crumb tray
- Dura-life stainless steel elements for prolonged element life
- Slot width 2.8 cm by 14 cm
- Manual ejection required

### SPECIFICATIONS

MODEL	SLICES No.	POWER Watts	CURRENT Amps	DIMENSIONS w x d x h (mm)
TC55	2 or 5 <sup>#</sup>	2200	9.6	420 x 265 x 312
TC66	2 or 6 <sup>#</sup>	2570	11.2	420 x 265 x 312

<sup>#</sup>The TC55 is only designed to toast **2 or 5 slices at a time**. The TC66 is only designed to toast **2 or 6 slices at a time**.

Note: These models are designed for continuous use. A change in selection of the number of slices toasted will require a period for element temperatures to equalise. Uneven toasting may result during these transitional periods.

## Salamander



The Roband Salamander is ideal for grilling, top toasting and finishing off ingredients such as cheese, mornays and toppings. Fast, economical and versatile, the Roband salamander will quickly become an integral part of your busy kitchen.



SA15 pictured

### FEATURES

- Stainless steel construction
- Dual energy regulator control
- Dura-life stainless steel elements for prolonged element life
- Wall mount kit included
- Easy-clean crumb tray & reflector
- Powerful top only heating

### SPECIFICATIONS

MODEL	SLICES No.	POWER Watts	CURRENT Amps	DIMENSIONS w x d x h (mm)	RACK DIMENSIONS w x d (mm)
SA15	15	3200	13.9	690 x 455* x 355	560 x 345 <sup>^</sup>

\*Depth does not include protruding rack. Including rack, depth is 495 mm.

<sup>^</sup>Depth doesn't include handle. Including handle depth is 490 mm.

Maximum toasting height is 121 mm with toasting rack in lowest position.