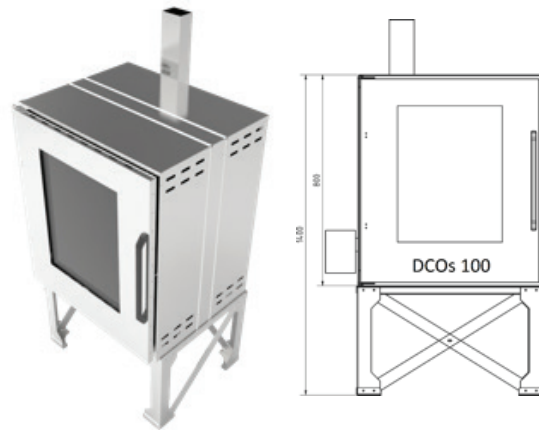


DIESEL CONVECTION OVEN



The ELW Global Diesel Convection Oven is engineered and manufactured in South Africa to modern laser cutting, CNC cutting, forming and bending standards, utilizing the latest technologies.

All components are manufactured to within 0,2mm tolerance and are interchangeable. Replacement parts remain a stock component and commercially available.

ELW Global has a proven record in the manufacture of equipment that remains operational in tough, remote environments and extreme field conditions

Form and Function

The Oven is a raised single or double door unit. Doors are fitted with industrial strength glass that allows for easy viewing of the oven contents during operation.

LED lights are fitted in the door that lights up the interior of the oven. The oven is fitted with a roasting pan. The burner and controls are mounted on the left of the unit with the door/s opening from the centre (double), left or right (single). Convection is maintained via a combination of natural air movement and ventilation fans.

The oven can fit a combination of GN size pans. The smallest unit can fit 3 x GN 1/2 x 65mm pans stacked on 3 shelves.

The oven outer, inner, door and adjustable racks are made from 304 stainless steel.



The DCOs model ovens are available in 100, 600 and 1000 litres. With the following outside dimensions: (W x D x H)

DCOs 100	500 x 550 x 800mm
DCOs 600	1050 x 860 x 1300mm
DCOs 1000	1050 x 860 x 1800mm

Material:

The oven outer, inner, door and adjustable racks are made from 304 stainless steel

Diesel Burner:

The burner runs on diesel fuel with the following features:

The Diesel burners design is maintenance friendly. The Diesel utilized can be of high or low sulphur content (800ppm to 10ppm). There is no requirement for manual ignition preventing external sparks, flame or external pressurization. The burner is fitted with a heat diffuser that eliminates hot spots or soot fouling.

Temperature control for accurate cooking surface temperature management. (within 1°C with a 5°C over/under tolerance)

The burner and controls are mounted on the left of the unit. Temperature controls are electronic and turn knob adjustable with a digital temperature display. Diesel exhaust gasses are of the lowest NOX and Hydrocarbon compositions known in diesel burning applications and escapes via a purpose designed flu that is insulated and accommodated in the standard kitchen extraction hub.