



Toasting refers to the process of browning or crisping food by dry heat, which brings out the natural oils and flavors in the ingredients. Toasting, when done properly, enhances the flavor, aroma, and texture of various ingredients. While we may correlate toasting to only bread, a wide range of food items, including bread, nuts, seeds, spices and grains can be toasted.

Here are a few examples of how toasting is used in cooking:

- Bread becomes golden brown, crispy and crunchier.
- Nuts and Seeds: Nuts like almonds or walnuts when toasted enhances their nutty flavor and makes them more aromatic.
- Spices: cumin seeds, coriander seeds, or mustard seeds, when toasted, can greatly intensify their flavors and release their aromatic oils. Once toasted, the spices can be ground and used in various dishes.

Here are a few examples of how toasting is used in cooking:

Time and temperature remain the two most important factors in a toasting process. Changing one can always affect the other. If not mastered properly, ingredients can quickly go from perfectly toasted to burnt. It is important to monitor the process closely to prevent burning and achieve the desired level of browning and flavor enhancement.

The ideal toasting temperature can vary depending on the specific ingredient you're. They may need to be adjusted based on your specific cooking equipment, the quantity of ingredients being toasted, and your desired level of toasting. Commercial toaster now comes with smart control to ensure toasting is done in an optimal way.

Brandon offers a full range of commercial toasters, **including batch bun toaster, vertical toaster and conveyor toaster**, from which you must be able to find one that meets your cooking needs.



As one of the fastest toasters in the market, Brandon's vertical toaster has a pass through time of only 19 sec, producing aromatic crunchy buns while handling sporadic in-rush of orders. In slack hours, you have the flexibility to toast smaller volume to avoid bread wastage.

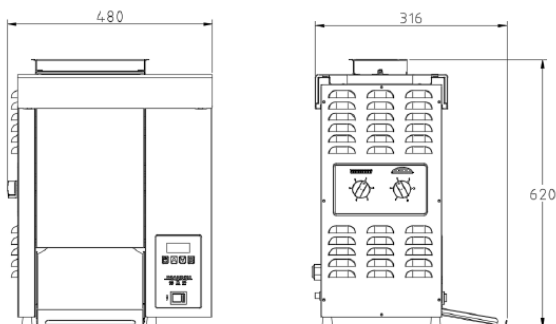
Model : GT800

Dimension : 480 x 316 x 620 mm

Electrical : 220 V, 50 Hz, 2.6 kW

Features:

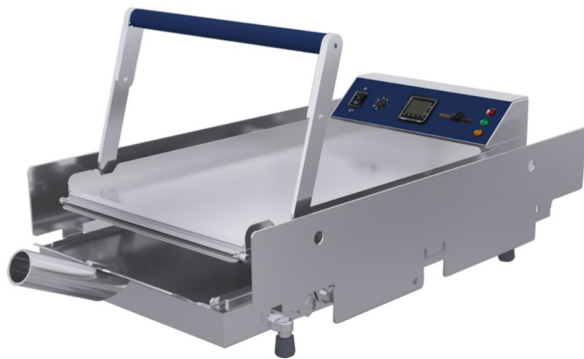
- High capacity & quick toasting: pass through time 19±1s. Produce 800 pcs of bun per hour
- 6 choices of bread thickness (optional additional thickness available, please check with factory).
- High limit (thermal cutoff)
- Chain sprocket design to ensure even toasting of each bread (bun)
- Small foot print: space saving
- Extra thermal insulation on front cover to avoid accidental scorching
- Casted aluminum platen as heat reservoir for sporadic high toasting needs with well positioned heating element to ensure even heat distribution
- Covered with Teflon paper (PTFE) to ensure non stickiness.
- Computer control: range 182 -318 C, accuracy: +/- 1.5 C
- Auxiliary heater with independent thermostat to fine-tune browning effect



Accessories:

- Chute
- PTFE platen cover
- Silicon belt





Model : BTN12

Dimension : 407 x 700 x 320 mm

Electrical : 220 V, 50 Hz, 2.4 kW

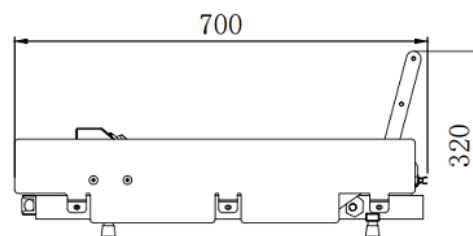
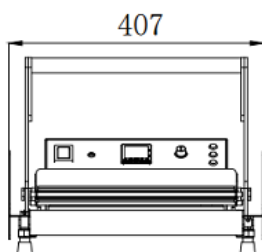
Batch bun toaster is classic in modern fast food environment for two reasons:

- Versatility: Batch toasters can accommodate various sizes and types of bread
- Control over individual slices: one can monitor and remove each slice of bread individually for different levels of toasting for different slices.

Brandon's revolutionary **digital batch bun toaster** gives your bun accurate and perfect caramelization, making them crunchy and aromatic.

Features:

- Toasts up to 12 buns per batch in less than one minute
- 6 choices of bread thickness
- Timer: maximum range 60 seconds (optional 3 minute timer available)
- Buzzer reminder and LED at the end of toast cycle.
- High temperature safety limit
- 25 mm cast aluminum heating platen
- 2.4 kW power: quick heat up, 13 minutes from room temperature to 204 C (400 F)
- Uniform heating: max temperature differential across platen less than 7 C (12 F)
- Wear-resistant nickel plated surface
- Digital thermostat, sensitive to temperature change with an accuracy of +/- 1.5 C.



Accessories:

- Aluminum spatula
- Stainless steel tray
- Stainless steel cover





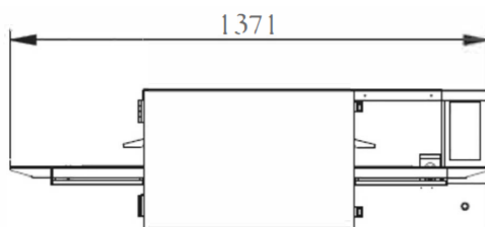
Model : BCT1

Dimension : 1371 x 798 x 396 mm

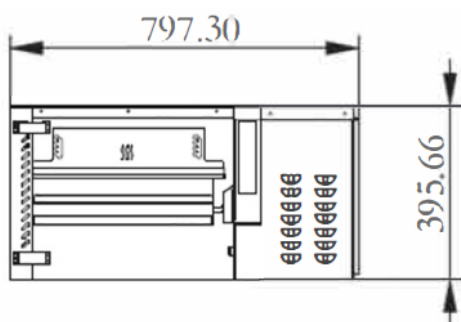
Electrical : 380 V, 50 Hz, 6.8 kW

Brandon conveyor toaster is versatile in its many cooking application; from bun and bread, pizza and even dessert. As the cooking process of our conveyor toaster is even and accurate, it takes the guesswork a way and is a perfect choice for QSR, schools and canteen where cooking process standardization is important.

- Utilize hot air instead of heat radiation to cook food
- Convey food through cooking chamber according to preset time and ensures even cooking
- Low energy loss; more energy efficient
- Ovens can be stacked up for higher output



FRONT



SIDE

