

### Product Information

- Wide conveyor for easy loading and high production
- Touchpad “set and forget” control system
- Temperature regulation via thermostat (50°C - 350°C)
- 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
- 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
- Supplied with 3 x 12” aluminized steel pans
- Additional accessories sold separately (see below)
- Optional factory fitted plug available (W.CVS.PL32)
- Optional stacking kit and trolley available
- 12-month onsite warranty



### Specifications

<b>Model</b>	W.CVP.C.18
<b>W x D x H (mm)</b>	1500 x 610 x 434
<b>Belt Width (mm)</b>	457
<b>Total Connected Load</b>	10.8kW
<b>Electrical Connection</b>	3Ø + N + E 415VAC / 50Hz (Onsite Connection - lead supplied)

### Accessories

<b>W.CVS.PL32.3PH</b> <b>3 round pin capture plug</b>	Three phase 32A 5 round pin capture plug Factory fitted (must be selected at time of order & must be connected on site to a suitable industrial style outlet by a qualified electrician)
<b>W.TRCV.C.24</b>	Trolley to suit W.CVP.C.24
<b>W.SKCV.C.24</b>	Stacking kit to suit W.CVP.C.24
<b>PZT.A.9</b>	Pizza Pan - 9" aluminized steel round - Ø229mm
<b>PZT.A.12</b>	Pizza Pan - 12" aluminized steel round - Ø305mm
<b>PZTM.S.12</b>	Pizza Tray - 12" stainless steel mesh - Ø305mm

