

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 CR8P 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.



CR8P
roll under counter option

Operating modes:

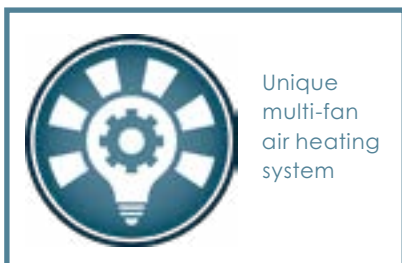
- Cook & Serve - Use in the same manner as a traditional convection oven
- Cook Chilled - Regeneration of chilled bulk food [0°C to 8°C optimum 5°C] to above 82°C
- Cook Frozen - Regeneration of frozen bulk food [-6°C to -25°C optimum -18°C] to above 82°C
- Keep Hot - Holding hot bulk food above 63°C, 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)
- Options for a mobile roll under counter type for easy cleaning and installation or fitted with feet for table top siting.
- Shelving and supports are removable for easy cleaning
- Hi-Tech insulation
- Easy grip door catch with a cam action maintaining a tight seal.
- 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.



Portrait type oven configuration



Options:

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



Model	Weight (kg)	L x D x H (mm)	Electrical Supply	Power Rating (kw)
CR8P13	125	657 x 731 x 835	13amp 1ph	2.7
CR8P16			16amp 3ph	5.7
CR8P32			32amp 1ph	5.7

Electrical power options

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

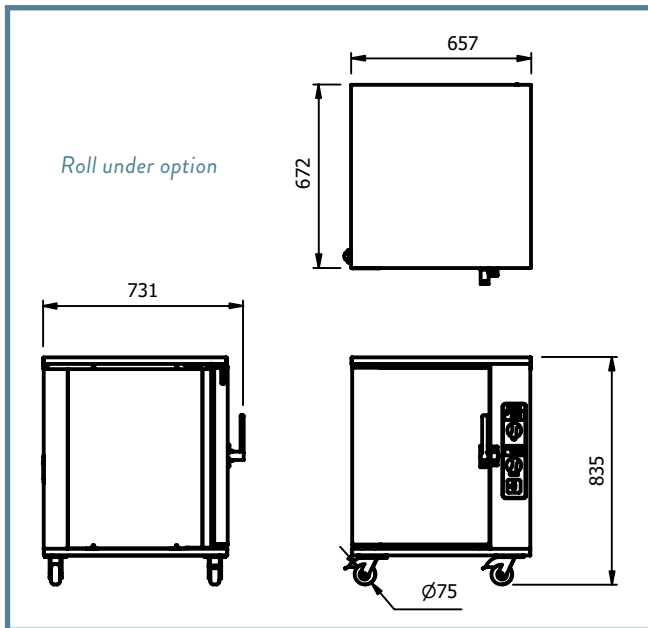
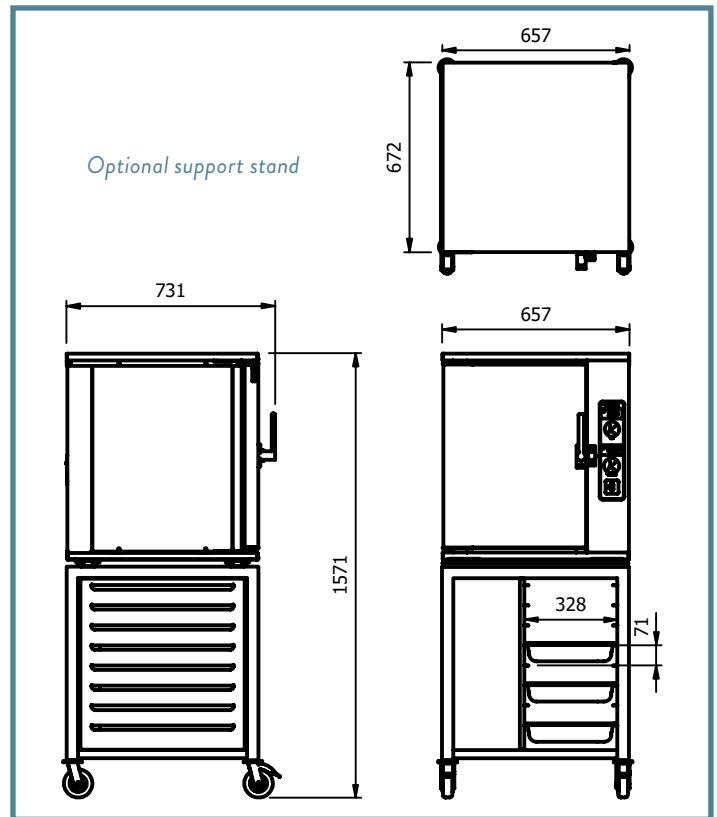
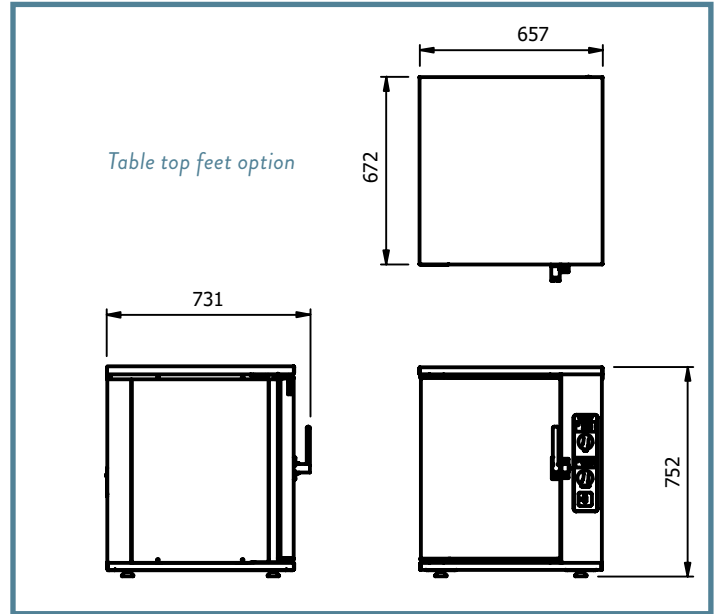
CR8P table top feet option

Oven Capacity: (usable space totals 120 litres)

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



CR8P with dedicated stand



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