

Snackmaster Large Conveyor Oven W.CVS.L30

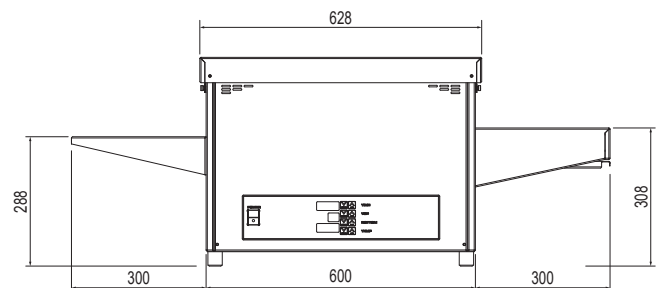
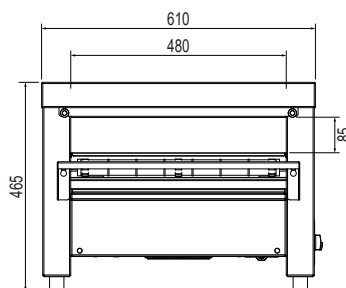
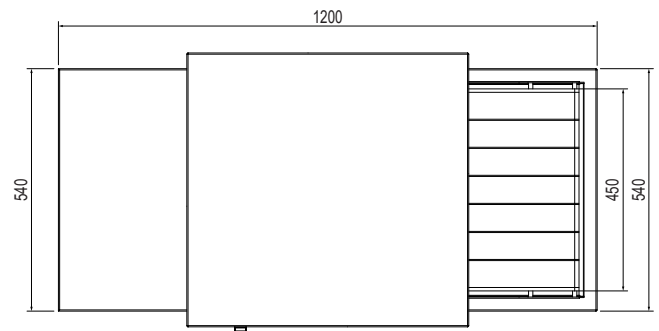


Product Information:

- 450mm belt width conveyor oven, ideal for toasting/cooking open snacks
- Ideal for toasting/cooking open snacks and a variety of other foods
- Long life metal elements for continuous use
- 300mm long cooking conveyor for easy loading
- Touchpad “set and forget” control system
- Fan cooled controls and fan forced heat technology
- Fully insulated top and body retains heat inside where it should be
- Energy efficient pulse power independent temperature controls for top and bottom elements
- Variable speed belt control with automatic tensioning
- Stainless steel construction
- W.CVS.L30 is supplied with 2 metre lead for appropriate hard wiring on site by a qualified electrician. Optional factory fitted plug is available (W.CVS.PL32)
- Units configured for right to left conveyor operation as standard. Left to right operation is available upon request and can be selected at time of order by adding an “L” to end of the model number
- Optional stacking kit available

Specifications:

Model	W.CVS.L.30
Height	465mm
Width	1200mm
Depth	610mm
Belt Width	450mm
Power	7.2kW
	30A 1Ø + N + E



Due to continuous product research and development, the information contained herein is subject to change without notice.

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