

Lainox Compact 6 X 1/1 GN Manual Assisted Cooking Boiler Oven 1 Phase CBES061 GN925

Single Phase, 6 x 1/1 GN

View Product

Code : GN925



41% OFF Sale

£12,370.02

£7,276.49 / exc vat

£8,731.78 / inc vat

Select Shipping Method

- Allow 2 -3 weeks for delivery

Notes :

- Please check door entry sizes before ordering.
- Delivery is made to kerbside only.
- Drivers do not unpack or position goods.
- A 25% restocking charge will apply for all returned goods.

A highly advanced and incredibly versatile addition to professional kitchens, the single phase Lainox CBES061 is the ideal efficient combi oven for establishments with limited space as it can be positioned on a countertop or a separate stand.

Featuring a built in boiler, steam is precisely generated and contributes to a wide variety of cooking options available in this versatile and powerful combination oven.

Size

Unit	Height	Width	Depth
Mm	410	365	415
Cm	41	36.5	41.5
Inches (approx)	16	14	16

- Requires specialist installation: hardwiring to mains and plumbing to mains
- 95 pre-loaded default Lainox cooking programmes for ease of use and consistent results
- 99 cooking programs with up to 4 steps can be personalised and saved for your favourite recipes
- Convection cooking (30-300°C) means improved heat distribution and reduced cooking times
- Steam cooking (30-130°C) means better nutrient / taste / colour retention and reduces the need for seasoning
- Combination cooking steam hot air (30-300°C) combines advantages from both methods for delicious results
- Autoclimate automatically temperature and humidity depending on food being cooked for perfectly moist & tender results
- Temperature control at the product core using probe with 4 detection points
- Positions: 6 x 1/1 GN (GN sold separately, see Accessories tab below)
- Convection Cooking (30 - 300°C) Steaming (30 - 130°C) Combined (30-300°C)
- Fast-Dry is ideal to obtain perfectly crisp and brown food
- Material : Stainless Steel

