CONVEYOR OVEN

C O N C E P T

Perfect way to toast sandwiches, bread and bagels with precision in compact footprint...

- ❑ Quartz infared heat
- ❑ Adjustable conveyor speed
- ❑ 12” wide conveyor belt
- ❑ Pull-out bottom crumb tray
- ❑ Full or partial power for perfect toasting
- ❑ Free-standing with adjustable feet
- ❑ Stainless steel construction
- ❑ Pilot lights
- ❑ Easy to clean

Conveyor Oven



Conveyor Toaster



V O Y A G E R

CT540 208/240V



FEATURES:

-Independent top and bottom heat activation
-Front load/unload or front load/rear unload configurations
-2 3/8”H entry x 12” wide
-Ideal for toasting all types of bread and bagels

O D Y S S E Y

CT3000 208/240V



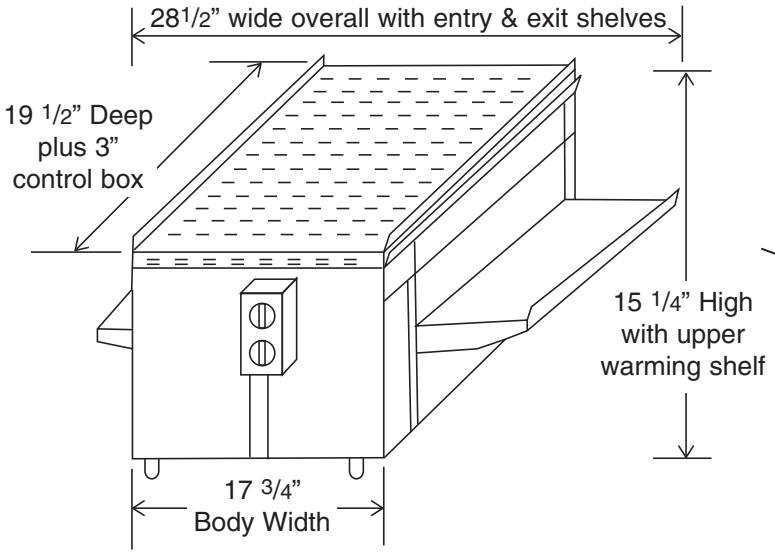
FEATURES:

-Reversible/remote control panel
-Upper warming sheet
-Adjustable entry/exit opening from 1 1/4” to 3 1/2” high x 12” wide
-Half or full power setting
-Ideal for toasting and heating all types of sandwiches

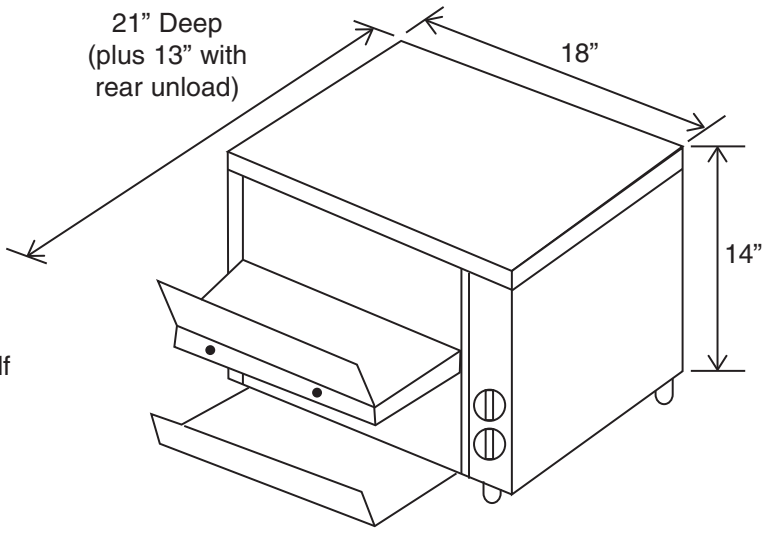
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CONVEYOR OVEN AND TOASTER

Perfect way to toast sandwiches, bread and bagels with precision in a compact footprint...



CT3000



CT540

SPECIFICATIONS

INSTALLATION CLEARANCE: 2" EACH SIDE AND BACK

MODEL	ELECTRICAL	DIMENSIONS W x D x H	WORK SURFACE	SHIPPING WEIGHT	NEMA PLUG
CT3000	208/240V, 1PH 4.2KW, 15/17 Amps	28 1/2"W x 19 1/2"D x 15 1/4"H (note: add 3" to depth for control box)	12" wide conveyor x 1 1/4" to 3 1/2" high	55lbs	6-20P
CT540	208/240V, 1PH 3.4KW, 12/14 Amps	18"W x 21"D x 14"H (note: add 13" to depth for rear unload)	12" wide conveyor x 2 3/8" high	55lbs	6-20P

GRILLING CAPACITY

MODEL	SLICES/HOUR*	AVERAGE TIME
CT3000	540	1 1/2" Minute
CT540	540	1 1/2" Minute

* Estimated per hour; may vary with actual sizes and types of food products

WARRANTY: Limited one year parts and labor

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