



TDC-10VH TECNODOM by FHE 10 Tray Combi Oven

Quick Overview

- Auto reversing fans with 4 speed control for even cooking even on low fan speeds
- Steam 100 ° C 100% Moisture function
- Delta Δ T; 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

Description

Al Capone 10 Tray Combi Oven

- Auto reversing fans with 4 speed control for even cooking, even on low fan speeds
- Steam 100 ° C 100% Moisture function
- Delta Δ T; 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
- Optional Electric Hood
- Chamber is able to take 600 x 400mm trays as well and GN trays for greater flexibility
- Pans & trays not included
- Convection cooking with variable temperature from 30 ° C to 280 ° C
- Maximum preheating temperature 280 ° C

1 Year Parts and Labour Warranty

Your Shipping Specifications

Net Weight (Kg)	130
Width (mm)	920
Depth (mm)	840
Height (mm)	1170
Packing Width (mm)	880
Packing Depth (mm)	955
Packing Height (mm)	1300
Power	415V ; 12.7kW / 3N
Warranty	1 Year Parts and Labour