





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.



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

SPECIFICATIONS

MODEL	BREAD	BUN	POWER	CURRENT	DIMENSIONS
	SLICES/HR	HALVES/HR	Watts	Amps	$w \times d \times h (mm)$
	(up to)	(up to)			
ET310	300*	270*	2300	10.0	480 x 495° x 400°
ET315	500*	370*	3260	14.2	480 x 495~ x 400~

^{*}Variations may occur depending on voltage supply and bread product (see page 66).



ET315 showing rear pass through chute. ET310 looks identical.

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