



## Snackmaster Small Conveyor Oven

### W.CVS.S.15

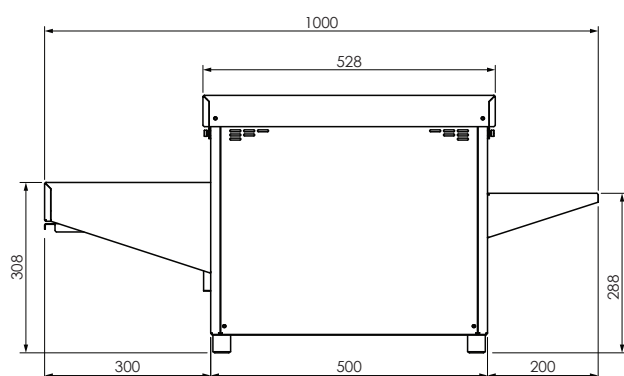
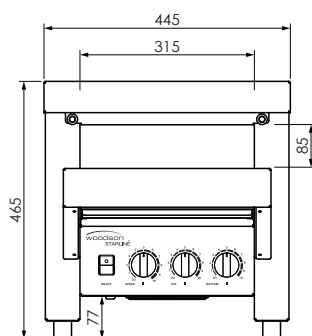
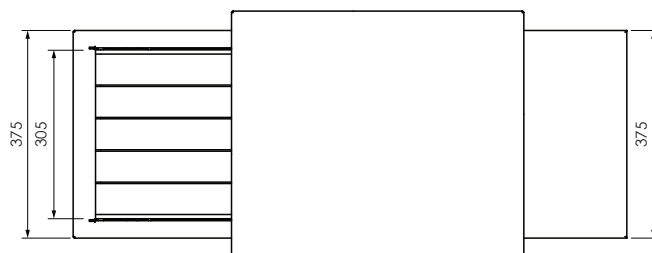
#### Product Information:

- 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
- Temperature regulation via variable mechanical power control
- Additional accessories sold separately



#### Specifications:

<b>Model</b>	<b>W.CVS.S.15</b>
<b>Height</b>	465mm
<b>Width</b>	1000mm
<b>Depth</b>	445mm
<b>Belt Width</b>	305mm
<b>Power</b>	240VAC / 50Hz / 3.6kW (15A plug & lead fitted)



Due to continuous product research and development, the information contained herein is subject to change without notice.

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