

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 CR5L has five shelf positions (two 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 lockable door catch. The unit is supplied with adjustable for height feet for table top sighting. These ovens can also be stacked one on top of the other and place on the optional a high and low height stands, 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.



Operating modes:

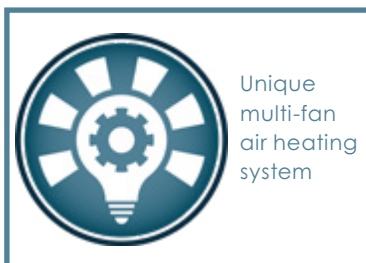
- Cook & Serve - Use in the same manner as a traditional convection oven
- Cook Chilled - Regeneration of chilled bulk food [0°C to 8°C optimum 5°C] to above 82°C
- Cook Frozen - Regeneration of frozen bulk food [-6°C to -25°C optimum -18°C] to above 82°C
- Keep Hot - Holding hot bulk food above 63°C, 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.
- Twin fans deliver even heating across the entire oven chamber, ensuring no cool spots and consistent cooking results.
- Designed for bulk production, with 5 shelf capacity (shelf pitch is 71mm)
- Supplied ready assembled complete with 1 x 13A plug so no installation expense and ready to go as soon as it's delivered.
- Stackable system or tabletop design with adjustable feet
- Shelving and supports are removable for easy cleaning
- Hi-Tech insulation
- Slam catch lockable hinged door
- Supplied with 2m long power cord and 13amp plug [13A 230v 50Hz].



CR5L stacked with a CR10L on support stand CRLLS



Options:

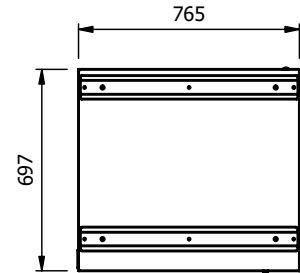
- Additional grid shelves: Code:- VLS
- High Support Stand: Code:- CRLHS
- Low Support Stand: Code:- CRLLS
- Gastronorm pans

Distributor:

CR5 ovens on mobile support stand CRLHS

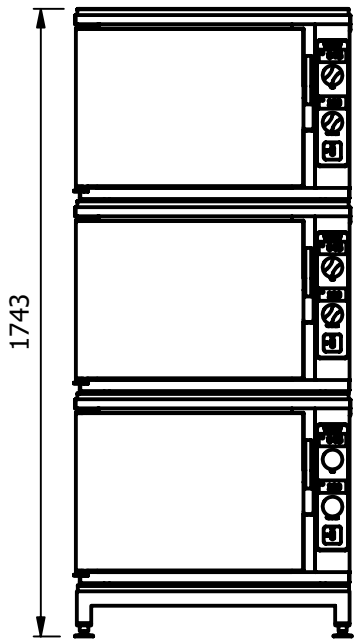
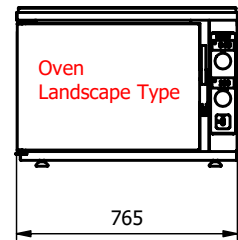
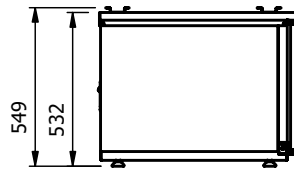


Model	Weight (kg)	L x D x H (mm)	Electrical Supply	Power Rating (kw)
CR5L	40	765 x 697 x 549	13amp	2.8

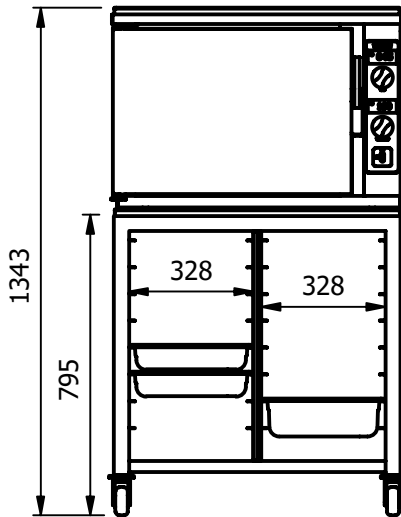


Oven Capacity: (usable space totals 77 litres)

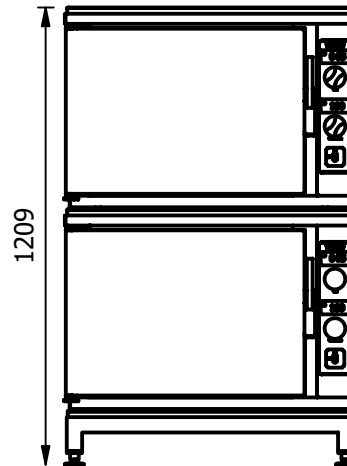
Height	397 mm
Depth	347 mm
Width / length	561mm
Shelf pitch	71 mm



Three CR5L ovens on Low stand (CRLLS)



CR5L oven with mobile High stand (CRLHS)



Two CR5L ovens on Low stand (CRLLS)



MADE IN BRITAIN



1963 - 2018

Distributor:

Kid Catering Equipment, Oaktree Court Business Centre, Mill Lane, Ness, Cheshire, CH64 8TP
Tel: 0333 123 2450
sales@kidcateringequipment.com