

PRODUCT

 Models:
 □ QST 350E (120V)
 □ QST 500 E (208V)
 □ QST 350 L (120V)
 □ QST 500L (208V)

 QUANTITY:
 ITEM #:

Designed Smart

Developed for Great Toast and Energy Savings

- Energy savings to 75% of normal run mode. Results show that ECO 4000 saves 36% more energy compared to competitive products.
- Electronic Model Features
 - Toast Now technology allows the user to begin toasting <u>immediately</u> – Just put a piece of bread, bagel, or muffin in, press the appropriate cycle button and it's toasting. No more waiting for warm-up times, or having to consume excess energy to keep the unit "ready" for sporadic business - A further energy savings.
 - Toast cycle is monitored to give consistent toast whether a single piece or 100 pieces are processed.
 - Preset Programmable buttons Set for store menu
 - long run cycles for meal times are available,
 - specialty products such as waffles or pastries.
 - Allows for front and back of store use.
- Conveyor Configuration allows for thick products (up to 1.5 in.) to be cooked and discharged. Bagels and English muffins will not get stuck! No need for the 3 inch opening and the energy it wastes! Smaller opening still allows for large products and gives energy savings.
- Energy saving mode in the programmed time cycle allows the unit (either Electronic or Analog) to automatically go into idle mode following a busy time. Set it and it takes care of itself!
- All Settings are fully adjustable for individual preference.

Built Solid

Built to last

· Stainless steel construction for durability.

• Heavy duty motor, drive chain, and controls are the most reliable in the industry.

• Air cooling system keeps critical components safe from heat.

- High temperature bearings never require lubrication.
- High limit switch prevents toaster from over heating.

• Metal sheathed heating elements on the Analog Toaster are the most reliable in the industry.

Easy to Maintain and Service!

• Crumb tray under conveyor easily slides out for easy cleaning.

- Conveyor belt is easy to access for daily cleaning.
- Access to control systems from front panel for fast and easy service.



APW Wyott Design Features

- •Individually controlled top and bottom heating elements.
- Superfeeder included.
- Removable reflector tray for ease in cleaning.
- Self-dispensing bread drawer slides forward for removal of product.
- Energy Saver Timer conserves energy during slow periods.
- Idle Mode on Electronic Units provides additional savings during intermittent use.
- Stainless steel construction with aluminized steel interior provides durability.

• Fully insulated and air-cooled (cool to the touch sides).

Reliability backed by APW Wyott's Warranty

- All APW Wyott toasters are backed by a 1-year parts and labor warranty, including on-site service calls within 50 miles of authorized service technicians.
- Certified by the following agencies:



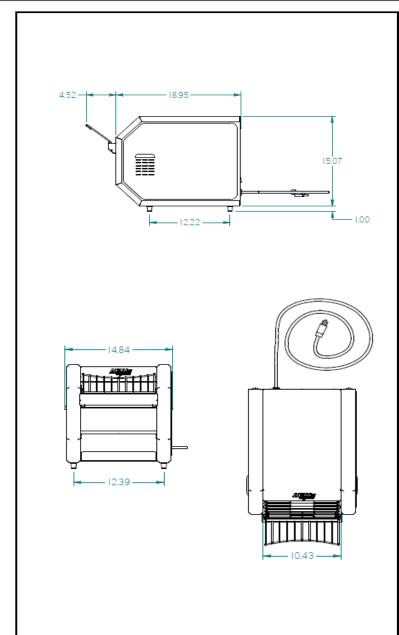
See reverse side for product specifications.

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



PRODUCT:

Models: □ QST 350E (120V) □ QST 500 E (208V/240) □ QST 350 L (120V) □ QST 500L (208V/240)
QUANTITY:



Construction:

Stainless steel housing and rails on front and sides, aluminized steel on the back panels and inside surfaces. Stainless Steel crumb and toast trays. Metal sheathed heating elements in the analog (L) models and quartz tube heating elements in the Electronic (E) models. Stainless steel wire conveyor belt. 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 208V units use a NEMA 6-20P plug.

Electrical Specifications:

QST 350 L/E: 120V, 1725W, 14.4 Amps QST 500 L/E: 208V, 2800W, 13.6 Amps QST 500 L/E: 240V, 2800W, 11.7 Amps

Capacity:

QST 350 L/E: 350 slices per hour QST 500 L/E: 500 slices per hour

Overall Dimensions:

Product opening height is 1 1/2" 15 1/16"H x 14 13/16"W x 23 1/2"D

Shipping:

QST 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

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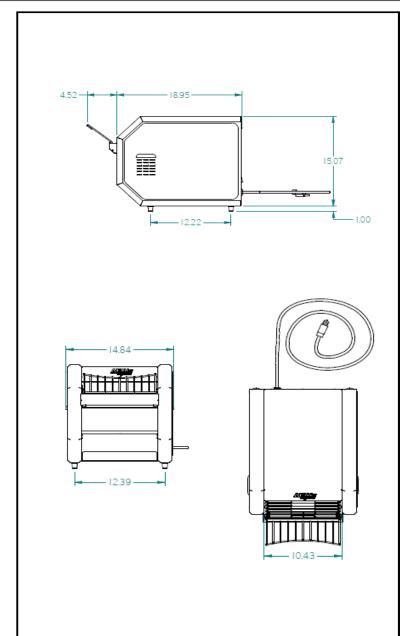
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