



A Toast to Toast

Cheers to a new collection of conveyor toasters and ovens



Outperform every day.™





Conveyor Toasters

- Forced convection toasting for uniform results
- Energy efficient, fast-reacting quartz heaters
- Variable speed control to achieve desired color
- Industry's only maintenance-free drive system; stainless steel drive chain does not require lubrication
- Select models also available in 208, 220 or 240V

ITEM #	PRODUCT TYPE	PRODUCT OPENING	VOLTAGE	SLICES/BUN HALVES
CT2-120350	Breads	1½"	120	Up to 350/hr
CT2B-120500	Breads, buns & bagels	1½"	120	Up to 500/hr
CT4-120450	Breads	1½"	120	Up to 450-800/hr
CT4H-120300	Breads, specialty breads, buns & bagels	1½" - 3" adjustable	120	Up to 300-550/hr
CT4-2082000	Breads & bagels	1¾"	208	Up to 2,000/hr
CT4BH-2081400	Breads, specialty breads, buns & bagels	1½" - 3"	208	Up to 1,400/hr
CT4-208DUAL	Breads & specialty breads	Top chamber 1½" - 3", bottom 1½" adjustable	208	Up to 1,100/hr



CT4BH-2081400

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Contact Toaster

- Saves space
- Heavy-duty, metal-sheathed heating elements are thermostatically controlled
- Two openings for maximum loading capacity
- Independent variable speed controls for each side
- ½" to 1" adjustable product opening

ITEM #	DESCRIPTION
VCT4-208	208V, 1400 Slices/hr
VCT4-240	240V, 1400 Slices/hr





WARM & TOASTY

Conveyor Pizza Ovens

- Bake fresh dough and par-baked pizza or flatbreads
- Variable speed control
- Thermostatic top and bottom heat controls
- Forced convection promotes uniform results
- Energy efficient, fast-reacting quartz heaters
- Maintenance-free drive system; stainless steel drive chain does not require lubrication



Conveyor Sandwich Ovens

- Toast sandwiches and melt cheese
- Variable speed control
- Infinite top and bottom heat controls
- Forced convection promotes uniform results
- Energy efficient, fast-reacting quartz heaters
- Maintenance-free drive system; stainless steel drive chain does not require lubrication



Cheese Melters

- Add a professional finish to your entree
- Melt cheese on nachos, pasta or onion soup
- 3 sizes to choose from, as well as plate-activated model available



BREAKFAST BAR

Induction Chafers

- Designed to work with Vollrath Induction Buffet Warmers and other Vollrath induction products
- Chafers accept standard size steam table pans
- Available with mirror finish stainless steel or glass cover
- Self-closing lid helps keep food hot

ITEM #	DESCRIPTION
4644020	5.6 qt, 2/3 size, glass cover
4644025	5.6 qt, 2/3 size, solid cover
4644010	8.3 qt, full size, glass cover
4644015	8.3 qt, full size, solid cover



Glass Cover
4644010

Solid Cover
4644025

Mirage® Buffet Induction Warmers

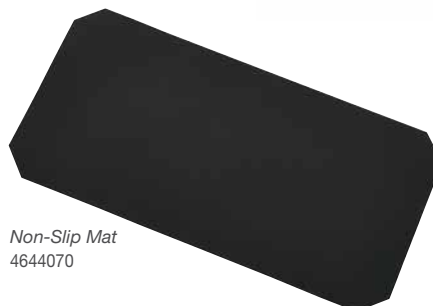
- Subtle, low-profile, attractive design
- Connect up to 3 units together with an inter-connect cord – and run only one power cord to outlet on wall
- Tempered, black glass top
- Touch control, 4 power settings
- LED indicator lights on control panel & glass
- 16" x 23"
- Non-slip mat keeps chafers/cookware securely in place

ITEM #	DESCRIPTION
5950875	Countertop, Black
5950880	Countertop, Natural
59508DW	Drop-In
4644070	Non-slip mat, full size*
4644080	Non-slip mat, ½ size*

*Non-slip mats are not NSF certified



Drop-In
59508DW



Non-Slip Mat
4644070



Hinged Inset Covers

- Permanently attached, welded handle
- No friction tabs to lose
- Handle serves as a kickstand to keep cover open for easy access to food
- Cool-to-the-touch handle design
- Fit most insets

ITEM #	DESCRIPTION
47493	9 $\frac{1}{8}$ " dia, for 7 qt insets
47494	11 $\frac{1}{8}$ " dia, for 11 qt insets



TO VIEW OUR ENTIRE COLLECTION, VISIT VOLLRATH.COM/CUBIC17

Cubic Modular Display Cases & Bins

- Clear acrylic cases attractively showcase food
- Metal framed and non-framed display units are designed with a unique stacking feature
- (4) 4" x 1" reusable chalk labels with white chalk included with each case
- Cases are NSF certified



TO VIEW OUR ENTIRE COLLECTION, VISIT VOLLRATH.COM.



Miramar™ Contemporary Serving Utensils

- A combination of beauty, function and comfort
- Capacity is clearly marked on back to help ensure consistent, correct portion sizes
- The heavy-duty, cast stainless steel handles feature an open design which dissipates heat so utensils stay comfortable to hold
- Dishwasher safe



SELF SERVICE



LidSaver™ 2 & LidSaver™ 2 Mini Dispensers

- Designed to help create an efficient self-serve station
- Simple-to-use design allows customers to fill beverages and grab a lid using only one hand
- Overload protection prevents lids from getting stuck together
- Fewer wasted lids add up to 30% savings
- Dispenses lids from 1¼" - 4¾" dia



*In-Counter LidSaver™ 2
Horizontal Mount*



LidSaver™ 2 Mini

Super Pan V® Eighth Size Pans

- Provides up to 40% more capacity than ⅓ size pans
- 22 gauge, 300 series stainless steel
- Reinforced corners for extra durability
- Anti-jamming design
- Flat edge and corners keep pans tight in well

ITEM #	DESCRIPTION
30822	Pan, 2½" deep
30842	Pan, 4" deep
30862	Pan, 5½" deep
75180	Solid cover
75280	Slotted cover*
20800	False bottom



*Slotted covers are not NSF certified

CLEAN & DRY

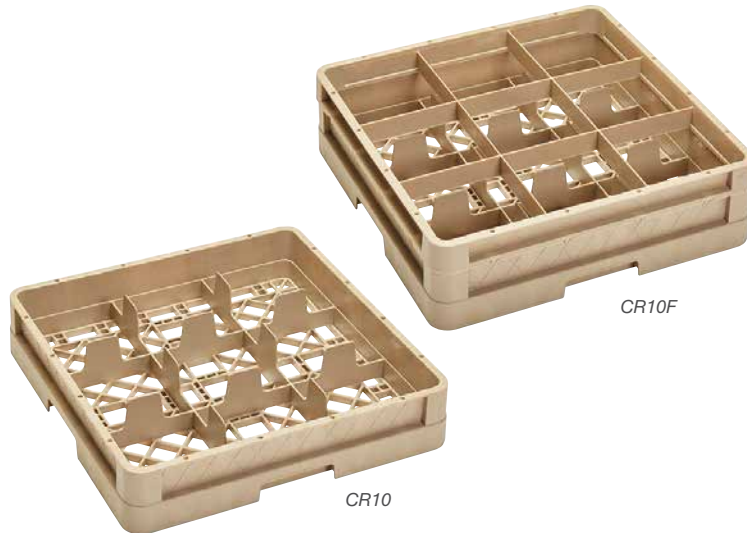


Traex® Closed Wall Full Size Compartment Racks

- Closed wall racks, when used with a removable solid cover and a rack dolly, protect ware from dust, bacteria and pests—preventing the need to rewash between events
- Co-polymer plastic
- Built-in base rack dividers provide 100% vertical protection
- Snap fit extenders will not loosen over time or come apart
- Outside dimensions: 19¾" x 19¾"



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Hot Drop-Ins with Dry Wells

- Keep food hot while eliminating the need for water
- Accommodates pans up to 6" deep
- Open element design
- Available with Infinite (I) or Thermostatic (T) controls
- 120V units also available in 208-240V
- 1000W per well



ITEM #	WELLS	WATTS PER WELL	VOLTAGE
FC-4DH-01120	1	1000	120
FC-4DH-02120	2	1000	120
FC-4DH-03120	3	1000	120
FC-4DH-04208	4	750-1000	208-240
FC-4DH-05208	5	750-1000	208-240
FC-4DH-06208	6	750-1000	208-240

A Toast to Toast



Outperform every day.™

TriMark

Foodservice Equipment, Supplies and Design



R.W. SMITH

www.rwsmithco.com

San Diego

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San Diego, CA 92131
858-530-1800

Orange County

210 Commerce
Irvine, CA 92602
949-474-1000

Austin

512-605-6076

Dallas

972-732-1722

Ft Lauderdale

954-202-9606

Houston, TX

281-498-3335

Los Angeles

323-291-0848

Miami

305-485-8800

Orlando

407-859-0601

Palm Springs

760-340-2424

Phoenix

602-528-3485

Sacramento

916-551-1458

San Francisco

415-391-8641

Tucson

520-742-6108

All Other Areas

Toll Free 800-942-1101

Allow 2-4 weeks delivery on special order items.

Every effort has been made to verify the accuracy of all data contained in this publication, however, we cannot assume responsibility for errors or omissions.

Unless stated otherwise, all items are sold by each.

Stoelting® Vertical Batch Countertop Freezer

- 2.11 qt capacity
- Vertically-oriented freezing cylinder provides maximum energy efficiency
- Large diameter freezing cylinder facilitates extremely fast freezing times, resulting in very small ice crystal formation
- Easy cleaning and simple assembly



Stoelting® Custard Machine

- Continuous feed system provides high-speed production
- Choose between custard and Italian ice
- Quick-Freeze Technology™ minimizes size of ice crystals to ensure smoother, creamier product
- IntelliTec™ control with lighted display provides simple 2-button operation and constant monitoring
- Refrigerated hopper with independent refrigeration



Stoelting® Dipping Cabinet

- Digital temperature control holds product at a consistent dipping temperature
- Natural refrigerant
- Removable cabinet covers
- Storage compartments hold 4¼ gal square buckets
- Heavy-duty swivel casters

