PROFESSIONAL MODULAR COMBI OVENS

- Stainless Steel fan with auto reversing for even cooking
- Digital control with 10 programs including steam
- Double glazed door with two stage safety door lock
- Standard core probe for thorough cooking
- System to collect the condensation on the glass door
- Internal chamber and separate body to avoid thermal expansion
- Rounded internal corners for a fast and safe cleaning
- Universal tray support for both 600 x 400 trays and 1/1 GN trays with 80mm spacing on rack
- Manual washing system for easy professional cleaning
- Optional pizza stone available
- Optional stand available

TD-6NE



TD-7NE



TD-10NE







YXD-APE-8-SN



Code	Trays*	External Dimensions (WxDxH mm)	Internal Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
TD-6NE	6 x 1/1GN or 6 x 600x400	840x920x835	680x480x520	90	415	7.65/3~N
TD-7NE	7 x 1/1GN or 7 x 600x400	840x920x935	680x520x620	105	415	10.7/3~N
TD-10NE	10 x 1/1GN or 10 x 600x400	840x920x1155	680x480x840	125	415	12.7/3~N

Stand

YXD-APE-6-SN	Stand for CW-061ERSWS, APW-061ERLWS, TD-6NE, TD-7NE, TDC-5VH | 860x730x650mm
YXD-APE-8-SN	Stand for CW-101ERSWS, APW-101ERLWS, APW-101GRLWS, TD-10NE, TDC-10VH | 860x730x785

*Pans & trays not included. • 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.
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ.

PROFESSIONAL COMBI OVEN
WITH AUTO WASH SYSTEM

- Auto reversing fans with 4 speed control for even cooking even on low fan speeds
- Steam 100 ° C 100% Moisture function
- Δ Delta Cooking; Stove Cooking Mode as well as infinity mode for continuous operation during busy service times
- 99 Programmable and editable recipe options with up to 5 stages for each recipe
- Multi sensing Core Probe as standard
- Auto 4 stage cleaning system with liquid lines as standard
- Full Stainless steel chamber with Removable Tray supports in chromed steel
- Two stage door opening to allow steam and hot air to escape without causing operator injury
- Optional integrated Condenser hood
- User friendly digital display with easy to use functions
- Twin front glass to reduce heat on the viewing window
- Chamber is able to take 600 x 400mm trays as well and GN trays for greater flexibility



TDC-5VH



TDC-10V

Code	Trays*	External Dimensions (WxDxH mm)	Internal Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
TDC-5VH	5 x 600x400mm or 1/1GN	920x840x770	660x450x440	89	415	6.45/3~N
TDC-10VH	10 x 600x400mm or 1/1GN	920x840x1170	660x455x840	130	415	12.7/3~N

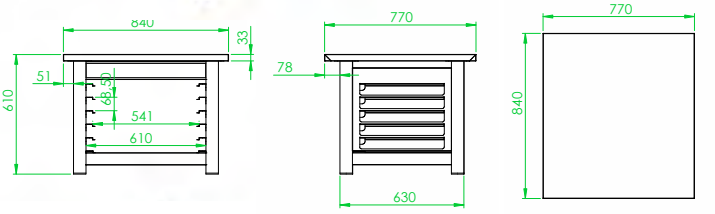
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TDC-VH COMBI OVEN ACCESSORIES

OVEN STANDS

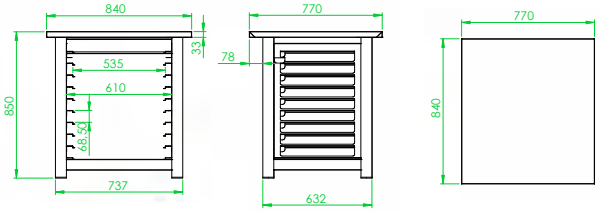
NEFOB





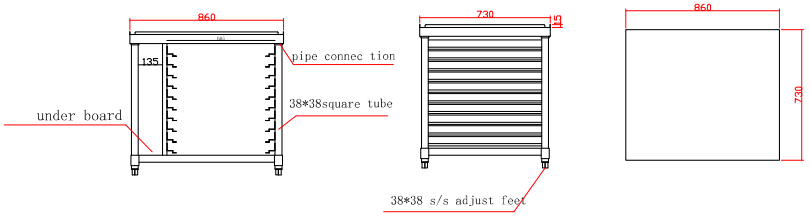
NEFOM





YXD-APE-8-SN





Code	Features	Dimensions (mm)
S/S Stands		
NEFOB	Stand with 6 pairs of runners for 1/1GN or 600x400mm grids and pans	840x770x605
NEFOM	Stand with 10 pairs of runners for 1/1GN or 600x400mm grids and pans	840x770x850
YXD-APE-8-SN	Stand for CW-061ERSWS, APW-061ERLWS, TD-6NE, TD-7NE, TDC-5VH	860x730x785

CONDESNSATION HOOD/CANOPY

- Water male Inlet 3/4
- Pre-arranged in case of superimposed oven
- Fumes outlet diameter 120 mm
- Outlet diameter 30 mm
- Removable filters
- Removable drainer
- Easy to clean ventilator



Code	Features	Dimensions	Weight (kg)	Voltage	Power (W/A)
TD-FECL	With Steam condenser, Adjustable extraction speed, Functioning integrated with the oven	920x1005x300	33	240	250/10

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