

Product Information

- Ideal for toasting/cooking open snacks and a variety of other foods
- Independent top and bottom element and temperature control
- Variable speed belt control with automatic tensioning
- Integrated fan forced technology for efficient heat distribution and cooling of electrical components
- Fully insulated top and body for chamber heat retention and increased user safety
- Robust stainless steel construction
- Touchpad "set and forget" control system
- Temperature regulation via thermostat (50°C - 350°C)
- Units configured for right to left conveyor operation as standard. Left to right operation is available upon request and can be selected at time of order by adding an "L" to end of the model number
- Additional accessories sold separately
- 12-month onsite warranty



Specifications

Model	W.CVS.SE.20
W x D x H (mm)	1000 x 445 x 465
Belt Width (mm)	305
Total Connected Load	4.8kW
Electrical Connection	240VAC / 50Hz (20A / 3 round pin capture plug & lead)

Accessories

Single phase 32A 3 round pin capture plug	PL32 Add .PL32 to end of product code i.e. W.CVS.L.30.PL32 to suit W.CVS.S.15, W.CVS.SE.20, W.CVS.M.25, W.CSV.L.30
W.SKCV.SE	Stacking kit to suit W.CVS.SE.20
PZT.A.9	Pizza Pan - 9" aluminized steel round - Ø229mm
PZT.A.12	Pizza Pan - 12" aluminized steel round - Ø305mm
PZTM.S.12	Pizza Tray - 12" stainless steel mesh - Ø305mm

