Rototoaster TL 5417

Perfect and fast caramelization of burger buns

The Rototoaster is a fast and powerful burger bun toaster. It is a vertical toaster where the burger bun is placed at the top of the machine and the two halves are toasted while moving down through the Rototoaster. The two half buns are given a warmth to the outside and heated on the inside to create a crisp and caramelized inside (the cutting surface). The crisp caramelization ensures that the bun will not soak up the juices of the other ingredients and make the bun soft.

You get a powerful and fast toaster that heat burger buns within 30-35 seconds. Powerful heating elements and two reflector plates ensure perfect heating and caramelization of the burger buns. You easily adjust the machine to fit the size of your burger buns. The machine has a manual thermostat reaching from 0-300 °C.

It is not necessary to keep an eye on the machine during operation. When the burger buns are finished, they end up in the bread drawer well-prepared and ready to serve.

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Advantages

- Easy heating of burger buns
- Short lead-time 30-35 seconds
- Low lifetime cost
- Adjustable to fit the thickness of the burger buns
- · Efficient heating and caramelization of burger buns



Technical data

External dimensions (W x D x H): 270 x 380 x 530 mm

Weight: 18 kg.

Voltage/power: 230V / 2,1kW

Absorbed power: 9,4 Amp.

Connection frequency: 50 Hz

Noise: < 45 db(A)





Functionality

- Heating and caramelization of half burger buns
- Thermostat controlled temperature from 0-300 °C
- Non-adjustable speed
- Variable distance adjusted according to thickness of buns
- Lead time approx. 30-35 seconds
- Table model

Accessories

- Teflon foil
- Large bread drawer

FKI Fast Food Teknik a/s

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