Dualit ®

Catering
Pop-Up toaster

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Unique patented ProHeat® elements:
Exclusive to Dualit, ProHeat elements have a protective **armour plated** layer covering the filament making them virtually unbreakable

Pop-Up:
It couldn't be simpler: drop in the bread and lower the lever. The toast will automatically pop-up, browned to perfection, when ready

Replaceable parts:
Designed for continual, day in, day out use. However, if wear and tear eventually take their toll, virtually **every part** can be **replaced**

23cm

35cm

34cm

Build quality:
Built to the highest standards. With a weighty 7.5Kg stainless steel body, it is designed specifically for commercial use

Intelligent browning:
Set the browning control for a specific bread; the toaster then auto-adjusts the time to ensure consistent browning from the first to last slice. Spring-loaded slots centre the bread for even browning on both sides
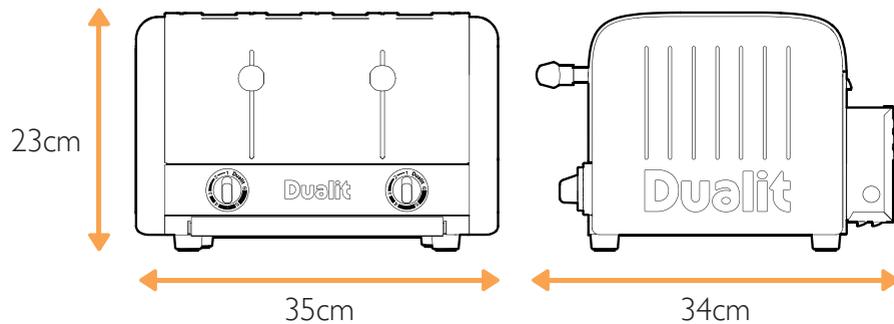
Flexible:
Wide, 30mm slots allow for the chunkiest bread

Simplicity itself:
Virtually foolproof, Dualit's new electronic browning control is designed to minimise the guess work and produce consistently great results every time. Making the Catering Pop-Up toaster perfect for self-service buffet areas
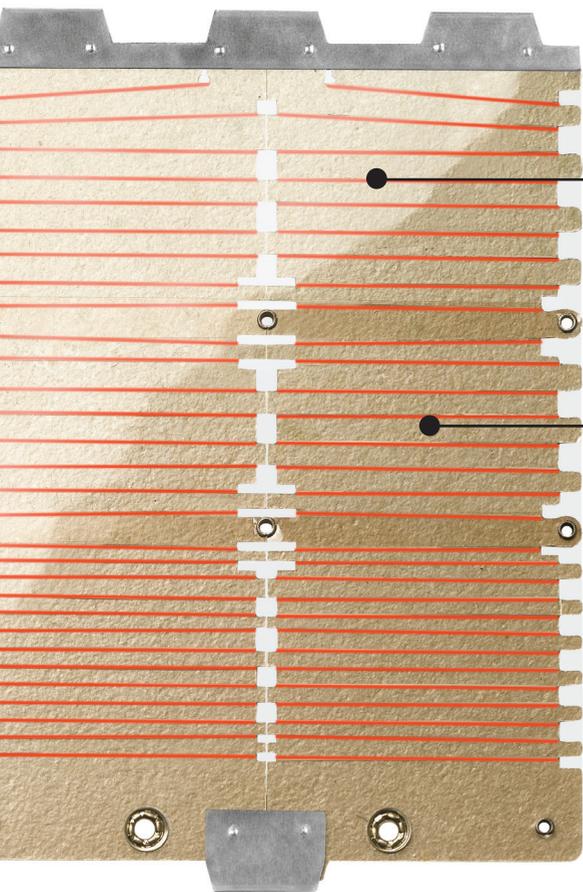
Reliable:
Rigorous endurance testing and regular Dualit 'crunch' tests ensure that convenience and simplicity never compromise reliability and toast quality

ProHeat elements

Dualit's **patented ProHeat elements** are the **key feature** of the Catering Pop-Up toaster. Their unique, armour-plated design protects the filaments from damage, whilst the extra 'winds per square cm' ensure bread is toasted more evenly.

Protective covering

The durable protective film keeps the filaments clean and makes our ProHeat elements virtually unbreakable

Even toasting

No element has as many 'winds per square cm' as Dualit's ProHeat element – which makes for the most evenly toasted bread

Replaceable

Elements are the primary cause of failure in toasters. ProHeat elements are therefore replaceable