

904/906

Taylor Express Oven (TEO)®



Features

Cook fresh, frozen and prepared foods without the fat, calories and labor of deep fat frying. Heated forced air circulates to seal in moisture and flavor, while fast and evenly cooking a wide variety of food products. Start with fresh or frozen fish or chicken, baked potatoes or oven-ready frozen french fries and breaded vegetables, and top off the menu with freshly baked bread, rolls and pastries . . . All from your Taylor Express Oven (TEO).

Carousel

Model 904: Two tier carousel.

Model 906: Four tier carousel.

One, 9" (22.9 cm) diameter, nickel-plated tray per tier.

Temperature Control

Thermostat controls temperature from 150 to 500°F (65 to 260°C).

Operational Controls

The controls are located up front for simplified operation. The on/off switch light indicates power is turned on. When the oven is heating, a separate heater light is on. The 30 minute dial timer assures reliable cooking times. A buzzer sounds when the cooking time is finished to alert the operator to remove foods.

Oven Door

The oven door is insulated with a porcelain enameled liner and a tight closing door latch. The door is removable for easy cleaning. When the door is opened, the carousel automatically stops turning. The blower fan and heating elements also shut off for easy access to load and unload food.

Interior

The porcelain enameled interior and removable stainless steel plenum may be cleaned with detergents or oven cleaner. The carousel and food trays are nickel-plated.

Exterior

All stainless steel exterior for easy clean-up. Superior insulation keeps the exterior cool to the touch.

Accessories

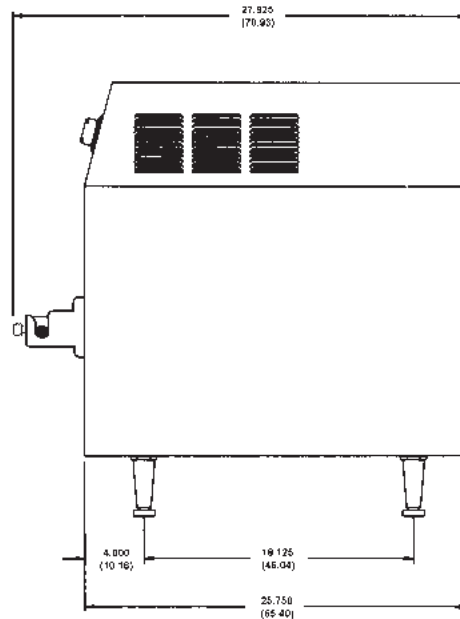
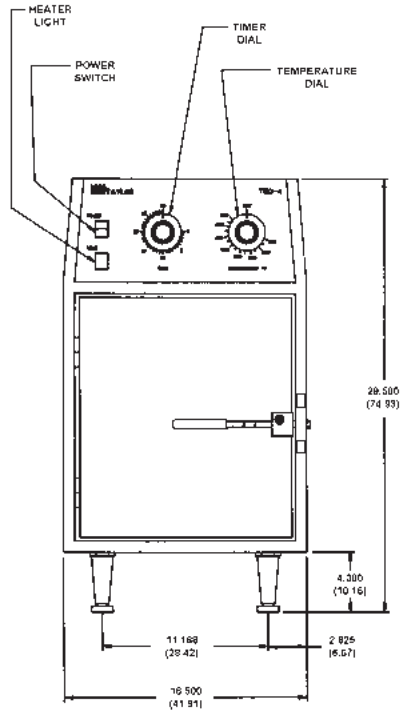
Oven Mitt

Oven Trays with Wire Racks

Wall Receptacle (20 Amp)



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Weights	lbs.	kgs.
Net	113	51.3
Crated	148	67.1
	cu. ft.	cu. m.
Volume	14.5	0.4

Dimensions	in.	mm.
Width	16-1/2	419
Depth	28-1/8	714
Height	29-1/8	749
Counter Clearance	4	102

*Mounted on standard legs

Electrical	Total Amps	Total KW	Supplied with NEMA Cord
Model 904: 120/60/1	16.0	2.0	5-20P
Model 906			
208/60/1	14.5	3.1	6-20P
240/60/1	12.5	3.1	6-20P
220-230/50/1	14.0	3.1	----
240/50/1	12.5	3.1	----

This unit may be manufactured in other electrical characteristics. Refer to the local Taylor Distributor for availability.
(For exact electrical information, always refer to the data label of the unit.)

Bidding Specs

Electrical: Volt _____ Hz _____ ph _____
Neutral: Yes No | Cooling: Air Water NA

Options: _____

Specifications

Electrical

One dedicated electrical connection is required. See the Electrical chart for the proper electrical requirements. Manufactured to be cord connected. Consult the international Taylor distributor for cord & receptacle specifications for 50 Hz. equipment.

Ventilation Requirements

Usually no special ventilation or hoods required. Some food products may require ventilation. Always follow the National Fire Protection Association Standard Number 96, "Ventilation of Restaurant Cooking Equipment", or your local health codes.

Options

- Stationary Oven Racks

Continuing research results in steady improvements; therefore, these specifications are subject to change without notice.



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