

Compact Stainless Steel



View from operator side showing doors to main oven (bottom) and display/storage area (top).

The Compact Stainless Steel oven is ideal for back bar or counter top cooking, in fact anywhere where space is at a premium, and sleek clean good looks is required. This clever and compact design includes a fan assisted cooking oven, illuminated display/storage area, integral bain maries, menu board and even a surface to prepare the jacket potatoes on before serving. Maximise your potential for sales of highly profitable jacket potatoes with delicious hot toppings with the stainless Compact.

Key features:

- Suitable for back bar or counter top cooking
- Independently heated two-pot bain marie for delicious hot toppings
- Illuminated storage / display area
- Slide out serving tray in top display area
- Removable toughened glass write on / wipe off menu board

Technical specification:

- Product code: COMPSS
- Thermostatically controlled convection oven: 0° to 250° C
- Capacity in main cooking oven 25/20 (8/10 oz potatoes)
- Cooking time: Approx 1 hour for 25 x 8oz potatoes
- Display capacity: 25/20 (226/283g potatoes)
- 2 x fully removable wire shelves (315mm W x 260mm D) for maximum cooking flexibility
- External dimensions: H560mm x W450mm x D450mm inc. glass menu board
- Internal oven dimensions: H220mm x W320mm x D270mm
- Bain Marie capacity – 2 x 1.4 litres s/s pots with notched lids
- Wattage 2695W
- Plugs into standard 13 amp plug socket
- Weight: 38 kgs

King Edward reserves the right to change specification without prior notice.



View from customer side when used as a counter top showing useful write on / wipe off menu board.

For more information please contact:

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