

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 CR8 has eight shelf positions (four 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 door catch.



Operating modes:

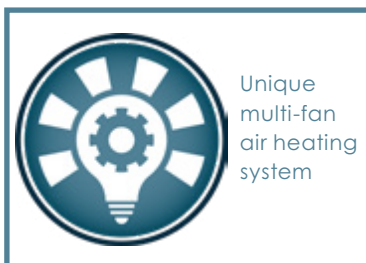
- Cook & Serve - Use in the same manner as a traditional convection oven
- Cook Chilled - Regeneration of chilled bulk food [0°C to 8°C optimum 5°C] to above 82°C
- Cook Frozen - Regeneration of frozen bulk food [-6°C to -25°C optimum -18°C] to above 82°C
- Keep Hot - Holding hot bulk food above 63°C, compartment controlled at 90°C

Features:

- Multi-fan Technology provides a fast heat up time
- Temperature and count down timer display with audible buzzer
- 20min pre-heat function.
- Stackable system or tabletop design with adjustable feet
- Shelving and supports are removable for easy cleaning
- Hi-Tech insulation
- Slam catch hinged door
- Supplied with 2m long power cord and 10amp plug [10A 230v 50Hz]. alternatively fitted with a higher power rating and 20amp type plug

Options:

- Additional grid shelves (Code:- VPS)
- High support Stand (Code:- CRHS)
- Low support (Code:- CRLS)
- Gastronorm pans



Chillogen model CR8C modes:

Versigen's Chillogen is an innovative development that combines the functions of a chilled storage unit and a regeneration oven in one convenient compartment.

- Cook & Serve - Use in the same manner as a traditional convection oven.
- Rapid Chill down Cooked food to below 5°C in 90min.
- Keep Chilled - Holding chilled bulk food below 5°C.
- Cook Chilled - Regeneration of chilled bulk food to above 82°C
- Keep Hot - Holding hot bulk food above 63°C, compartment controlled at 90°C

CR8 ovens on support stand CRHS

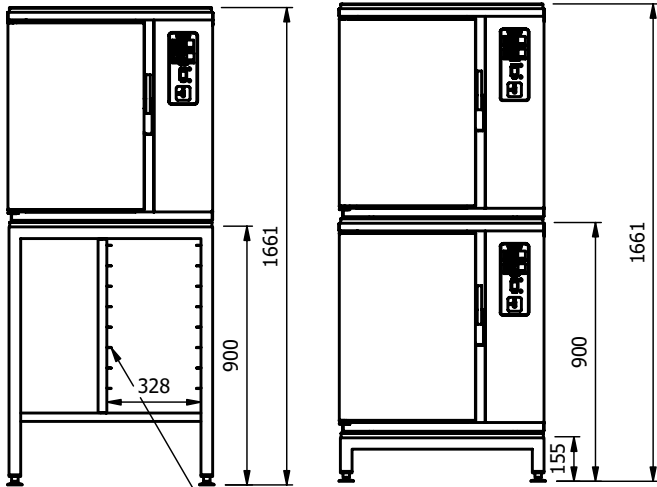
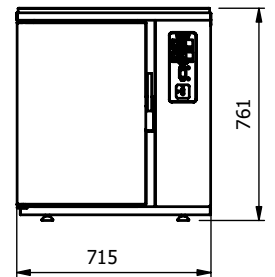
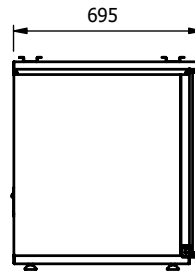
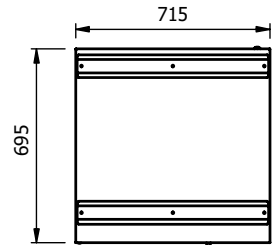


Model	Weight (kg)	L x D x H (mm)	Electrical Supply	Power Rating (kw)	Electrical Supply	Power Rating (kw)
CR8	120	715 x 695 x 761	15amp	2.9	20amp	5.7
CR8C	140	715 x 695 x 761	15amp	2.9	20amp	5.7

Alternative power supply (recommended for frozen food)

Oven Capacity: (usable space totals 98 litres)

Height	610 mm
Depth	530 mm
Width / length	325 mm
Shelf pitch	71 mm



1 CR8 Oven with High stand (CRHS)

2 CR8 ovens with Low stand (CRLS)

Bank of runners for Gn type pans



MADE IN BRITAIN