



QCS1 SERIES COMPACT CONVEYOR TOASTER

QCS Features/Benefits:

- ★ Forced convection system keeps the toaster cool to the touch and extends the life of critical components. The forced convection system increases productivity by circulating pre-heated air into toasting chamber.
- ★ Quartz infrared heaters provide faster, more consistent heating than traditional heating elements.
- ★ Compact design- requires only 14-1/4" of counter space and the forced convection system allows the unit to be placed against a wall. Other toasters have louvers requiring additional counter space.
- ★ Steady production in a compact foot print -
 QCS1-350 toasts up to 350 slices per hour
 QCS1-500B toast up to 500 bagel halves per hour
- ★ Easy to use control panel takes the guesswork out of speed control settings.
- ★ Variable speed control for perfect color and texture of bread, bagels, English muffins and more!
- ★ Energy efficient operation with power saver switch reducing electricity consumption by 75%. And quartz heaters return to full power in seconds vs. minutes for metal-sheathed elements.
- ★ Extended conveyor belt for easy loading and large warming area for higher production.
- ★ Safe load up area with full width front burn guard and cool to the touch exterior.
- ★ "Smart" crumb tray keeps the bread crumbs from falling under the toaster.
- ★ Heated holding area to keep toast at the perfect temperature.
- ★ 24 hours 7 days a week technical support by Star technicians.
- ★ 120V - plugs in anywhere.



QCS1-350



QCS1-500B

Applications:

Star's Holman QCS compact conveyor toaster has been designed and engineered for the budget minded small volume operation. The QCS toaster is compact and versatile requiring minimal counter space and delivers perfect toast, bagels, buns, English muffins, frozen waffles and more for about the price of a pop up toaster.

Quality Construction:

Holman designs every toaster to stand up to the most rigorous foodservice demands. Stainless steel construction for long lasting durability. Heavy-duty motor, drive chain and conveyor speed control for superior reliability. Conveyor belt tension system for smooth and quiet operation. High performance Quartz Infrared Heaters for superior toasting performance and reliability. Units are easy to disassemble with one-piece cover for cleaning and service. Toasters are furnished with 1" adjustable legs and 4' cord and a standard NEMA 5-15 plug for plug in installation in a grounded 120V outlet.

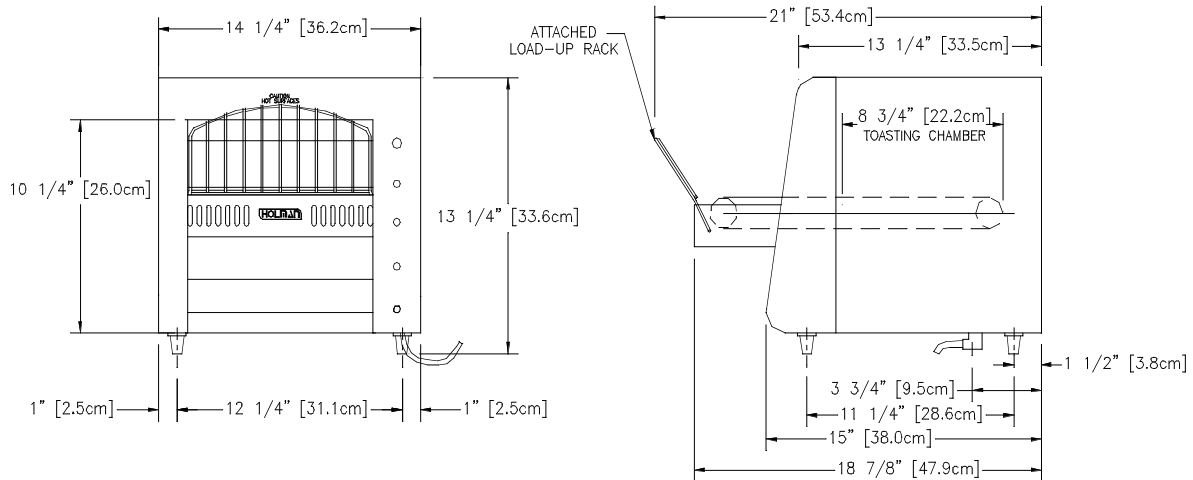
Warranty:

Holman's conveyor toasters are covered by a one-year parts and labor warranty.





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Performance Data

Model No.	Production Capacities	Product Opening
QCS1-350	Up to 350 slices per hour	1-1/2"
QCS1-500B	Up to 500 bagel halves per hour	1-1/2"

Specifications

Model No.	Dimensions			Shipping Weight lbs. (kg)	Shipping Carton		
	Width Inches (cm)	Depth Inches (cm)	Height Inches (cm)		Width Inches (cm)	Depth Inches (cm)	Height Inches (cm)
QCS1-350	14-1/4" (36.2)	18-7/8" (47.9)	13-1/4" (33.6)	44 (96.8)	17-3/4" (45.1)	16-1/2" (41.9)	22" (55.9)
QCS1-500B	14-1/4" (36.2)	18-7/8" (47.9)	13-1/4" (33.6)	44 (96.8)	17-3/4" (45.1)	16-1/2" (41.9)	22" (55.9)

Electrical Data

Model No.	Volts	HZ 1 Phase	Amps	Watts	Heating Elements		NEMA
					Above Belt	Below Belt	
QCS1-350	120	60	13.8	1600	2	2	5-15P*
	220	50	7.8	1600	2	2	6-15P - CEE7-7
QCS1-500B	120	60	12.2	1600	2	0	5-15P*
	220	50	6.9	1600	2	0	6-15P - CEE7-7

* 5-20P For Canada

Typical Specifications

Compact conveyor toasters are constructed of corrosion resistant stainless steel. Supplied with heavy-duty motor, drive chain and fast heat up quartz infrared heaters. A conveyor belt tension system is supplied for a smooth, quiet operation. Units are supplied with variable speed control, power saver and high limit switch. Extended conveyor belt, crumb tray, heated holding area and full width burn guard are standard. Unit has a one-piece cover for easy access with 1" adjustable legs and a 4' cord. Units are listed with UL, CUL and are UL certified to NSF4. Patent number D459,140. Printed in the U.S.A.

Due to periodic changes in designs, methods, procedures, policies and regulations, the specifications contained in this sheet are subject to change without notice. While Star Manufacturing exercises good faith efforts to provide information that is accurate, we are not responsible for errors or omissions in information provided or conclusions reached as a result of using the specifications. By using the information provided, the user assumes all risks in connection with such use.

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