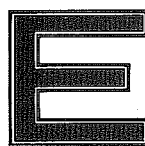




GARLAND

MODEL TE2B TRENDSETTER™



CONVECTION OVEN - ELECTRIC - HALF SIZE

SPECIFICATIONS

MODEL TE2B: — Counter Model - with Electronic Time/Temperature Control

DESIGN TYPE: Half Size Convection Oven designed for versatility in product application, maximum productivity, ease in cleaning, ease in operation and uniform results.

OPERATION & PERFORMANCE FEATURES: Individual dials are used to set time and temperature which appear as a vacuum fluorescent digital display. Actual oven temperature during preheat and recovery is displayed by pressing a momentary switch. An audible continuous tone will sound at the conclusion of the timed bake cycle. Two (2) 2.5 KW elements provide heat for the oven. An additional 0.5 KW motor package is included.

The heat is evenly distributed throughout the oven chamber by a two speed fan powered by a thermally protected side mounted 1/3 HP motor. A safety device shuts the oven off when the door is open. A cool down switch is located on the control panel.

Service is performed from the front of the unit.

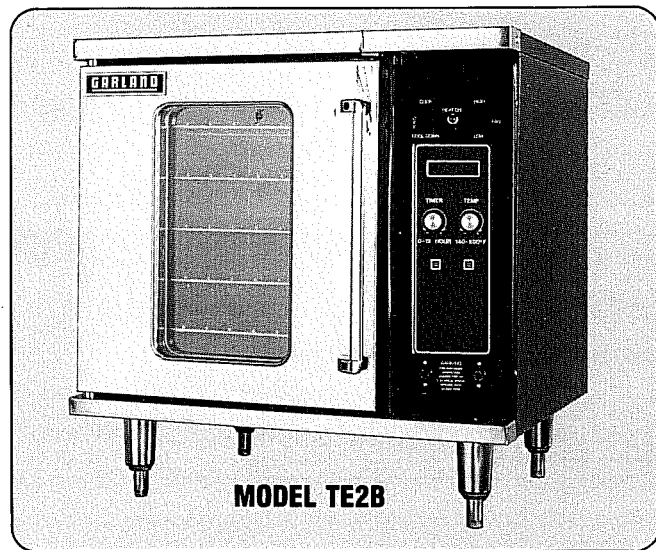
CONTROLS: An Electronic Time/Temperature Control assures oven temperature integrity to within $\pm 5^\circ\text{F}$ ($\pm 3^\circ\text{C}$) throughout its full range of 140°F (60°C) to 500°F (260°C).

CONSTRUCTION: The sealed oven cavity is made of deformed steel with a porcelain enamel finish.

The stainless steel oven front features a warp-proof door with a stainless steel inner lining and a thermal dual pane inspection window. The black porcelain enamel surface of the control panel features highly visible enamel symbols. A blanket of high-density spun ceramic fibers insulate the sides, top, back, and bottom.

APPROVALS: Oven is U.L. and N.S.F. approved.

APPLICATIONS: The oven can be used in preparing baked goods such as biscuits, muffins, cookies, pies and cakes; convenience items including hot dogs, hamburgers, pizza and burritos as well as frozen entrees, roasts, and vegetables.



MODEL TE2B

STANDARD FEATURES:

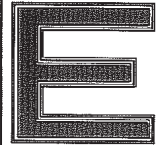
- One year limited parts and labor warranty.
- Electronic Time/Temperature Control with a range of 140°F (60°C) to 500°F (260°C) $\pm 5^\circ\text{F}$ ($\pm 3^\circ\text{C}$).
- Vacuum fluorescent digital temperature display.
- Electronic digital count-down-timer-maximum 12 hours.
- Two-speed fan.
- 5.0 KW element package, 0.5 KW motor package.
- Black porcelain enamel control panel with white symbols.
- Porcelain enamel oven interior and air baffle.
- Five (5) heavy duty chrome plated oven racks.
- Eleven (11) rack positions $1\frac{5}{8}$ " (43mm) apart.
- 6" (152mm) N.S.F. approved chrome plated adjustable legs.
- Adjustable manual moisture vent.

OPTIONS & ACCESSORIES:

- 28" (711mm) high open base with shelf and eleven (11) position rack supports.
- 28" (711mm) high cabinet base with door and eleven (11) position rack supports.
- Additional oven racks.
- Continuous clean or aluminized oven interior.
- Stainless Steel: Right side, left side, top and main back.
- Programmable set point control with up to Five (5) independent settings for time and temperature with security lock.
- Set of four (4) casters.
- 7.5 KW element package, 0.5 KW motor package.
- Solid stainless steel door.



**MODEL TE2B
TRENDSETTER™
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ELECTRICAL SPECIFICATIONS

Model Number	Total KW	Three Phase KW Per Phase			Nominal Amperes Per Line								
					Single Phase		Three Phase						
		208	240		208	240	208			240			
		X-Y	Y-Z	Y-Z			X	Y	Z	X	Y	Z	
TE2B	5.5	.5	2.5	2.5	26.0	23.0	13.0	13.0	21.0	11.0	11.0	18.0	
TTE2B	11.0	3.0	5.0	3.0	53.0	46.0	25.0	34.0	34.0	22.0	29.0	29.0	

Standard Voltage: 208 (197-219) VAC; 240 (220-240) VAC

NOTE: Standard electrical specifications include motor requirements.

INSTALLATION NOTES

Combustible Wall Clearance: Side and Back 0" (0mm)

Entry Clearance:

CRATED

UNCRATED

Single 32" (813mm)

30" (762mm)

Double 32" (813mm)

30" (762mm)

WIDTH

HEIGHT

DEPTH

Exterior Dimensions: 30" (762mm)

31" (787mm)

26 1/8" (664mm)

Interior Dimensions: 16" (406mm)

20 1/4" (514mm)

21 1/8" (536mm)

SHIPPING INFORMATION

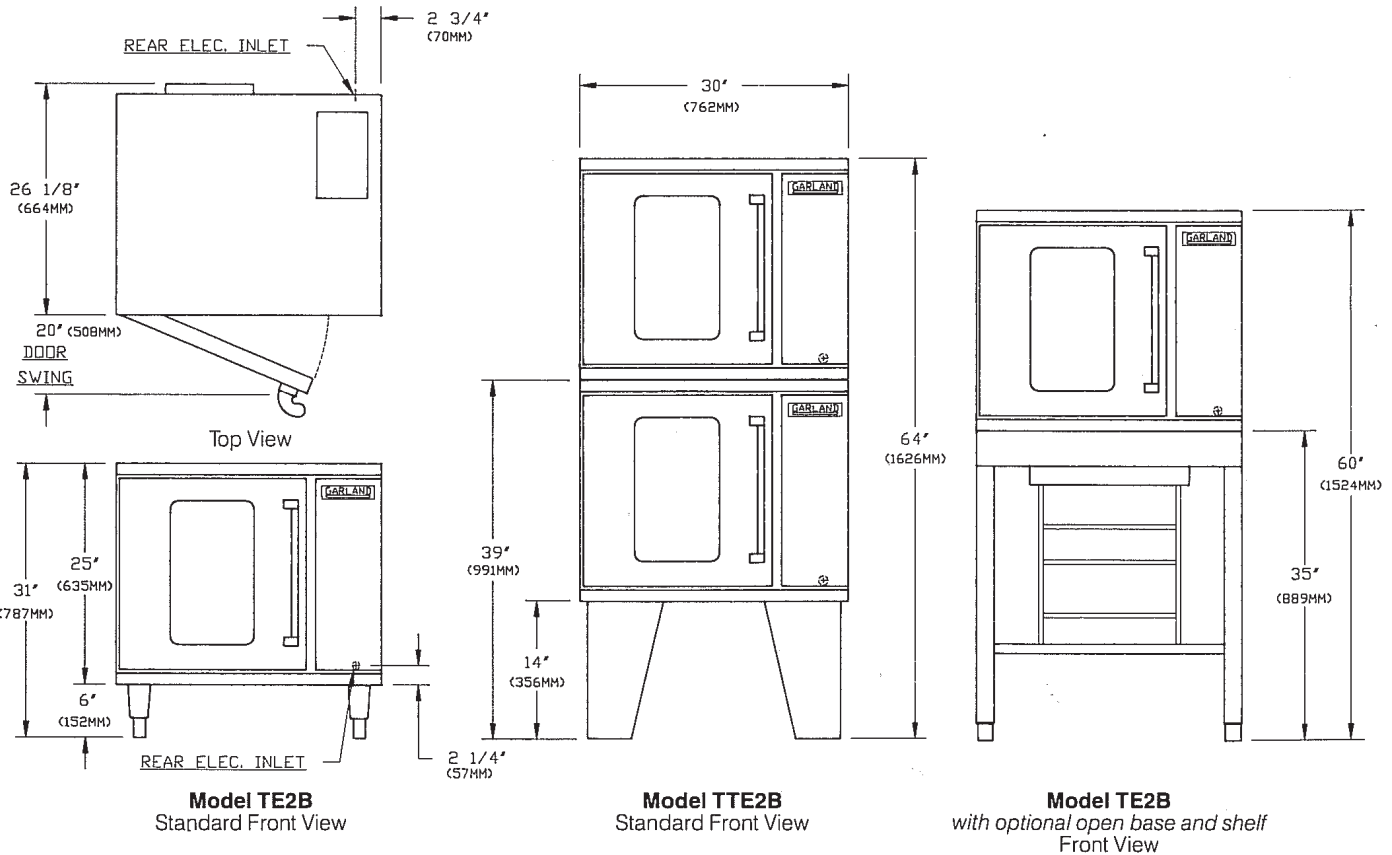
Weight:

Single
Single with
Open Base
Double

350 lbs. (158 kg.)

425 lbs. (190 kg.)

720 lbs. (323 kg.)



Continuous product improvement is a Garland policy, therefore specifications and design are subject to change without notice.



A WELBILT Company

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