



## 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
- 2 probes supplied per oven as standard
- 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)

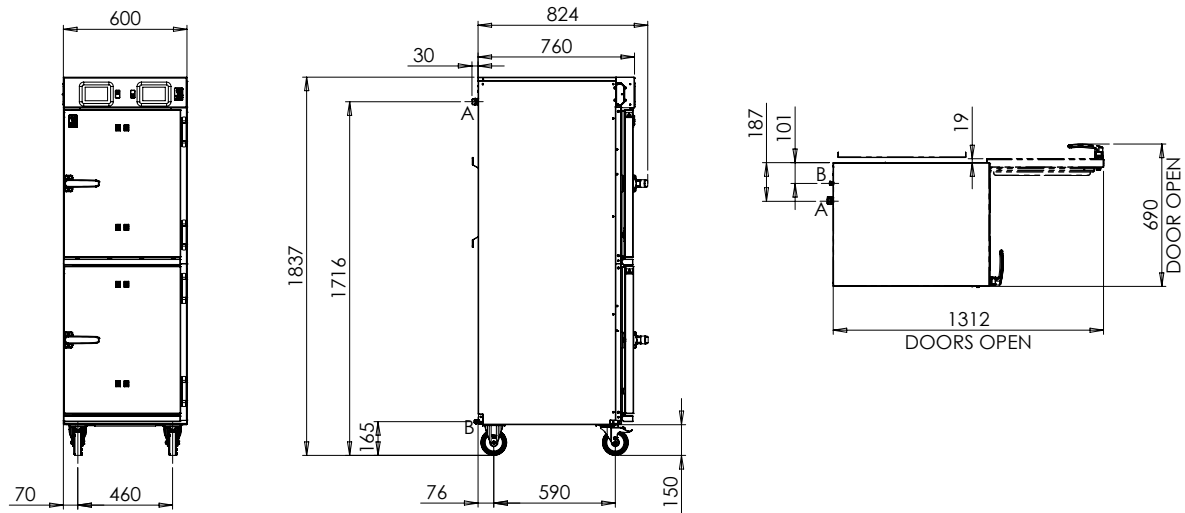
### Accessories

- Additional oven shelf
- 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	



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