

### Overview

Designed specifically for the cooking / regeneration and serving of fresh, chilled or frozen bulk food. These ovens can also be used for pre-chilled plated meal regeneration. The unique multi-fan air circulation system allows fast and even heat distribution throughout. Designed for GN1/1 type pans, the CR20L has Twenty shelf positions (six grid shelves supplied as standard). The ovens have a bright, polished, stainless steel interior, satin finished outer panels, complete with a heavy duty hinged doors with a positive cam action door catches. The unit is supplied on castors for easy service mobility and cleaning.



### 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

### Features:

- 1/1 GN compatible. Simple to transfer to serving equipment or load from other kitchen appliances
- Digital timer and thermostat guarantees precise time and temperature control.
- Simply rotary controls, temperature and count down timer display, with an audible buzzer indicating when food is ready.
- Multi fans deliver even heating across the entire oven chamber, ensuring no cool spots and consistent cooking results.
- Designed for bulk production, with 20 shelf capacity (shelf pitch is 71mm).
- Designed with Locking all-swivel castors for easy deep cleaning and servicing.
- Shelving and supports are removable for easy cleaning
- Hi-Tech insulation
- Easy grip door catch with a cam action maintaining a tight seal.
- These units must be hard-wired on site  
a suitable plug and cable can be supplied at additional cost at time of order.



Landscape oven configuration.  
One compartment with twin doors



Unique  
multi-fan  
air heating  
system

### Options:

- Additional grid shelves: Code:- VLS
- Gastronorm pans

## CR20L



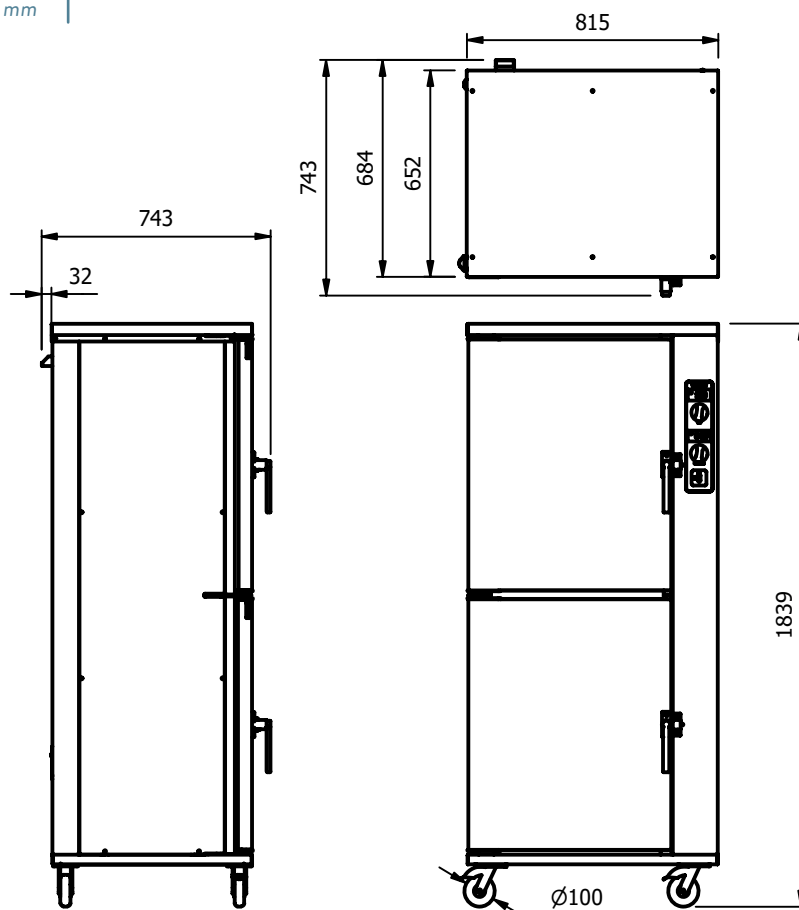
### Electrical power options

Model	Weight (kg)	L x D x H (mm)	Electrical Supply	Power Rating (kw)
CR20L16	140	815 x 743 x 1839	16amp 3ph	9.0
CR20L32			32amp 3ph	11.4
CR20L63			63amp 1ph	11.4

*Note: Higher power option (11.4kw) is recommended for frozen food and faster regeneration times.*

Oven Capacity: (usable space totals 295 litres)

Height	1515 mm
Depth	347 mm
Width / length	561mm
Shelf pitch	71 mm



*Note: the oven is one large compartment with one control system and two doors.*



MADE IN BRITAIN

E&R Moffat Ltd.  
Bonnybridge  
FK4 2BS  
Scotland



www.ermoffat.co.uk  
+44 (0) 1324 812272  
sales@ermoffat.co.uk