



# Classic Compact Oven

The Classic Compact oven is ideal for back bar or counter top cooking, in fact anywhere where space is at a premium. 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 Classic Compact.



*Classic Compact Oven*

## Features & Specifications

- Up to 50 total potato capacity (250g/8oz). 25 in main oven, plus 25 in the holding area
- Highly effective fan-assisted convection oven for thorough and flexible cooking
- Independently heated two-pot Bain Marie for delicious hot toppings
- Can cook full load of potatoes in approx 1 hour
- Thermostatically controlled 0 to 250 C temperature range
- Illuminated storage / display area to hold & present jacket potatoes when ready to serve
- Slide out serving tray in top display area
- Built-in, wipe clean glass menu board; useful when used on the counter top
- Supplied with 2 wire trays & 2 x 1/6 GN pans, 100mm deep, plus lids
- Built-in audible timer
- Easy clean interiors
- Compact, small footprint: just 455mm x 440mm.

Technical Specification	
Height x Width x Depth (mm)	570 x 455 x 490
Footprint (mm)	455 x 440
Weight (kg)	38
Wattage	2695
Volts	220 - 230
Amps	13
Colours	Black (Powder coat)



*Classic Compact Oven back& Front*

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