

# SYCLOID® TOASTERS

 **sycloid®**  
TOASTER



# The Hottest Toaster that's "Cool-to-Touch"

Elegantly designed and crafted, the revolutionary Sycloid® toaster sets the standard for high speed toast production. The Sycloid's stylish exterior houses a cleverly engineered machine that provides truly functional energy efficient operation and an outstanding toasting result time after time.

## FEATURES

Robust & durable stainless steel elements

Hinged top cover allowing easy access to clean inside

Will toast bread up to 30 mm thickness

Adjustable speed control to modify the toasting time with electronic setting lock feature

Intelligent energy saving capability

"Cool to Touch" external surfaces

Modern brushed stainless steel exterior

Warm toast chute with cut-away sides allow diners to easily see when their toast is ready

Slide-out crumb tray for every-day cleaning

Produces a beautiful toasting result

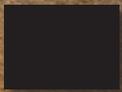
LED lights illuminate toast holding bay



Also available in these colours:



Red



Black

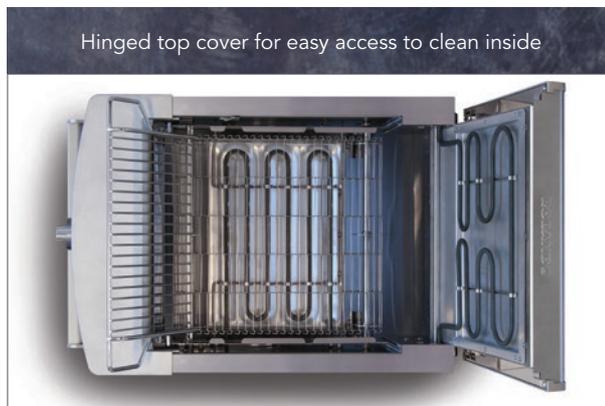
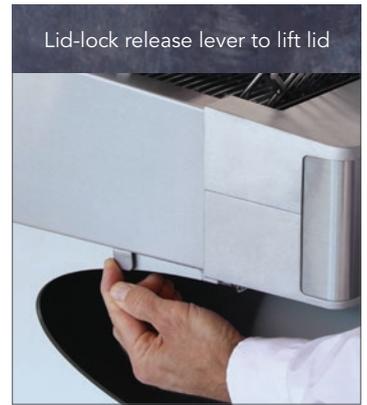
# The stylish and intelligent Sycloid® toaster

## Features

- Available in red, black or natural colours, producing over 500 slices per hour.
- All Sycloid toasters deliver excellent toasting results for bread up to 30 mm thickness. As most bread used in buffets is expected to be less than 20 mm thickness, the Sycloid is optimised to deliver its best result for bread of this thickness, but can accommodate slices up to 30 mm.
- Patron and staff safety is paramount and the Sycloid® toaster has been designed with "cool to touch" external surfaces and a lid locking latch.
- Intelligent energy efficient design – an automatic energy-save mode conserves energy during quiet periods by scaling back power consumption and switching off the conveyor when in energy save mode. The intelligent auto-sense feature detects when a new slice of bread is placed in the machine and automatically prepares the machine to toast the bread. The heat setting in this mode is balanced and optimised to ensure quick recovery. Energy save mode can be disabled so the machine runs at full power if desired.
- A user-friendly and reliable speed controller allows adjustment of the toasting time to account for different types of bread to be toasted. The knob setting lock feature allows staff to set the toasting speed, removing the risk of patrons altering the setting.
- Diners can easily see when their toast is ready from across the buffet with the stylishly sculpted toast return chute with LED lighting that provides easy and illuminated viewing of the toast holding bay. The wide opening of the bay allows easy access to toast, which the radiant heat from the elements helps to keep warm.
- Featuring robust stainless steel elements, the Sycloid® toaster also features a modern brushed stainless steel exterior, perfect for disguising finger prints on a machine expected to be heavily used. It also includes a slide-out crumb tray for every-day cleaning and a hinged top cover allowing easy access to clean the inside.
- The Sycloid® toaster produces a beautiful toasting result throughout the entire slice of bread.



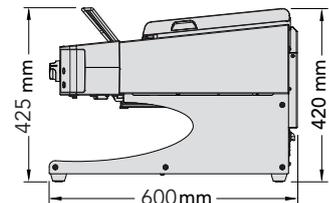
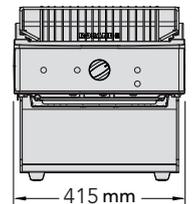
## Features



## Specifications

MODEL	COLOUR	SLICES / HR (min)	CURRENT Amps	POWER Watts	DIMENSIONS W x D x H (mm)	WEIGHT Kg
<b>ST500A</b>	Natural	500	13.0	2990	415 x 600 x 425	25
<b>ST500AR</b>	Red	500	13.0	2990	415 x 600 x 425	25
<b>ST500AB</b>	Black	500	13.0	2990	415 x 600 x 425	25

## Dimensions



Roband Sycloid toasters are manufactured in Australia by Roband Australia Pty Ltd.

All standard Roband Sycloid toasters are designed to run at 230V 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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