

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 CR8M has eight shelf positions (three grid shelves supplied as standard). The ovens have a bright, polished, stainless steel interior, satin finished outer panels, complete with a heavy duty hinged door and slam shut door catch. The unit is supplied with Castors to allow placement under a counter or table top and easy cleaning.

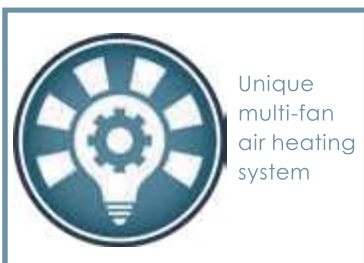


Operating modes:

- 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 8 shelf capacity (shelf pitch is 71mm)
- Mobile for easy cleaning
- Shelving and supports are removable for easy cleaning
- Hi-Tech insulation
- Slam catch hinged door
- 13amp powered models are supplied with a 2m long power cord.
Units above 3.0kw must be hard-wired on site a suitable plug and cable can be supplied at additional cost at time of order.



Options:

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



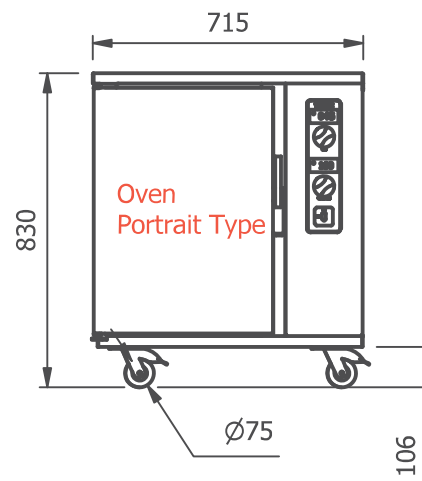
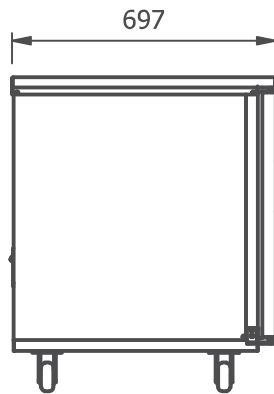
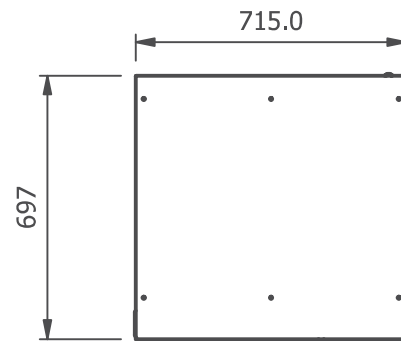
Electrical power options

Model	Weight (kg)	L x D x H (mm)	Electrical Supply	Power Rating (kw)
CR8M13	125	715 x 697 x 830	13amp 1ph	2.7
CR8M16			16amp 3ph	5.7
CR8M32			32amp 1ph	5.7

Note: Higher power option (5.7kw) is recommended for frozen food and faster regeneration times.

Oven Capacity: (usable space totals 120 litres)

Height	610 mm
Depth	550 mm
Width / length	363mm
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