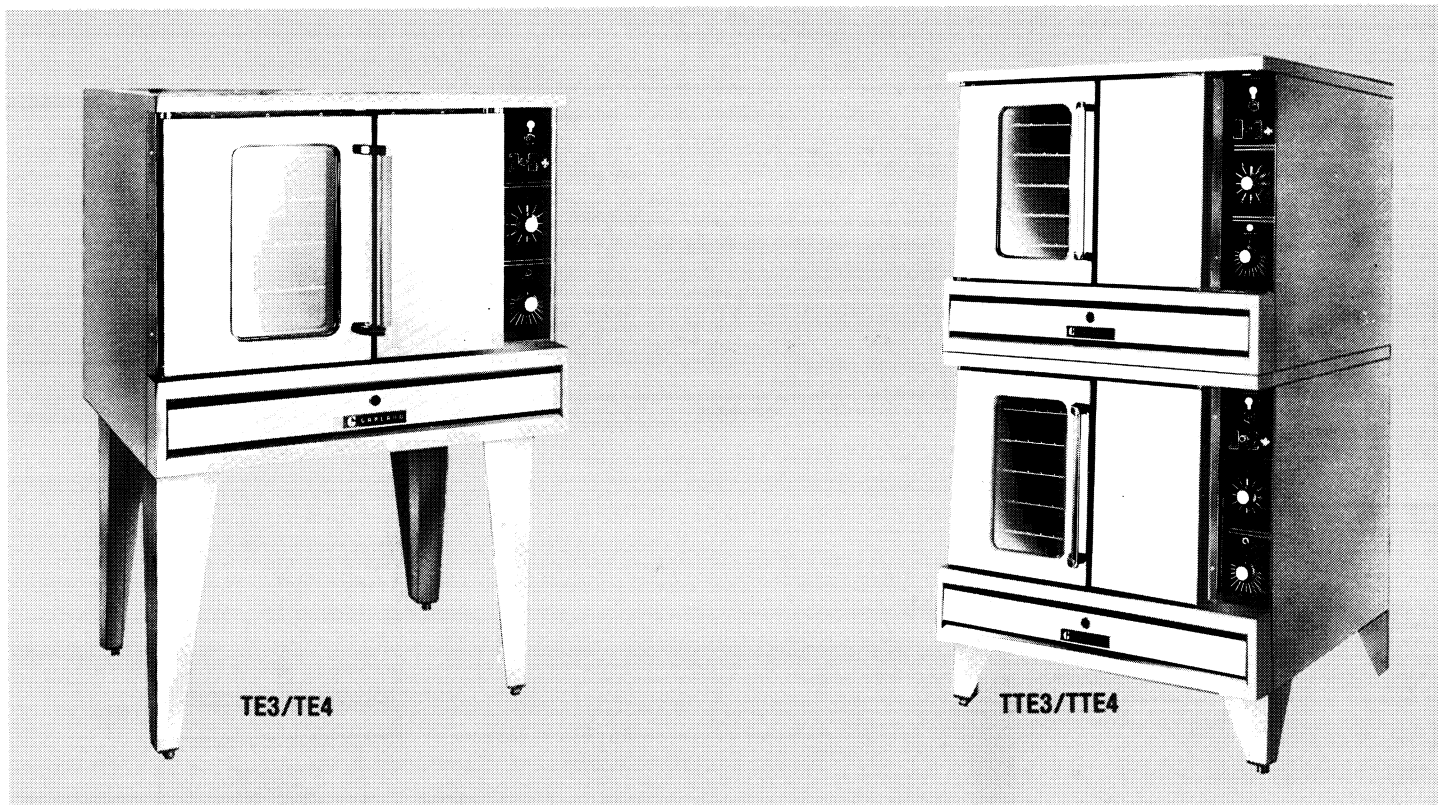




TRENDSETTER

Electric
Convection Oven



TE3/TE4

TTE3/TTE4

GENERAL:

Unit construction shall be in accord with established standards and certified for construction and performance by industry regulatory agencies.

Oven design shall permit independent operation and facilitate double oven stacking.

Engineering design shall permit all servicing from front of the oven.

CONSTRUCTION:

OVEN:

INTERIOR DIMENSIONS:

TE3 - 29" W x 21 1/2" D x 20 1/2" H

TE4 - 29" W x 28 1/2" D x 20 1/2" H

Sealed ("Muffle Oven") cavity construction, heavy gauge die-formed steel. Large cove corners designed for smooth laminar circulation of heated air, radiating from heating elements.

"Muffle Oven" cavity shall be completely encased in high density K-Fac insulation maximizing heat retention. Oven casing shall be designed with securely attached heavy gauge welded front frame, allowing exact oven door alignment. Door seals shall be of Stainless Steel and woven fiberglass to secure oven against leakage and maintain high humidity climate while cooking. Porcelainized oven interior and rear baffle shall be standard or optional extra, triplecoated catalytic porcelain Continuous Cleaning which cleans as it cooks - it's highly recommended! The heat control sensing element shall be encased in a steel guard for protection, insuring long life and to sustain performance efficiency. Five (5) chrome-plated, heavily constructed oven racks, with 11 position chrome rack guides, are standard with each oven.

Oven chamber shall be provided with a manually controlled climate-vent system to regulate excess moisture.

DOORS:

The 60/40 doors, operated by an insulated handle,

shall open and close with ease. "60" door section provides maximum leverage; "40" door section automatically operates with minimum resistance resulting in long trouble-free life. Door hinges shall be equipped with oil-impregnated bronze-sleeve bearings for permanent lubrication, combined with heat-treated steel sprockets and large #41 roller chain shall reduce frequency of door adjustments under the most demanding conditions.

"60" door section shall be equipped with a large, double-pane thermal window, centrally located for total visibility and minimum heat loss. Stainless Steel doors shall be interlocked against snug-fitting door seals to insure tight closure. Safety switch turns off fan when doors are opened.

MOTOR AND FAN:

3/4 HP self-lubricating, sealed ball-bearing type, 208V or 240V, 60 cycle, single phase, shall have thermal overload protection. Two (2) lights shall be provided for illumination, easily accessible without use of tools.

HEATING ELEMENTS:

Oven shall be equipped with three (3) 3.33 KW Inconel sheathed heating elements providing a total of 11.0 KW per section. Protection of the electrical circuitry shall be provided for by circuit breakers located out-side the heat zone, accessible from the front. Oven shall be provided, per spec, for use on 208V, 240V, or 460V.

CONTROLS:

Controls shall be mounted in durable porcelain enamel-faced panel, providing clear visibility and cleaning ease. Controls include: a single-throw rocker switch with indicator light to provide power to motor and control system, hold-down switch for oven lights; a two-position rocker switch with COOK AND COOL DOWN MODES for operating convective fan and motor; one (1) hour long-ring manual timer, heavy-duty snap action electric thermostat (175°F to 500°F) for Roasting, Baking, and Reconstituting. The front

opening control panel provides easy access for servicing.

STANDARD MODELS AND FINISH:

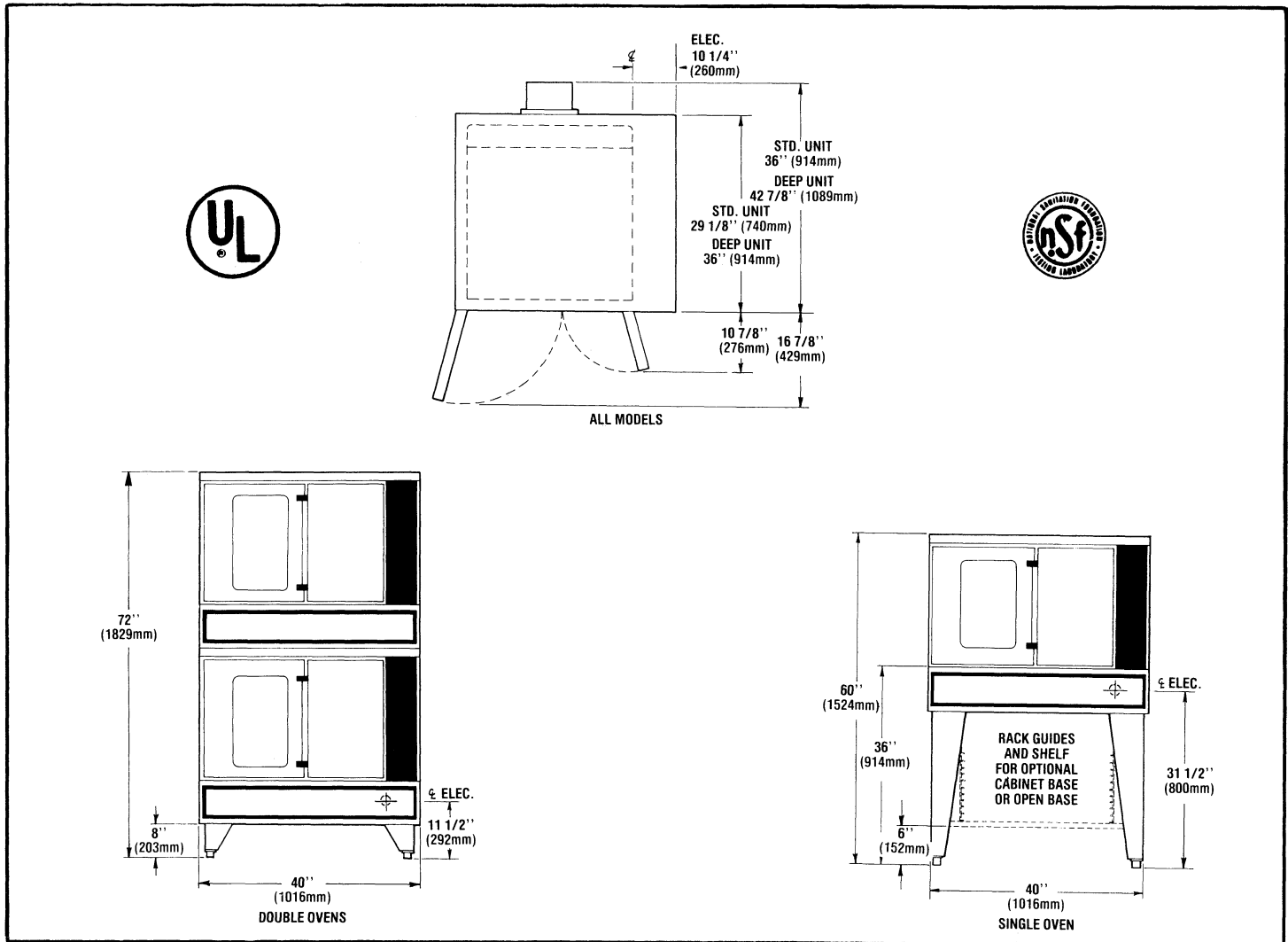
Oven design shall permit easy stacking of double ovens. Each oven front section shall be finished, as standard, with Stainless Steel, including front legs. Side, top, back and legs shall be baked enamel.

- TE3-36" deep oven on 28" legs.
- TE4-42" deep oven on 28" legs.
- TTE3-36" deep double oven on 8" legs.
- TTE4-42" deep double oven on 8" legs.

OPTIONAL FEATURES AND ACCESSORIES:

- For optional High-Energy ovens of 14KW, add suffix-X to above models (Example TE4-X).
- Continuous Clean Oven Interior - shall be of catalytic porcelain enamel and hardened stippling to provide **continuous cleaning action** "that cleans as it cooks." To order, add suffix - CC - to model number (Example TE3-CC).
- Cabinet Base with chrome rack guides for single oven section shall be charcoal baked enamel finish standard.
- Stainless Steel finish.
- Open base for single oven section shall have 28" legs, chrome rack guides and shelf with charcoal baked enamel finish.
- Stainless Steel open base.
- Complete Stainless Steel Oven Exterior:
 - Sides- Right Left
 - Main Top Main Back.
 - Legs--8" 28"
- Solid Door (S) - Less window
- Extra Oven Racks.
- Swivel Casters with front brakes (set of four).
- Two-Speed Motor - 60HZ, single phase.
 - 208VAC.
 - 240VAC.
- Perforated main back charcoal baked enamel.
 - 12 hour electric timer with buzzer.

TRENDSETTER Electric Convection Oven



TRENDSETTER Convection Oven Electrical Characteristics

STANDARD VOLTAGES: 240 (220-240 VAC; 208 (197-219) VAC. SINGLE OR THREE PHASE				TOTAL KW LOADING		NOMINAL AMPERES PER LINE							
						THREE PHASE						SINGLE PHASE	
MODEL NO.	DIMENSIONS					240V	208V	240V			208V		
	W	D	H	X	Y	Z	X	Y	Z				
TE3	40"	36"	60"	11.0	11.0	28	28	24	32	32	28	46	53
TE4	40"	42"	60"	11.0	11.0	28	28	24	32	32	28	46	53
TTE3	40"	36"	72"	22.0	22.0	52	56	52	60	65	60	92	106
TTE4	40"	42"	72"	22.0	22.0	52	56	52	60	65	60	92	106
TE3-X/TE4-X	See Appropriate			14.0	14.0	39	24	39	45	28	45	58	67
TTE3-X/TTE4-X	Model Above			28.0	28.0	63	63	78	73	73	90	117	135

SPECIFY VOLTAGE AND PHASE WHEN ORDERING
460V INFORMATION UPON REQUEST

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



GARLAND

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