

## 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.

**Dual Zone Oven:** This spacious 20-shelf oven features a single chamber with two doors and two independently controlled temperature zones: an upper zone and a lower zone. The design allows you to cook high-density foods in the upper zone at higher temperatures while placing lower-density items, such as vegetables, in the lower zone at reduced temperatures. Both zones operate in sync with the countdown timer so all items finish cooking and are ready to serve at the same time.

For added efficiency and cost savings when cooking smaller batches, you can choose to operate only the upper zone.

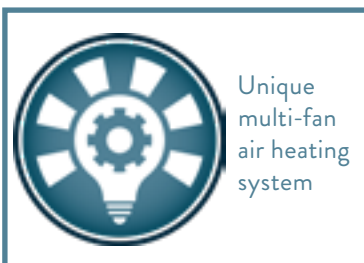


## Operating modes:

- 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:

- Dual Zone oven during, when monitoring food, only a single door needs to be opened, allowing the opposite door to remain closed. This design minimizes heat loss and maintains optimal cooking temperatures, enhancing overall efficiency and performance.
- 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.



## Options:

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



*Landscape oven configuration.  
One compartment with twin doors*

CR20L



Electrical power options

Model	Weight (kg)	L x D x H (mm)	Electrical Supply	Power Rating (kw)
CR20L163	140	815 x 751 x 1839	16amp 3ph	7.5

This model is not supplied with a cable or plug unless otherwise specified and must be hard-wired on site.

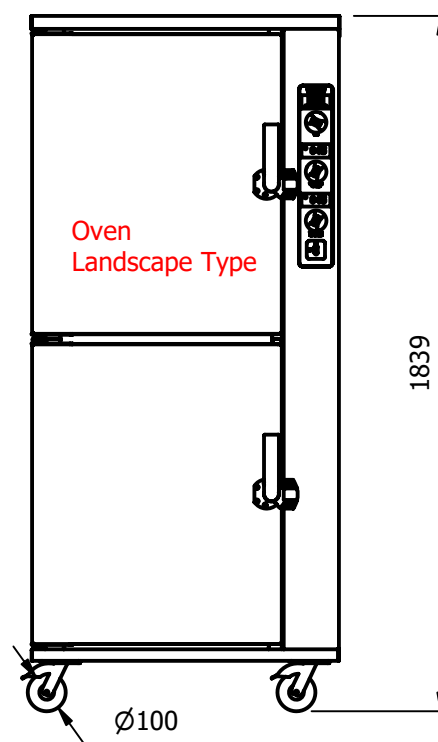
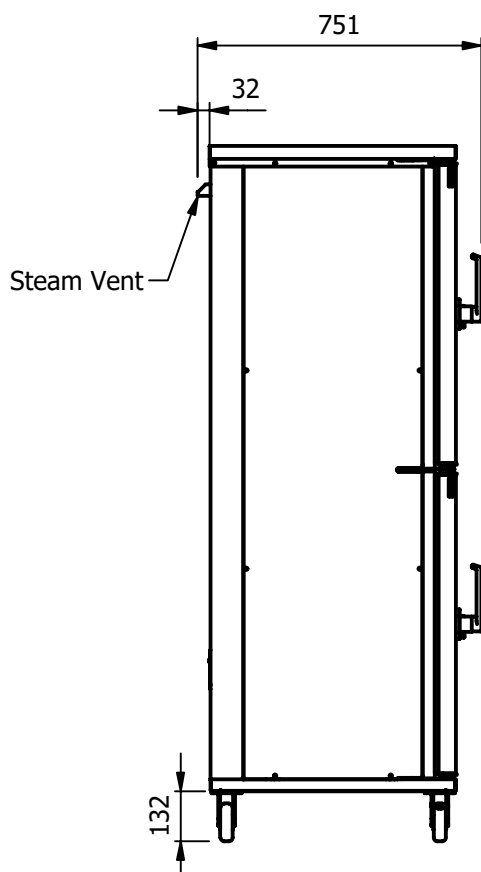
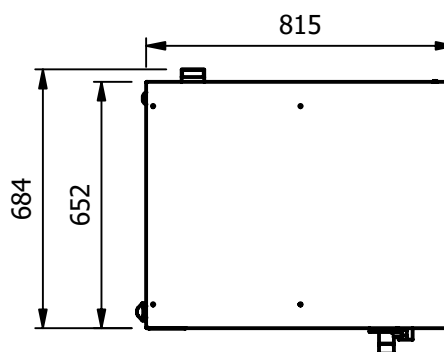
A suitable plug and cable can be supplied at an additional cost at the time of order.

Note: A 32 or 63amp cable and commando-type plug can also be supplied if required.

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

Oven Capacity: (usable space totals 295 litres)

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



MADE IN BRITAIN

E&R Moffat Ltd.  
Bonnybridge  
FK4 2BS  
Scotland



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