

## 428 SERIES RADIANT CONVEYOR TOASTER



Model 428-B



Prince Castle's Radiant Conveyor Toasters use infrared radiant heat to toast the bread. The result of this heating process is a crunchy, traditional style toast.

Designed for versatility, the 428 Series toasters perfectly toast a wide variety of bread products. The 428-A features only conveyor speed control, while all other models have separate top and bottom heat controls along with adjustable conveyor speeds, giving the user total control of the toasting process.

Reliable, efficient heating elements deliver constant heat to the product. A removable loading chute and crumb tray make clean-up fast and easy. Radiant conveyor toaster's unique design reduces amount of heat directed at operator and maintains extraordinarily cool surface temperatures.

428-0105

### STANDARD FEATURES

- The 428-A features only conveyor speed control, while all other models have separate top and bottom heater controls and adjustable conveyor speed control ensuring total toasting control.
- Reliable, efficient heating elements deliver constant heat to the product.
- Fan redirects hot air to the back of the toaster and away from the operator.
- Cooler external surface temperatures ensure safer operation.
- High-power toasters include a low-power switch setting for stand-by operation.
- Compact, space-saving design with easy to use controls.
- One-year parts and labor warranty
- Large 2" (5.1 cm) conveyor opening.
- Stainless steel construction.
- High-limit temperature control.

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## SPECIFICATIONS DIMENSIONS




MODEL NUMBER	HEIGHT IN. (CM)	WIDTH IN. (CM)	DEPTH IN. (CM)	SHIPPING WT. LB. (KG)
428-A, B,	14.7 (37.2)	16.2 (41.2)	22.4 (56.8)	48 (21.8)

## ELECTRICAL\*

MODEL NUMBER	DESCRIPTION	VOLT	HZ	WATTS	AMPS	PLUG NUMBER/ RECEPTACLE
428-A	2-Slice Radiant Conveyor Toasters	120	60	1700	14.2	5-15P/5-15R
428-B		208	60	2830	13.6	6-20P/6-20R

\*All 428 Series toasters feature a 2 inch (5.1 cm) throat opening. NOTE: All units equipped with 5ft. (152.4 cm) line cord. All voltages single phase.

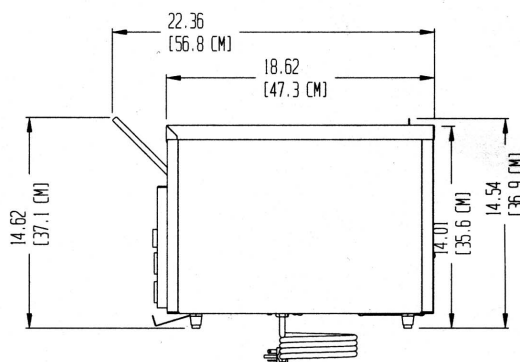
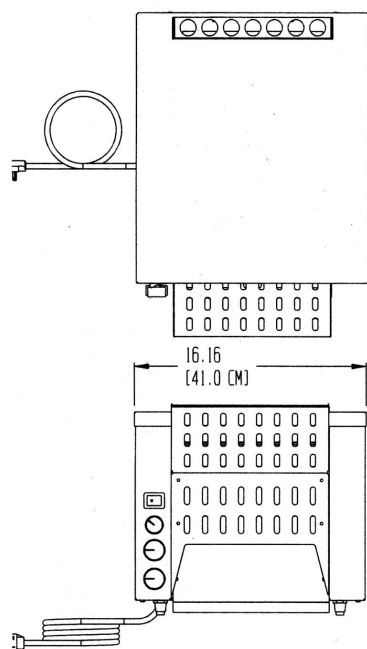
## RECEPTACLE KEY

5-15R	6-20R	6-30R
		

## PRODUCT OUTPUT\*

MODEL	SLICES/HOUR
428-A	400
428-B	600

\*Moisture content of bakery products will affect rates and settings. Individual results may vary.



\*Designs and specifications are subject to change without notice.

