

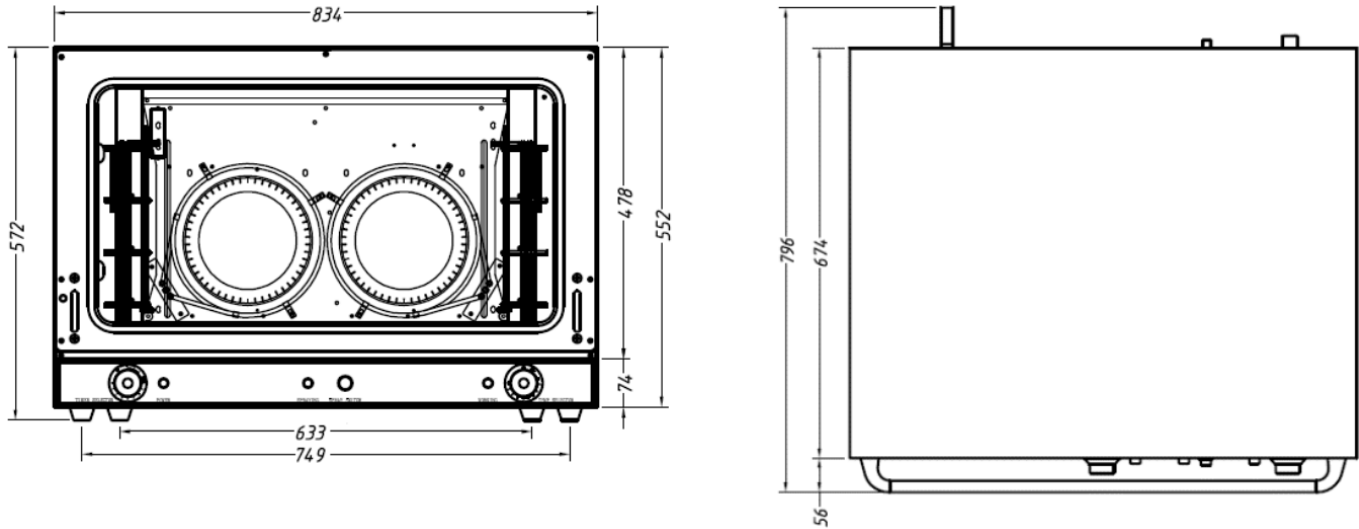


HDSECO-8A
(Stand Not Included)

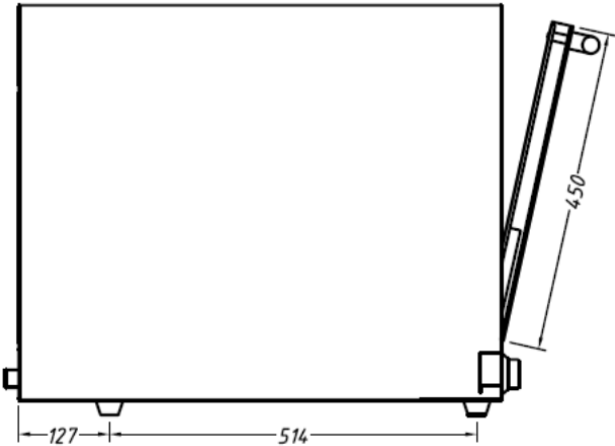
STANDARD FEATURES

- 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 non-perforated baking trays 400x600
- Double visual toughened glass
- Double fans with circular heaters for even temperature
- Auto-reverse cycling(90s~13s~90s) for better heat distribution
- Round cornered chamber for easy cleaning
- Special baffle plate to control temperature evenness
- Manual steaming function
- 116 Liters capacity cavity
- Chamber illuminator
- Available in S/S cavity or enameled cavity

- **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**



HDSECO-8A



MODEL	CAVITY SIZE (WxDxH)	PRODUCT (WxDxH)	TRAY SIZE (WxDxH)	CAVITY MATERIAL	POWER	NW
HDSECO-8A	700 x 460 x 360 mm 27.6 x 18.1 x 14.2 inch	834 x 796 x 572 mm 32.8 x 31.3 x 22.5 inch	400 x 600 mm 15.7 x 23.6 inch	Enameled	6400 W	73 kg 161 lbs
HDSECO-8AS	700 x 460 x 360 mm 27.6 x 18.1 x 14.2 inch	834 x 796 x 572 mm 32.8 x 31.3 x 22.5 inch	400 x 600 mm 15.7 x 23.6 inch	S/S	6400 W	73 kg 161 lbs

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