

PROFESSIONAL MODULAR COMBI OVENS



- Stainless steel fan
- Auto reversing fan for even cooking result
- Programmed and programmable air circulation reverse
- 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



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	840x910x830	680x480x520	91	415	7.65/3~N
TD-7NE	7 x 1/1GN or 7 x 600x400	840x910x930	680x480x620	105	415	10.7/3~N
TD-10NE	10 x 1/1GN or 10 x 600x400	840x910x1150	680x480x840	120	415	12.7/3~N
<b>Stand</b>						
YXD-APE-10-SN	—	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.