# SMOKE RITE OVENS

## COMBI 1055C





#### DIMENSIONS

#### External

High: 1885 mm Wide: 830 mm Deep: 895 mm

#### Internal

High: 950 mm Wide: 660 mm Deep: 660 mm

#### STANDARD FEATURES

Smooth, easy clean tray rails Micro processor 2 stainless steel trays 5 tray positions 6 hanging bars No flue required

### MODELS

1055C-120 Single phase 240 volt AC 15 amp 3600 watt, 200°c cooking

#### CAPACITY

410 litres Approx. 70-75 kg Approx. 4-6 hams or 5-6 middles of bacon or 20-30 chickens

1055C

#### Proudly distributed by:

#### Smoke Rite Ovens

- 173 Kolodong Rd, Taree NSW 2430 Australia
- 🖂 sales@smokeriteovens.com.au 🕓 +61 2 55918420
- www.smokeriteovens

### STANDARD FEATURES COMBI 1055C

### SMOKE RITE OVENS

- 🥑 Manufactured from High Grade 304 Stainless Steel. (Internal & External)
- Ø Dimensions:
  - Internal 950mm(h) x 660mm(w) x 660mm(d)
  - External 1900mm(h) x 825mm(w) x 870mm (d)
- 🥑 Microprocessor Controlled 3.6KW, 15Amp, Single Phase, 240V
- Capacity 410 Litres approx 75Kg, 4-6 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 & Core Temperature
  - Smoke Time
  - Delayed Starting
  - Preheat
- Microprocessor stores 99 user set smoking, drying & cooking recipes
- 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 five (5) product rack positions
- 📀 No Flue required
- 🧭 Heater Elements mounted internally reducing build up of contaminants in direct air circulation models
- 🥝 Smoke Generator installed in Oven for added safety
- 🥑 Stainless Steel Trolley with adjustable Feet
- Includes (2) Stainless Steel Product Racks, (3) Smoke Sticks
- Operation Manuals & Documentation
- Optional Features
  - External Control Program (Control with a computer and Store the temps for each batch)