

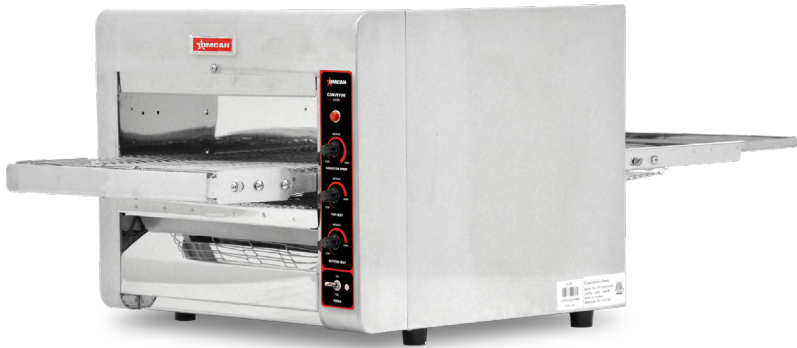


SERVING THE FOOD INDUSTRY SINCE 1951

Conveyor Toaster Oven with 14" Conveyor Belt

Item: 11387

Model: CE-TW-0356

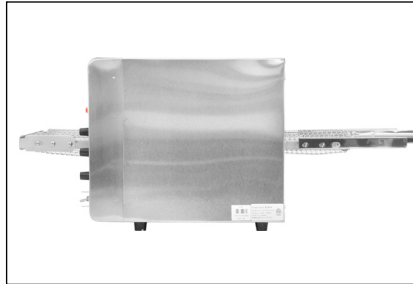


High-Performance Conveyor Toaster Oven for Commercial Kitchens

Designed to provide consistent heat with infrared heaters. Equipped with a variable speed control and adjustable top and bottom heat controls. Body is made of attractive stainless steel. Excellent for bread, bagels and pizzas. Ideal for large kitchens, diners, and cafes.



Detachable tray



41" belt length



Removable crumb tray



Three control settings

FEATURES:

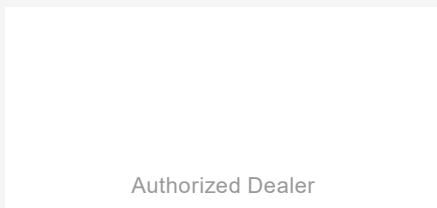
- ✓ Durable stainless steel construction
- ✓ Ventilated design
- ✓ 14" wide conveyor belt:
 - Adjustable opening from 1.5" - 3" high
- ✓ Individually adjustable top & bottom thermostats
- ✓ Conveyor speed control

Telephone: 1-800-465-0234

Fax: (905) 607-0234

Email: sales@omcan.com

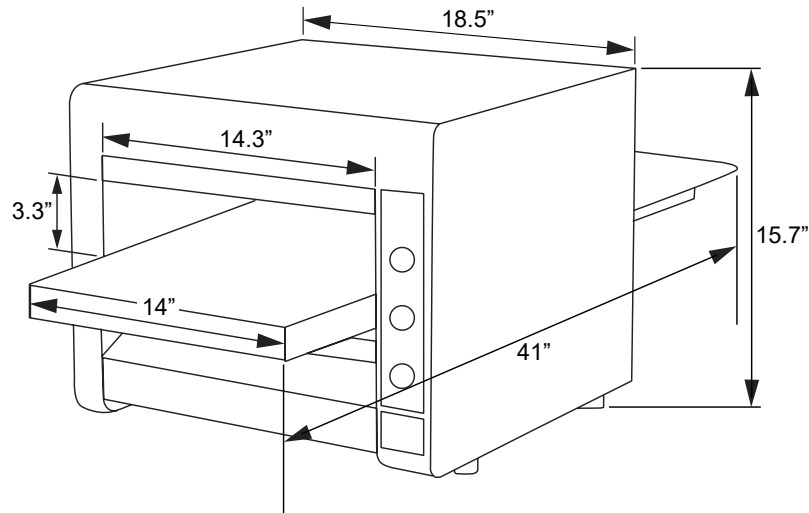
Website: www.omcan.com



Authorized Dealer



TECHNICAL DRAWINGS



TECHNICAL SPECIFICATIONS

Item	11387
Model	CE-TW-0356
Amps	15A
Power	3.6kW
Belt Width	14" (355 mm)
Opening (H x W)	3.3" x 14.3" (83 x 363 mm)
Temperature Range	70 - 260°C (158 - 500°F)
Net Dimensions	41" x 18.5" x 15.7" (1050 x 470 x 400 mm)
Net Weight	53 lbs. (24 kg)
Gross Dimensions	36.5" x 26" x 19" (927 x 660 x 482.6 mm)
Gross Weight	61 lbs. (27.7 kg)