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HOSPITALITY EQUIPMENT 2020 PTY LTD



COMPACT COMBI OVEN ANALOGIC



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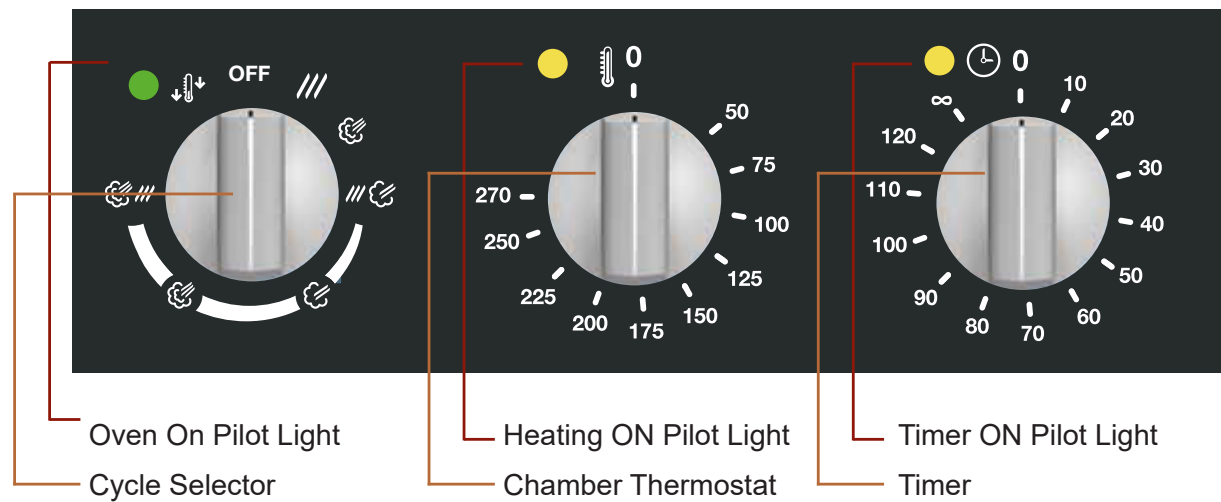
COMPACT COMBI OVEN
ANALOGIC

Convection oven is useful for a professional kitchen, it cooks various types of products in combination, it humidifies, it has many cooking and humidifying functions and steps, it is an irreplaceable kitchen device.

Combi oven with analog control panel



Door Opening Direction Can be reversed



Tray-holder kit for Gastronomy, Pastry or Universal









Gasket: easy to remove door gasket made of silicone rubber for professional use



Drip-pan connected to drain



Door with double glass with book-like opening for easy cleaning

-  **Convection Mode**
Temperature range between 50 °C and 270 °C
-  **Steam Mode**
Temperature range between 50 °C and 100 °C
-  **Convection-Steam Mode**
Temperature range between 50 °C and 270 °C
-  **Reduced Fan Speed**
2 ventilation speed availables
-  **Fast Cooling**
Quick cooling down of the cooking chamber with open door
-  **Autoreverse**
Autoreverse device for rotation direction reversal










COMPACT COMBI OVEN ANALOGIC LPKADA-104E

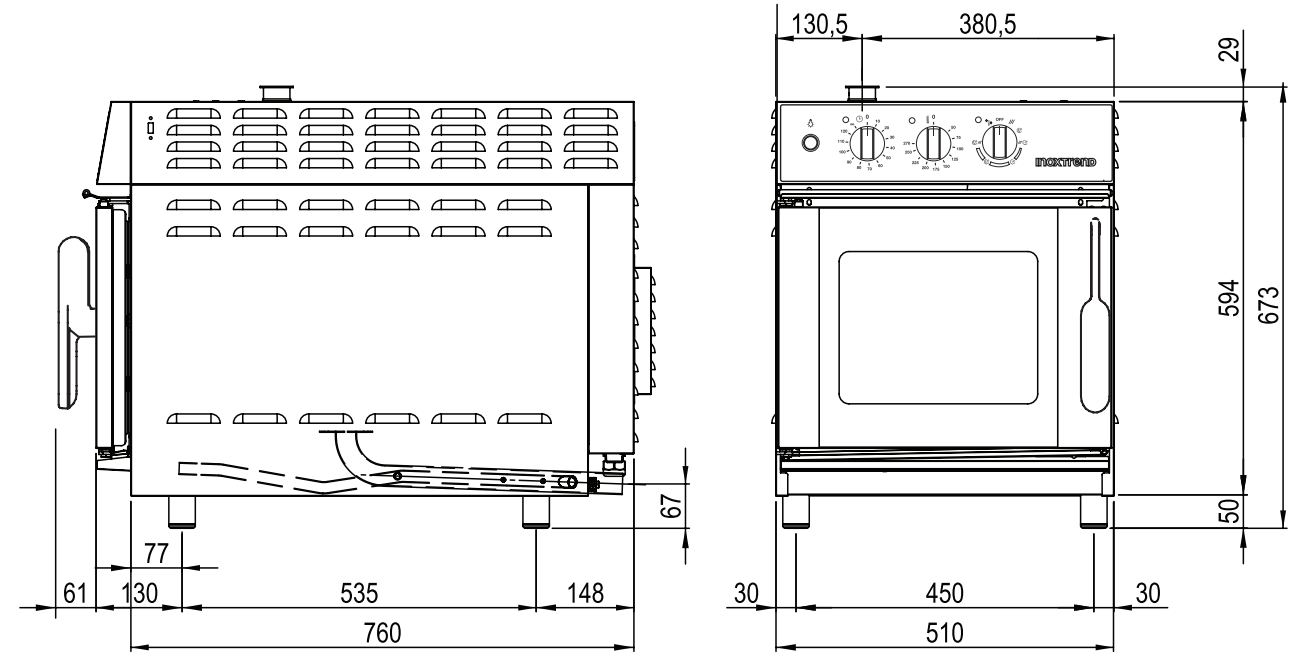
Features and specifications

- Heating system located on the back side of the cooking chamber;
- Waterproof cooking chamber with rounded edges and deflector panels in stainless steel AISI 304;
- Cooking chamber with external welding;
- External covering panels made of satin stainless steel AISI 430;
- Base chassis made of stainless steel AISI 430;
- Door hinges in stainless steel AISI 304;
- Heating element made of stainless steel Incoloy 800;
- Thermal insulation of the cooking chamber in ceramics fibre;
- Tray-holding racks with U-form guides (without welding) entirely built in stainless steel AISI 304;
- Cooking chamber fan made of stainless steel;

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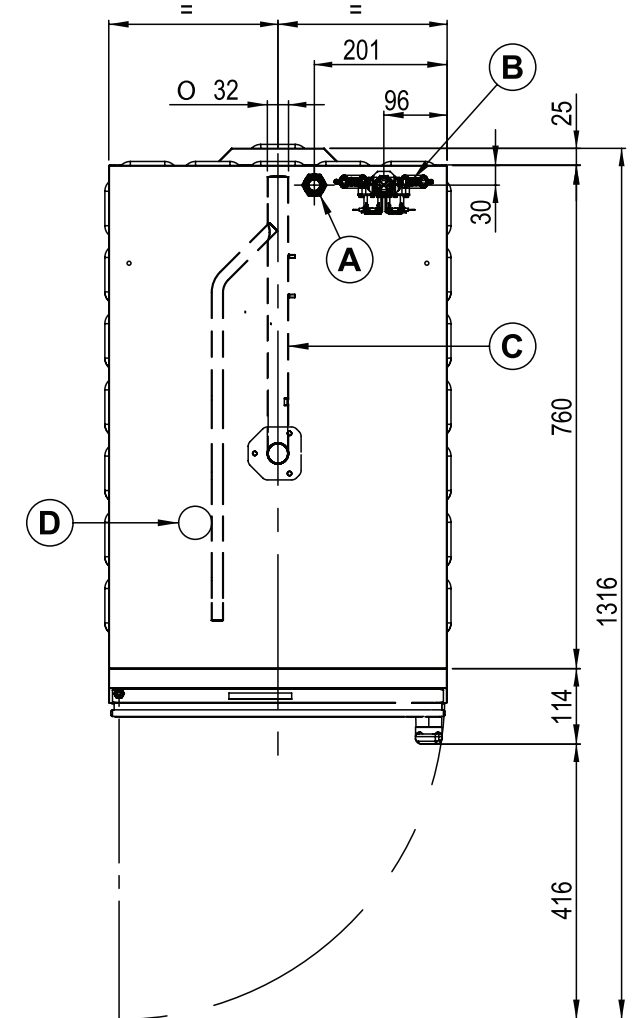
DESCRIPTION

-  Capacity: 4 x 1/1 GN
-  Trays insertion: Length wise
-  Dimensions: 523 x 906 x H 667 mm
-  Control panel: Analogic
-  Indicative quantity of meals: 48
-  Cooking chamber heating: Electric
-  Steam generation: Direct system



LPKADA-104E

- A Electrical cables connection
- B Water inlet Ø 3/4"
- C Chamber drainage Øe 32 mm
- D Cooking chamber release valve



COMPACT COMBI OVEN ANALOGIC LPKADA-107E








Features and specifications

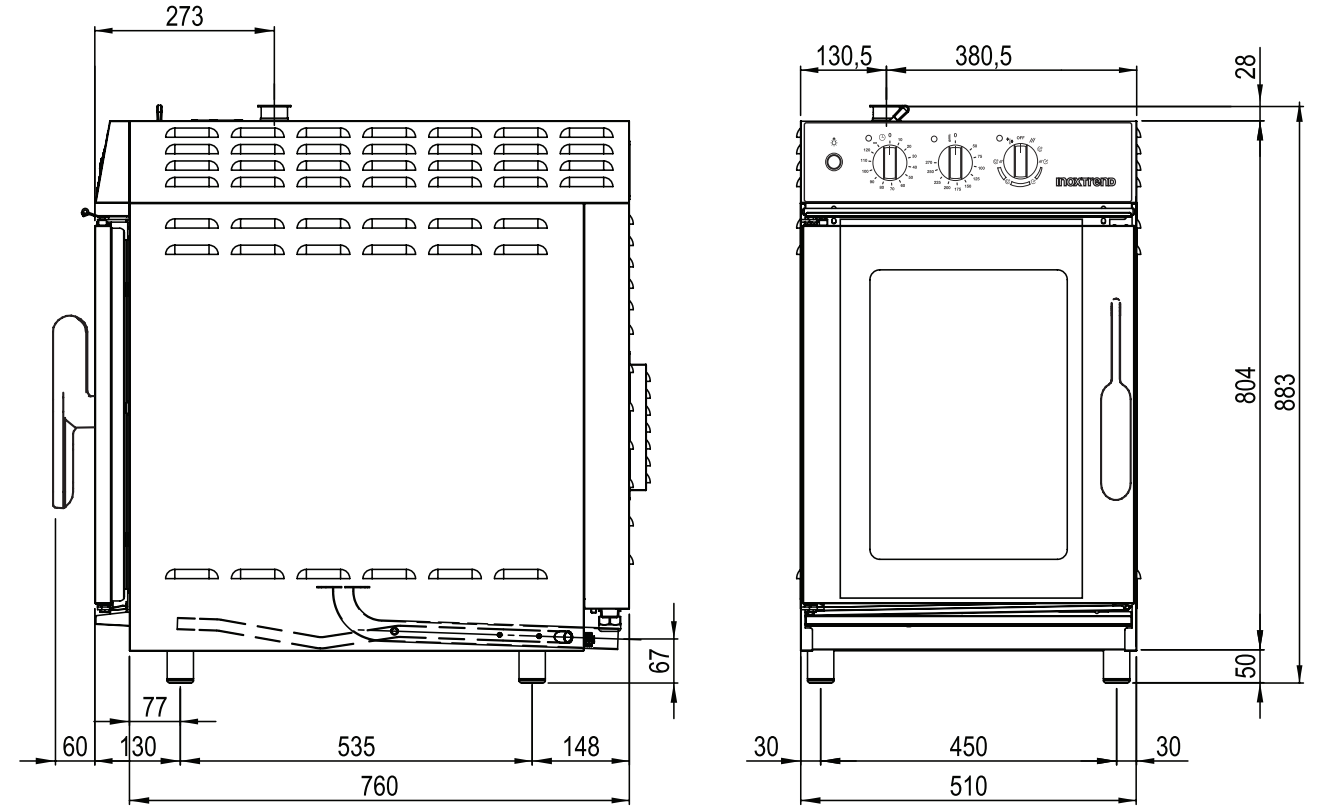
- Heating system located on the back side of the cooking chamber;
- Waterproof cooking chamber with rounded edges and deflector panels in stainless steel AISI 304;
- Cooking chamber with external welding;
- External covering panels made of satin stainless steel AISI 430;
- Base chassis made of stainless steel AISI 430;
- Door hinges in stainless steel AISI 304;
- Heating element made of stainless steel Incoloy 800;
- Thermal insulation of the cooking chamber in ceramics fibre;
- Tray-holding racks with U-form guides (without welding) entirely built in stainless steel AISI 304;
- Cooking chamber fan made of stainless steel;

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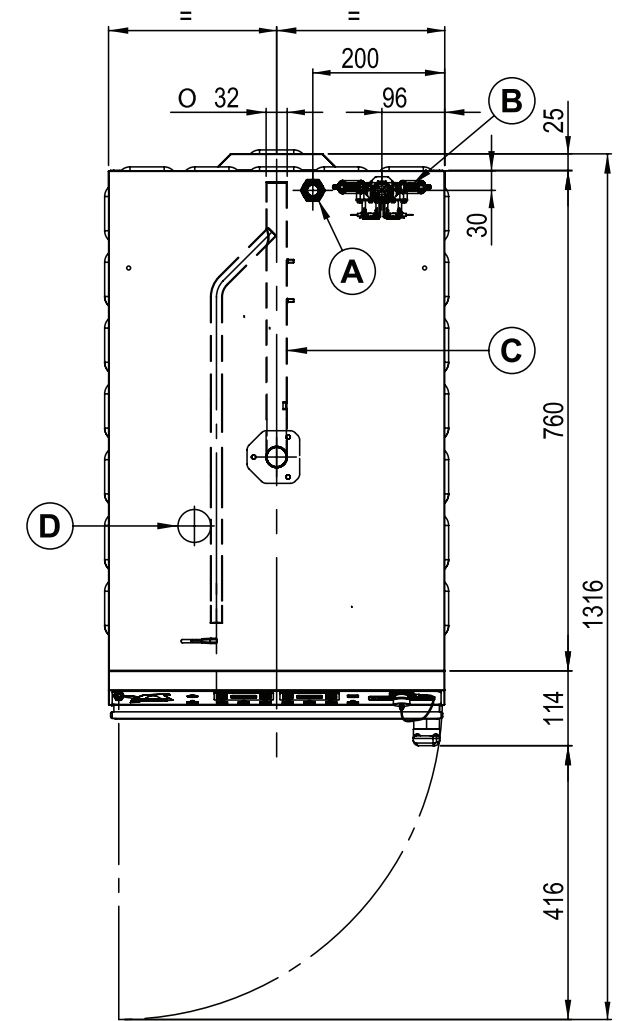
DESCRIPTION

-  Capacity: 7 x 1/1 GN
-  Trays insertion: Length wise
-  Dimensions: 523 x 906 x H 877 mm
-  Control panel: Analogic
-  Indicative quantity of meals: 80
-  Cooking chamber heating: Electric
-  Steam generation: Direct system



LPKADA-107E

- A Electrical cables connection
- B Water inlet \varnothing 3/4"
- C Chamber drainage \varnothing e 32 mm
- D Cooking chamber release valve



COMPACT COMBI OVEN ANALOGIC LPKADA-111E

Features and specifications

- Heating system located on the back side of the cooking chamber;
- Waterproof cooking chamber with rounded edges and deflector panels in stainless steel AISI 304;
- Cooking chamber with external welding;
- External covering panels made of satin stainless steel AISI 430;
- Base chassis made of stainless steel AISI 430;

Convection oven is useful for a professional kitchen, it cooks various types of products in combination, it humidifies, it has many cooking and humidifying functions and steps, it is an irreplaceable kitchen device.

- Door hinges in stainless steel AISI 304;
- Heating element made of stainless steel Incoloy 800;
- Thermal insulation of the cooking chamber in ceramics fibre;
- Tray-holding racks with U-form guides (without welding) entirely built in stainless steel AISI 304;
- Cooking chamber fan made of stainless steel;



DESCRIPTION



Capacity: 11 x 1/1 GN



Trays insertion: Length wise



Dimensions: 523 x 906 x H 1145 mm



Control panel: Analogic



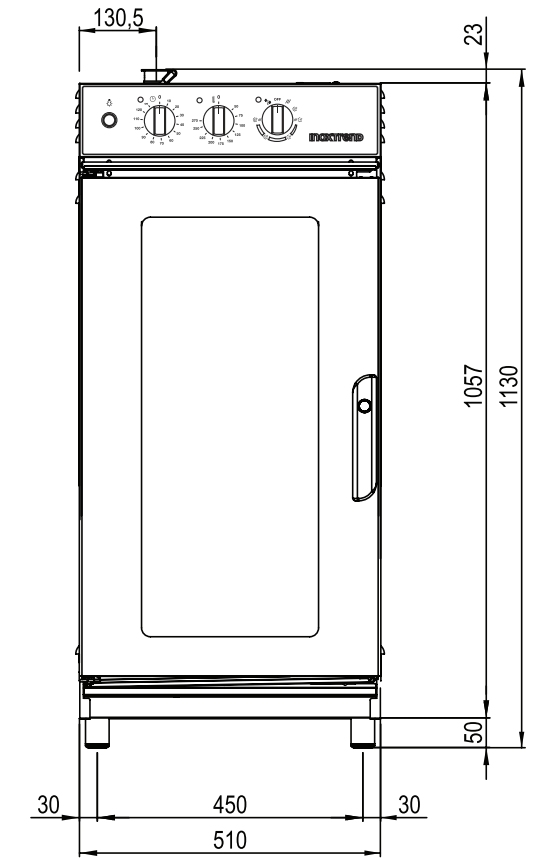
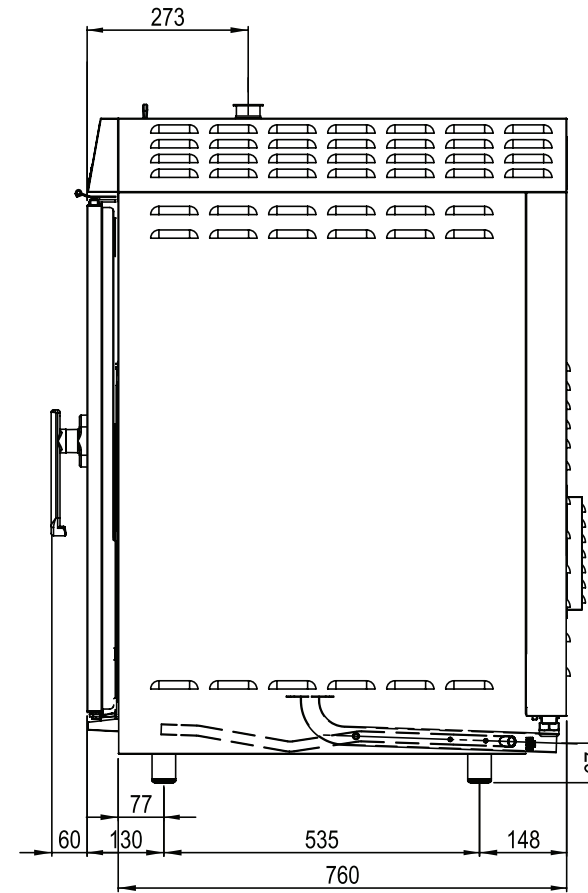
Indicative quantity of meals: 120



Cooking chamber heating: Electric

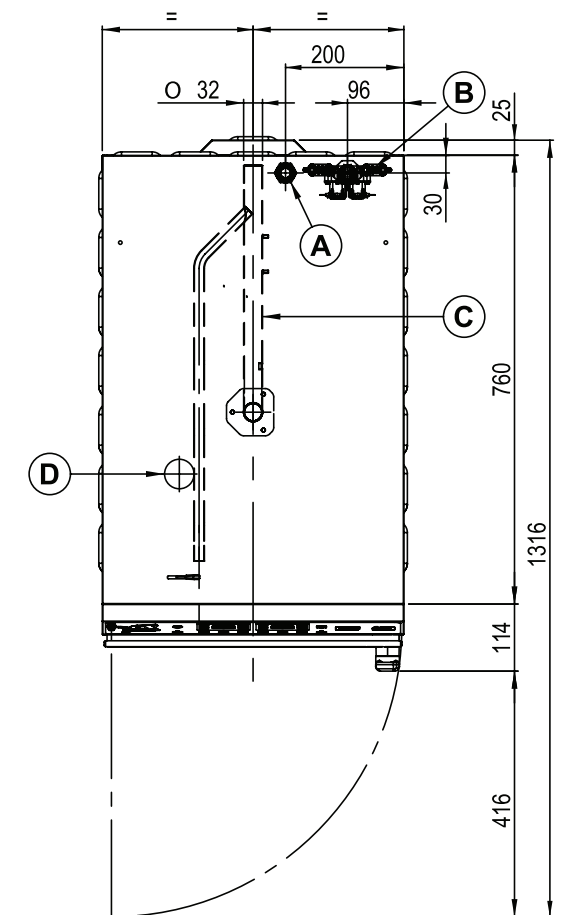


Steam generation: Direct system



LPKADA-111E

- A Electrical cables connection
- B Water inlet Ø 3/4"
- C Chamber drainage Øe 32 mm
- D Cooking chamber release valve



ODOR AND CONDENSATION SUCTION HOOD

To extract steam and smell, preferably when oven is in full view like supermarkets and open kitchen Hotels



LSAHC-PK SUCTION HOOD W/ STEAM CONDENSATION FOR COMPACT RANGE

Suction Hood with Steam Condensation for Compact Range

- Electrical: 50W / 220~240V / 50~60 Hz / 0.14 TO 0.18 Amp.
- Water Features: With condensation only ≤ 20°C
- Dimensions: W512 x D612 x H272 mm



B-WB850W WIDE COMBI STAND WITH FILTER SUPPORT

Acquire the Wide Combi Stand with Splash for a well-secured combi equipment in your commercial kitchen. It's an easy-to-assemble kitchen equipment that's useful for any hospitality industry. Buy this one today!

- With GN Tray Racks: 70 mm Distance
- Fascia 50 mm Rolled Back Edge
- 38 mm Square Tube Legs
- Splash Back: 150 mm H, 45° Angle Scaled Back
- Adjustable Stainless Feet: 60 mm - 70 mm
- Full Stainless Under Shelf and Frames
- (1.2 mm construction with 40 mm fascia all-round)
- Dimensions: W900 x D850 x H900; 1,050 mm
- Net Weight: 43 kg
- Gross Weight: 46 kg



CONTACT US FOR A SOLUTION THAT WORKS FOR YOU!

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