



The Next Generation of Toasting

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Toast to Perfection

As lifestyles have a faster pace, so too must our food and beverage choices. There will always be time for a relaxing, traditional breakfast, lunch or brunch at a favorite restaurant, but more often, people are seeking quick convenient dishes to remain on the go.

For establishments that cater to movers and shakers, a toaster is the best solution for quality heat to get breaded goods to that golden color their patrons are craving.

The toaster size, heating capabilities, and efficiency make this product ideal for a range of facilities including cafeterias, convenience stores, restaurants & cafés, and markets.





Base Your Needs Off the Menu

If you offer slices of toast as a complimentary side, you'll need a tool that works quickly, but won't leave bread under-cooked.

The Hatco Toast-Qwik models feature a touchscreen control panel to implement up to twelve programmable settings and a USB port for easy transfer of product information and software updates. These modern upgrades ensure that no matter what or how much you're cooking, everything is done to perfection.



Don't Get Beat by the Heat

With the prolonged heat that this equipment produces, crumbs get left behind. If unattended for long periods of time, there is a fire risk for the unit, your staff and even guests. Be sure to clean out crumb trays and inspect the heating elements daily.





Now Featuring

Some toasters are designed solely for bagels, english muffins and other items that need to be heated on one side. Others are manually operated, have an auto-stop capability or cook horizontally rather than vertically. Your preference and budget are major factors that dictate your choice. And yet, be aware of all functionality before buying, as these machines are more versatile than you may think.



The Right Size

The toaster is not an oven but, based on your countertop availability, can feel like one. Layout is important, especially when it comes to powering the unit. Avoid extension cords or a potentially unsafe environment because too many appliances are running from a single outlet.

Red Salad	2.10	2.30	2.40
Peanut Butter & Banana	2.40	2.60	2.50
Italian Salami	2.20	2.40	2.30
Crab + One	3.50	3.70	3.60
Two Fillings	3.20	3.40	3.30
Three Fillings	3.60	3.80	3.70
Special Prices Available			



You Don't Have to Sacrifice Style for Substance

Some locations, such as hotels and cafeterias, let customers handle their own food, specifically bread products. Equipment set out for guest use can still match your design profile. Hatco's Toast-Qwik® Conveyor Toasters are available in stainless steel, *Designer Warm Red* and *Designer Black* to complement your décor.



...And Vice Versa

You don't want staff investing substantial time to help patrons operate front-facing appliances. Hatco ITQ models include Spot-On® Technology, sensing when food is placed on the conveyor for auto activation, as well as a Power Save mode to conserve energy when not in use.

The purchase of a commercial toaster requires more contemplation than "can it toast bread?" Keep these points in mind for the best possible guest experience in your establishment.

