



AT Express Radiant Conveyor Toaster

Models □ AT Express (120V) □ AT Express (230V)

PRODUCT:

QUANTITY:

ITEM:

Designed Smart

- The AT Express™ generates over 300 slices of toast per hour.
- Designed to fit into tight space areas on counters.
- Toasters have extended super feeder and warming area to allow for high volume productions.
- Unique warming area keeps toast at the perfect temperature until you are ready to serve.
- A variable speed control for the conveyor produces optimum results in toaster color and texture.
- Ability to turn off either the top or bottom element for one-sided toasting.
- Able to handle a variety of breads, bagels or muffins.
- Protects your employees with "Cool Touch" exteriors...both sides and top surfaces.
- Conveyors and crumb trays are easily accessible and simple to clean.
- Removable side panel allows easy access for service.
- AT Express air circulation system keeps cooling air circulating in toaster even after the power switch is turned off protecting components and exteriors from excessive residual heat.



Model AT Express

Built Solid

- Stainless steel construction for durability.
- Metal sheathed heating elements offer enhanced durability.
- High temperature insulated wire is used for long life.
- High temperature bearing never require lubrication.

APW Wyott Design Features

- All Stainless steel construction.
- Small footprint fits into tight counter space.
- 120V/60Hz or 230V/50Hz equipment with high output.
- Insulated and air cooled
- Self-dispensing bread drawer slides forward for removal of product.
- Super feeder included.
- One sided toasting option.
- High temperature bearings.

Reliability backed by APW Wyott's Warranty

All APW Wyott Heavy Toasters are backed by a 2-year parts and labor warranty, including on-site service calls within 50 miles of authorized service technicians.

•Certified by the following agencies:



See reverse side for product specifications.

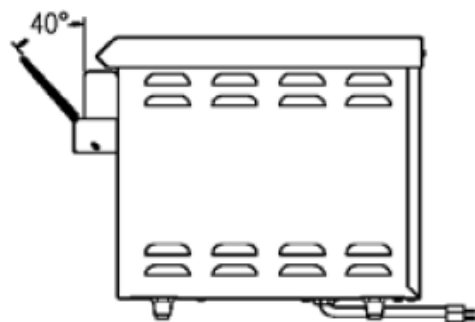
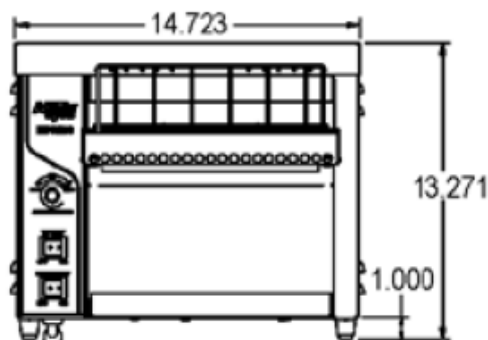
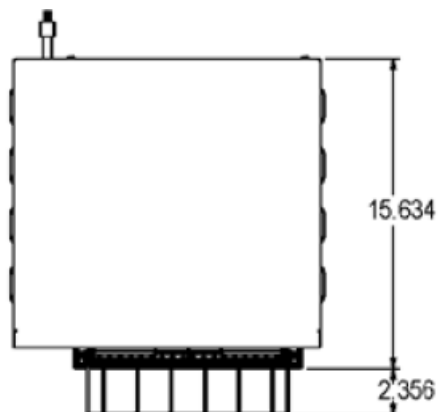


APW Wyott Foodservice Equipment Company * 729 Third Ave., Dallas, TX 75226 Rev.12222011rv
(800) 527-2100 * (214)421-7366 * Fax (214) 565-0976 * www.apwwyott.com * info@apwwyott.com



AT Express Radiant Conveyor Toaster

Models □ AT Express (120V) □ AT Express(230V)



PRODUCT SPECIFICATIONS:

Construction:

Stainless steel housing and radiant reflector. Metal sheathed heating elements. Stainless steel front wire guard. High temperature insulation protects control panel and exteriors.

Electrical Information:

Each unit is equipped with a 39", three wire grounded power cord which terminates with a standard three pronged male plug. The U.S. 120V units use a NEMA 5-15P plug. The 208V, 240V all use a NEMA 6-20P. The Canadian 230V uses a **5-20 plug...verify.**

Electrical Specifications;

120V, 1725W, 14.4 Amps, 60Hz

208V, 1725W, 8.3 Amps

240V, 1725, 7.2Amps

Export 230V, 1725, 7.5Amps, 50Hz

Capacity:

300 slices per hour

Overall Dimensions:

13 9/32" H x 14 3/4" W x 18"D

Product opening height is 1 1/2"

Shipping:

350/500 L/E: 54 lbs. (24.5 kg)

Freight Class: 100

FOB: Cheyenne, WY

Consultant Specifications

Toasters are constructed of stainless steel and aluminum material. Range of belt speeds should be 28 to 75 seconds. Front corners and front conveyor guard should be painted. Toasters furnished with 1" adjustable legs. Infrared metal sheathed radiant heaters are located on the top and bottom and are individually controlled by Infinite Heat Controls. On/Off switch has Indicator Light that glows when the toaster is on. Power saver switch will be supplied that reduces energy by 50%. Product opening is 1 1/2", motors are permanently lubricated. Toaster will be Air Cooled with a thermostatically controlled fan that stays on until the toaster is cool to the touch. Control area has cooling fan. Units are UL listed, UL Sanitation, and Canadian UL approved.

*APW Wyott reserves the right to modify specifications or discontinue models without incurring obligation.



APW Wyott Foodservice Equipment Company * 729 Third Ave., Dallas, TX 75226 Rev.12222011rv
(800) 527-2100 * (214)421-7366 * Fax (214) 565-0976 * www.apwwyott.com * info@apwwyott.com