COOK-COMBI-920-01

Commercial 10 Tray Combi Oven, 920x840 x 1170mm High



920 x 840 x 1170
W X D X H (MM)

10
TRAYS

3 phase, 18A per phase
POWER

30 to 280°C
CONVECTION RANGE

OVERVIEW

A 10-tray digital combi oven with auto-reversing fans, full-moisture steam and a core probe as standard. The chamber takes GN trays or 600 x 400mm trays, from 30 to 280°C.

HIGHLIGHTS

- Auto-Reversing Fans, 4 Speeds
- Delta-T, Stove And Continuous Modes For Busy Service
- Multi-Point Core Probe Included
- Automatic 4-Stage Cleaning With Liquid Lines
- Stainless Chamber, Removable Chromed Tray Supports
- Two-Stage Door Opening Lets Steam Out Safely

FULL SPECIFICATIONS

Dimensions (W x D x H)	920 x 840 x 1170mm
Trays	10, GN or 600 x 400mm (not included)
Convection Range	30 to 280°C
Steam	100°C, 100% moisture
Max Preheat	280°C
Recipes	99, up to 5 stages each
Power	3 phase, 18A per phase (12.7kW). Needs a 3-phase outlet or electrician connection.
Warranty	1 Year Parts & Labour