# CALDOLUX

SLOW-COOK AND HOLD OVEN

CHEFS DEPOT
Culinary Supplies




spidocook™

MERIS
FOOD EQUIPMENT EXPERTS

# THE BENEFITS OF SLOW-COOKING OVENS



## COOKING QUALITY
### Slow and low-temperature cooking

The COOK function (max 120°C) allows you to cook slowly, gradually enhancing the softness of the meat and reducing weight loss. Thanks to the core probe you can always obtain juicy, evenly cooked food.

## FAST SERVICE
### Dishes always ready to eat

The holding function (HOLD) keeps the food inside the cooking chamber at the ideal temperature for its consumption. Dishes are always ready for a fast service, even at peak hours.



## HIGH PERFORMANCE AND COMPACT DIMENSIONS

### Versatile and modular

With CALDOLUX you can build real cooking and holding stations stacking one or more slow-cooking ovens. This solution allows you to cook at the same time foods that require different cooking times and temperatures.

You will also be able to better manage the workload using one or both ovens.

The door opening direction can be easily changed at any time.



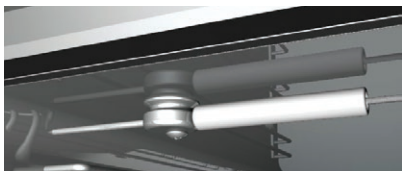
## DETAILS MAKE THE DIFFERENCE

### Move and connect it everywhere

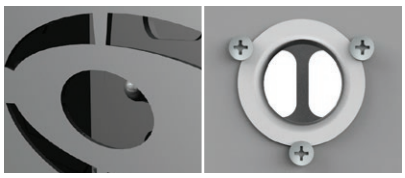
Four handles make it very easy to move; in this way you can cook or hold food at the ideal consumption temperature everywhere, also thanks to the included 230V socket.

### Easy and always ready to use

The digital panel is designed to handle one complete cooking cycle using all necessary parameters in order to obtain an excellent result.



The core probe recognizes when the cooking ends and lets the oven automatically switch to the holding phase with the previously set temperature.



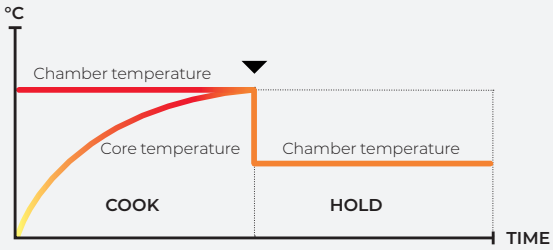
The exhaust slots, both at the front (adjustable) and at the bottom of the chamber (always open), allow to excess humidity to be expelled.

CALDOLUX

## DIGITAL CONTROL

Setting example




For each cooking cycle, select the chamber temperature and then decide when the cooking will end.

At the end of the cooking process, the oven automatically switches to the holding phase at set temperature (max. 100°C) keeping your food warm and ready at all times.

## MODEL & TECHNICAL FEATURES

| | |
|---|---|
| **MODEL** | SCH 030 |
| **CAPACITY** | 3 GN 1/1 |
| **PITCH** | 67 mm |
| **VOLTAGE** | 230 V |
| **VOLTAGE FREQUENCY** | 50/60 Hz |
| **ELECTRICAL POWER** | 0.76 kW |
| **MAX.TEMPERATURE** | 120 °C |
| **DIMENSIONS** | 436 x 645 x 409 mm |
| **WEIGHT** | 25 kg |





## PANS AND GRIDS

| | | |
|---|---|---|
| Tray GN 1/1 INOX | h 20 mm | TG 805 |
| Tray GN 1/1 INOX | h 40 mm | TG 815 |
| Tray GN 1/1 INOX | h 65 mm | TG 825 |
| Tray GN 1/1 INOX forata | h 20 mm | TG 810 |
| Tray GN 1/1 INOX forata | h 40 mm | TG 820 |
| Tray GN 1/1 INOX forata | h 65 mm | TG 830 |
| Perforated Tray GN 1/1 INOX | h 40 mm | GRP 806 |

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