

Single compartment oven with manual controls. Oven is equipped with side racks with pan positions spaced on 35mm centres, 2 x stainless steel wire shelves, stainless steel drip pan with drain and external drip tray and castors.

STANDARD FEATURES

- HALO HEAT a controlled, uniform heat source that maintains close temperature tolerances throughout the cooking and holding function. Offers uniform and consistent cooking on a daily basis, low shrinkage of bulk or portion-cut protein items, higher food moisture content, and significantly longer holding life.
- Cooks, roasts, re-heats, and holds in the same cabinet with set-and-forget controls to provide a better distribution of work loads.
- Cooks by time and automatically converts from cook mode to hold mode.
- Oven hoods, outside venting, and fire extinguisher systems are not required. Local codes apply.
- Stackable design for additional capacity.
- Antimicrobial handle retards the growth of illness-causing pathogens.
- Castors - 2 rigid & 2 swivel with brake.
- 2 chrome plated stainless steel side racks with 2 chrome plated wire shelves

OPTIONAL FEATURES

- Full perimeter bumpers
- Door lock & key
- Wire shelves
- Pass through design
- Stacking hardware



DIMENSIONS

External: 483W x 675D x 809H mm
Internal: 365W x 546D x 509H mm

TECHNICAL DATA

Power supply:	230V, 15A, IP
Hertz:	50
Amps:	12
kW:	2.8
Compartments:	1
Pan capacity:	5 x 65mm depth GN1/1 3 x 100mm depth GN1/1

SHIPPING DATA

Ship weight:	79kg
--------------	------

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

