



Foodservice Equipment

Job _____ Item# _____

Conveyor Toaster

TC21D

Models shown may ship UPS

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

Featuring a 3" loading height to accommodate a variety of product thicknesses



TC21D

Application:

TC21D Series Conveyor Toasters are designed to uniformly toast breads, buns, bagels, and muffins in large quantities, using continuous feed methods.

General Information:

Product Height:

- Extra-Tall 3" (76mm) high opening.

Conveyor Type:

- TC21D3 - Conveyor extends to the end of the toasting chamber.

Product Loading:

- TC21D3 is equipped with a loading rack that is angled to feed the product into the toaster continuously.

Product Delivery:

- TC21D3's are capable of rear-exit pass through operation. They are shipped as front-return models, but can easily be converted to rear-exit operation by following the supplied instructions.

Safety:

Unique air flow design keeps case, top, and sides cool. The unit is 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. A stainless steel full-length, slide out crumb tray for easy clean-up. A fiberglass return tray is included.

Electrical:

Available in 208V or 240V, 1-phase only. Total rated input is 2.9 KW. A factory installed 6 foot (1.8m) cord is included.

Heating:

When control is set to "ON", top and bottom tubular elements will turn on to toast both sides of bread. Lightness and darkness of the product is achieved by adjusting the top and bottom heat controls. Standby position allows for energy savings during non-peak periods.

Controls:

Rotary 3-position dial selects ON/OFF/STANDBY positions. A conveyor speed dial controls the belt speed. Heat dials control the upper and lower heating elements.

Accessories:

- Fiberglass return tray.
- Angled loading rack.
- (Supplied with TC21D3)
- Horizontal loading rack (optional)
- Stainless steel tray (optional) fits models as an exit tray.

Warranty:

Warranty includes one year parts and labor, on-site service. (USA only) Call factory for warranty authorization.

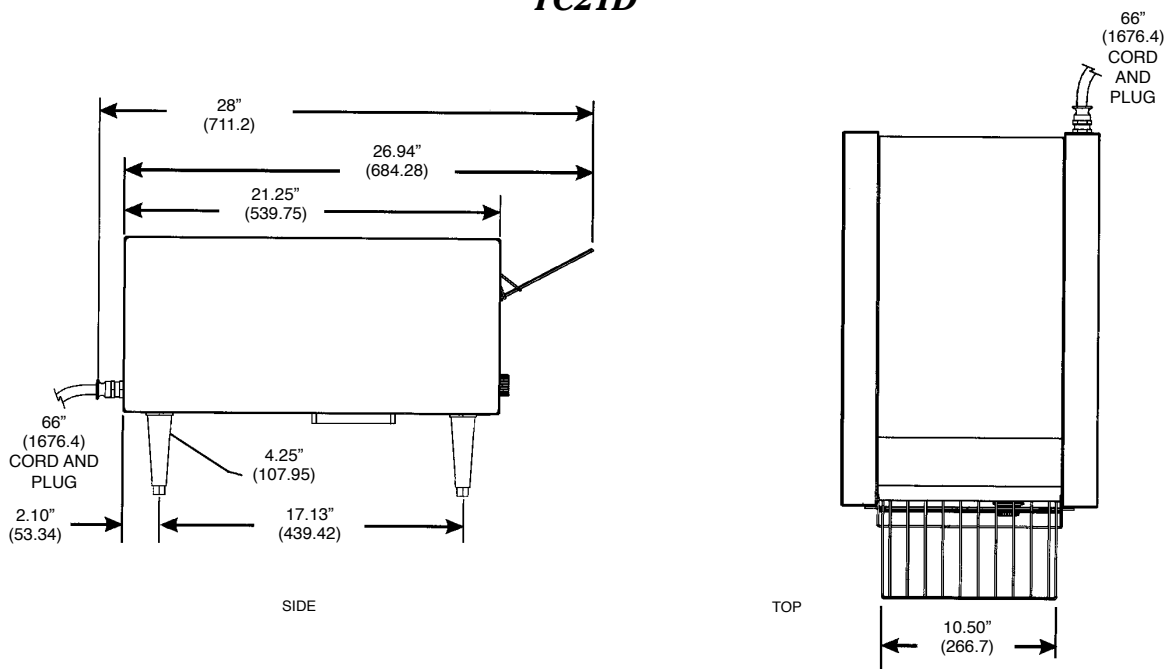


Toastmaster® 10 Sunnen Dr. St. Louis, MO 63143 • www.toastmastercorp.com

Toll Free: 1-800-264-7827 • Telephone: 1-314-781-2777 • Toll Free Fax: 1-800-264-6666 • Fax: 314-781-3636

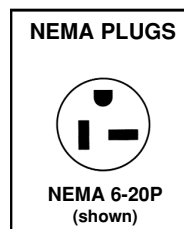
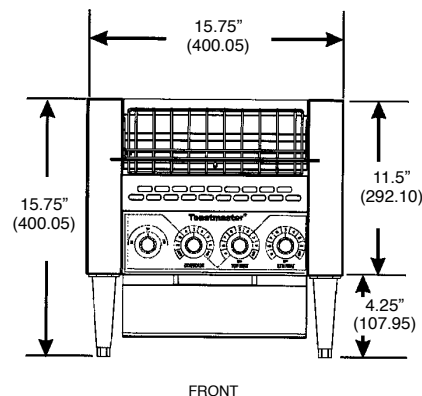
Conveyor Toaster

TC21D



All TC21D Models may ship UPS

Model Number	TC21D	TC21D
Product Delivery	front or rear exit	front or rear exit
Width	14-5/8"	14-5/8"
Depth (w/cord clearance)	28"	28"
Height w/4" Legs	15-3/4"	15-3/4"
Toasting Chamber Dimensions	10-1/2" W x 3" H x 21" L	10-1/2" W x 3" H x 21" L
Loading Height	3"	3"
Capacity (slices per hour)	900	900
Supply (1 phase)	240/208 V	208 V
Current draw	13.9 / 12.1 A	13.9 A
Rated heat input	2.9 KW	2.9 KW
Factory Installed Cord & Plug	6-20 P NEMA	6-20 P NEMA
Shipping Weight	52 lbs.	52 lbs.



INTENDED FOR COMMERCIAL USE ONLY. NOT FOR HOUSEHOLD USE.

TM103/1060



Toastmaster, in line with its policy to continually improve its product, reserves the right to change materials or specifications without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions, or replacements for previously purchased equipment.



Toastmaster® 10 Sunnen Dr. St. Louis, MO 63143 • www.toastmastercorp.com

Toll Free: 1-800-264-7827 • Telephone: 1-314-781-2777 • Toll Free Fax: 1-800-264-6666 • Fax: 314-781-3636