



## Snackmaster Small Conveyor Oven W.CVS.SE.20

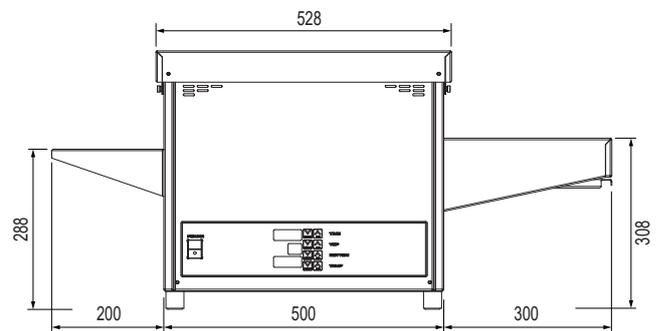
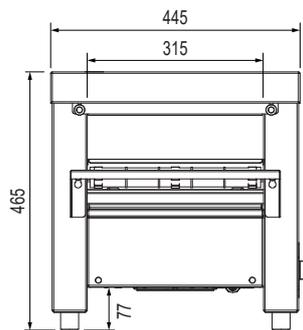
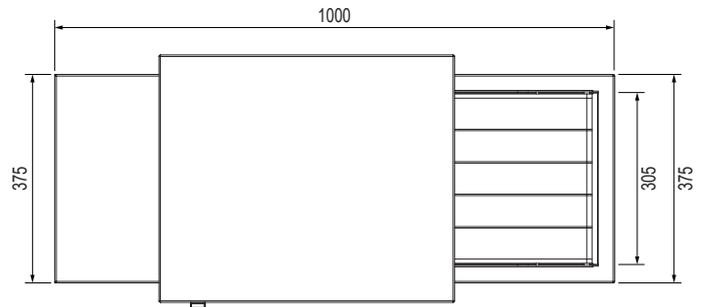


### Product Information:

- 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

### Specifications:

<b>Model</b>	<b>W.CVS.SE.20</b>
<b>Height</b>	465mm
<b>Width</b>	1000mm
<b>Depth</b>	445mm
<b>Belt Width</b>	305mm
<b>Power</b>	240VAC / 50Hz / 4.8kW (20A / 3 round pin capture plug & lead fitted)



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

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