

CONVEYOR TOASTER3 SLICE

MANUFACTURING SINCE 1966



Model: CTK2002



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
- 350mm wide Stainless Steel conveyor belt
- | 100mm high adjustable legs



THE CHEFS COMPANION

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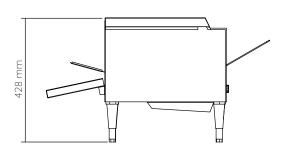
474 mm

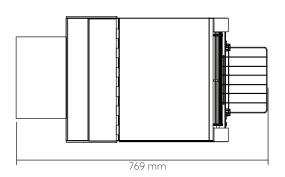
SPECIFICATIONS

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

2.6kW 230V - 50Hz 510 x 540 x 380 (mm) 474 x 769 x 428 (mm) 20.5kg 22kg 0.1m³

Approx 450 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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