

**Product Information**

- 7" intuitive capacitive touch screen with one-touch controls and icons, featuring durable tempered glass
- Multi-language selection
- Smart menu system store unlimited recipes with customisable menu settings via IoT, USB, or manual entry
- Flash firmware updates and programmable via USB
- Single or multiple-temperature interface
- Integral recirculating catalytic converter for ventless operation
- Variable-speed recirculating air impingement system
- Self-diagnostics for monitoring oven components and performance
- Fully insulated cook chambers
- Top and bottom jetplates
- Oscillating rack for high heat transfers without spotting
- Half-sheet pan/ 405mm (16") pizza capacity
- External air filtration
- Rubber seal for surface mounting
- Doublebatch units can be stacked (requires stacking kit, sold separately)



- **12-month warranty (Terms and conditions apply)**

**Included Accessories**

- 1 Aluminum Paddle
- 1 Bottle Oven Cleaner
- 1 Bottle Oven Guard
- 2 Trigger Sprayers
- 4 Oven Legs – Optional

**Specifications**

<b>Model</b>	SPTC.DOUBLEBATCH
<b>W x D x H (mm)</b>	752 x 806 x 589
<b>Weight</b>	119kg
<b>Chamber W x D x H (mm)</b>	610 x 406 x 254 per cavity
<b>Volume</b>	16.7 Litres
<b>Total Connected Load</b>	8.7kW (20A circuit*)
<b>Electrical Connection</b>	3Ø + N + E 400VAC / 50Hz Clipsal, 5-pin, 20A plug and lead fitted (1.8m)

\*Circuit required to be determined at installation by a qualified electrician.

<b>Shipping</b>	Box: 940 x 914 x 889 / 146kg
	Crate: 991 x 1016 x 914 / 186kg

**Legend**

- A** Electrical Connection
- B** USB Input

