

## **Vertical Toasters**

These vertical toasters can accommodate up to six slices with a reduced slice selection switch for economy 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.

### **FEATURES**

- Stainless steel construction
- 5 minute timer
- Easy-clean crumb tray
- Multi-slice selection
- Dura-life stainless steel elements for prolonged element life
- Slot width 2 cm by 14 cm



TC55 pictured



Note: Unit 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.

### **SPECIFICATIONS**

MODEL	SLICES No.	POWER Watts	CURRENT Amps	DIMENSIONS $w \times d \times h \text{ (mm)}$
TC55	5	2400	10.0	410 x 230 x 295
TC66	6	2800	12.2	410 x 230 x 295

# 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.

#### **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



### **SPECIFICATIONS**

MODEL	SLICES	POWER	CURRENT	DIMENSIONS	RACK DIMENSIONS
	No.	Watts	Amps	$w \times d \times h \text{ (mm)}$	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.

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



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