

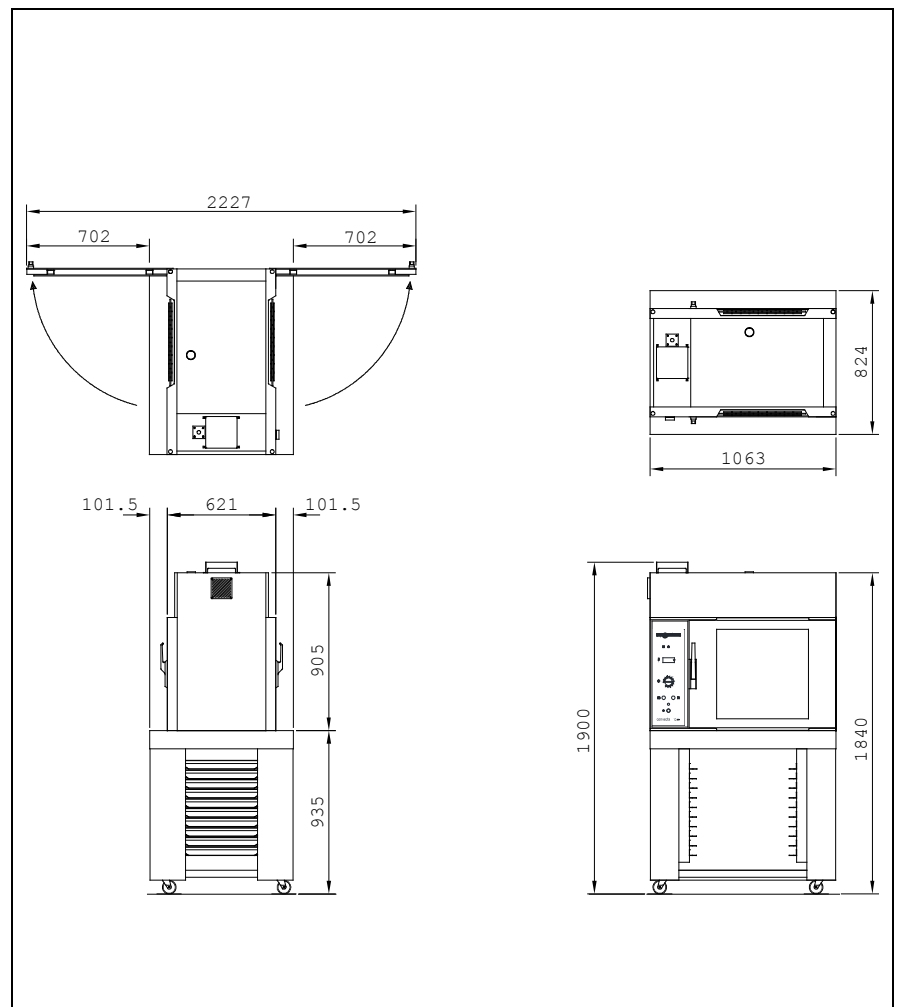
convecta tc-5 pass thru

60cm x 40cm data sheet

The ideal oven for all Bake-Off operations from bakery shops to convenience stores, especially those wishing to separate the preparation area from the sales area, or those with high/low risk areas. Suitable for producing a wide range of freshly baked products including bread, croissants, pizzas and pies.

FEATURES

- **DOUBLE GLAZED DOOR**
Easy to clean. Gives maximum product display with safe surface temperatures
- **INCREASED HYGIENE**
Pass through means no cross contamination
- **FIVE TRAY CAPACITY**
holds five 60cm x 40cm trays
- **REMOVABLE TRAY RUNNERS**
for ease of cleaning
- **DISTANCE BETWEEN TRAYS**
92 mm
- **RACKED BASE**
Available with 10 tray racked out base or prover base.
- **CHOICE OF CONTROLS**
- **ELECTRICAL SUPPLY**
400/230 volt 3 phase, Neutral + Earth 50Hz
Maximum power loading 10.8kW
- **CHOICE OF COLOURS**
Available in a choice of colours including an olde world finish
- **CONDENSING HOOD AVAILABLE**



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