

SUPER TOASTER DOUBEL 4.0

THE LATEST INNOVATION

The Super Toaster Double 4.0 is specially designed for large terminals, battery terminals and mass production.

FEATURES

- The most efficient processor of its kind. Uniform temperature in 80% of its heat chamber.
- With the option of 2 different openings to process terminals of more than 3 inches in height
- 100% extruded aluminum structure
- 100% Electric
- Extruded aluminum guard to prevent heat from accumulating and damaging the equipment. Achieving a more efficient use of electrical energy and reducing heat loss.
- The equipment is designed to reduce the occupied space of the work area and is easily transportable within the plant
- Thermocouple connector bank for easy replacement
- Complies with manufacturing 4.0
- 2 working modes: manual and memory based mode
- USB and ethernet ports
- Capacity of up to 20 memories
- Backup mode for energy saving
- Reader with scanner
- Double feeding system to achieve greater production capacity



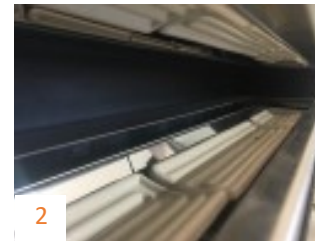
SPECIFICATIONS AND DIMENSIONS

Part number	STB001
Electric	
Energy requirements	240 VAC, 25 AMP, 50-60 HZ
Lower heating chamber	(2 500W 240VAC & 1 875W 240 VAC)
Upper heating chamber	(2 500W 240VAC & 1 875W 240 VAC) with thermocouple type k
Time system	ProFace 1 a 999 seconds
Dimensions cm (in)	
Processor Dimensions	Length: 196 cm (77 in) x Width: 69 cm (27 in) x Height: 147 cm (58 in)
Control Box Dimensions	Length: 61 cm (24 in) x Width: 28 cm (11 in) x Height: 61 cm (24 in)
Control Box Weight	7 Kg (15 lb)
Heating Chamber Dimensions	Length: 58 cm (23 in) x Width: 33 cm (13 in) x Height: 30 cm (12 in)
Heating Chamber Weight	14 Kg (31lb)
Shipping Dimensions	Length: 216 cm (84 in) x Width: 86 cm (34 in) x Height: 157 cm (62 in)
Temperature	
Temperature control	Autonics temperature controller with a type K thermocouple integrated in the upper heating elements
Operating temperature	0°C a 600°C maximum
Processing capacity	
Inner tube diameter	Up to 1.5 in. (3.8 cm)
Tube length	Up to 4.0 in. (10 cm)



1. Screen

5.7 inch touch screen independent of the control box for better use of the work area



2. Triple Zones

Triple heat zones with independent temperature control to achieve a uniform temperature across the heat zones



3. Barcode reader

Use of the barcode reader to access the different menus and authorize users. Also enter parameters previously stored in the memories