



1620

Countertop Oven 16" WIDE CONVEYOR 20" LONG BAKE CHAMBER

ELECTRIC

Specifications

Power Requirements (per oven)

240V Single Phase 30 Amp 7.2kW

Oven fitted with 3 pin 32 Amp plug pictured below left which requires socket below right







Optional:

400V 3 Phase 15 Amp model available. Fitted with 3 pin 20 Amp plug pictured below left which requires socket below right.







Weights (approx.)

Single Oven 86 kg Double Stack 164 kg Triple Stack 241 kg

Ventilation

One 1620 oven on its own should not require to be under an exhaust extraction canopy. Two or three ovens stacked may require installation under a commercial extraction canopy. Always check with local council requirements before installing.

Warranty

2 years parts and labour. Covered within100km of nearest authorised service agent.

JL Lennard standard terms and conditions apply.

LLENNARD ESTABLISHED 1879 www.jllennard.com.au

Sales Hotline 1800 777 440





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Features and Benefits

Conveyer assembly easily slides out forwards when the front door is removed, leaving open access to the internal chamber for easy cleaning.



Simple set digital controller for temperature and conveyer speed, with 12 customisable program settings available.



Controller and electrical box positioned well away from the oven heat, which helps extend the life span of electrical components.

All construction panels in high grade 304 stainless steel giving robustness, easy cleaning and rust resistance.

Internal air fingers are removeable for easy cleaning.

Includes outer "cool skin" door cover, which can be custom coloured on request.



Heavy duty drive coupling and conveyer shaft.

Stackable up to 3 ovens high





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