

COMBI 1200CW





## **DIMENSIONS**

#### External

High: 2170 mm Wide: 820 mm Deep: 895 mm

# Internal

High: 1500 mm Wide: 660 mm Deep: 660 mm

## **STANDARD FEATURES**

Smooth, easy clean tray rails
Micro processor
3 stainless steel trays
9 tray positions
8 hanging bars
Auto vents - inlet/outlet
Double glazed window
Interior light

#### **TECHNICAL DATA**

12 kw 3 phase 415 volt AC Temperature to 200°C

#### **CAPACITY**

650 litres Approx. 120 kg Approx. 12 hams or 12 middles of bacon

#### 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 1200CW



- Manufactured from High Grade 304 Stainless Steel. (Internal & External)
- Dimensions:
  - Internal 1515mm(h) x 660mm(w) x 660mm(d)
  - External 2204mm(h) x 819mm(w) x 886mm (d)
- Microprocessor Controlled 12KW, 20Amp, 3 Phase, 415V, 5 Pin
- Capacity 690 Litres approx 120Kg, 12-15Hams
- 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
- Double Glazed Viewing Window
- Interior Light
- Easy cleaned and removal of air circulation system. NO REMOVING OVEN SIDE PANELS.
- Clean Assist and Product Shower
- Temperature Standard 200 Deg C for faster Cooking, Roasting & Baking
- Over temperature shutdown
- Hygienic easy clean load rails, reduce oven contaminants (Patent Pending) includes eight (8) product rack positions
- Automatic motorised Air Inlet & Exhaust Vents
- Heater Elements mounted internally reducing build up of contaminants in direct air circulation models
- Smoke Generator installed in Oven for added safety
- Oven includes adjustable Feet
- Includes (3) Stainless Steel Product Racks, (8) Smoke Sticks and Drip Tray
- Operation Manuals & Documentation
- Optional Features
  - External Control Program (Control with a computer and Store the temps for each batch)