

PROFESSIONAL FOOD SERVICE EQUIPMENT

I-SERIES



APPLICATIONS

□ Ideal for grilling or toasting foods in commercial cooking applications

CAPACITY GUIDE

- □ 8 slices 465mm x 245mm rack
- □ Large 105mm height opening

FEATURES & BENEFITS

- □ Unique infrared glass elements with increased strength and durability providing long lasting reliability
- Incredibly even heat distribution for consistent cooking results
- □ Infrared elements provide immediate heat, with no need to leave the appliance running all day wasting energy
- □ Top and bottom elements with energy saving option of top element operation only
- □ New, multiple position slides and rack for easier and safer loading and unloading
- □ Extremely reliable no troublesome fans or electronics
- □ Timer controlled operation only, guarantees power saving
- Stainless steel construction with new brushed finish
- □ Easily cleaned removable crumb tray

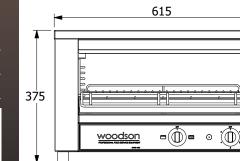


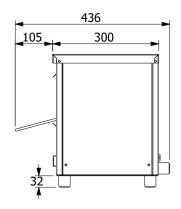
The instant heat of the infra-red elements



Now with more control of the cooking process

W.GTQI.8





We reserve the right to alter specifications of products without notice

W.GTQI.8 SPECIFICATIONS

Amps 15 3.3**kW W** 615 **D** 436 **H** 375

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105

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