

## Overview

Designed specifically for the cooking/regeneration and serving of fresh, chilled or frozen bulk food. Additionally these ovens could be used for pre-chilled plated meal regeneration. Our unique multi-fan air circulation system allows fast and even heat distribution throughout.

Complete with 20 shelf positions (6 supplied), a bright, polished, stainless steel interior and satin finished hinged doors.



## Operating Modes:

- Cook & Serve - Use in the same manner as a traditional convection oven
- Cook Chilled - Regeneration of chilled bulk food [0°C to 8°C optimum 5°C] to above 82°C
- Cook Frozen - Regeneration of frozen bulk food [-6°C to -25°C optimum -18°C] to above 82°C
- Keep Hot - Holding hot bulk food above 63°C, compartment controlled at 90°C

## Key Features:

- Oven with Moffat's renowned, multi-fan, recirculating air system
- Temperature and count down timer display.
- Buzzer signals the end of cook cycle
- Multi-fan Technology provides a fast heat up time
- 20 min pre-heat function

## Benefits:

- Compact design maximises the use of limited space
- Keep hot & boost functions

## Note:

Cable & plug not provided as standard. This unit is suitable for AC supplies only. Standard terminal arrangement is for 3-phase but by linking the 3 line terminals, the unit can be connected to a single phase supply.



## CR20C (Chillogen Model)

Moffat Chillogen is an innovative development from ER Moffat Ltd that combines the functions of a chilled storage unit and a regeneration oven in one convenient compartment. When used with the 24/7 timer system it provides a controlled environment for chilling storing and regenerating food automatically.

- Cook & Serve - Use in the same manner as a traditional convection oven
- Rapid Chill - Chill down Cooked food to below 5°C in 90min
- Keep Chilled - Holding chilled bulk food below 5°C, compartment controlled between 0°C & 5°C
- Cook Chilled - Regeneration of chilled bulk food [0°C to 8°C optimum 5°C] to above 82°C
- Keep Hot - Holding hot bulk food above 63°C, compartment controlled at 90°C

**Accessories:**

- 4/7 program timer
- Food probe & HACCP compliant data recording system
- Food probe with pass/fail indicator and temperature display
- Additional grid shelves
- Spare internal racks
- Transport loading trolleys
- Support Stands

Weight (kg)	Capacity	Grid Shelves	Power Rating (kw)
160	20-1/1 GN	20 (6 Supplied)	8.4kw: 16 amp 3PH or 63 amp 1PH 11.4kw: 32 amp 3PH or 63 amp 1PH

