

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 CR8PM 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)
- 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:- VPS
- Gastronorm pans



Portrait type oven configuration



Electrical power options

Model	Weight (kg)	L x D x H (mm)	Electrical Supply	Power Rating (kw)
CR8PM13	125	658 x 739 x 836	13amp 1ph	2.7

Oven Capacity: (usable space totals 120 litres)

Height	610 mm
Depth	550 mm
Width / length	363mm
Shelf pitch	71 mm

