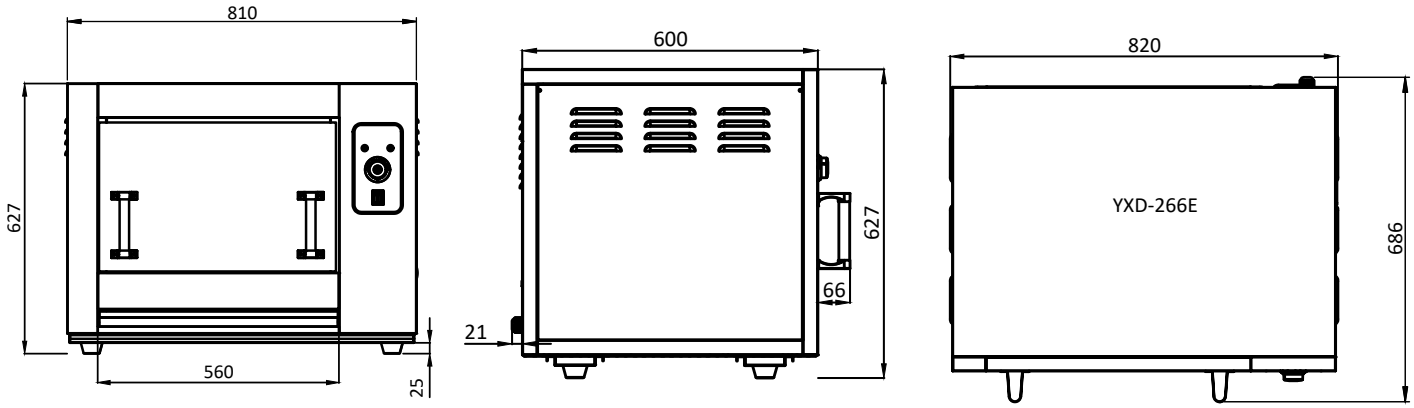
Compact Basket Rotisserie

- Radiant/convection heated
- Fits 8-12 birds
- Energy efficient operation
- Stainless steel construction
- On/off switch for chamber lights
- On/off switch for rotating motor
- Heavy duty 80W motor for rotation
- Front and back toughened glass
- Rubber seal for air tightness to keep heat inside chamber
- Double handles on glass door
- Oil collector at the bottom





Code	Baskets	Temperature (°C)	External Dimensions (WxDxH mm)	Weight (kg)	Voltage (V)	Power (kW/A)
YXD-266E	4	0 - 300	820x686x627	65	240	4.6/20

Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ.

Convection Oven

- Stainless steel construction
- Temp. range 50 to 300°C
- Two powerful reversing fans for even baking
- Enamelled interior
- 120 minutes timer
- Auto-stop when door is opened
- Doors open forward & down
- Double Layer Glass Door
- Aluminium trays included
- 80mm tray spacing
- Optional wire shelf available



YXD-1AE



YXD-1DI





Code	Capacity (L)	Trays Included	External Dimensions (WxDxH mm)	Internal Dimensions (WxDxH mm)	Weight (kg)	Voltage (V)	Power (kW/A)
Analogue Control							
YXD-1AE	60	4 x 437x314mm	595x530x579	460x375x360	35	240	2.4/10
Digital Control							
YXD-1DI	60	4 x 437x314mm	595x585x585	460x375x360	35	240	2.4/10

Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ.

Convection Oven with Grill



YXD-3AE



YXD-3DI





PCB Control

- 62L Capacity
- Stainless steel interior and exterior
- Oven Chamber: 460×375×360 mm
- 360 °C safety high-limit thermostat
- 120 minutes timer with bell
- Digital Control on YXD-3DI
- Steel handle fixed by Bakelite base
- Dual round heaters plus two high speed motors
- Stainless steel baffle to generate heat more evenly
- Timing and heating indicators
- Chamber light for better view of cooking process
- Nickel coating pan support
- Four aluminium baking trays
- Optional wiring grid 325×450mm
- Good insulation at 5 sides
- Rounded corners in chamber for easy cleaning
- Door latch opens at 90°for easy access to the chamber
- 75mm gap between each level of tray
- Double glazed tempered glass, cool to touch
- With grilling function

Code	Capacity (L)	Trays*	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range	Voltage (V)	Power (kW/A)
Analogue Control							
YXD-3AE	60	4 x 437x314mm	595x595x585	38	+50 to +300	240	2.4/10
Digital Control							
YXD-3DI	60	4 x 437x314mm	595x595x585	38	+50 to +260	240	2.4/10

Convection Oven



YXD-6A/15



YXD-6A on YXD-6A-S

- Stainless steel housing
- Ceramic coated cavity for easy cleaning
- GN1/1 size, 4 trays capacity
- Cook & Holding function
- 60-minute bake timer reminder
- 180-minute cooking timer
- Top and bottom heating element
- Fan is stopped once door is open
- Water proof on off switch
- Grilling function
- Optional stand with castor

Code	Capacity(L)	Trays*	External Dimensions (WxDxH mm)	Internal Dimensions (WxDxH mm)	Weight (kg)	Voltage (V)	Power (kW/A)
YXD-6A	99	4 x 1/1GN	798x662x596	550x418x431	64	240	2.2/10
YXD-6A/15	99	4 x 1/1GN	798x650x596	550x418x431	64	240	3.5/15
Stand							
YXD-6A-S		---	802x615x800	---	19	---	---

*Pans & trays not included.

Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ.

Convection Ovens

- Stainless steel structure
- Up to 300°C cooking temperature
- 120 minutes timer with bell
- 360°C hi-limiter ensures safety operation
- Chamber light for better view of cooking process
- Steel handle
- Two powerful reversing fans for even baking
- Nickel coating pan support
- Aluminium baking trays
- Stainless steel baffle to generate heat more evenly
- Level distance is 80mm
- Double toughened front glass for better view and isolating heat
- Door latch opens at 90° for easy access to the cavity
- Rounded corners in cavity for easy cleaning
- Good insulation at 5 sides
- Optional wire shelf available
- Two powerful reversing fans for even baking for model YXD-8AE and YXD-8A/15E

YXD-8A-3E



YXD-8AE / YXD-8A/15E



Code	Capacity (L)	Trays Included	External Dimensions (WxDxH mm)	Internal Dimensions (WxDxH mm)	Weight (kg)	Voltage (V)	Power (kW/A)
Convection Oven							
YXD-8A-3E	93	3 x 600x400mm	834x737x513	700x460x288	70	240	3.5/15
Convection Oven with Press Button Steam							
YXD-8AE	115	4 x 600x400mm	834x765x580	700x460x360	73	240	6.4/27 hard wiring
YXD-8A/15E	115	4 x 600x400mm	834x765x572	700x460x360	73	240	3.3/15

Warranty will be void if the correct type of water filtration system is not installed & in use.
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ.

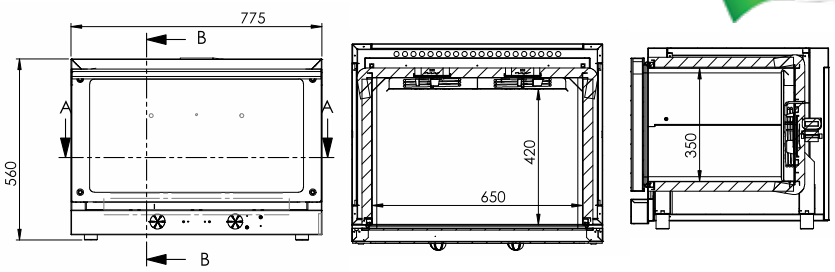
Convection Ovens with Digital Panel

- Stainless steel cooking chamber with rounded corners
- Tempered low-e glass
- Fan/s stop when door is open
- Internal lighting with halogen lamp
- Interlocking gasket fixing system
- According to IPX3 standard norms
- High resistance hinge
- Temperature range of 50˚C - 280˚C
- 60 minute timer or infinite
- Double Fan
- Reliable and well protected digital control panel, easy to use
- Memory for recipes
- Double display
- 84mm distance between trays, 105mm for TDE-3BD
- Comes with trays
- Non-slip feet
- Memory for 9 recipes

MADE IN ITALY

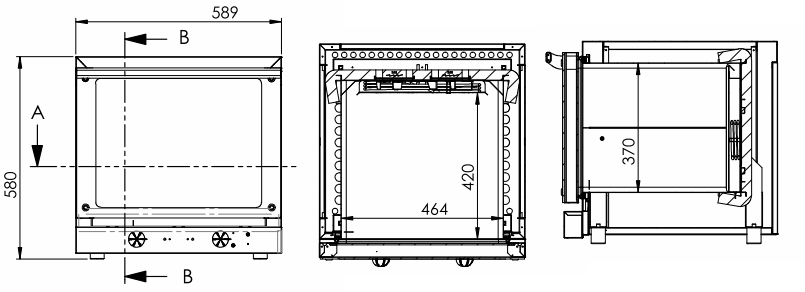
TDE-3BD





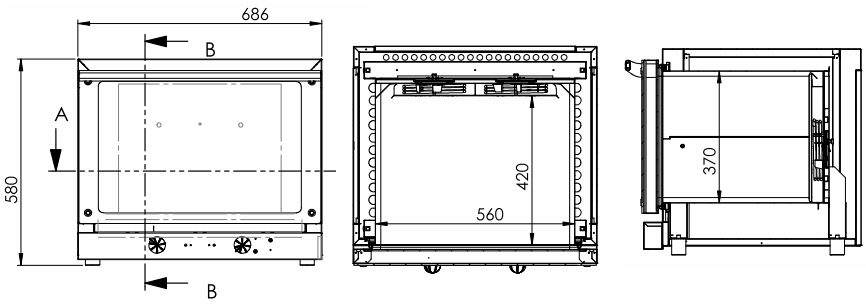
TDE-4CD





TDE-4CGND





Code	Trays*	External Dimensions (WxDxH mm)	Internal Dimensions (WxDxH mm)	Weight (kg)	Voltage (V)	Power (kW/A)
TDE-3BD	3 x 600x400mm	775x720x560	650x459x350	40	240	3.15/15
TDE-4CD	4 x 435x350mm	589x680x580	464x420x370	33	240	2.35/10
TDE-4CGND	4 x 1/1GN	686x663x580	560x420x370	37	240	3.15/15

Warranty will be void if the correct type of water filtration system is not installed & in use.
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ.

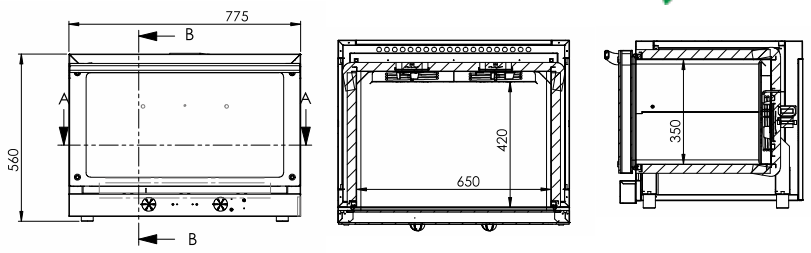
Convection Ovens with Analogue Control

- Durable stainless steel cooking chamber with rounded internal corners for easier cleaning and improved hygiene
- Tempered Low-E glass door helps retain heat while providing a clear view of the cooking process
- Safety system automatically stops the fan when the oven door is opened
- Integrated halogen lighting provides excellent visibility inside the cooking chamber
- Interlocking door-gasket fixing system supports a secure seal and straightforward maintenance
- IPX3-rated construction provides protection against water spray
- Heavy-duty, high-resistance door hinges designed for frequent commercial use
- Wide 50°C to 280°C temperature range for baking, roasting, reheating and general cooking
- 60-minute timer with continuous-operation setting for longer cooking cycles
- Generous spacing between trays promotes effective airflow and consistent cooking results
- Supplied complete with trays for added convenience
- Non-slip feet provide secure and stable benchtop positioning

MADE IN ITALY

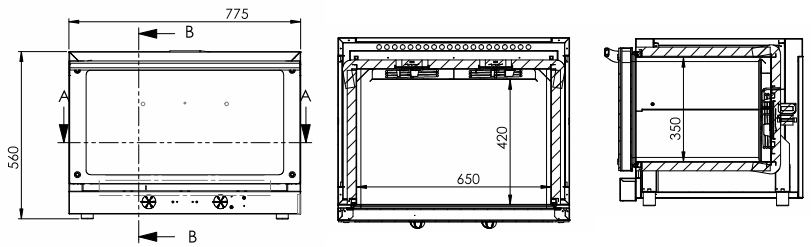
TDE-3B





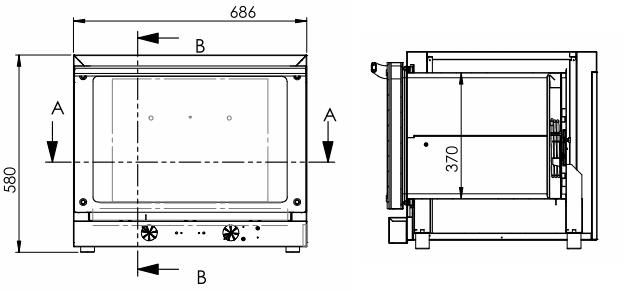
TDE-4B





TDE-4CGN





Code	Trays*	External Dimensions (WxDxH mm)	Internal Dimensions (WxDxH mm)	Temp. Range (°C)	Weight (kg)	Voltage (V)	Power (kW/A)
TDE-3B	3 x 600x400mm	775x700x560	650x460x350	50 to 280	36	240	3.1/15
TDE-4B	4 x 600x400mm	775x720x560	650x460x350	50 to 280	40	240	3.15/15
TDE-4CGN	4 x 1/1GN	686x660x580	560x420x370	50 to 280	37	240	3.1/15

Warranty will be void if the correct type of water filtration system is not installed & in use.
It requires a Tundish installed correctly at the drainage connection point.
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