



## TDC-10VH TECNODOM by FHE 10 Tray Combi Oven

### Quick Overview

- Auto reversing fans with 4 speed control for even cooking even on low fan speeds
- Steam 100 ° C 100% Moisture function
- Delta T; Stove Cooking Mode as well as infinity mode for continuous operation during busy service times
- 99 Programmable and editable recipe options with up to 5 stages for each recipe
- Multi sensing Core Probe as standard
- Auto 4 stage cleaning system with liquid lines as standard

### Description

#### Al Capone 10 Tray Combi Oven

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- Full Stainless steel chamber with Removable Tray supports in chromed steel
- Two stage door opening to allow steam and hot air to escape without causing operator injury
- Optional integrated Condenser hood
- User friendly digital display with easy to use functions
- Twin front glass to reduce heat on the viewing window
- Optional Electric Hood
- Chamber is able to take 600 x 400mm trays as well and GN trays for greater flexibility
- Pans & trays not included
- Convection cooking with variable temperature from 30 ° C to 280 ° C
- Maximum preheating temperature 280 ° C

1 Year Parts and Labour Warranty

## Your Shipping Specifications

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Net Weight (Kg)	130
Width (mm)	920
Depth (mm)	840
Height (mm)	1170
Packing Width (mm)	880
Packing Depth (mm)	955
Packing Height (mm)	1300
Power	415V ; 12.7kW / 3N
Warranty	1 Year Parts and Labour