



Snackmaster Large Conveyor Oven

W.CVS.L.30

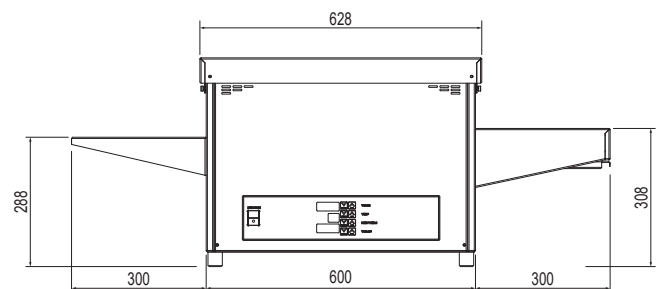
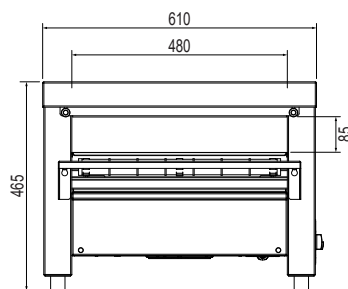
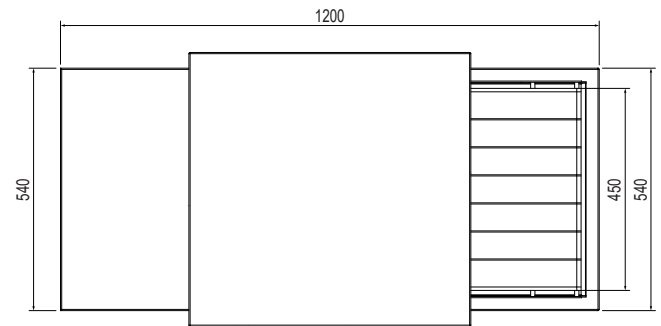


Product Information:

- 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
- Optional factory fitted plug available (W.CVS.PL32)

Specifications:

Model	W.CVS.L.30
Height	465mm
Width	1200mm
Depth	610mm
Belt Width	450mm
Power	1Ø + N + E 240VAC / 50Hz / 7.2kW



PH: 08 9302 1299
51 Paramount Dr Wangara WA 6065
sales@practicalproducts.com.au
www.practicalproducts.com.au

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

Revision: D - 15/07/2022 - 02