

### 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 CR10L has ten shelf positions (three 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 with a positive cam action door catch. The unit is supplied with adjustable feet for table top sighting. These ovens can also be stacked one on top of the other and placed on the optional high stand, offering a more convenient working height and valuable storage space underneath. Alternatively the oven can be supplied mobile at low height. The CR10L can also have a CR5L oven stacked on top for full flexibility.



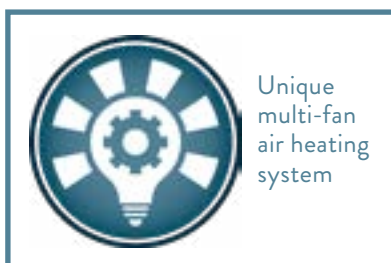
Table top feet option

### 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:

- 1/1 GN compatible. Simple to transfer to serving equipment or load from other kitchen appliances
- Digital timer and thermostat guarantees precise time and temperature control.
- Simply rotary controls, temperature and count down timer display, with an audible buzzer indicating when food is ready.
- Multi fans deliver even heating across the entire oven chamber, ensuring no cool spots and consistent cooking results.
- Designed for bulk production, with 10 shelf capacity (shelf pitch is 71mm).
- Stackable system mobile or tabletop design with adjustable feet
- Shelving and supports are removable for easy cleaning
- Hi-Tech insulation
- Easy grip door catch with a cam action maintaining a tight seal.
- 2 x 13amp powered models are supplied with two 2m long power cords. The more powerful units must be hard-wired on site a suitable plug and cable can be supplied at additional cost at time of order.



### Options:

- Additional grid shelves: Code:- VLS
- Support Stand: Code:- CRLHS
- Gastronorm pans



Landscape oven configuration

CR10L with mobile support stand CRLHS

## CR10 mobile with locking castors



### Electrical power options

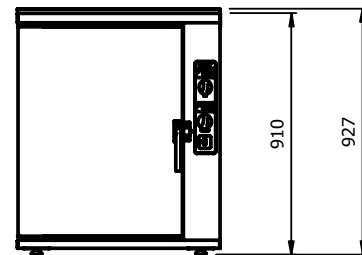
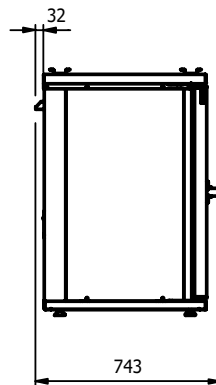
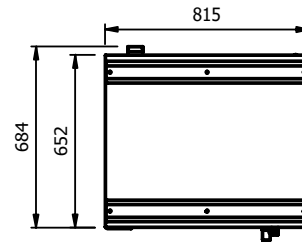
Model	Weight (kg)	L x D x H (mm)	Electrical Supply	Power Rating (kw)
CR10L13	125	815 x 743 x 927	2 x 13amp	4.5
CR10L16			16amp 3ph	5.7
CR10L32			32amp 1ph	5.7

Note: Higher power option ( 5.7kw)

is recommended for frozen food and faster regeneration times.

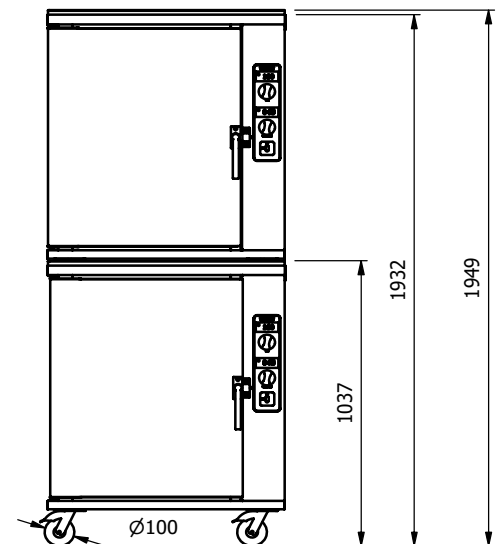
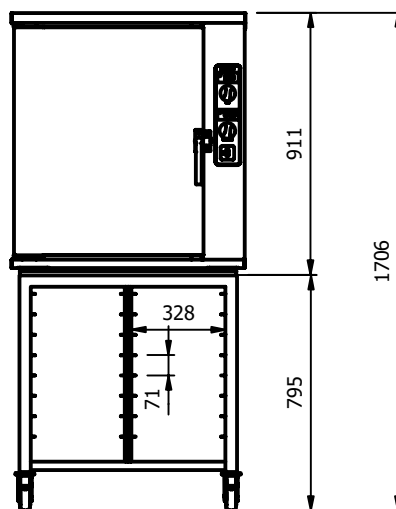
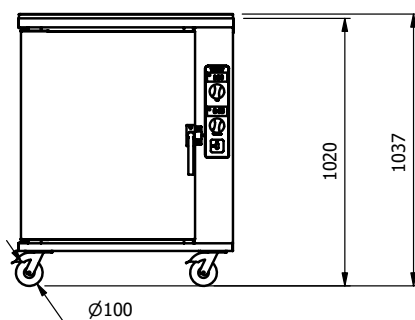
Oven Capacity: (usable space totals 147 litres)

Height	752 mm
Depth	347 mm
Width / length	561mm
Shelf pitch	71 mm



Support stand

Two CR10L  
Stacked / mobile



MADE IN BRITAIN

E&R Moffat Ltd.  
Bonnybridge  
FK4 2BS  
Scotland



www.ermoffat.co.uk  
+44 (0) 1324 812272  
sales@ermoffat.co.uk