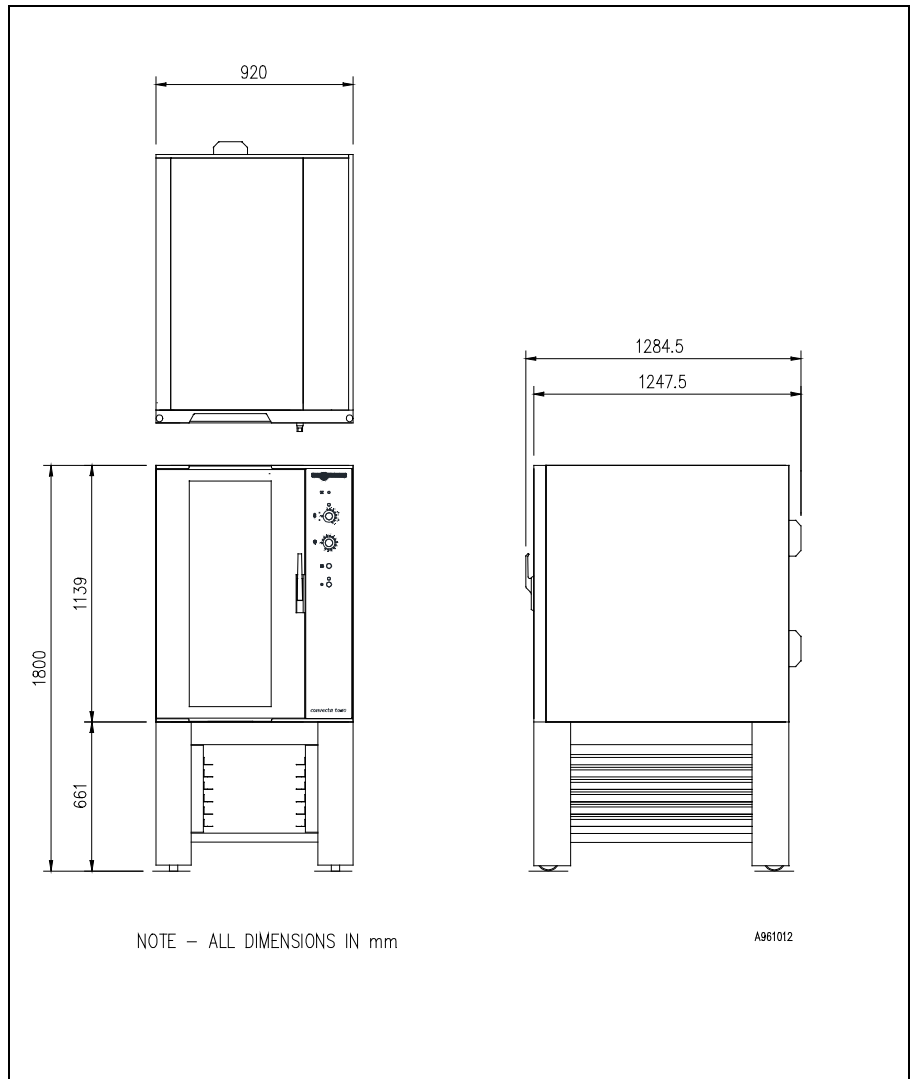


# convecta tc-10 30" x 18" data sheet

The ideal oven for all Bake-Off operations from bakery shops to convenience stores. 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.
- **REVERSIBLE FAN**  
ensures consistent baking results
- **TEN TRAY CAPACITY**  
holds 10, 30" x 18" trays – 100mm  
or 12, 30" x 18" trays – 85mm
- **REMOVABLE TRAY RUNNERS**  
for ease of cleaning
- **DISTANCE BETWEEN TRAYS**  
100 mm
- **RACKED BASE**  
holds 6, 30" x 18" trays
- **CHOICE OF CONTROLS**
- **BUILT-IN STEAM SYSTEM** as standard  
Water supply 2 - 5 Bar
- **ELECTRICAL SUPPLY**  
400/230 volt 3 phase, Neutral + Earth 50Hz  
Maximum power loading 20.5kW
- **CHOICE OF COLOURS**  
Available in a choice of colours including an olde worlde finish
- **CONDENSING HOOD AVAILABLE**



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