

COOK & HOLD SMOKER OVEN MANUAL CONTROL

654mm cabinet width single compartment smoker oven with manual controls.

Oven includes removable, non-magnetic side racks with pan positions spaced on 35mm centres, 2 x stainless steel wire shelves, stainless steel rib rack, a removable stainless steel drip pan with drain and a wood chip container.

Exterior, front mounted stainless steel drip tray and sample bag each of cherry, hickory, apple & maple wood chips and castors.

Stackable with identical oven or 750TH cook and hold oven.

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.
- Smokes with real wood chips — no pressure cooking, no artificial smoke flavour.
- Smoke timer offers a choice of mild, medium, or heavy smoke flavour.
- Cooks, smokes, and holds meats, poultry, and fish.
- Cold smokes fish and cheese.
- Induces natural enzyme action in meat for tenderizing.
- Less energy usage than conventional ovens.
- Reduces labour and evens out work loads.
- Non-magnetic stainless steel interior, racks, and shelves resist corrosion.
- Stackable design for additional capacity.



DIMENSIONS

External: 676W x 802D x 848H mm

Internal: 559W x 673D x 510H mm

TECHNICAL DATA

Power supply: 230V, 15A, 1P

Hertz: 50/60

Amps: 12.2

kW: 2.8

Compartments: 1

Pan capacity: 9 x 65mm depth GN1/1
5 x 100mm depth GN1/1

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

