16 Ovens - ranges, wok, steaming, pizza & potato

JustCatering.Com

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Introduction

An oven is a vital piece of equipment in any kitchen, whether its part of a cooking range or a stand alone convection oven, it has to be a versatile workhorse able to make light work of the most demanding dishes and able to respond to the ongoing demands of a professional kitchen.

The cooking range, which comprises of a gas or electric oven underneath an electric or gas open top or solid burner, has traditionally been seen as the heart of many a kitchen. Indeed there is very little that can't be cooked using one – you can boil, fry, sauté and poach on it, plus bake and roast in it - an extremely versatile piece of equipment should your needs require it. The most common range configuration is an oven topped by a four or six burner. Open tops are ideal for precision cooking, whereas the cast iron solid tops have a larger cooking area to accommodate more pans for bulk production of, for example, stocks. Electric ovens are usually fan assisted for even cooking. A number of range types are available, including stand alone or those integrated with other prime cooking equipment into island or modular suites.

For simpler, more bespoke applications there is a range of specific catering ovens and merchandisers available - stand alone modular convection ovens for baking; single or twin deck ovens for pizza; and various capacity potato bakers/ovens. All built to withstand the rigours of the highest throughput kitchens.







Key to Icons



Light Duty Designed for commercial use in a less busy environment



Heavy Duty High standard of build to provide good service under heavy use



1 Year Warranty



3 Year Warranty



13 Amp Plug and go!



Gas Equipment



Medium Duty Strongly constructed to perform in a busy

, situation



Extra Heavy Duty throughput with the

highest standard of build



2 Year Warranty



4 Year Warranty



Hardwired Hard wiring required







Gas Hose size required. Please see our Price List or website for prices.

Tips for buying Oven ranges & ovens

Which oven is right for you?

Making the right choice will depend on menu, covers served, space available and of course, budget. Think about your specific individual needs - both present and future. What will you use the oven for? A common mistake is to under specify requirements. With cooking ranges, it is important to choose the correct fuel - all gas, all electric or dual supply? Take into consideration ventilation regulations and limitations of your premises.

Build Quality and reliability

Don't be tempted to buy a domestic range or oven due to price or just nice looks. A heavy duty commercial model is required for the ongoing demands of a professional kitchen. Choose a leading brand with an established reputation for good quality and reliability. For ranges especially, check spare part availability, after sales service, and the manufacturer's warrantv.

What operational features should you look for?

Features to assist cleaning and hygiene - for example, oven drip trays, sealed hob tops, removable parts that can be cleaned in a dishwasher and castors to move a range for cleaning behind. Also look at longevity of use and oven capacities, heat up times, fan-assisted ovens for even cooking.

Are there any regulations to take into consideration?

When installing a cooking range, consider the impact of the climate change levy and the new legislation regarding ventilation. There are also Government bonuses for using energy efficient equipment. Our team can advise you on these areas.

PLEASE NOTE:

Once you have chosen your oven from our comprehensive range, please don't forget you will need a gas hose! These are available ex stock - call our sales office for more information on requirements.

lincat





- 6.5kW hob (separate supplies)
 On Site Warranty Ext 796 W 600 D 890 H



- Prop down door
 Flame failure 100-270°C thermostat to oven
 On Site Warranty Ext 600 W 812 D 915 H

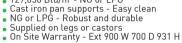








LMR9 6 BURNER









































- NG or LPG
- Spray bar provides constant water flow over hob
- On Site Warranty Ext 1685 W 1000 D 790 H



- 4 x 17.5kW front & 3 x 9kW rear burners
- Individual flame failure
 NG or LPG

- Spray bar provides constant water flow over hob
 On Site Warranty Ext 2195 W 1000 D 790 H





- On Site Warranty Ext 600 W 840 D 1590 H



- 12 x 1/1 GN or 6 x 2/1 GN capacity
- 6 shelf positions with removable supports
- Simple controls
 Internal steam generator
 Auto water level control
- Auto water level controlOn Site Warranty Ext 600 W 950 D 1600 H



- 12 x 1/1 GN or 6 x 2/1 GN capacity
 NG or LPG

- No of LPG
 6 shelf positions with removable supports
 Piezo ignition Flame failure device
 Internal steam generator
 On Site Warranty Ext 600 W 950 D 1600 H



- Will cook frozen pizzas only
- 2 x 12" in 10 mins
 Independently controlled pull out drawers
 1.7kW Alarm timer

- Adjustable temperature controls
 Workshop Warranty Ext 440 W 380 D 290 H



- Adjustable temperature Alarm timer
- Independently controlled pull out drawers
 Workshop Warranty Ext 440 W 380 D 290 H

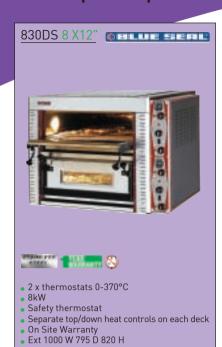








• Ext 810 W 740 D 320 H





- Suitable for fresh and chilled pizzas
- Ceramic stone baking decks
- 1 or 3 phase
 On Site Warranty Ext 805 W 730 D 410 H







- Rotating rack 3 x shelves, 374mm dia.
- Rotating rack 3 x snetves, 3/4mm dia.
 2.9kW
 50-250°C built in oven with 380x390mm shelf

- Humidified Back serve
 Min food holding 72°C
 On Site Warranty Ext 565 W 565 D 925 H







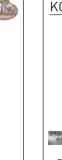
- 24 potato capacity in illuminated display oven
- Intégral 2 pot bains marie & potato prép surface
 Parts Only Ext 450 W 450 D 560 H











- 24 potato capacity in illuminated display oven
- 60 min approx cooking time 90 min timer
 Parts Only Ext 450 W 450 D 650 H



- 24 potato capacity in illuminated display oven 60 min approx cooking time 90 min timer Parts Only Ext 450 W 450 D 650 H



- 25 potato capacity in illuminated display area
 60 min approx cooking time
- Contemporary design
 Parts Only Ext 460 W 490 D 480 H





- Temp range 0-250°C

 2.5kW

 25 potato capacity in illuminated display oven
- Available in Burgundy or Black
 Parts Only Ext 460 W 480 D 610 H



- Fan assisted

- Temp range 50-250°C 3kW
 40 potato capacity in illuminated display
 360° visibility
 Innovative design for front or back of house use
 Parts Only Ext 490 W 580 D 640 H



- 275W tiled top plate warmer
 30 potato capacity in illuminated display oven
 3 elements for even cooking
- 60 min cooking time Parts Only Ext 430 W 430 D 700 H







MAESTROWAVE

MPBF/R





- Temperature control
- Ideal for holding jacket potatoes, pastries, pies etc
 Parts Only Ext 515 W 533 D 640 H







This are

KING

- 1.4 litre capacity per pot
- Lids supplied as std
 Dry heat only 0.5kW
 Ideal for serving fillings

- Available in Burgundy or Black
 Parts Only Ext 400 W 360 D 200 H

KBAINS 4 X1/6GN POTS

- 1 x re-freezable eutectic plate to keep food cold
 4 x 1.1 litre capacity containers

- Totally portable
 Available in Burgundy or Black
- Parts OnlyExt 400 W 330 D 130 H

