

CALDOLUX

SLOW-COOK AND HOLD OVEN



THE BENEFITS OF SLOW-COOKING OVENS



COOKING QUALITY Slow and low-temperature cooking

The COOK function (max 120°C) allows you to cook slowly, gradually enhancing the softness of the meat and reducing weight loss. Thanks to the core probe you can always obtain juicy, evenly cooked food.



FAST SERVICE Dishes always ready to eat

The holding function (HOLD) keeps the food inside the cooking chamber at the ideal temperature for its consumption. Dishes are always ready for a fast service, even at peak hours.



HIGH PERFORMANCE AND COMPACT DIMENSIONS

Versatile and modular

With CALDOLUX you can build real cooking and holding stations stacking one or more slow-cooking ovens. This solution allows you to cook at the same time foods that require different cooking times and temperatures.

You will also be able to better manage the workload using one or both ovens.

The door opening direction can be easily changed at any time.



DETAILS MAKE THE DIFFERENCE

Move and connect it everywhere

Four handles make it very easy to move; in this way you can cook or hold food at the ideal consumption temperature everywhere, also thanks to the included 230V socket.

Easy and always ready to use

The digital panel is designed to handle one complete cooking cycle using all necessary parameters in order to obtain an excellent result.



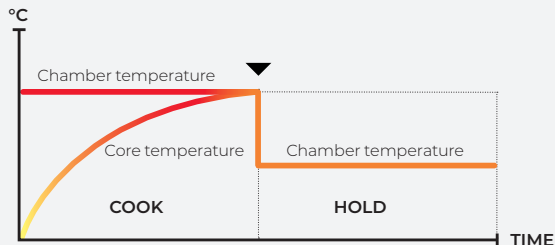
The core probe recognizes when the cooking ends and lets the oven automatically switch to the holding phase with the previously set temperature.



The exhaust slots, both at the front (adjustable) and at the bottom of the chamber (always open), allow to excess humidity to be expelled.

DIGITAL CONTROL

Setting example



For each cooking cycle, select the chamber temperature and then decide when the cooking will end.

At the end of the cooking process, the oven automatically switches to the holding phase at set temperature (max. 100°C) keeping your food warm and ready at all times.

MODEL & TECHNICAL FEATURES

MODEL	SCH 030
CAPACITY	3 GN 1/1
PITCH	67 mm
VOLTAGE	230 V
VOLTAGE FREQUENCY	50/60 Hz
ELECTRICAL POWER	0.76 kW
MAX.TEMPERATURE	120 °C
DIMENSIONS	436 x 645 x 409 mm
WEIGHT	25 kg



PANS AND GRIDS

Tray GN 1/1 INOX	h 20 mm	TG 805
Tray GN 1/1 INOX	h 40 mm	TG 815
Tray GN 1/1 INOX	h 65 mm	TG 825
Tray GN 1/1 INOX forata	h 20 mm	TG 810
Tray GN 1/1 INOX forata	h 40 mm	TG 820
Tray GN 1/1 INOX forata	h 65 mm	TG 830
Perforated Tray GN 1/1 INOX	h 40 mm	GRP 806

L1516A0.D00 - Printed: 06-2018
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