



FOODSERVICE EQUIPMENT

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## TQ3 Toasting Tips from Toaster Boy

- Set up your most-used products on screen one.
- Start with a heat intensity of 85% – and adjust the conveyor speed as needed.
- When programming the TQ3 toaster, try developing setpoints that can toast several different bread products. Perhaps a setting described as **TOASTA** can be developed to handle white, wheat and Texas toast. Perhaps a different setting, like **TOASTB**, can be developed to handle other products like sourdough, whole grain and rye, etc. The description field offers up to six characters per product.
- When setting new unique programs, always try adjusting the conveyor speed FIRST. This change will be instant, taking no time for the elements to change intensity.
- You may wish to explore different settings for the same product coming from a different state – i.e., **FRWFFL** might stand for frozen waffle, and then have a completely different setting, **SLWFFL**, for slacked waffle.
- With products that take longer to toast – like English muffins or bagels - work with your team to determine if it's better to create dedicated programs and setpoints for those products. Or, if it helps your kitchen function, to run those through twice on a more general set point, like **TOASTA** or **TST 1**. This may change depending on business flow during different dayparts. Operators often keep a general setting and run bagels and English muffins twice during busy periods, and during slower periods, they use their unique setpoints.
- If moist products are sticking to the conveyor, try lowering the heat intensity – or open the bag and let them dry out a little before toasting. Nothing makes better toast than day-old, dried bread!
- The wide range of conveyor speeds allows throughput times for as little as 10 seconds for items like tortilla shells and as long as 180 seconds which, when teamed with lower heat intensities, even allows for finishing dinner rolls.

Your TQ3 toaster features unprecedented precise adjustment capabilities.

Work to develop your best solutions and train your staff accordingly!

Enable the logo function to restrict control panel access in self-serve locations.