

ECLIPSE BUN & SNACK TOASTERS



Toasting Versatility

Eclipse Conveyor Toaster

Providing ultimate toasting control for back-of-house kitchen staff, the Eclipse is designed for high speed bun toasting and toasting of small bread based snack items.



The machine provides precise and independent variable heat control of the top element and bottom element to enable users to produce the desired result on each side of their product. Additionally, the conveyor speed can be adjusted, between 20 seconds and 3 minutes toasting time, ensuring the perfect result tailored to the product toasted.

The Eclipse is supplied with a variety of standard accessories so that the machine set-up can cater to user requirements. Two entry chute options offer different entry angles to the toasting compartment, whilst the exit can be in either of two ways:

- Return chute operation: where the toasted product returns to the front of the machine. This is the most efficient set up as the rear of the machine is entirely closed providing good heat retention. Return chute operation is the best option for simple bun & bread toasting.
- Pass through: where the toasted product exits the machine at the rear using an exit chute. This is ideal where a snack item with toppings such as par cooked pizza or garlic bread is being produced. Three different angles ensure a solution to user requirements.

Eclipse is the ideal back-of-house machine for a variety of menu items such as, but not limited to:

PRODUCTS	RETURN CHUTE (up to 130 mm Ø)	PASS THROUGH (up to 310 mm Ø)
Burger buns	✓	✓
Sourdough bread and rolls	✓	✓
Brioche buns	✓	✓
Bread, English breakfast muffins, crumpets	✓	✓
Bagels	✓	✓
Croissants - plain or with ham and cheese		✓
Garlic bread and Garlic rolls		✓
Open toasted sandwiches & flat rolls		✓
Par cooked pizzas		✓



Features

- Modern brushed stainless steel construction
- Independent and precise variable control of top and bottom element heat output
- Solid State Electronics offer precise temperature control and greater component reliability, creating the exact toasting environment to suit many products
- Control of conveyor belt speed
- Two entry chutes providing different entry angles, standard wire 48° or stainless steel 25°
- Front return or pass through chute operation
- Adjustable angle on rear chute – 3 angles (10°, 17.5°, 25°)
- Dura-life stainless steel elements for prolonged element life
- Removable crumb trays for easy cleaning
- 40 mm entry chute clearance
- Maximum toasting diameter up to: return chute 130 mm, pass-through 310 mm



ET315 pictured.
ET310 looks identical.



ET315 showing rear pass through chute. ET310 looks identical.



ET315 showing front chute and rear chute at adjustable angles. ET310 looks identical.

Specifications

MODEL	BREAD SLICES/HR (up to)	BUN HALVES/HR (up to)	POWER Watts	CURRENT Amps	DIMENSIONS w x d x h (mm)
ET310	300*	270*	2300	10.0	480 x 485 [^] x 400 [^]
ET315	500*	370*	3220	14.0	480 x 485 [^] x 400 [^]

*Variations may occur depending on voltage supply and bread product.

[^]Depth and height does not include protruding racks/chutes.



See a video of the Eclipse Toaster in action.
Visit: www.roband.com.au/videos

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All standard Roband Eclipse Toasters are designed to run at 220-240 Volts per phase, 50Hz.

All dimensions are nominal only. All information contained in this brochure should serve as a guide only and is subject to change without notice due to constant research and development.

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