

CONVEYOR TOASTER2 SLICE

manufacturing SINCE 1966



Model: CTK2001



FEATURES

- This compact unit is ideal for breakfast buffets in hotels and restaurants
- Variable conveyor speed with toast and bun heat settings
- Individual heat controls for top and bottom elements
- Unit can be set for front or rear service
- Powerful top and bottom elements designed for even toasting
- This unit will toast a wide variety of bread products

- 85mm usable height above conveyor
- 250mm wide Stainless Steel conveyor belt
- 100mm high adjustable legs



THE CHEFS COMPANION

Model: CTK2001

354 mm

SPECIFICATIONS

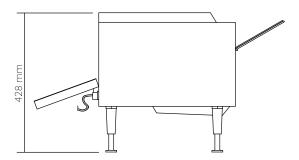
POWER
VOLTAGE
PACKAGING (W x D x H)
UNIT (W x D x H)
NET WEIGHT
GROSS WEIGHT
SHIPPING VOLUME
CAPACITY

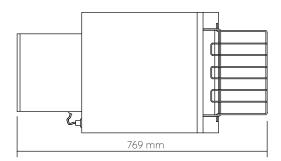
AVAILABLE IN

2.6kW 230V - 50Hz 440 x 510 x 380 (mm) 354 x 769 x 428 (mm) 16kg 18kg 0.09m³

Approx 300 Slices Per Hour







NOTE

When viewing the appliance from the front in it's usual operating position, the width (W) of the product is the total distance from left to right; the depth (D) of the product is the total distance from the front to the back; the height (H) is the total distance from the bottom of the product to the top. Pictures may vary from actual product.

DISCLAIMER

Output performance figures quoted are dependant on various factors. Anvil reserves the right, without notice, to make changes and revisions to product specifications, materials and design, when we believe it will provide better performance, durability, and efficiency. Unit measurements may vary depending on point of reference.



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