



Toasters/Hot plates

With extensive capacities, Maestrowave conveyor toasters are the perfect choice for high volume operations. Being simple to use they are ideal for both front and back of house.



MENT18000 Conveyor Toaster (Rear Output)
This new design rear output toaster is capable of producing a high volume in a short space of time – up to 300-350 slices of bread per hour. Featuring a sturdy stainless steel carcass, it is both very simple to use and easy to clean. Boasting one of the smallest footprints on the UK market, it makes the perfect choice for any compact kitchen area. It is also ideal for bagels, crumpets and English muffins.

Dimensions:	330W 670D 290H mm
Finish:	Stainless steel structure & conveyor belt
Features:	Extra long conveyor belt load up area, separate top & bottom temperature controls, speed control
Loading:	1.7kW
Output:	300-350 slices per hour (approx.)

Maestrowave Hotplates are guaranteed to keep food warm prior to serving at a constant temperature of 75°C. Fully portable, they give caterers versatility as the hotplates can be used according to serving requirements for events and banqueting. Simply place several units side by side – an indent on one side of the plate allows the units to sit flush. The hotplates allow easy cleaning and are available in both fixed cord (MGN1/1) and removable cord versions (MGN1/1K).



MENT18050 Conveyor Toaster Front or Rear Output
With both front and rear output capabilities and the ability to produce an impressive 350-400 slices of toast per hour, this is the ultimate in conveyor toasters. A unique attribute of the MENT18050 is that it caters for both front and back of house operation. For front of house use, an innovative optional cover (supplied) effectively hides the control knob and settings, preventing the user from easily adjusting the desired pre-set speed and temperature. For back of house the panel can be easily removed as required.

Dimensions:	350W 550D 360H mm
Finish:	Stainless steel structure & conveyor belt
Features:	Front or rear output, separate top & bottom temperature controls, speed control
Loading:	1.7kW
Output:	350-400 slices per hour (approx.)

Fixed cord (MGN1/1) and removable cord versions (MGN1/1K).
Solid and versatile, Maestrowave Hotplates heat up to 75°C in less than five minutes. There are no settings required; the hotplate simply holds its own temperature automatically. The hotplates are ideal for banqueting and catering uses alike.

Dimensions: 510W 320D 40H mm **Loading:** 280W



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