



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



# Classic Range

## Features & Specifications

Comes in Large and small size depending on capacity required

Cooks a full oven load of potatoes in approx 50 minutes.

Thermostatically controlled 50 to 250 degrees Celsius

Independently heated display area for economical use (Large oven only)

Storage area illuminated for full visibility of cooked food

Built-in, wipe clean back glass menu board

Supplied with removable wire trays

Built-in audible timer

Easy clean interiors including a removable crumb tray in the top holding area.

Available in Black or Stainless Steel Exterior finish

## Technical Specification

	Classic 25 Oven (CLASS25)	Classic 50 Oven (CLASS50)
Height x Width x Depth (mm)	670 x 460 x 545	800 x 510 x 580
Footprint Width x Depth (mm)	460 x 440	510 x 475
Weight (kg)	38	42
Electrical output	2445Watts 220-240V	2955Watts 220-240V
Capacity in oven 8oz Potatoes	25	50
Capacity on display 8oz potatoes	25	50

