

Overview

Model P1GE – Oven with Neo-Ceram Hot Top & Gantry

Model P1GENG – Oven with Neo-Ceram Hot Top.

Cook & Serve.

Specifically designed for the education sector, where simplicity and ease of use are essential. These versatile units are ideal for cooking, regenerating, and serving fresh, chilled, or frozen bulk food. Enabling cook and serve operations directly at the point of consumption—perfect for environments requiring multiple food portions and varied meal choices.

The unit features a self-regulating black glass hot-top for effective holding and presentation. The integrated oven uses a unique multi-fan air recirculation system, ensuring fast, even heat distribution. Optimized for GN (Gastronorm) containers, it offers eight shelf positions spaced at 71 mm intervals, accommodating up to eight GN 1/1 containers. Designed to maintain food at the ideal serving temperature throughout service, the oven includes a bright, polished stainless steel interior, satin-finished exterior panels, and durable plastic-coated front and sides. It also features a heavy-duty hinged door with a slam-shut catch for high-traffic use.

The P1GE model has a gantry pass over shelf with full front screen, this is illuminated and heated by quartz type lamps.



P1GE (with gantry)

Features:

- 1/1 GN compatible. Simple to transfer to serving area or load from a companion trolley.
- Neo-Ceram, thermo-panel hot top. (Self regulates around 95°C)
- Steam automatic evac system & oven door air curtain.
- Digital timer and thermostat guarantee precise time and temperature control.
- Simply rotary control, temperature and count down timer display, with an audible buzzer.
- Multi fans deliver even heating across the entire oven chamber, ensuring consistent cooking results.
- Designed for bulk production, with 8 shelf capacity. (Shelf pitch is 71mm)
- Wide choice of coloured front & end panels. (Standard colour is Goose Wing Grey)
- 4 x precision castors, 2 swivel with brakes and 2 fixed. (Easy to push in a straight line)
- Shelving and supports are removable for easy cleaning.
- Hi-Tech insulation.
- Cool to touch door with fully adjustable heavy duty hinges and a slam catch maintaining a tight seal.



P1GENG (no gantry)

Accessories:

- Fold-down end shelves, up to four can be fitted, two on each side.
- Fold down waste bag holder. This can be fitted on the left or right hand side.
- Fold-down front tray-slide with 3 apertures for cutlery holders.
- Cutlery holders cups for front tray slide option.
- Additional grid shelves. Note: a full compliment of 8 shelves are supplied.
- Tow bar & hitch attachment.
- Gastronorm containers.



P1GE
Shown with optional fold down end shelves and front tray slide



“Deliver efficiency with every meal – Pro Serve meal service trolleys are designed to keep food hot, service smooth, and operations effortless.”

P1GE



Models	Weight (kg)	Length x Width x Height (mm)	Electrical Supply	Power Rating on cook mode (kw)	Power Rating serve mode (kw)
P1GE13	115	950 x 740 x 1282	1 x 13amp 1 PH	2.70	1.70
P1GE16	115	950 x 740 x 1282	1 x 16amp 1 PH	2.70	1.70
P1GE163	115	950 x 740 x 1282	1 x 16amp 3 PH	2.70	1.70
P1GE323	115	950 x 740 x 1282	1 x 32amp 3 PH	2.70	1.70
P1GENG13	107	950 x 740 x 960	1 x 13amp 1 PH	2.70	1.26
P1GENG16	107	950 x 740 x 960	1 x 16amp 1 PH	2.70	1.26
P1GENG163	107	950 x 740 x 960	1 x 16amp 3 PH	2.70	1.26
P1GENG323	107	950 x 740 x 960	1 x 32amp 3 PH	2.70	1.26

This model has clever and simple operation modes Cook / Standby / Serve

Cook mode: Full power to the ovens, the power to the Hot top and gantry is automatically inhibited.

Standby mode: Power to ovens and hot top is switched off.

Serve mode: Power to the ovens is limited to keep hot only, Power to Hot top and gantry is switched on.

	Oven Capacity (Usable space totals 113 litres)	Glass Top Area (Heated area)
Width	325 mm	655 mm
Depth	530 mm	530 mm
Pitch (per shelf)	71 mm	N/A
8 Grid Shelf Positions (8 Supplied)		

