

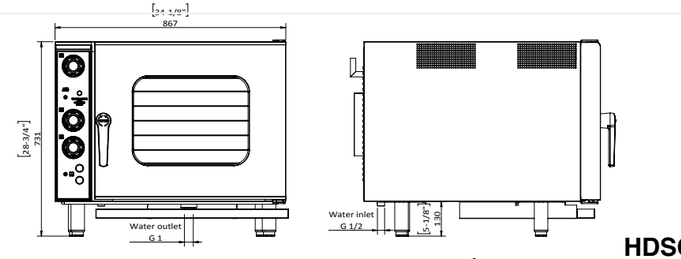
HDSCS-10

STANDARD FEATURES

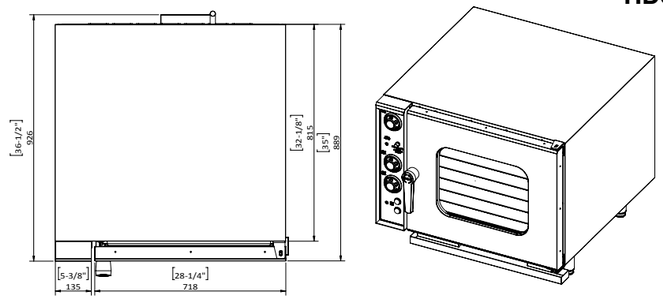
- Stainless steel structure
- 99 minutes 59 seconds digital timer
- S/S handle with Bakelite base
- Temperature control varies from 30~250°C (86 °F~482 °F)
- Temperature limiter set at 329°C with manual reset for safety
- Four GN1/1 wire rack
- Double visual toughened glass
- Forced air circulation for even temperature
- Round cornered chamber for easy cleaning
- Special baffle plate to control temperature evenness
- Suitable for all types of bakery, meat cooking
- Direct water spray to generate steam
- Chamber illuminator
- Trip switch to shut off circulating fan once door is opened

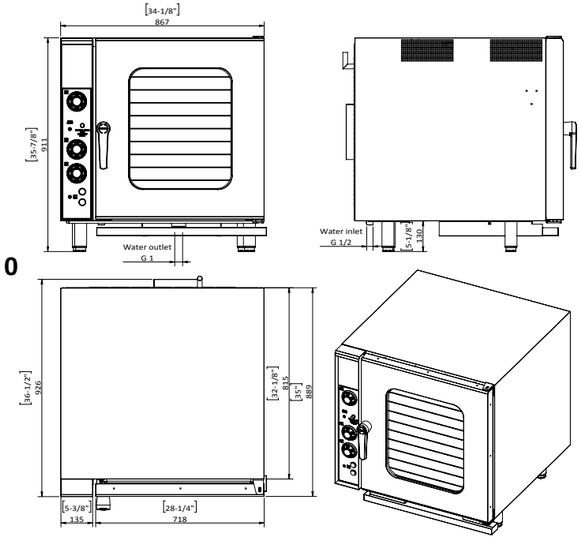
- **Thermostats (if applicable) available in either Fahrenheit or Celsius**
- **Available in various electrical power setups (power setups available for all areas of the world)**
- **Power may vary based on specified electrical setup**

ELECTRIC COOKING Electric Combi Oven



HDSCS-06





HDSCS-10

MODEL	TRAYS	PRODUCT (WxDxH)	TRAY SIZE	CAVITY MATERIAL	POWER	NW
HDSCS-06	6	867 x 925 x 780 mm 34.1 x 36.4 x 30.7 inch	GN1/1	S/S	12 kW	120 kg 264 lbs
HDSCS-10	10	867 x 925 x 780 mm 34.1 x 36.4 x 30.7 inch	GN1/1	S/S	18 kW	150 kg 330 lbs

sales@heavydutysystems.com

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