



COOK & HOLD

CH30-11P twin chamber cook & hold oven

Key features

- Unit cooks, roasts and holds food at tightly-controlled temperatures
- Dynamic delta t cooking option delivers precise cooking and exceptional yields
- Twin control system with ovens working independently, so if one goes down other will remain operational
- 5" digital touch screen controllers with zoomed screen, situated away from steam path
- Simple to use - start cooking with only 3 step operation
- Can be wifi enabled, allowing user to monitor and operate remotely
- Share recipes across estate via usb
- Download HACCP data remotely or via usb
- Store up to 48 recipes per oven and create a favourites list from these for faster access
- Cooking cycle starts automatically when door is closed after preheat and loading
- Energy monitoring system - records energy usage and can be analysed by day, week and month
- Automatic energy optimisation ensures maximum efficiency during entire cooking process
- Removable drip tray to collect any condensation
- Enhanced door gasket offers optimum performance and ensures energy efficiency
- Heat recovery system ensures minimal heat loss when chamber door is opened
- If chamber door left open for more than 3 minutes oven will alert user via visual and audible alarms

- If there is a power failure, controller will alert user via visual and audible alarms. Oven will resume cooking automatically if power returns within 20 minutes
- Once program is complete, a new oven timer starts to record the time since program ended
- The oven is designed to deliver gentle and uniform heat across the entire chamber for optimal results
- Heating elements are easy to replace for simple servicing on site
- Cooking chamber and castors constructed from grade 316 stainless steel for enhanced protection from salt and water damage.
- 15 shelf positions, 3 shelves supplied (per oven chamber)
- 1/1 GN compatible (on shelves)

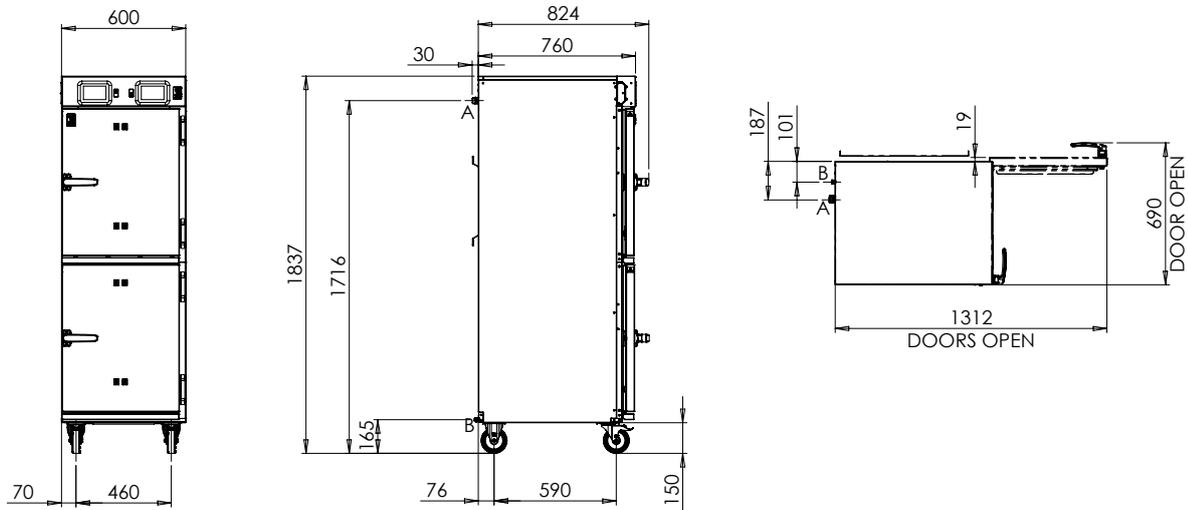
Accessories

- Additional oven shelf
- Handles (set of 2) - recommended if regularly moving unit - request at point of order
- Wifi module for connectivity (request at point of order)



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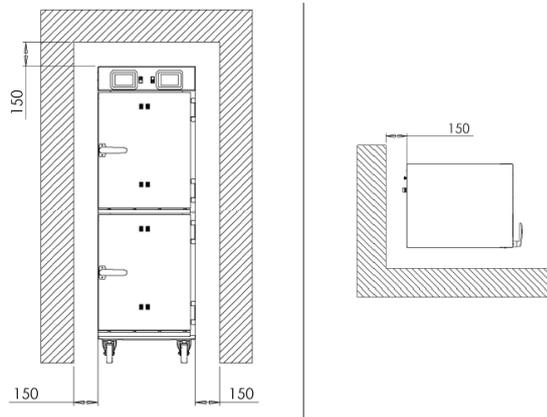
Measurements *in mm*

Specification *details*

	Single Phase	Three Phase
Electrical rating (kW)	5	5
Electrical supply voltage	230V N~	400V 3N~
Required electrical supply (A)	32A	16A
Electrical current split (A)	L1: 22A	L1: 0.4, L2: 10.85, L3: 10.85
Oven rating (kW)	2.5 (per oven)	2.5 (per oven)
Oven dimensions (w x d x h - mm)	480 x 670 x 680	
Oven shelf (w x d - mm)	435 x 630	
GN compatibility	1/1 (on shelf, not directly into oven)	
Weight (kg)	235	
Packed weight (kg)	250	
Packed dimensions (w x d x h - mm)	650 x 850 x 2000	

Siting / Clearances

This appliance must be installed on firm level floor in a well-lit position. A clearance of at least 150mm must be allowed from all sides (rear, both LHS and RHS walls, and top) it is also important for adequate ventilation for the unit from all sides.



Falcon Foodservice Equipment, Wallace View, Hillfoots Road, Stirling FK9 5PY Scotland
t: +44 (0) 1786 455 200 e: info@falconfoodservice.com www.falconfoodservice.com