

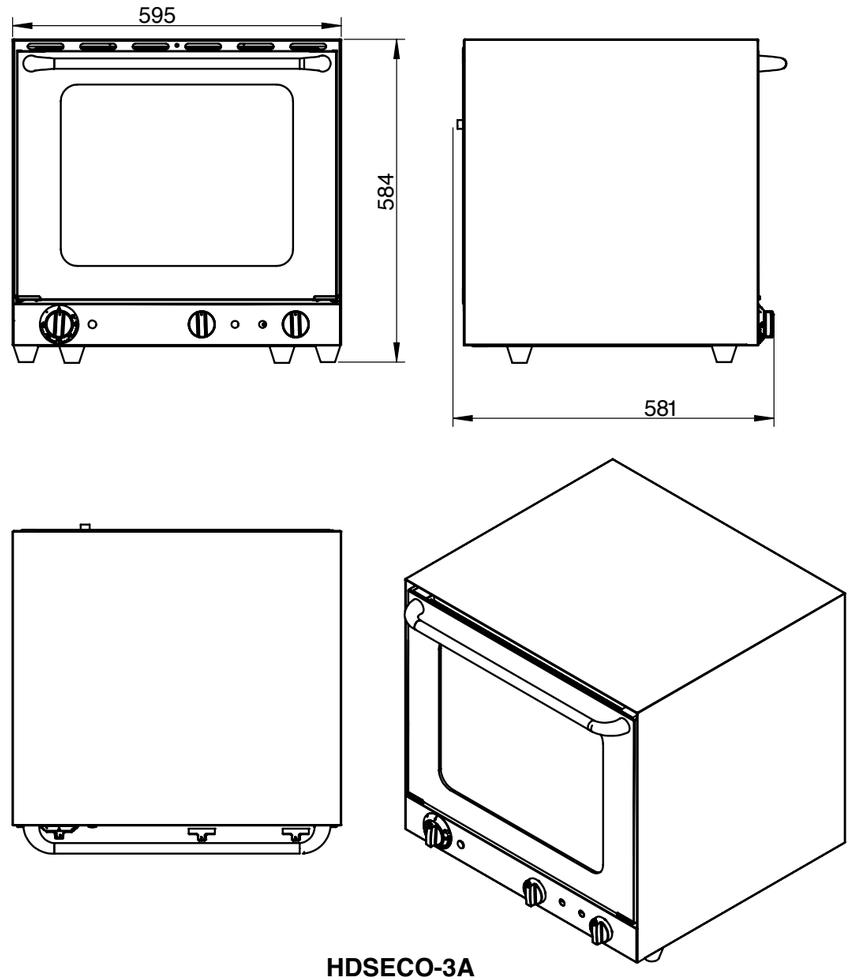
HDSECO-3A

STANDARD FEATURES

- Stainless steel structure
- 120 minutes timer with bell reminder
- S/S handle with Bakelite base
- Temperature control varies from 30~300°C (86~572 °F)
- Temperature limiter set at 340°C with manual reset for safety
- Four aluminum baking trays
- Double visual toughened glass
- Double fans with circular heaters for even temperature
- Round cornered chamber for easy cleaning
- Special baffle plate to control temperature evenness
- Suitable for all types of bakery, meat cooking
- Green indicator for timer and thermostat
- 62 Liters capacity cavity
- Chamber illuminator
- Top grilling function to melt cheese or top browning of food
- Manual steaming function (HDSECO-4A ONLY)

- **Thermostats (if applicable) available in either Fahrenheit or Celsius**
- **Available in various electrical power setups (power setups available for all areas of the world)**
- **Power may vary based on specified electrical setup**

ELECTRIC COOKING Electric Convection Oven with Top Grill



HDSECO-3A

MODEL	CAVITY SIZE (WxDxH)	PRODUCT (WxDxH)	TRAY SIZE (WxDxH)	CAVITY MATERIAL	POWER	STEAMING	NW
HDSECO-3A	460 x 375 x 360 mm 18.1 x 14.8 x 14.2 inch	595 x 580 x 570 mm 23.4 x22.8 x 22.4 inch	450 x 325 mm 17.7 x 12.8 inch	S/S	2670W / 2000 W	No	39 kg 86 lbs
HDSECO-4A	460 x 375 x 360 mm 18.1 x 14.8 x 14.2 inch	595 x 580 x 570 mm 23.4 x22.8 x 22.4 inch	450 x 325 mm 17.7 x 12.8 inch	S/S	2670W / 2000 W	Yes	39 kg 86 lbs

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All electric cooking equipment is supplied with a cord and plug.

Designed In USA. PERFORMANCE. DURABILITY. VALUE.