



Project Distribution Ltd
Unit 1 Sun Street, Stoke on Trent ST1 4JW
Tel:01782 280289 Fax: 01782 215955
www.prodis.co.uk sales@project-distribution.co.uk

Project

Location

Item#

QTY

Model:
HS Series

Commercial Convection Ovens



General Information

The Prodis HS series of gastronorm compatible high speed convection ovens.



Key Features

- Humidity feature to add a finishing touch to baked products
- 30°C to 280°C temperature range
- 0-120 minute timer
- 75mm pitch between trays
- Replaceable door gasket
- Drop down door
- Analogue control
- Single phase operation

Construction

- Stainless steel exterior
- Stainless steel interior
- Rounded interior corners

Available Options

- Baking trays
- Gastronorm pans

Technical Data



Model	HS43	HS43GH	HS46
External Dimensions	Width = 550 Depth = 520 Height = 585	Width = 550 Depth = 520 Height = 585	Width = 720 Depth = 520 Height = 685
Power	2.6kw	2.6kw	6kw
Control	Analogue	Analogue	Analogue
Timer	0-120 minute	0-120 minute	0-120 minute
Humidity	×	✓	✓
Grill	×	✓	×
Fans	1	1	2
Trays Supplied	4	4	2
Tray Size	442 x 325 mm	442 x 325 mm	600 x 400 mm
Gastronorm Compatible	2/3GN	2/3GN	1/1GN

Approvals

Available At

Document #

