

Product Introduction:

The series Speed Oven combine superior air impingement with other rapid-cook methods to create high heat transfer rates and outstanding food quality to provide users best solutions.

SN420



SN420A



SN360



Ideal for: Quick and limited Service Restaurants,
Restuarants, Fast food restaurants, coffee shops, Hotels & universities

catering, Supermarkets, Food courts, Fine dining, Pizza Restaurants, Convenience Stores, Concessions, Franchise stores, Specialty stores, Quick Casual, Bars & Nightclubs, Business, Industry & Educational Foodservice, Hospital Foodservice, Railway catering, motorway catering services, bakeries, meat shops, Full Service Restaurants. kiosks or any quick serve restaurant.

Standard Features:

1. Up to 10-15X Faster

Reduced wait and service time increase speed, service, quality and freshness. Four heating technologies (convected heat, superior impingement air, double microwave energy and High-temp steaming) Cooks up to 10-15 times faster than traditional cooking methods, resulting in a high level of throughput without compromising quality.

2, Perfect Results

The speed oven evenly and consistently toast, roast, bake, steam, brown, grill, and crisp food faster than before. Guaranteed perfect results every time. Precise power levels cook the most delicate food.

3, Smart menu system

Smart menu system capable of storing up to 144 recipes. All the recipes can be renamed for classification, storage and retrieval.

4, Multi-Stage Programming

Each programme offers up to six stages, each with its own time, fan speed, microwave power and steaming settings.

5. Double microwave energy

With a stirrer, double microwave energy system evenly and rapidly cooks the inside of food.

SN420: Top-launched microwave system

SN420A/SN360: Bottom -launched microwave system

6, Superior impingement air

Variable-speed recirculating impingement airflow system (which quickly heats and browns the outside of food).

7. Convected heat

SN420: Transfer the electrical heat to the food rapidly along upper, lower, left and right directions from the rear of the oven chamber.

SN420A: Transfer the electrical heat to the food rapidly from the air duct hole on top of the oven chamber.

SN360: Transfer the electrical heat to the food rapidly along upper, lower, left and right directions from the top of the oven chamber

8. Hi-temp steaming

Independently-controlled High-temp steaming system can improve the cooking environment of the interior chamber quickly and well maintain the nutrition and moisture of food while heating
(Note:SN360 no Steaming)

9,built-in catalytic converter

Cost effective Cooking to order reduces waste. Latest Integral recirculating catalytic converter system eliminates grease and reduces cook odors, No contamination and no taint of odor in continuous cooking.

10. Ventless Cooking

"Ventless cooking " technology removes the need for additional ventilation and extra power supply to support such systems, heat retained in cavity reduces HVAC system output. Avoiding the need for a ventilation hood so the oven can operate in virtually any environment.

11. Self-diagnostics

Built-in self-diagnostics for monitoring oven components and performance.

12. Energy-saving

The high-speed cooking and heat maintaining function result in a low consumption. The actual energy consumption are just 30-40% of its same kind in traditional way.

13. Easy to operate

It has built a Ergonomic communication platform for people and machine by the LCM screen, membrane keyboard, and one for all operation knob.

Access menu items directly from the control panel for fast, easy operation. All menu items are never more than three touches away from the start of a menu recipe. Simple, logical, easy to understand, control costs by turning semi skilled staff into professionals.

14. Each of the menu programs has temperature setting.

The automatically and quickly warming up /cooling down function hold the temperature in menu converting time (quick pre-heat time from 10° C to 280° C just in 15 minutes) .

Countertop size allows to locate it virtually anywhere
Stainless Steel construction.

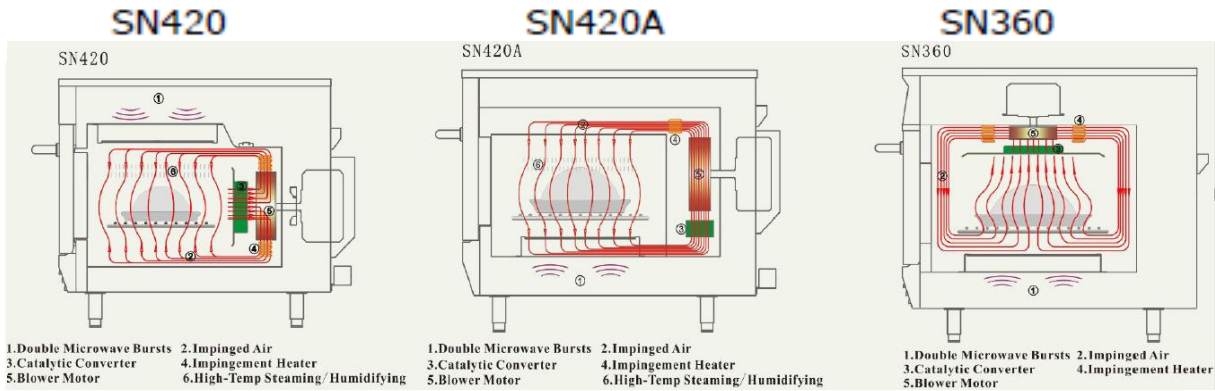
Aesthetic compact pulling-down door.

Easy to clean interior.

Removable grease collection box and steam water tank.

How it works:

Our control system precisely coordinates impinged air and radiant heat with microwave energy to rapidly cook food without compromising quality.



Cook times:

	SN420	SN420A	SN360
8" Pizza-Fresh Dough (600g)	2 minutes 20 seconds	2 minutes 30 seconds	2 minutes 40 seconds
8" Pizza-Parbaked, Refrigerated	1 minutes 10 seconds	1 minutes 10 seconds	1 minutes 20 seconds
Chicken Wings-8-count, Frozen	2 minutes 10 seconds	2 minutes 20 seconds	2 minutes 20 seconds
6" Sub Sandwich	30 seconds	30 seconds	40 seconds
French Fries (300g)	1 minutes 30 seconds	1 minutes 40 seconds	1 minutes 40 seconds
6 oz Salmon	1 minutes 20 seconds	1 minutes 30 seconds	1 minutes 30 seconds

Peking Duck (1250g)	5 minutes 50 seconds	6 minutes 10 seconds	6 minutes 20 seconds
Rack of lamb (650g)	2 minutes 50 seconds	2 minutes 50 seconds	3 minutes 10 seconds
Apple Strudel (300g)	1 minutes 20 seconds	1 minutes 30 seconds	1 minutes 30 seconds
Nachos (120g)	20 seconds	20 seconds	30 seconds

Technical Specifications:

		SN420	SN420A	SN360
W x D x H		30.2" x 30" x 20.1" 768mm x 763mm x 510mm	30.2" x 30.8" x 20.7" 768mm x 783mm x 526mm	24.9" x 30.6" x 25.9" 632mm x 776mm x 657mm
W x D (With handle) x H (On legs)		30.2" x 32.6" x 24.1" 768mm x 829mm x 613mm	30.2" x 33.4" x 24.8" 768mm x 849mm x 629mm	24.9" x 33.2" x 29.9" 632mm x 842mm x 760mm
N. W.		118kg	126kg	116kg
Primary Power Input Rating; Max Circuit; Cord	1 Phase	220-240 V AC, 50/60 Hz; 35A; Cord: 3 wire (including ground)		
	3 Phase	WYE	380-420 V AC, 50/60 Hz; 20A; Cord: 5 wire (including ground)	
		Delta	220-240 V AC, 50/60 Hz; 35A; Cord: 4 wire (including ground)	
Max Power		6.9 kw		
Microwave Power		2 kw		
Distribution System		Variable High speed convection fan, controllable between 10-100% in 10% steps		
Temperature Settings		0° C - 280° C in 5° C steps		

Cook time Settings	00:00 - 99:55 in 10s steps	
Steaming Settings	"0" or "1", "1"- Steaming.	NO Steaming

Cook Chamber Size:

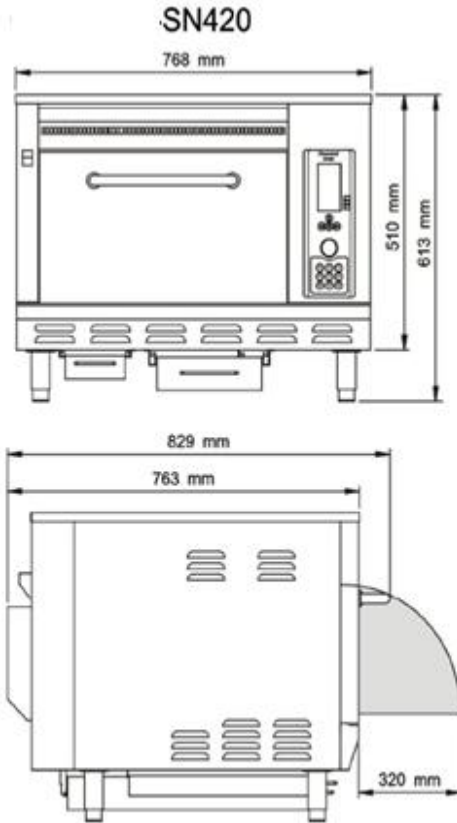
	SN420	SN420A	SN360
Height	10" 255mm	9.8" 248mm	9.9" 251mm
Width	16.5" 420mm	16.5" 420mm	14.5" 366mm
Depth	14.3" 360mm	14.3" 364mm	16.4" 417mm
Volume	38.6 L	37.9 L	38.3 L

Installation Requirements

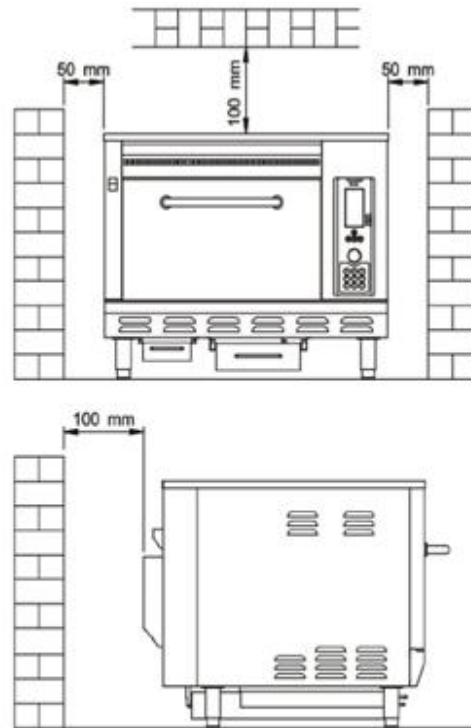
Place on a flat surface suitable for weight away from any major sources of direct heat.

Wall Clearance (Oven not intended for built-in installation)

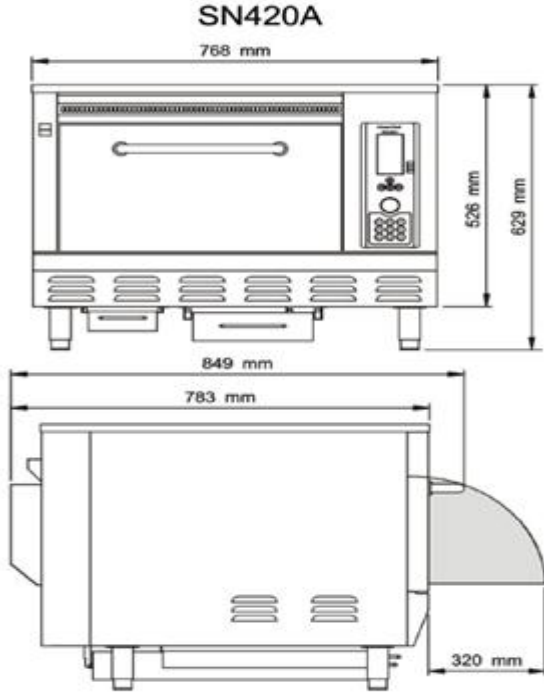
Top: 100 mm; Sides: 50 mm; Back: 100 mm



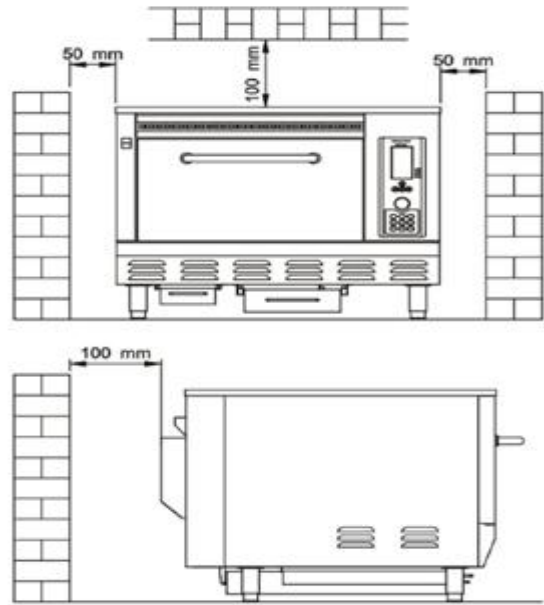
Dimensions



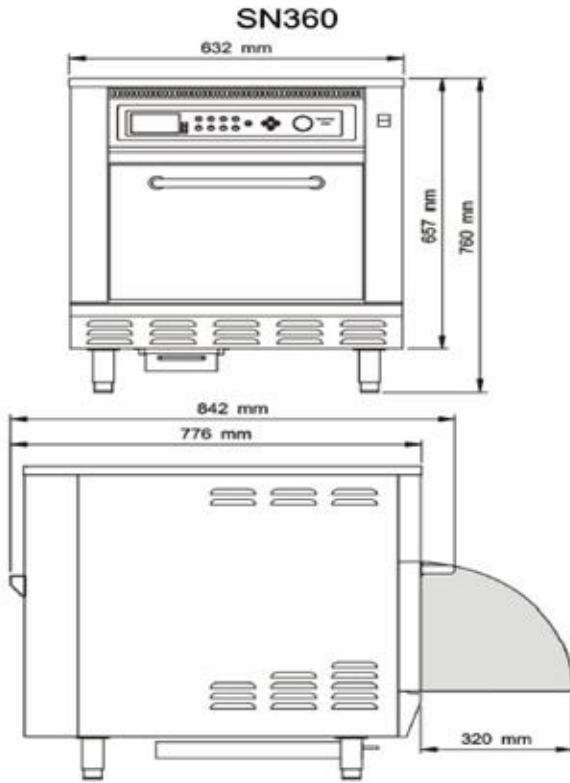
Position the oven with at least the minimum clearances shown



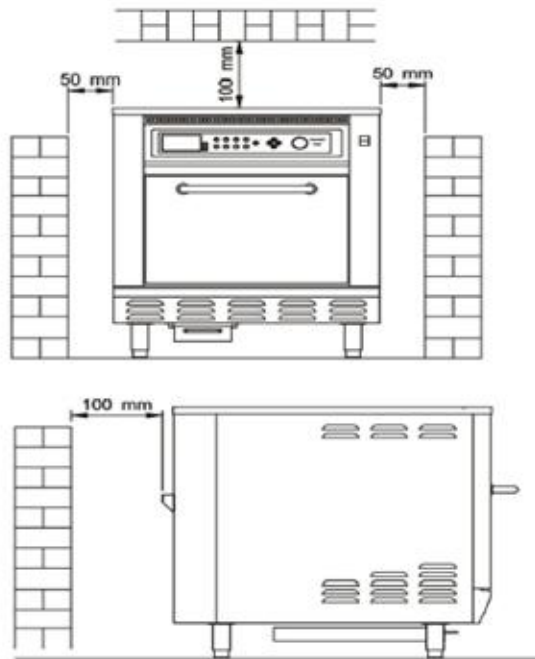
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