



*“Versatile multi fan convection oven systems
designed to cook fresh, or regenerate chilled & frozen bulk food”*





Food regeneration is a process that involves thawing and then heating the ingredients of a dish. The main purpose of this process is to maintain the quality and sensory characteristics of the dishes, while also extending their storage times and reducing preparation times.



Make it Moffat

Moffat CR ovens are 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. The ideal choice for cooking and holding food hot in perfect condition.

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Three functions: cook, regeneration, and hot holding.



Cook and serve as a traditional convection oven.



Re-gen chilled or frozen food to above 82°C.



Keep hot food above 63°C.



MADE IN BRITAIN



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Tight control produces great results with special health care dysphagia meals.



Model CR5L13



A compact design with five shelf positions, shelf supports are designed to accommodate a standard GN 1/1 size pan or tray. Alternatively pull out grid shelves can be used there are two grid shelves supplied as standard . The shelves have a pitch height of 71mm. The unique multi-fan air circulation system allows fast and even heat distribution throughout. The ovens have a bright, polished, stainless steel interior, satin finished outer panels, complete with an easy grip door catch with a cam action maintaining a tight seal. The standard table top type unit is supplied with adjustable for height feet. These ovens can also be stacked one on top of the other and place on the optional stand, offering a more convenient working height and valuable storage space underneath. The CR5L can also be stacked on top of the larger CR10L oven for full flexibility.



Model CR5L13



Plug and Go



Multi Fan

Oven Capacity: (usable space totals 77 litres)

Model	Weight (kg)	L x D x H (mm)	Electrical Supply	Power Rating (kw)	Height	397 mm
CR5L	40	815 x 743 x 572	13amp	2.5	Depth Width / length Shelf pitch	347 mm 561mm 71 mm

Supplied with a cable and 13 amp plug.

Features:

- Shelving and supports are removable for easy cleaning.
- Fully fitted with high performance Insulation.
- Superstructure made in stainless steel throughout.
- Landscape configuration, 1/1 GN compatible.
- Simply rotary controls, with digital temperature and count down timer.
- An audible buzzer indicates when food is ready.
- Twin fans deliver even heating across the entire oven chamber, ensuring
- No cool spots and consistent cooking results.
- Stackable system or tabletop design with adjustable feet
- Designed for bulk production, with 5 shelf capacity (shelf pitch is 71mm).
- Easy grip door catch with a cam action maintaining a tight seal.
- Supplied with 2m long power cord and 13amp plug [13A 230v 50Hz].

Optional Extras:

- Grid shelf
- Gastronorm pans.
- Mobile with heavy duty castors.
- Support stand



Support Stand

Models

CR10L13 / CR10L163



Ten shelf positions, shelf supports are designed to accommodate a standard GN 1/1 size pan or tray. Alternatively pull out grid shelves can be used there are three grid shelves supplied as standard. The shelves have a pitch height of 71mm. The three fan air circulation system allows fast and even heat distribution throughout. The ovens have a bright, polished, stainless steel interior, satin finished outer panels, complete with an easy grip door catch with a cam action maintaining a tight seal. The standard table top type unit is supplied with adjustable for height feet. These ovens can also be supplied mobile fitted with castors, a second CR10L or the smaller CR5L could be stacked on top for greater menu flexibility. Alternatively the CR10L can be supplied with a support stand, offering a more convenient working height and valuable storage space underneath.



Support Stand



Fitted on support stand

Models

CR10L13 / CR10L163



Plug and Go



Multi Fan

Electrical power options

Model	Weight (kg)	L x D x H (mm)	Electrical Supply	Power Rating (kw)
CR10L13	125	815 x 743 x 927	2 x 13amp	3.75
CR10L163	125	815 x 743 x 927	16amp 3ph	3.75

The 13 amp model is supplied with two cables, each fitted with a 13 amp plug. These must be connected to two separate sockets and must not both be plugged into a single double socket.

The 16 amp 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 amp cable and commando-type plug can also be supplied if required.

Features:

- Shelving and supports are removable for easy cleaning.
- Fully fitted with high performance Insulation.
- Superstructure made in stainless steel throughout.
- Landscape configuration, 1/1 GN compatible.
- Simply rotary controls, with digital temperature and count down timer.
- An audible buzzer indicates when food is ready.
- Three fans deliver even heating across the entire oven chamber, ensuring
- No cool spots and consistent cooking results.
- Stackable system or tabletop design with adjustable feet
- Designed for bulk production, with 10 shelf capacity (shelf pitch is 71mm).
- Easy grip door catch with a cam action maintaining a tight seal.

Oven Capacity: (usable space totals 147 litres)

Height	752 mm
Depth	347 mm
Width / length	561mm
Shelf pitch	71 mm



Two CR10L ovens stacked

Optional Extras:

- Grid shelf
- Gastronorm pans.
- Mobile with heavy duty castors.
- Support stand





Models

CR20L163



Large capacity single oven with twenty shelf positions, the shelf supports are designed to accommodate a standard GN 1/1 size pan or tray in a landscape configuration, alternatively pull out grid shelves can be used there are six grid shelves supplied as standard. The shelves have a pitch height of 71mm. The unique six fan air circulation system allows fast and even heat distribution throughout. The ovens have a bright, polished, stainless steel interior, satin finished outer panels, complete with an easy grip door catch with a cam action maintaining a tight seal. The standard unit is supplied mobile for easy installation, servicing and cleaning. The single oven has split level doors offering a more efficient and convenient operation, keep the bottom door shut while loading and unloading the top half reducing heat loss and energy.



Models

CR20L163



Innovation



Multi Fan

Electrical power options

Model	Weight (kg)	L x D x H (mm)	Electrical Supply	Power Rating (kw)
CR20L163	140	815 x 743 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.

Oven Capacity: (usable space totals 295 litres)

Features:

- Shelving and supports are removable for easy cleaning.
- Fully fitted with high performance Insulation.
- Superstructure made in stainless steel throughout.
- Landscape configuration, 1/1 GN compatible.
- Simply rotary controls, with digital temperature and count down timer.
- An audible buzzer indicates when food is ready.
- Designed for bulk production, with 20 shelf capacity (shelf pitch is 71mm).
- Six fans deliver even heating across the entire oven chamber, ensuring no cool spots and consistent cooking results.
- Mobile for easy installation cleaning and service access.
- Easy grip door catch with a cam action maintaining a tight seal.

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



One oven two doors



Optional Extras:

- Grid shelf
- Gastronorm pans.



Model CR8PM13



A compact design with eight shelf positions, shelf supports are designed to accommodate a standard GN 1/1 size pan or tray in a portrait configuration. Alternatively pull out grid shelves can be used there are three grid shelves supplied as standard . The shelves have a pitch height of 71mm. The unique multi-fan air circulation system allows fast and even heat distribution throughout. The ovens have a bright, polished, stainless steel interior, satin finished outer panels, complete with an easy grip door catch with a cam action maintaining a tight seal. The standard is mobile designed to be rolled into place under a counter top. Alternatively the CR8P cab supplied with feet to site on a table top or supplied with a support stand with valuable storage space underneath.

Two CR8PM ovens rolled into counter a section with hot plates and a heated gantry above.



Model CR8PM13



Plug and Go



Multi Fan

Electrical power options

Model	Weight (kg)	L x D x H (mm)	Electrical Supply	Power Rating (kw)
CR8PM13	125	657 x 731 x 835	13amp 1ph	2.7

Support Stand



Features:

- Shelving and supports are removable for easy cleaning.
- Fully fitted with high performance Insulation.
- Superstructure made in stainless steel throughout.
- Portrait configuration, 1/1 GN compatible.
- Simply rotary controls, with digital temperature and count down timer.
- An audible buzzer indicates when food is ready.
- Three fans deliver even heating across the entire oven chamber, ensuring
- No cool spots and consistent cooking results.
- Roll under or tabletop design with adjustable feet
- Designed for bulk production, with 8 shelf capacity (shelf pitch is 71mm).
- Easy grip door catch with a cam action maintaining a tight seal.



Optional Extras:

- Grid shelf
- Gastronorm pans.
- Mobile with heavy duty castors.
- Support stand



Fitted on support stand



*Delivering quality products, from concept to installation.
Managed by continuous improvement, growth, and innovation.*

CROVEN

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