

Buying Guide



There are a whole host of options for ovens and prime cooking equipment, whether gas, electric, dual fuel or increasingly induction, the choice is wide, varied and really comes down to personal preference, space or budget restrictions, skill levels and type of operation and menu served.

This equipment falls into various categories: oven ranges - with oven underneath & electric, gas, or solid burner top; combi steamers; electric and fan convection ovens, plus pizza ovens and even specific catering ovens such as potato bakers.

The choice is comprehensive, but a versatile and flexible workhorse, able to make light work of the most demanding and varied dishes and respond to the on-going changing demands of an operation is vital, so without a doubt an oven that can 'multi task' in response to a changing menu will be a good investment. Compact ovens that can operate from a small footprint, or units that are stackable, are ideal for smaller operators.

New models are now very energy efficient, helping to save on water, gas and electricity consumption whilst ensuring maximum performance. Equipment from the leading brands are very well built with extended warranty and regular maintenance intervals built in - both of which definitely help sustainability. With such a significant investment, a longer term perspective, looking at the whole life costs, is far more beneficial for a business and the environment.

Advantages & Key Benefits

- Equipment is becoming more intelligent, with programmable models aiding efficiency and ensuring consistent results, leading to less wastage and even less staff interaction - bringing speed and reliability to any operation.
- Features such as rapid pre-heat save on power and aid unit recovery after loading/unloading. Self-diagnostic facilities are built-in to some equipment which can detect any operational problems, again helping to keep them running at optimum performance and efficiency.
- Models are now easier and more intuitive to operate through advances in technology - touch screen technology helps staff to navigate, whether skilled or not.
- Compact models are increasingly available, allowing operators to cook a variety of dishes on a far smaller footprint, saving space and energy.
- Combi ovens can cook safely at low temperatures and even overnight, so cheaper cuts can be used and joint shrinkage kept to a minimum - maximising yields and increasing margins.
- Cook and hold features allow food to be cooked and then held at the required, safe temperature until required, providing for an efficient service.

Buying Tips

By choosing the right model and maintaining it, you can expect it to last around 5-10 years.










• **Which oven?** - Be clear on the intended use: the capacity and volume of throughput; the types of dishes to be cooked and by what method, considering future menu requirements too; variations and peaks in service times - maybe two smaller, versatile ovens will suit better; staff skill levels. Plus, space and installation aspects should be a consideration, some ovens may need hard wiring to a certain KW rating.

• **Build quality and reliability** - Choose a leading brand with an established reputation for quality and reliability. Well-known brands usually offer the most innovative and technologically advanced equipment with intelligent features. Consider also the availability of spare parts and after sales service, plus what length of warranty is available.

• **Operational features** - Go for an oven with a wide temperature range as this gives the ability to cook a wider range of products. Rapid pre-heat function enables fast recovery after loading/unloading. Easy control functions; auto power cut-out to save energy when not in use; preset or manual controls for ease of operation; cool touch doors; twin fans for efficient, even cooking; for combi steamers specifically, auto cleaning programmes and potentially a water softener if in a hard water area to help prevent breakdown due to limescale build up.

Make sure you know how to use your oven's features to the full!

Key to icons

	Light Duty Designed for commercial use in a less busy environment
	Medium Duty Strongly constructed to perform in a busy situation
	Heavy Duty High standard of build to provide good service under heavy use
	Extra Heavy Duty High powered, fast throughput with the highest standard of build
	13 Amp Plug and go!
	Hardwired Hard wiring required
	Gas
	Stainless Steel Construction
	Warranty

E22M3 



- 3 tray capacity (460 x 330mm)
- c/w 3 racks
- GN 2/3 compatible
- External Dimensions: 610 W 608 D 552 H
- On Site Warranty

E23M3 



- 3 tray capacity (460 x 330mm)
- c/w 3 racks
- GN 2/3 compatible
- External Dimensions: 610 W 642 D 607 H
- On Site Warranty

ALFA43UK 



Our best selling model, the ALFA43UK is the perfect oven for any small establishment or those looking to increase their oven capacity. With a spacious enamelled cavity which has space for up to 4 trays, this oven can turn out bread items, morning goods such as croissants or danishes, and snack items such as pizzas or sausage rolls, with top quality results throughout the day.

- 4 trays 435 x 320mm
- Timer 0-60 min + manual
- External Dimensions: 602 W 584 D 537 H
- 50-250°C temperature range
- Stainless steel door
- On Site Warranty

ALFA43GH 



- 4 trays 435 x 320mm
- 50-250°C temperature range
- Timer 0-60 min + manual
- External Dimensions: 602 W 584 D 537 H
- On Site Warranty


   

E27M2 






- 2 tray capacity (460 x 660mm)
- c/w 2 racks
- 115mm tray spacing
- External Dimensions: 810 W 762 D 607 H
- On Site Warranty


  


E30M3 






- 3 x GN1/1 tray capacity
- c/w 3 racks
- 100mm tray spacing
- External Dimensions: 810 W 616 D 625 H
- On Site Warranty

E27M3 



- 3 tray capacity (600 x 400mm or 460 x 660mm)
- c/w 3 racks
- 85mm tray spacing
- External Dimensions: 810 W 762 D 607 H
- On Site Warranty

E28M4 



- 4 tray capacity (600 x 400mm or 460 x 660mm)
- c/w 4 racks
- 80mm tray spacing
- External Dimensions: 810 W 762 D 662 H
- On Site Warranty

CTC001 



- 4 tray capacity
- 1/1 GN compatible
- Internal light
- External Dimensions: 800 W 600 D 580 H
- NB. 1 Year Labour

Ovens

V6

Lincat



- 4 shelf positions
- 2 removable rod shelves
- Powerful roasting oven
- External Dimensions: 600 W 600 D 650 H
- On Site Warranty



V6/F

Lincat



- 4 shelf positions
- 2 removable rod shelves
- Fan assisted for better heat distribution
- External Dimensions: 600 W 600 D 650 H
- On Site Warranty



V6F/D

Lincat



- 4 shelf positions
- 2 removable rod shelves
- Fan assisted
- External Dimensions: 600 W 600 D 650 H
- On Site Warranty



ALFA43XE

smeg
FOODSERVICE



- 4 trays 435 x 320mm
- 50-280°C temperature range
- Timer 1-99 min + manual
- External Dimensions: 602 W 584 D 537 H
- On Site Warranty



EC08

Lincat



- 3 shelf positions
- Accepts 1/1 GN containers
- Internal light
- External Dimensions: 787 W 644 D 551 H
- On Site Warranty



ALFA45UK

smeg
FOODSERVICE



- 4 trays 435 x 320mm
- 50-250°C temperature range
- Timer 0-60 min + manual door
- External Dimensions: 602 W 584 D 537 H
- On Site Warranty



ALFA140UK

smeg
FOODSERVICE



Perfect for baking and reheating, the ALFA140UK is designed to accept 4x 1/1 GN containers (or 600x400mm trays). This model also features a 50-250°C temperature range and 60 minute timer, plus a double glazed door and stainless steel interior. Designed to work with a standard 13 amp plug, this model can simply be unboxed and plugged in, so is ready to use in minutes!

- For 4x 1/1 GN or 600x400mm trays (optional)
- 50-250°C temperature range
- Stainless steel interior
- Double glazed door
- External Dimensions: 780 W 715 D 562 H
- Single fan
- Timer 0-60 min + manual
- Fan oven ideal for baking and reheating
- 2.75kW
- On Site Warranty



E31D4

BLUE SEAL



- 4 x GN1/1 tray capacity
- c/w 4 racks
- 80mm tray spacing
- External Dimensions: 810 W 616 D 625 H
- On Site Warranty



ALFA45MFPGN

smeg
FOODSERVICE



- 3 trays 435 x 320mm
- Timer 0-60 min + manual
- Stainless steel side opening door
- External Dimensions: 602 W 584 D 537 H
- On Site Warranty



ALFA142XM 



- 4 trays 600 x 400mm or 1/1 GN (optional)
- Single fan
- 50-250°C temperature range
- External Dimensions: 780 W 715 D 562 H
- On Site Warranty

1 YEAR WARRANTY   

ALFA144XE1 





Already used by some of the UK's leading operators, the ALFA144XE1 has a proven history of success. Preset controls allow the oven to be programmed with selected menu items, ensuring consistency time and time again - even when used by unskilled operators.

- 4 trays 600 x 400mm or 1/1 GN (optional)
- 50-280°C temperature range
- Stainless steel interior
- Digital display
- External Dimensions: 780 W 715 D 562 H
- Twin fan
- Timer 1-99 min + manual
- Fan oven ideal for baking and reheating
- 40 programs with pre-heat function
- On Site Warranty

1 YEAR WARRANTY   

E32D4 



- 4 tray capacity (600 x 400mm or 460 x 660mm)
- c/w 4 racks
- 110mm tray spacing
- External Dimensions: 735 W 810 D 730 H
- On Site Warranty

1 YEAR WARRANTY   

G32D4 



- 4 tray capacity (600 x 400mm or 460 x 660mm)
- c/w 4 racks
- 110mm tray spacing
- External Dimensions: 735 W 810 D 910 H
- On Site Warranty

1 YEAR WARRANTY  

ALFA143XM 



- 4 trays 600 x 400mm or 1/1 GN (optional)
- Twin fan
- 50-250°C temperature range
- External Dimensions: 780 W 715 D 562 H
- On Site Warranty

1 YEAR WARRANTY   

ALFA143GH 



- 4 trays 600 x 400mm or 1/1 GN (optional)
- Twin fan
- 50-250°C temperature range
- External Dimensions: 780 W 715 D 562 H
- On Site Warranty

1 YEAR WARRANTY   

E33D5 



- 5 x 1/1 GN tray capacity
- 85mm tray spacing
- Digital time and temperature controls
- External Dimensions: 610 W 680 D 730 H
- On Site Warranty

1 YEAR WARRANTY  

ALFA144GH1 



- 4 trays 600 x 400mm or 1/1 GN (optional)
- Twin fan
- 50-280°C temperature range
- External Dimensions: 780 W 715 D 562 H
- On Site Warranty

1 YEAR WARRANTY   

ALFA150 



- 2 trays 600 x 400mm or 1/1 GN (optional)
- 30-380°C temperature range
- 1-99 min timer + manual
- External Dimensions: 780 W 673 D 410 H
- On Site Warranty

1 YEAR WARRANTY   

Ovens & Provers

ALFA241XM



- 6 trays 600 x 400mm or 1/1 GN (optional)
- Twin fan
- 50-250°C temperature range
- External Dimensions: 871 W 832 D 832 H
- On Site Warranty



ALFA241VE



- 6 trays 600 x 400mm or 1/1 GN (optional)
- Twin fan
- 50-280°C temperature range
- External Dimensions: 871 W 832 D 832 H
- On Site Warranty



E35



- 6 tray capacity
- c/w 6 racks 460 x 760mm
- 60 minute bake timer
- External Dimensions: 880 W 980 D 900 H
- On Site Warranty



ALFA341XM



- 10 trays 600 x 400mm or 1/1 GN (optional)
- Triple fan
- 50-250°C temperature range
- External Dimensions: 871 W 880 D 1125 H
- On Site Warranty



P8M



- 8 tray capacity (600 x 400mm)
- 76mm tray spacing
- Dual function prover & holding cabinet
- External Dimensions: 735 W 810 D 914 H
- On Site Warranty



P10M



- 10 1/1 GN pan capacity
- 74mm tray spacing
- Dual function prover & holding cabinet
- External Dimensions: 610 W 680 D 1015 H
- On Site Warranty



ALFA341VE



The biggest oven in the Smeg range, the ALFA341VE has a massive 10 tray capacity and accepts either 600x400mm or full size 1/1 GN trays. Preset controls and humidification feature make this oven hugely versatile and suitable for a wide range of foodservice situations.

- 10 trays 600 x 400mm or 1/1 GN (optional)
- Triple fan
- Timer 1-99 min + manual
- 50-280°C temperature range
- Stainless steel interior
- 40 programs with pre-heat function
- Digital display
- Humidified
- External Dimensions: 871 W 880 D 1125 H
- On Site Warranty



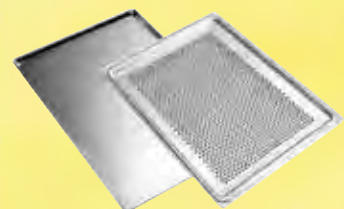
E85/8



- Holds up to 8 trays (not included)
- Independent heat and humidity controls
- For use with E35 oven
- External Dimensions: 880 W 880 D 902 H
- On Site Warranty



Don't forget, we have a wide range of Stands, Grids & other accessories



Contact the Sales Team for details...

Steamers - Combination & Atmospheric

T: 01296 663 400
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W: www.rhhall.com

Ovens, Ranges & Steamers

OG7502

Lincat



- 12 x 1/1 GN or 6 x 2/1 GN capacity
- 6 shelf positions with removable supports
- Piezo ignition
- External Dimensions: 600 W 950 D 1600 H
- On Site Warranty



OE7503

Lincat



- 12 x 1/1 GN or 6 x 2/1 GN capacity
- 6 shelf positions with removable supports
- Simple controls
- External Dimensions: 600 W 950 D 1600 H
- On Site Warranty



G7SBW

BLUE SEAL



The Blue Seal Savant range of Combi Steamers is perfect for users who aren't looking for advanced electronic controls, but who wish to cook and program with simple and manual commands whilst maintaining the precision electronic controls provide.

- 7 x 1/1 GN grid capacity
- Multi-point core temperature probe
- 95 preset recipe programs
- Electronic thermostat 30-300°C
- NG or LPG
- External Dimensions: 875 W 825 D 820 H
- Manual controls with LED display
- Two speed auto reversing fan
- 99 free programs with 4 cycles
- Internal light
- 51,100 BTU/h
- On Site Warranty



G3478



- 6 shelves supplied with 6 shelf positions
- 0.18m³ oven capacity
- Manually operated gravity drain
- External Dimensions: 600 W 840 D 1590 H
- On Site Warranty



MVST

Moorwood Vulcan



- 6 grid capacity
- In built steam generator
- High limit thermostat
- External Dimensions: 600 W 710 D 1709 H
- On Site Warranty



E7SBW

BLUE SEAL



- 7 x 1/1 GN grid capacity
- Manual controls with LED display
- Multi-point core temperature probe
- External Dimensions: 875 W 825 D 820 H
- On Site Warranty



267300

Electrolux



- 6 x 1/1 GN grid capacity
- Air O Clean feature
- Convection 300°C
- External Dimensions: 898 W 915 D 808 H
- On Site Warranty



SCC61E

RATIONAL



- 6 x 1/1 GN grid capacity
- '5 Senses' cooking system
- HiDensityControl® for highest food quality
- External Dimensions: 847 W 771 D 782 H
- On Site Warranty



SCC61G

RATIONAL



- 6 x 1/1 GN grid capacity
- '5 Senses' cooking system
- HiDensityControl® for highest food quality
- External Dimensions: 847 W 771 D 782 H
- On Site Warranty



Steamers - Combination

E10SBW

BLUE SEAL



- 10 x 1/1 GN grid capacity
- Manual controls with LED display
- Multi-point core temperature probe
- External Dimensions: 930 W 825 D 1040 H
- On Site Warranty



P268782

Electrolux



- 10 x 1/1 GN grid capacity
- c/w stand, tray supports, fat filter & grids
- Air O Clean feature
- External Dimensions: 895 W 845 D 1080 H
- On Site Warranty



SCC101G

RATIONAL



- 10 x 1/1 GN grid capacity
- '5 Senses' cooking system
- HiDensityControl® for highest food quality
- External Dimensions: 847 W 771 D 1042 H
- On Site Warranty



SCC102E

RATIONAL



- 10 x 2/1 GN grid capacity
- '5 Senses' cooking system
- HiDensityControl® for highest food quality
- External Dimensions: 1069 W 971 D 1042 H
- On Site Warranty



SCC102G

RATIONAL



- 10 x 2/1 GN grid capacity
- '5 Senses' cooking system
- HiDensityControl® for highest food quality
- External Dimensions: 1069 W 971 D 1042 H
- On Site Warranty



SCC201E

RATIONAL



- 20 x 1/1 GN grid capacity
- '5 Senses' cooking system
- HiDensityControl® for highest food quality
- External Dimensions: 879 W 791 D 1782 H
- On Site Warranty



SCC101E

RATIONAL



The Rational brand has long been synonymous with combi steam cooking and this very popular machine makes large scale catering easy. To see the full scope of what the Rational SCC range can do, we recommend one of the regular 'Cook Live' demonstrations, which are held at our HQ Development Kitchen. Contact our Sales Team for details of the next event.

- 10 x 1/1 GN grid capacity
- HiDensityControl® for highest food quality
- External Dimensions: 847 W 771 D 1042 H
- '5 Senses' cooking system
- CareControl cleans and descales
- On Site Warranty



SCC201G

RATIONAL



- 20 x 1/1 GN grid capacity
- '5 Senses' cooking system
- HiDensityControl® for highest food quality
- External Dimensions: 879 W 791 D 1782 H
- On Site Warranty



Contact our Sales Team for details of all available accessories & services - including installation, site surveys & training...



Pizza Ovens

T: 01296 663 400
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W: www.rhhall.com

Ovens, Ranges & Steamers

MEMT15070 **MAESTROWAVE**



- 2 x 12" pizza capacity
- Suitable for fresh & frozen pizzas
- 2 x 13 amp
- External Dimensions: 440 W 380 D 320 H
- Workshop Warranty

1 YEAR WARRANTY  

MEMT29050 **MAESTROWAVE**




This twin deck pizza oven from Maestrowave offers fast cooking for fresh or frozen pizzas, with a fire brick cooking surface for authentic cooking results. Suitable for various sizes of pizza, the MEMT29050 is perfect for operators looking to introduce pizza to their menu.

- 8 x 8", 2 x 10" or 2 x 12" pizza capacity
- Suitable for fresh & frozen pizzas
- Twin deck
- Fire brick cooking surface
- 400°C cooking temperature
- Independent upper/lower elements
- External Dimensions: 700 W 680 D 610 H
- Workshop Warranty

1 YEAR WARRANTY  

P049X **Lincat**



- 4 x 9" or 2 x 12" pizza capacity
- Maximum temperature 400°C
- Heat up to 240°C in 35 minutes
- External Dimensions: 810 W 740 D 320 H
- On Site Warranty

2 YEAR WARRANTY 

MEMT29000 **MAESTROWAVE**



- 4 x 8", 1 x 10" or 1 x 12" pizza capacity
- Suitable for fresh & frozen pizzas
- Single deck
- External Dimensions: 700 W 680 D 400 H
- Workshop Warranty

1 YEAR WARRANTY  

P089X **Lincat**



- 8 x 9" or 4 x 12" pizza capacity
- Maximum temperature 400°C
- Heat up to 240°C in 35 minutes
- External Dimensions: 810 W 740 D 565 H
- On Site Warranty

2 YEAR WARRANTY 

P0430 **Lincat**



- 4 x 12" pizza capacity
- Maximum temperature 480°C
- Heat up to 240°C in 40 minutes
- External Dimensions: 966 W 1002 D 375 H
- On Site Warranty

2 YEAR WARRANTY 

P0630 **Lincat**



- 6 x 12" pizza capacity
- Maximum temperature 480°C
- Heat up to 240°C in 40 minutes
- External Dimensions: 1286 W 1002 D 375 H
- On Site Warranty

2 YEAR WARRANTY 

DB430M **BLUE SEAL**



- 4 x 12" pizza capacity
- 2 x thermostats 0-370°C
- Safety thermostat
- External Dimensions: 950 W 950 D 400 H
- On Site Warranty

1 YEAR WARRANTY 

DB830M **BLUE SEAL**



- 8 x 12" pizza capacity
- 2 x thermostats 0-370°C
- Safety thermostat
- External Dimensions: 950 W 950 D 730 H
- On Site Warranty

1 YEAR WARRANTY 

Potato Ovens

KPOTS



- 25 potato cooking capacity
- Fan assisted
- Temperature range 0-250°C
- External Dimensions: 460 W 480 D 610 H
- Parts Only



KCLASSIC



- 25 potato cooking capacity
- Fan assisted
- Temperature range 0-250°C
- External Dimensions: 450 W 450 D 650 H
- Parts Only



VECTOR25



- 25 potato cooking capacity
- Fan assisted
- Temperature range 0-250°C
- External Dimensions: 460 W 490 D 480 H
- Parts Only



BAKEKING



- 60 potato cooking capacity
- Fan assisted
- Temperature range 0-250°C
- External Dimensions: 500 W 580 D 750 H
- Parts Only



KPOTL



- 50 potato cooking capacity
- Fan assisted
- Temperature range 0-250°C
- External Dimensions: 520 W 560 D 810 H
- Parts Only



VISTA60



- 60 potato cooking capacity
- Fan assisted
- Temperature range 50-250°C
- External Dimensions: 490 W 580 D 815 H
- Parts Only



KCOMBI



Perfect for catering vans or food stalls, where size is key, this unit combines a potato oven with a small serving area - offering great menu potential in a compact unit. Store baked beans, sauces or soups in the bain marie, while your potatoes are cooking! There is even a small preparation area for serving.

- 25 potato cooking capacity
- Temperature range 0-250°C
- Integral 2 pot bains marie
- Black or Stainless Steel
- External Dimensions: 450 W 450 D 560 H
- Fan assisted
- Illuminated display oven holds 25 potatoes
- Potato preparation surface
- 2.7kW
- Parts Only



VS GAS



- 45 potato cooking capacity
- LPG (bottle) gas only
- 40 potato capacity in heated storage chamber
- External Dimensions: 470 W 650 D 820 H
- Parts Only



PS



- 15 potato cooking capacity
- 1000W oven
- 2 x 1/6 GN bain marie
- External Dimensions: 410 W 450 D 380 H
- Parts Only



PE01871



- 2.9kW oven with 7kW 4 plate hob
- 3 boiling & 3 simmering heat settings
- 250°C oven
- External Dimensions: 600 W 620 D 950 H
- On Site Warranty



E9311



- 3 x 1.5 & 1x 2kW elements
- Mounted on E31D4 oven
- Complete with 4 oven racks 530 x 325mm
- External Dimensions: 796 W 600 D 890 H
- On Site Warranty



G504D



The Blue Seal Evolution range is a heavy duty modular system, incorporating all the prime cooking needs for any establishment. The G504D 4 burner oven range combines the essential tasks of oven and stove top cooking, with high quality build. The heart of any kitchen, a good quality range is a must!

- 4 x 7kW burners
- Drop down door
- 100-270°C thermostat to oven
- External Dimensions: 600 W 812 D 915 H
- 1/1 GN oven with 4 rack positions
- Flame failure
- 118,500 BTU/h
- On Site Warranty



P4B0



- 4 x 5.77kW burners
- 3.7kW side hinged oven
- Castors
- External Dimensions: 600 W 805 D 920 H
- On Site Warranty



RG60



- 4 x 6.1kW burners
- 6kW oven
- 1/1 GN compatible oven
- External Dimensions: 600 W 805 D 940 H
- NB. 1 Year Labour



IR-4



- 4 x 8kW burners
- 8kW oven with drop down door
- Adjustable feet, splashback & shelf
- External Dimensions: 610 W 733 D 1435 H
- On Site Warranty



MVR4



- 4 x 7kW burners
- 5.6kW oven
- 2 oven shelves - 2/1 GN compatible
- External Dimensions: 600 W 710 D 945 H
- On Site Warranty



OG7001



- 6kW oven
- 4 x 5.5kW burners
- Temperature 120-280°C
- External Dimensions: 600 W 737 D 925 H
- On Site Warranty



G54D



- 4 x 7kW burners
- 1/1 GN fan oven with 4 rack positions
- Drop down door
- External Dimensions: 750 W 812 D 915 H
- On Site Warranty



Oven Ranges

CA90E6

smeg
FOODSERVICE



- 6 gas burners
- Electric fan oven with grill
- Semi professional
- External Dimensions: 900 W 600 D 900 H
- On Site Warranty



P6B0

PARRY



- 6 x heavy duty pan supports
- Oven with 2 racks & 3 rack positions
- Max temperature 240°C
- External Dimensions: 900 W 805 D 970 H
- On Site Warranty



SLR9

Lincat



- 7.8kW oven
- 6 x 3.7kW burners
- Vitreous enamelled cast iron pan supports
- External Dimensions: 900 W 600 D 970 H
- On Site Warranty



LMR9

Lincat



- 9kW oven
- 6 x 4.5kW burners
- Cast iron pan supports
- External Dimensions: 900 W 700 D 931 H
- On Site Warranty



UKCR9D

BLUE SEAL



- 6 x 5.5kW Burners
- 2/1 GN gas oven under
- Side opening hinged doors
- External Dimensions: 900 W 800 D 1085 H
- On Site Warranty



TITAN

BURCO
COMMERCIAL



- 6 x 6.1kW burners
- Oven temperature 145-290°C
- 9kW 2/1 GN Oven
- External Dimensions: 900 W 805 D 940 H
- On Site Warranty



G750-6

BLUE SEAL



Recently added to the extensive Blue Seal range, the G750-6 provides an affordable and reliable solution for medium sized operations. The 6 powerful burners are backed up by a large 2/1 gas oven, offering plenty of space for roasting.

- 6 x 5.8kW burners
- 130-270°C thermostatic control
- Double side hinged doors
- Adjustable legs as standard
- External Dimensions: 900 W 750 D 890 H
- 2/1 GN gas oven with 7.9kW burner
- Piezo ignition to oven
- 2 chrome oven racks with 5 positions
- 147,250 BTU/h
- On Site Warranty



RG90DF

BURCO
COMMERCIAL



- 6 x 6.1kW gas burners
- Twin fan electric oven
- 2/1 GN compatible oven
- External Dimensions: 900 W 805 D 940 H
- NB. 1 Year Labour



MVR6

Moorwood Vulcan



- 6 x 4.7kW burners
- 8.4kW oven
- 2 oven shelves - 2/1 GN compatible
- External Dimensions: 900 W 710 D 945 H
- On Site Warranty



Oven Ranges

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Ovens, Ranges & Steamers

G3101



- 6 x 5.8kW hob burners
- Includes castors
- 2/1 GN compatible oven
- External Dimensions: 900 W 770 D 890 H
- On Site Warranty



G506D



- 6 x 7kW burners
- 2/1 GN oven with 4 rack positions
- Drop down door
- External Dimensions: 900 W 812 D 915 H
- On Site Warranty



G528D



Built to the same high standard as the rest of the Evolution range - and fully modular - the G528D offers 8 cast iron burners and 2 full size 1/1 GN ovens, perfect for busy kitchens and larger establishments.

- 8 x 7kW burners
- 2 x 1/1 GN ovens with drop down doors
- Flame failure
- 100-270°C thermostat to ovens
- NG or LPG
- 237,000 BTU/h
- External Dimensions: 1200 W 812 D 915 H
- On Site Warranty



371173C



- 6 x high efficiency burners
- Cast iron pan supports
- c/w castors
- External Dimensions: 900 W 730 D 900 H
- On Site Warranty



IR-6



- 6 x 8kW burners
- 10kW oven with drop down door and 2 shelves
- Adjustable feet
- External Dimensions: 914 W 733 D 1066 H
- On Site Warranty



OG7002



- 9kW oven
- 6 x 5.5kW burners
- Temperature 120-280°C
- External Dimensions: 900 W 737 D 925 H
- On Site Warranty



G3101D



- 6 x 5.8kW burners
- Includes castors & drop down door
- 2 shelves with 5 positions
- External Dimensions: 900 W 770 D 890 H
- On Site Warranty



G56D



- 6 x 7kW burners
- 2/1 GN fan oven with 4 rack positions
- Drop down door
- External Dimensions: 900 W 812 D 915 H
- On Site Warranty



G3106



- 6 x 5.3kW burners
- Fan assisted gas oven
- Vitreous enamelled with 4 shelves
- External Dimensions: 900 W 770 D 890 H
- On Site Warranty



Oven Ranges

GE506D

BLUE SEAL



- 6 x 7kW burners
- 2/1 GN electric oven with drop down door
- Flame failure
- External Dimensions: 900 W 812 D 915 H
- On Site Warranty



E506D

BLUE SEAL



- 6 x 2.4kW open radiant elements
- 2/1 GN oven with 4 rack positions
- Drop down door
- External Dimensions: 900 W 812 D 915 H
- On Site Warranty



E56D

BLUE SEAL



- 6 x 2.4kW open radiant elements
- 2/1 GN fan oven with 4 rack positions
- Drop down door
- External Dimensions: 900 W 812 D 915 H
- On Site Warranty



G508D

BLUE SEAL



- 8 x 7kW burners
- 2/1 GN oven with ambient storage to RH side
- Flame failure
- External Dimensions: 1200 W 812 D 915 H
- On Site Warranty



IR-8

IMPERIAL



- 8 x 8kW burners
- 10kW double oven
- Adjustable feet, splashback & shelf
- External Dimensions: 1220 W 733 D 1435 H
- On Site Warranty



GE508D

BLUE SEAL



- 8 x 7kW burners
- Electric oven with ambient storage to RH side
- Flame failure
- External Dimensions: 1200 W 812 D 915 H
- On Site Warranty



G570

BLUE SEAL



For further versatility in large kitchens, a target top (or bullseye) range allows total precision when cooking and temperature can easily be controlled by moving food nearer or further from the centre. Complete with an oven below for finishing the cooking process, the G570 is also fully compatible with the modular Evolution range.

- Target top range
- 2/1 GN oven with 4 rack positions
- Removable centre ring
- NG or LPG
- External Dimensions: 900 W 812 D 915 H
- Dual ring cast iron burner
- Drop down door
- 80-300°C thermostat to oven
- 72,500 BTU/h
- On Site Warranty



OG7005

lincat



- Target top range
- 9kW oven
- 8.5kW central burner
- External Dimensions: 900 W 737 D 925 H
- On Site Warranty



G3107



- Cast iron solid top
- 11.2kW burner
- 7.8kW 2/1 GN compatible oven
- External Dimensions: 900 W 770 D 890 H
- On Site Warranty

