

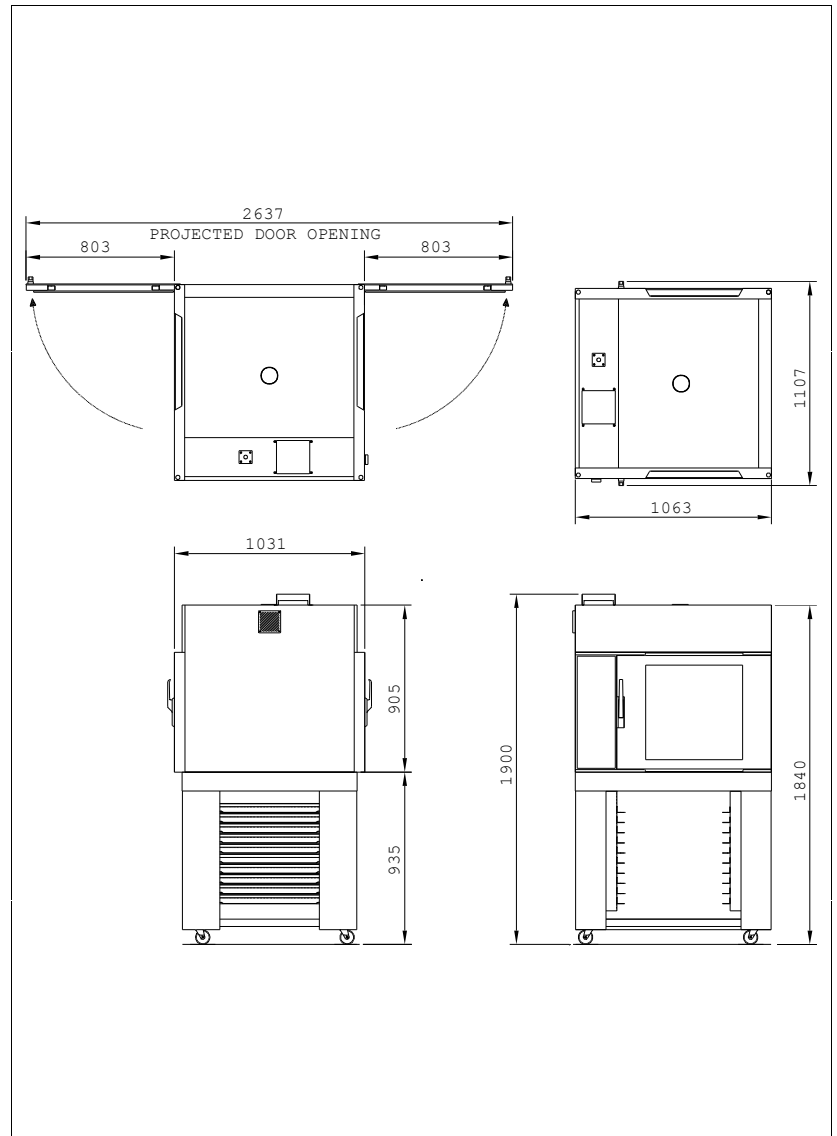
convecta tc-10 pass thru

60cm x 40cm data sheet

The ideal oven for 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 area. 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
- **TEN TRAY CAPACITY**
Holds five 60cm x 80cm trays OR ten 60cm x 40cm trays
- **REMOVEABLE TRAY RUNNERS**
For ease of cleaning
- **DISTANCE BETWEEN TRAYS**
92mm
- **RACKED BASE**
Available with 20 tray capacity racked out base
- **AVAILABLE WITH BAKEMATE**
Oven controller which allows storage of bake, steam and temperatures settings
- **STEAM SYSTEM optional**
Water supply 2 - 5 bar
- **ELECTRICAL SUPPLY**
400/230 volt 3 phase, Neutral + Earth 50Hz
Maximum power loading 25.8kW
- **CHOICE OF COLOURS**
Available in a choice of colours



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