



## ChefPro Series 10" Commercial Conveyor Toaster, 300 Slices/hour

(Model: CPCT10)

★★★★★ (4.7/5)

[Buy Now](#)

**WARRANTY**

1 Year Warranty



### SPECIAL FEATURES

- ✔ **Multi-Program Control**  
7 programs with 7 programmed settings support structured toasting operations in commercial kitchen environments.
- ✔ **Efficient Output**  
Produces up to 300 slices per hour, aligning with food service workflow requirements.
- ✔ **Easy Maintenance**  
Removable crumb tray supports cleaning routines in food handling operations.
- ✔ **Flexible Food Use**  
Designed for bagel, bread, bun, hot dog, and toast in restaurant and bakery applications.
- ✔ **Dual Discharge Design**  
Front and rear discharge options support placement flexibility in commercial kitchen setups.
- ✔ **Warranty Coverage**  
It includes a 1-year warranty by the manufacturer, defining coverage for commercial kitchen use.



## PRODUCT OVERVIEW

The ChefPro Series Conveyor Toaster is designed for commercial kitchen operations in restaurants, bakeries, hotels, and cafeterias handling bagels, bread, buns, hot dogs, and toast. It features 304 stainless steel construction with a silver finish, supporting structured food preparation environments. The unit measures 10.4" (W) x 20.5" (D) x 15.4" (H), aligning with countertop installation. It operates on 110 V electric power with a wattage of 1900 W.

This conveyor toaster supports a production capacity of up to 300 slices per hour, aligning with commercial kitchen output requirements. It includes 4 slots and 7 programs with 7 programmed settings, supporting structured toasting operations. The unit features 3 baking modes for bread, buns, and standby, along with 7 heating levels for controlled operation in food service environments.

The toaster includes an analog display, supporting manual control visibility during operation. It features front and rear discharge options, supporting flexible workflow in commercial kitchen layouts. A removable crumb tray is included, supporting cleaning and maintenance routines in food handling areas.

This unit is designed with built-in air vents for heat dissipation, supporting operational temperature management. It is constructed in a modern style under the ChefPro Series and includes a 1-year warranty by the manufacturer, defining coverage terms for commercial kitchen use. The unit has a product weight of 37.2 lb, supporting placement on countertops in restaurant environments.

## CERTIFICATIONS

No certifications

## SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Color	Silver	Features	3 Baking Modes (Bread, Buns, Standby) & 7 Heating Levels, Front & Rear Discharge
Power Type	Electric	Slices Per Hour	300 Slices
Type	Conveyor Toaster	Voltage	110 volt
Wattage	1900 watt	Country of Origin	China
Material	Stainless Steel	Selling Unit	1/Each
Product Weight	37.2 pound	Product Width	10.4 inch
Product Depth	20.5 inch	Product Height	15.4 inch
Tray Type	Removable Crumb Tray	Ideal For	Bagel, Bread, Bun, Hot Dog, Toast
Series	ChefPro Series	Number of Programs	7 Programs
Programmed Settings	7 Settings	Style	Modern



## SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Stainless Steel Type	304 Stainless Steel	Number of Slots	4 Slots
Cooling Type	Built-In Air Vents for Heat Dissipation	Application	Restaurants, Bakeries, Hotels & Cafeterias
Display	Analog		

ChefPro Series 10" Commercial Conveyor Toaster, 300 Slices/hour

Model: CPCT10



SALES & SUPPORT  
(866) 446-7322

 Chat on WhatsApp

CONNECT WITH US

