

S25 Snack Master Medium



Long conveyor belt for easy loading



Touch pad "set and forget" control panel

The Snackmaster Medium is Starline's second largest compact unit in the Snackmaster range. Demonstrating extreme durability and functionality, it is ideal for prolonged use.

Utilising metal incaloy elements and fan forced technology and with a longer and wider cooking chamber alongside the standard "set and forget" control system, the mid-range Snackmaster equates to increased output, making it ideal for any commercial kitchen.



W.CVS.M.25

FEATURES & BENEFITS

- 356mm belt width conveyor oven, ideal for toasting/cooking open snacks
- Medium footprint of the Snackmaster range
- Available in 25 Amp model
- Long life metal incaloy elements for continuous use
- Long cooking conveyor for easy loading
- Touchpad "set and forget" control system
- Fan cooled controls and fan forced heat technology
- Energy efficient pulse power independent temperature controls for top and bottom elements
- Variable speed belt control with automatic tensioning
- Stainless steel construction
- Chamber dimensions of 375mm wide, 600mm long, with a 85mm clearance
- Supplied with 2 metre lead for hard wiring on site by a qualified electrician. Optional factory fitted plug is available
- Units configured for right to left conveyor operation as standard. Left to right operation can be selected at time of order by adding an "L" to end of the model number.

SPECIFICATIONS

kW	6	Amps	25
Width	1200mm	Depth	505mm
Height	465mm		
Oven Chamber Width	375mm		
Oven Chamber Length	600mm		
Oven Head Clearance	90mm		

Dealer:

