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## MODEL 1080CW



1080 CW-120 Single phase 240 volt AC 15 amp 3600 watt, 120°c cooking

1080 CW-200 3 phase 415 volt AC

7200 watt, 200°c cooking

Micro processor, 8 hanging bars 2 stainless steel trays, 6 tray positions Smooth easy clean tray rails, trolley double glazed window, auto vents - inlet/outlet

Manufactured from High Grade 304 Stainless Steel. (Internal & External) Dimensions - Internal 1065mm(h) x 660mm(w) x 660mm(d)

- External 1695mm (h) x 825mm(w) x 870mm(d)

Microprocessor Controlled 3.6KW, 15Amp, Single Phase, 240Vac

Capacity 500 Litres approx 90Kg, 6-8 Hams

Large capacity small footprint design

The Microprocessor controller is user friendly which allows the programming of smoking, cooking and drying times. Other programmable features include:

- Steam Generation
- Oven and Core Temperature
- Smoke Time
- Delayed Starting
- Preheat

Microprocessor stores 99 user set smoking, drying & cooking recipes Double Glazed Viewing Window

Interior Light

Easy cleaned and removal of air circulation system. NO REMOVING OVEN SIDE PANELS.

Temperature Standard 200 Deg C for faster Cooking, Roasting & Baking Over temperature shutdown

Hygienic easy clean load rails, reduce oven contaminants

(Patent Pending) includes six (6) product rack positions

Heater Elements mounted internally reducing build up of contaminants in direct air circulation models

Automatic motorised Air/Exhaust Vents

Stainless Steel Trolley with Castors

Smoke Generator installed in Oven for added safety

Includes (2) Stainless Steel Product Racks, (6) Smoke Sticks and Drip Tray Operation Manuals & Documentation

**Optional Features** 

- Clean Assist
- Cold Product Showering
- Thermal Printer
- SMS Alarms & Messages

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VERY COMPETITIVELY PRICED MEAT PROCESSING EQUIPMENT