



# WCTS-11HSE

## Touch Screen 11 Pan Half-Size Electric Combination Oven, with Stand



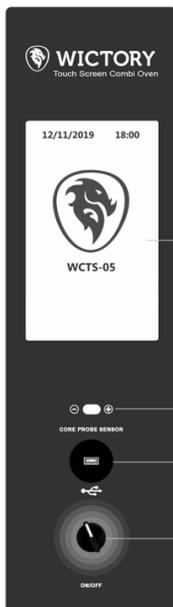
\*Oven Stand now comes with Casters (not pictured)

### Features:

- Consistently cook, steam, roast, grill, fry, and bake with the Wictory Combination Oven. Complex operations standardized and simplified. This oven is versatile enough to replace steamers, grills, and convection ovens.
- Eleven (11) Half-size sheet pans or Eleven (11) Hotel Pans/Accessories (GN 1/1) capacity. For use with 1/1, 1/2, 2/3, 1/3 GN accessories.
- Temperature Control from 122°F to 572°F (50°C to 300°C)
- Up to 1000 multi-stage cooking recipes can be saved
- USB Connectivity
- Automatic Cleaning System
- Manual steam injection for bread baking
- Included Core Probe Sensor provides precise cooking based on temperature and not time.
- Dual-Rotation high speed reversing fan for fast, even cooking throughout the chamber
- Dual-Pane Glass Door
- Reinforced door hinged left with a 310°swing
- Door mounted self-draining drip tray that flows into removable front-end cavity-wide drip tray
- Safety Sensors shuts oven off when door is open
- Interior Halogen Lighting
- Heavy-duty stainless-steel 304 body construction
- Chamber is insulated with fiberglass insulation
- Adjustable rubber legs provides leveled stability
- Oven stand comes with casters (not pictured)
- Hand water sprayer mounted on right side of oven. Can be used for rinsing chamber in cleaning function and adding water to containers if necessary.
- 12-shelf stand included with each combi oven
- Warranty: 1-year parts & 1-year labor (Conditions apply, see manual)

### Functions:

- Steam – 212°F (100°C)
- Convection – 122°F to 572°F (50°C to 300°C)
- Combination – 122°F to 572°F (50°C to 300°C)
- Regeneration – 176°F to 572°F (80°C to 300°C)
- Water Bath – Steam Control
- Overnight Cooking – Can be programmed up to 24 hours before
- Tray Scheduling – Set multiple trays with different cooking times.
- Delta T
- Defrosting
- Conventional (Heat without Convection)



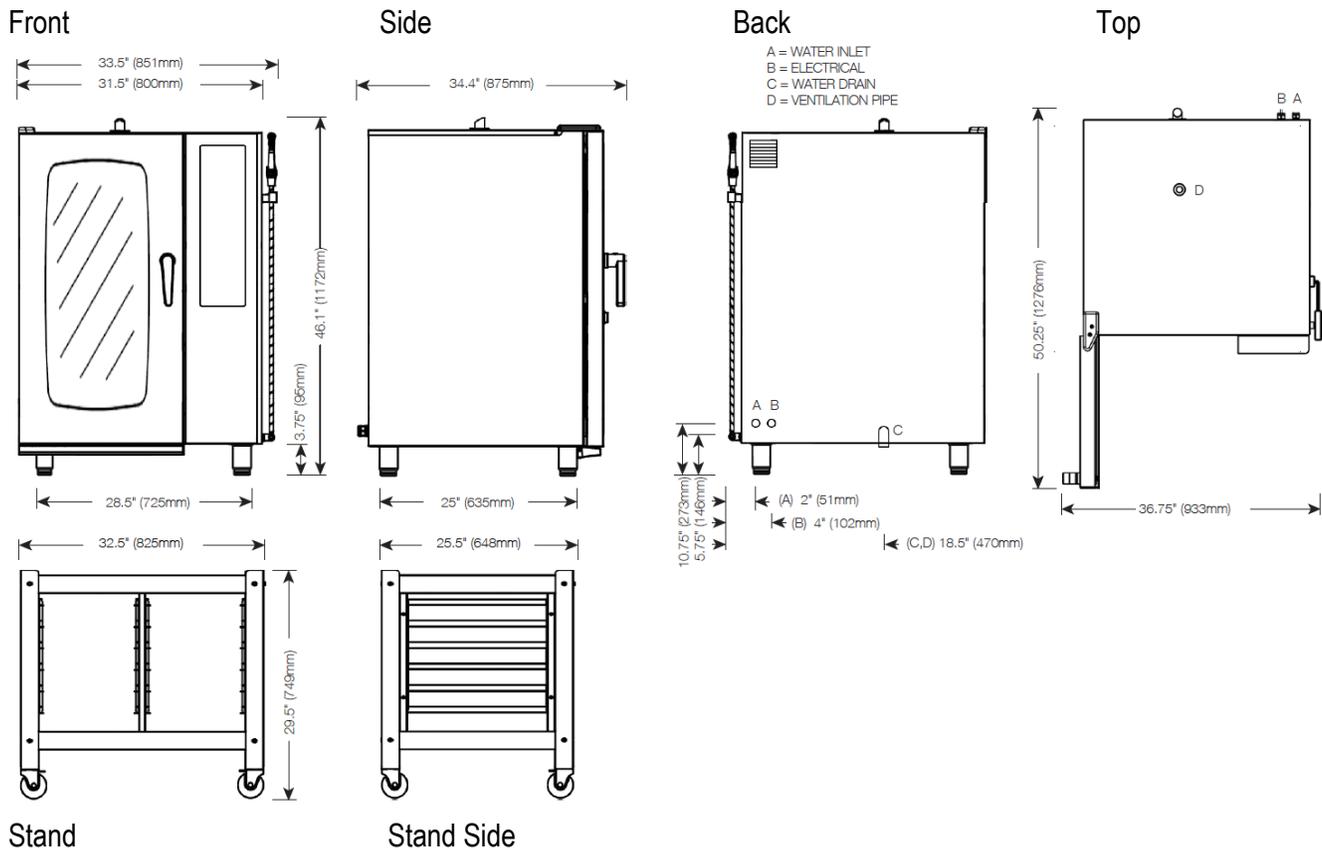
Touch Screen Controls

Core Sensor Connection

USB Connection

ON/OFF Switch

- Intelligent touch screen controller with intuitive interface for fast, easy, and mistake-free usage.
- Up to 1000 multi-stage cooking recipes can be saved
- Core Probe Sensor connection easily connect to control panel and provides precise cooking based on temperature and not time.
- USB Connectivity allows for easy software/recipe updates.
- Simple ON/OFF switch
- User interface and help function can be set to English, Spanish, Portuguese.



### INSTALLATION REQUIREMENTS

- Oven must be installed on level floor
- Water Filter AND Water Pressure gauge is required
- Water supply shut-off valve and back-flow preventer when required by local code

### WATER REQUIREMENTS

ONE (1) HOT WATER INLET: 3/4" NPT  
 LINE PRESSURE: 11.4 – 28.4 PSI (0.8-2.0 kgf/cm<sup>2</sup>) (78.6-195.8 kPa)  
 RECOMMENDED PRESSURE: 20 PSI  
 WATER DRAIN: 2" (51mm) CONNECT INTO VERTICAL DRAINPIPE.  
 AVOID BENDING. PIPE SHOULD LIE AT LEAST 6" INSIDE DRAINPIPE.  
 MATERIALS MUST WITHSTAND TEMPERATURES UP TO 200°F (93°C).

### CLEARANCE REQUIREMENTS

|  |   |
|--|---|
| <b>LEFT:</b> 0" (0MM)                    |   |
| <b>RIGHT:</b> 8" (200MM)                 | 16" (400MM) (MAINTNANCE SERVICE ACCESS) |
| <b>TOP:</b> 20" (500MM) FOR AIR MOVEMENT |   |
| <b>BACK:</b> 6-8" (150-200MM)            | Max 20" (500MM) FOR INSTALLATION        |
| <b>BOTTOM:</b> 3.75" (95MM)              |   |

IMPORTANT: Do not place direct heat or grease producing machinery on right side (grills, griddles, fryers) of oven to protect electrical components from becoming greasy or overheating. Doing so could lead to warranty being voided.

### ELECTRICAL (CORD INCLUDED, NO PLUG, DEDICATED CIRCUIT REQUIRED)

|                                       |                      |
|---------------------------------------|----------------------|
| <b>VOLTAGE:</b> 220v                  | <b>PHASE:</b> Single |
| <b>HERTZ:</b> 60                      | <b>AMPS:</b> 85      |
| <b>WATTS:</b> 18,600                  | <b>AWG:</b> 4        |
| <b>ENERGY CONSUMPTION:</b> 18.6 kW/hr |                      |

### DIMENSIONS: L x D x H

#### EXTERIOR:

33.5" x 34.4" x 46.3" (850mm x 870mm x 1176mm)

#### EXTERIOR WITH STAND:

33.5" x 34.4" x 75.7" (850mm x 870mm x 1924mm)

#### EXTERIOR WITH RECESSED DOOR:

36.75" x 50.25" x 29.6" (850mm x 1380mm x 1176mm)

#### INTERIOR:

15" x 25" x 32.4" (381mm x 635mm x 823mm)

#### WEIGHT:

308 lbs. (140kg)

### SHIPPING

**DIMENSIONS:** 43.3" x 36.6" x 53.4" (1100mm x 930mm x 1330mm)

**WEIGHT:** 404 lbs. (183.5kg)

**CLASS:** 110

### STAND SPECIFICATIONS

- Heavy duty oven stand with 12 Pans support/storage
- Casters included
- Dimensions: 32.5" x 25.5" x 29.5" (825mm x 648mm x 749mm)
- Heavy duty stainless steel (assembly required)
- Included with Oven

WARNING: This product can expose you to chemicals including arsenic, which is known to the State of California to cause cancer. For more information, go to [www.P65Warnings.ca.gov](http://www.P65Warnings.ca.gov)