



Adcraft Medium Duty 4-Slice Commercial Toaster, 120V, in Stainless Steel

PUT1800MD



Electric

120V / 1800W / 15A
Cord Length (Inches): 70"
Plug Type: NEMA 5-15P
Cord set included

NEMA 5-15P



3rd Party Approvals



Intertek



Intertek

Warranty (USA Only)

Protected by Admiral Craft Equipment Corporation's one-year limited warranty.

Contact Admiral Craft Equipment for details at 1-877-672-7740



Project Name: _____

Location: _____

Item #: _____

Qty: _____

Bring the heat to breakfast and brunch rushes with a toaster built for the busiest commercial kitchens. Keep service moving seamlessly even at peak hours with the Adcraft Medium Duty 4-Slice Commercial Toaster. This 4-slice commercial toaster offers fast, consistent toasting in busy foodservice settings such as restaurants, cafes, diners, buffets, hotels and cafeterias. This commercial 4-slot toaster can produce up to 200 slices per hour. This medium-duty toaster is constructed of durable stainless steel.

Features and Construction

- Constructed of durable stainless steel to withstand frequent use in your commercial kitchen
- Operates on 120V with a NEMA 5-15P plug type
- Simple dial controls for browning let you select how light or dark to make the toast
- Toasts up to 200 slices per hour
- Equipped with sturdy legs for stable placement
- Mechanical control type
- Features 4 wide and deep slots
- Delivers even and reliable results with every use
- Dimensions are 10.47" x 12.07" x 7.87"
- Covered by the Adcraft One-Year Limited Warranty

Included Components

Toaster
Instruction Manual

Capacity

4-Slice

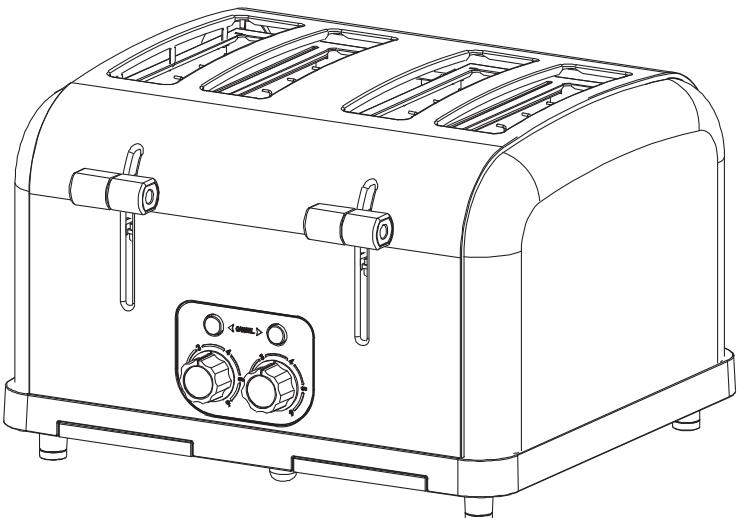
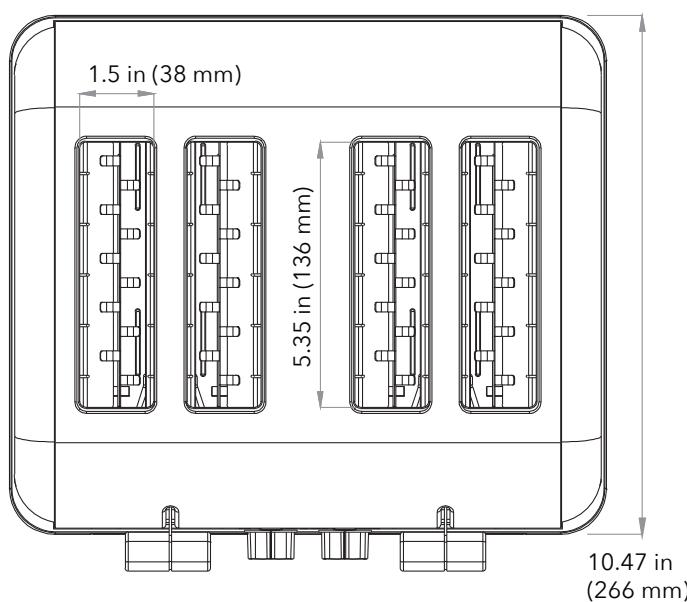
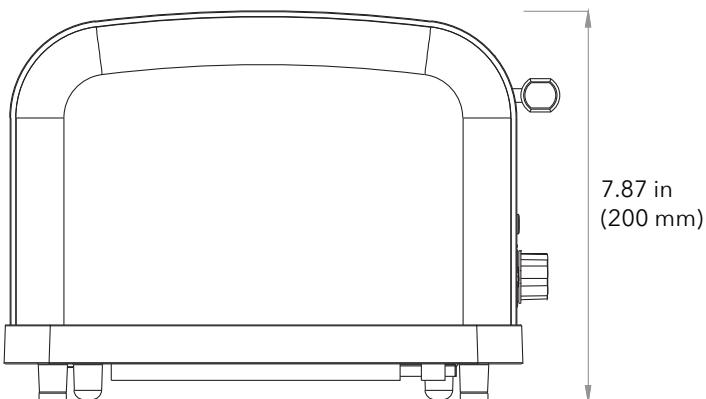
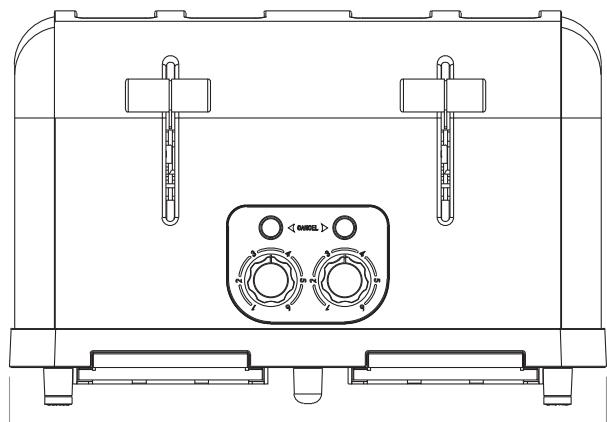


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FRONT

SIDE



TOP

Toaster

Control Type	Cooking Area Depth x Width (in)	Crumb Tray Included	Assembled Dimensions L x W x H (in)	Package Dimensions L x W x H (in)	Item Weight (lb)	Shipping Weight (lb)
Mechanical	5" x 1.30" per slot	Yes	10.47" x 12.07" x 7.87"	14.7" x 13.6" x 10.03"	5.3	8.4

Due to periodic changes in designs, methods, procedures, policies and regulations, the specifications contained in this document are subject to change without notice. While we exercise good faith efforts to provide information that is accurate, we are not responsible for errors or omissions in information provided or conclusions reached as a result of using the specifications. By using the information provided, the user assumes all risks in connection with such use.

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