COOK-COMBI-930-02

Commercial 20 Tray Combi Oven, 930x964 x 1841mm High



930 x 964 x 1841
W X D X H (MM)

20
TRAYS

3 phase, 26A per phase
POWER

30 to 300°C
CONVECTION

OVERVIEW

An electric combi oven for 20 trays, fitted with a boiler and smart cooking that adjusts itself as it goes. It covers low-temperature steam through to 300°C convection.

HIGHLIGHTS

- 10.1-Inch Glass Touch Screen
- Smart Cooking That Adjusts Itself
- Change A Cook Mid-Cycle
- End-Of-Cook Options: Hold Temperature Or Repeat
- Regeneration, Sous Vide, Overnight, Proving, Pasteurising, Smoking, Charcuterie And Drying
- 1% Regulation Capacity

FULL SPECIFICATIONS

Dimensions (W x D x H)	930 x 964 x 1841mm
Trays	20 (trays and pans sold separately)
Convection	30 to 300°C
Mixed	30 to 300°C
Super Steam	100 to 130°C
Steam	99°C
Low-Temp Steam	30 to 98°C
Power	3 phase, 26A per phase (18.6kW). Needs a 3-phase outlet or electrician connection.
Warranty	2 Years Parts & Labour