



Foodservice Equipment

Job \_\_\_\_\_ Item# \_\_\_\_\_

## Built-in Hot Food Servers

**ONE DRAWER - 3A80AT09, 3A80AT72, 3A20AT09**

**TWO DRAWER - 3B20AT09, 3B20AT72, 3B80AT09, 3B80AT72,  
3B84AT09, 3B84AT72**

**THREE DRAWER - 3C80AT09, 3C80AT72**



3B20AT09



3B80AT09

### Standard Features:

- 20 bearings per drawer
- Positive-action spring-loaded drawer latch
- Rugged third-member drawer rail
- Individual drawer moist/crisp control
- Single thermostat with "safety zone" green
- Fully insulated on all six sides

### Additional features of free-standing models:

- No adapter kit required
- May be installed in wood fixtures
- Integrated trim

### Controls:

Temperature is regulated by hydraulic thermostat adjustable from 100°F to 200°F, with "OFF" position. Thermostat control is mounted on front below the drawer and is equipped with adjacent signal light. Thermostat knob is protected by a knob guard.

The moisture control adjustment knob is located at the center front above the drawer. A thermometer accurately reflects the temperature at the coolest point inside the server. This safety feature helps ensure that food products are being held at a temperature above the bacterial growth level, and at temperatures below those that may over cook or dry out food product.

### Capacity:

Unit is designed to hold precooked foods at serving temperature, ideal for baked potatoes, vegetables, ribs, buns and rolls. Each drawer holds one 12" x 20" pan, 5-1/4" deep.

### Warranty:

Warranty includes one year parts and labor, on-site service. (USA only) Call factory for warranty authorization.

### Application:

Hot food servers are designed to hold cooked foods at a safe, thermometer verified serving temperature and proper moisture content. Hot food can be placed into the drawer either directly or in separate open pans or containers. Holding temperature and moisture content can be set for the type of food being held.

### General Information:

Freestanding, drawer-type hot food server. The drawer is furnished with a removable, deep drawn stainless steel pan. This model includes a set of 4" NSF approved adjustable legs.

### Heating:

Heating is accomplished with performed tubular heating elements.

### Construction:

The frame is of welded and reinforced sheet steel. The exterior cabinet and drawer fronts are of stainless steel with an aluminized steel inner lining. Drawers are equipped with a handle operated latching mechanism and positive stop. Drawers glide on third member suspension system rails. Third members have five (5) roller bearings (load support) and five (5) guide bearings (smooth operation) each (i.e. twenty (20) bearings per drawer).

### Insulation:

Fully insulated on all six sides, including drawer fronts.

### Electrical:

Provide with a factory installed 3 foot cord and plug: NEMA 5-15 plug for 120V, NEMA 6-15 plug for 208/240V. Single phase only. See electrical data chart on reverse side.



**ToasterMaster®** 10 Sunnen Dr. St. Louis, MO 63143 • www.toastmastercorp.com

Toll Free: 1-800-264-7827 • Telephone: 1-314-781-2777 • Toll Free Fax: 1-800-264-6666 • Fax: 314-781-3636

# Built-in Hot Food Servers

**ONE DRAWER - 3A80AT09, 3A80AT72, 3A20AT09**

**TWO DRAWER - 3B20AT09, 3B20AT72, 3B80AT09, 3B80AT72,  
3B84AT09, 3B84AT72**

**THREE DRAWER - 3C80AT09, 3C80AT72**

## One Drawer Electric

Model #	3A80AT09	3A80AT72	3A20AT09
Drawers	1	1	1
Thermostats	1	1	1
Supply	120V	208V / 240V	120V
Current Draw	3.91 A	208V - 1.97 A 240V - 1.96 A	3.91 A
Heat Input	.45 KW	208V - .4 KW 240V - .54 KW	.45 KW
Dimensions	29-3/16" W x 10-7/8" H x 19-17/32" L	29-3/16" W x 10-7/8" H x 19-17/32" L	23-1/16" W x 12-1/8" H x 23" L
Pan Size	12"x20"x5-1/4"	12"x20"x5-1/4"	16"x16"x5-1/2"
Shipping Wt.	84 lbs.	84 lbs.	82 lbs.

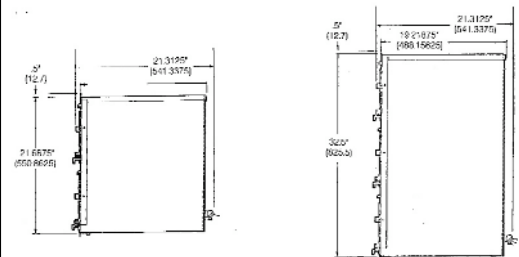
## Two Drawer Electric

Model #	3B20AT09	3B20AT72	3B80AT09	3B80AT72	3B84AT09	3B84AT72
Drawers	2	2	2	2	2	2
Thermostats	1	1	1	1	2	2
Supply	120V	208V / 240V	120V	208V / 240V	120V	208V / 240V
Current Draw	8.33 A	208V - 4.33 A 240V - 4.58 A	8.7 A	208V - 4.33 A 240V - 4.33 A	7.83 A	208V - 4.09 A 240V - 4.08 A
Heat Input	1.0 KW	208V - .9 KW 240V - 1.2 KW	1.0 KW	208V - .9 KW 240V - 1.2 KW	.9 KW	208V - .85 KW 240V - .98 KW
Dimensions	23-3/16" W x 22-3/4" H x 23" L	23-3/16" W x 22-3/4" H x 23" L	29-3/16" W x 21-3/4" H x 19-17/32" L	29-3/16" W x 21-3/4" H x 19-17/32" L	29-3/16" W x 21-11/32" H x 19-17/32" L	29-3/16" W x 21-11/32" H x 19-17/32" L
Pan Size	16"x16"x5-1/2"	16"x16"x5-1/2"	12"x20"x5-1/4"	12"x20"x5-1/4"	12"x20"x5-1/4"	12"x20"x5-1/4"
Shipping Weight	138 lbs.	138 lbs.	144 lbs.	144 lbs.	144 lbs.	144 lbs.

## Three Drawer Electric

Model Number	3C80AT09	3C80AT72
Drawers	3	3
Thermostats	1	1
Supply	120V	208V / 240V
Current Draw	11.74 A	208V - 5.87 A 240V - 5.88 A
Heat Input	1.35 KW	208V - 1.22 KW 240V - 1.6 KW
Dimensions	29-3/16" W x 29-3/16" H x 19-17/32" L	29-3/16" W x 29-3/16" H x 19-17/32" L
Pan Size	12"x20"x5-1/4"	12"x20"x5-1/4"
Shipping Weight	186 lbs.	186 lbs.
List Price	\$3,800.00	\$3,800.00

SIDE VIEW



**INTENDED FOR COMMERCIAL USE ONLY. NOT FOR HOUSEHOLD USE.**

TM128/1080

**Toastmaster**

Toastmaster, in line with its policy to continually improve its product, reserves the right to change materials or specifications without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions, or replacements for previously purchased equipment.

**THE MIDDLEBY CORPORATION**  
THE BRAND BEHIND THE BRANDS

**Toastmaster**® 10 Sunnen Dr. St. Louis, MO 63143 • www.toastmastercorp.com

Toll Free: 1-800-264-7827 • Telephone: 1-314-781-2777 • Toll Free Fax: 1-800-264-6666 • Fax: 314-781-3636