

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

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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.

Ovens - ranges, wok, steaming, pizza & potato



Key to Icons

-  **Light Duty**
Designed for commercial use in a less busy environment
-  **Medium Duty**
Strongly constructed to perform in a busy situation
-  **Heavy Duty**
High standard of build to provide good service under heavy use
-  **Extra Heavy Duty**
High powered, fast throughput with the highest standard of build
-  **1 Year Warranty**
-  **2 Year Warranty**
-  **3 Year Warranty**
-  **4 Year Warranty**
-  **13 Amp Plug and go!**
-  **Hardwired**
Hard wiring required
-  **Gas Equipment**
-  **Don't forget to order your gas hose!**
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 warranty.

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.

E931-1 4 PLATE 





HD   **2 YEAR WARRANTY**  


- 3x1.5 & 1x2kW elements mounted on E311 oven
- Complete with 4 oven racks 530x325mm
- 3.1kW oven
- 6.5kW hob (separate supplies)
- On Site Warranty - Ext 796 W 600 D 890 H

G504D 4 BURNER 



EHD   **2 YEAR WARRANTY**  

- 4 x 7kW burners
- 118,500 Btu/hr total - NG or LPG
- 1/1 GN oven with 4 rack positions
- Drop down door
- Flame failure - 100-270°C thermostat to oven
- On Site Warranty - Ext 600 W 812 D 915 H

OG7001 4 BURNER 



HD   **2 YEAR WARRANTY**  

- 6kW oven - 4 x 5.5kW burners
- 95,536 Btu/hr - Temp 120-280°C
- Low level flue - NG or LPG
- Cast iron pan supports
- 4 oven shelf positions
- On Site Warranty - Ext 600 W 737 D 925 H

TITAN 6 BURNER 



HD   **3 YEAR WARRANTY**  

- 6 x 6.1kW burners
- Oven temp 145-290°C - NG or LPG
- 9kW 2/1 GN Oven
- 2 chrome shelves with 4 positions
- Piezo ignition to oven - Supplied on castors
- NB 1 year labour - Ext 900 W 725 D 900 H

P6BO 6 BURNER 



HD   **2 YEAR WARRANTY**  

- 6 x heavy duty pan supports
- 146,400 Btu/hr
- Oven with 2 racks & 3 rack positions
- Max temp 240°C
- Castors - Piezo ignition - NG or LPG
- On Site Warranty - Ext 900 W 805 D 970 H

LMR9 6 BURNER 



HD   **2 YEAR WARRANTY**  

- 9kW oven - 6x4.5kW burners
- 129,656 Btu/hr - NG or LPG
- Cast iron pan supports - Easy clean
- NG or LPG - Robust and durable
- Supplied on legs or castors
- On Site Warranty - Ext 900 W 700 D 931 H

UKCR9D 6 BURNER 



HD   **2 YEAR WARRANTY**  

- 6 x 5.5kW Burners
- 112,500 Btu/hr total
- NG or LPG - 2/1 GN gas oven under
- Side opening hinged doors
- Castors to rear
- On Site Warranty - Ext 900 W 800 D 1085 H

G2101 6 BURNER 



HD   **2 YEAR WARRANTY**  

- 6 powerful gas burners
- 146,000 Btu/hr - Inc Castors
- 0.15m³ oven c/w 2 shelves & 5 positions
- Inc Optional Castors
- NG or LPG - 3/4" BSP
- On Site Warranty - Ext 900 W 770 D 870 H

G506D 6 BURNER 



EHD   **2 YEAR WARRANTY**  

- 6 x 7kW burners
- 174,300 Btu/hr total
- NG or LPG
- 2/1 GN oven with 4 rack positions
- Drop down door
- Flame failure
- 80-300°C thermostat to oven
- On Site Warranty - Ext 900 W 812 D 915 H

IR-6 6 BURNER 



HD   **2 YEAR WARRANTY**  

- 6 x 8kW burners
- 203,000 total Btu/hr - NG or LPG
- Adj. feet, splashback & shelf
- Heavy duty thermostat
- 65-260°C temperature range
- On Site Warranty - Ext 914 W 733 D 1435 H

178609 6 BURNER 



HD   **2 YEAR WARRANTY**  

- 8.5kW oven - 6 x 5.5kW burners
- 141,598 Btu/hr
- Oven temp 110-270°C
- 4 oven shelf positions
- Piezo ignition - Feet or castors - NG or LPG
- NB. 1 year labour - Ext 900 W 700 D 850 H

G570 **BLUE SEAL**
TARGET TOP



- 72,500 Btu/hr
- Dual ring cast iron burner
- NG or LPG
- 2/1 GN oven with 4 rack positions
- Drop down door
- Removable centre ring
- 80-300°C thermostat to oven
- On Site Warranty - Ext 900 W 812 D 915 H

C7FG9GUK 6 BURNER



- 6 x 5.5kW burners - 140,000 Btu/hr
- Oven temp 100-330°C
- Piezo ignition
- Castors
- NG or LPG
- On Site Warranty - Ext 900 W 730 D 850 H

OG7002 6 BURNER **lincat**



- 9kW oven - 6 x 5.5kW burners
- 143,304 Btu / hr
- Temp 120-280°C - Cast iron pan supports
- Low level flue - NG or LPG
- 4 oven shelf positions
- On Site Warranty - Ext 900 W 737 D 925 H

G56D **BLUE SEAL**
6 BURNER + FAN



- 6 x 7kW burners
- 174,300 Btu/hr total - NG or LPG
- 2/1GN fan oven with 4 rack positions
- Drop down door
- Flame failure - 50-320°C thermostat to oven
- On Site Warranty - Ext 900 W 812 D 915 H

GE506D **BLUE SEAL**
6 BURNER + ELECTRIC OVEN



- 6 x 7kW burners - 144,500 Btu/hr total
- NG or LPG
- 6.5kW 2/1 GN electric oven
- Drop down door
- Flame failure - 50-320°C thermostat to oven
- On Site Warranty - Ext 900 W 812 D 915 H

GE56D **BLUE SEAL**
6 BURNER + ELECTRIC FAN



- 6 x 7kW burners
- 144,500 Btu/hr total - NG or LPG
- 6.6kW 2/1 GN electric fan oven
- Drop down door
- Flame failure - 50-320°C thermostat to oven
- On Site Warranty - Ext 900 W 812 D 915 H

E506D **BLUE SEAL**
6 ELEMENT



- 6 x 2.4kW open radiant elements
- 20.9kW 3 phase
- 2/1 GN oven with 4 rack positions
- Drop down door
- 50-320°C thermostatic control to oven
- On Site Warranty - Ext 900 W 812 D 915 H

E56D **BLUE SEAL**
6 ELEMENT + FAN



- 6 x 2.4kW open radiant elements
- 21kW 3 phase
- 2/1 GN fan oven with 4 rack positions
- Drop down door
- 50-320°C thermostatic control to oven
- On Site Warranty - Ext 900 W 812 D 915 H

OE7008 6 PLATE **lincat**



- Twin fan oven
- 6x2.6kW Hotplates - 21.6kW
- 6 heat positions
- Easy clean
- 3 shelves and 5 shelf positions
- On Site Warranty - Ext 900 W 737 D 925 H

OG7005 TARGET TOP **lincat**



- 9kW oven - 8.5kW central burner
- 61,416 Btu / hr
- Temp 120-280°C - 4 oven shelf positions
- NG or LPG
- Removable central bullseye for wok
- On Site Warranty - Ext 900 W 737 D 925 H

G528D **BLUE SEAL**
8 BURNER 2 OVENS



- 8 x 7kW burners
- 237,000 Btu/hr total - NG or LPG
- 2 x 1/1 GN ovens with drop down doors
- Flame failure
- 100-270°C thermostat to ovens
- On Site Warranty - Ext 1200 W 812 D 915 H


G1659 5 BURNER WOK



1 YEAR WARRANTY

- 3 x 17.5kW front & 2 x 9kW rear burners
- Individual flame failure
- NG or LPG
- Spice rack
- Spray bar provides constant water flow over hob
- On Site Warranty - Ext 1685 W 1000 D 790 H

G1679 7 BURNER WOK



1 YEAR WARRANTY

- 4 x 17.5kW front & 3 x 9kW rear burners
- Individual flame failure
- NG or LPG
- Spice rack
- Spray bar provides constant water flow over hob
- On Site Warranty - Ext 2195 W 1000 D 790 H

269500 Electrolux
STEAM 34,000 BTU/HR



2 YEAR WARRANTY

- 6 x 1/1 GN capacity
- Convection with direct steam
- 11 humidity level settings - NG or LPG
- Self cleaning
- Temperature probe
- NB. 1 year labour - Ext 895 W 845 D 830 H

G6478 45,000 BTU/HR



1 YEAR WARRANTY

- 6 shelves supplied with 6 shelf positions
- 0.18m³ oven capacity 440 W 560 D 710 H
- Manually operated gravity drain
- NG or LPG
- 3/4" BSP
- On Site Warranty - Ext 600 W 840 D 1590 H

OE7503 9KW Lincat



2 YEAR WARRANTY

- 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
- On Site Warranty - Ext 600 W 950 D 1600 H

OG7502 Lincat
44,000 BTU/HR



2 YEAR WARRANTY

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

MEMT15050 2 X12" MEMPHIS



1 YEAR WARRANTY

- 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

MEMT15060 2 X12" MEMPHIS



1 YEAR WARRANTY

- Suitable for fresh & frozen pizzas
- 3.4kW - 2x13A
- Top & bottom elements
- Adjustable temperature - Alarm timer
- Independently controlled pull out drawers
- Workshop Warranty - Ext 440 W 380 D 290 H

269000 Electrolux
STEAM 10.1KW



2 YEAR WARRANTY

- 6 x 1/1 GN capacity
- Convection with direct steam
- 11 humidity level settings
- Self cleaning
- Temperature probe
- NB. 1 year labour
- Ext 895 W 845 D 830 H

PO49X 4 X 9" OR 2 X12" Lincat



1 YEAR WARRANTY

- Max temp 400°C
- Heat up to 240°C in 35 min
- Suitable for deep/thin base, fresh/frozen pizzas
- Firebrick base - 20 min timer - 2.8kW
- On Site Warranty
- Ext 810 W 740 D 320 H

430DS 4 X12" MEMPHIS



1 YEAR WARRANTY

- 2 x thermostats 0-370°C
- 4kW
- Safety thermostat
- Separate top/down heat controls
- On Site Warranty
- Ext 1000 W 795 D 410 H

830DS 8 X12" 



- 2 x thermostats 0-370°C
- 8kW
- Safety thermostat
- Separate top/down heat controls on each deck
- On Site Warranty
- Ext 1000 W 795 D 820 H



4002 8 X 9" OR 4 X12" 



- 4 min cooking time (approx)
- 6kW
- Suitable for fresh and chilled pizzas
- Ceramic stone baking decks
- 1 or 3 phase
- On Site Warranty - Ext 805 W 730 D 410 H

P089X 

8 X 9" OR 4 X12"



- Max temp 400°C
- Heat up to 240°C in 35 min
- Suitable for deep/thin base, fresh/frozen pizzas
- Firebrick base
- Separate deck controls - 5.7kW
- On Site Warranty - Ext 810 W 740 D 565 H

UM050 3 SHELF 



- Rotating rack - 3 x shelves, 374mm 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

UM50 3 SHELF 



- Rotating rack - 3 x shelves, 374mm dia.
- 1.5kW
- Humidified - Back serve
- Max cabinet temp 95°C
- Min food holding temp 72°C
- On Site Warranty - Ext 565 W 565 D 780 H

4000 4 SHELF 



- Rotating 4 shelf display
- 0.75kW
- Hinged door for rear service
- Holds up to 4 x 14" pizzas
- On Site Warranty
- Ext 505 W 545 D 840 H

KCOMBI 24 POTATOES 



- Fan assisted
- Temp range 0-250°C
- 2.7kW
- 24 potato capacity in illuminated display oven
- Integral 2 pot bains marie & potato prep surface
- Parts Only - Ext 450 W 450 D 560 H

KCOMBISS 24 POTATOES 



- Fan assisted
- Temp range 0-250°C
- 2.7kW
- 24 potato capacity in illuminated display oven
- Integral 2 pot bains marie & potato prep surface
- Parts Only - Ext 450 W 450 D 560 H

KCLASSIC 24 POTATOES 



- Fan assisted
- Temp range 0-250°C
- 2.5kW
- 24 potato capacity in illuminated display oven
- 60 min approx cooking time - 90 min timer
- Parts Only - Ext 450 W 450 D 650 H

KCLASSICSS 24 POTATOES 



- Fan assisted
- Temp range 0-250°C
- 2.5kW
- 24 potato capacity in illuminated display oven
- 60 min approx cooking time - 90 min timer
- Parts Only - Ext 450 W 450 D 650 H

VECTOR25 25 POTATOES 



- Fan assisted
- Temp Range 0-250°C - 2.5kW
- 25 potato capacity in illuminated display area
- 60 min approx cooking time
- Contemporary design
- Parts Only - Ext 460 W 490 D 480 H

KPOTS 25 POTATOES



- Fan assisted
- 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

VISTA40 40 POTATOES



- 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

QV 30 POTATOES



- 1500W oven
- 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

VS GAS 45 POTATOES



- 13,000 Btu/hr
- LPG (bottle) gas only
- 40 potato capacity in heated storage chamber
- Green & black enamel finish
- 60 min cooking time
- Parts Only - Ext 470 W 650 D 820 H

KPOTL 50 POTATOES



- Fan assisted
- Temp range 0-250°C
- 3kW
- 60 potato capacity in illuminated display oven
- Available in Burgundy or Black
- Parts Only - Ext 520 W 560 D 810 H

KCLASSIC50 50 POTATOES



- Fan assisted
- Temp range 0-250°C
- 2.6kW
- 50 potato capacity in illuminated display oven
- 60 min approx cooking time
- Parts Only - Ext 510 W 595 D 750 H

KMO/BK 100 POTATOES



- Fan assisted
- Temp range 0-250°C
- 6kW - 3 ph
- 100 potato capacity in illuminated display oven
- 50 min approx cooking time
- Parts Only - Ext 685 W 735 D 1200 H

KMER 85 POTATOES



- Front and back doors
- Toughened glass - 1.4kW
- Illuminated S/S interior
- Temperature control
- Ideal for holding jacket potatoes, pastries, pies etc
- Parts Only - Ext 515 W 533 D 640 H

MPBF/R MAESTROWAVE™ 50 POTATOES



MPBF FRONT SERVE


- New fresh & modern design!
- Fast & even cooking
- 50 potato capacity in display section
- Stylish stainless steel
- On Site Warranty
- Ext 551 W 560 D 630 H



MPBR BACK SERVE

- New fresh & modern design!
- Fast & even cooking
- 50 potato capacity in display section
- Stylish stainless steel
- On Site Warranty
- Ext 551 W 560 D 630 H

KBAINS 4 X1/6GN POTS



- 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

KCOLDS 4 CONTAINERS



- 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 Only
- Ext 400 W 330 D 130 H