



the real partner in the kitchen at an impressive price

Convection ovens and combi steamers



MAIN CHARACTERISTICS

- The inner and outer housing of the oven is made of stainless steel (A316L).
- The components are made in the EU.
- Double-glazed door with heat-resistant glass, the inner glass can be opened to facilitate cleaning.
- 4 x 25W temperature-resistant oven lamps, which are easy to swap.
- High-performance air circulation system that ensures even temperature distribution.
- Rapid cooling - selectable option: the fan(s) also work(s) if the door is open.
- Stepless automatic humidity control.
- Automatically rotating, direction-changing fans for true convection for efficient, even baking.



COOKING CYCLES:



True convection



Steaming



Combined mode



**Max. temperature 270°C
(518°F)**

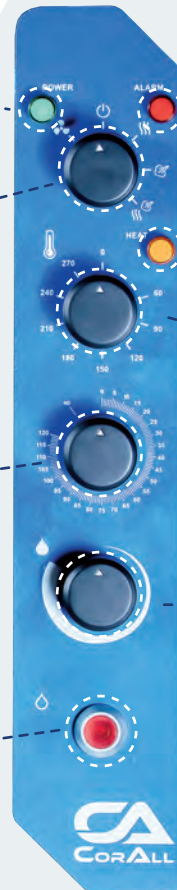
- Cross tray design, 5, 7 and 10 GN1/1 or 600*400 mm tray holders can also be ordered.
- Removable tray holder for easier cleaning (72 mm rail spacing)
- Stainless steel baking chamber with chamfered corners and removable tray holders for easy cleaning.
- Ergonomically designed, thermally insulated door handle.
- Door opening sensor with microswitch (stops the fans when the door is opened)
- The door opening direction is left as standard, but a right-hand version can be ordered at no extra charge (the control panel remains on the right-hand side, it can be reversed later for an extra charge).
- Manual control panel for easy handling.
- Safety thermostat.
- 3/4" water connection, 30 mm channel.
- Timer 0-120 minutes or continuous operation.
- A digital temperature display can be ordered as an option.

Power LED
(indicates that the machine is
under power)

Main switch
cooling / off / dry,
convection baking /
steaming combi mode

Timer switch
mode for 0-120 minutes or
continuous operation
setting counter-clockwise

**Humidity external
valve opening**



Alarm LED
(indicates overheating)

Heating LED

**Adjustable
temperature from
0-270°C**

Humidification
(stepless adjustment)

OVEN TYPES

Nevada

Convection oven

CaliFornia

Combi oven with humidification

Technical parameters:

	Size (mm)	Voltage (V)	Heating power (kW)	Total consumption (kW)
5 GN 1/1	920 x 700 x 775	400	4.5	5.5
7 GN 1/1	920 x 700 x 925	400	9	10
10 GN 1/1	920 x 700 x 1075	400	13.5	15

	Nevada	California
Manual control panel	X	X
Fast internal cooling	X	X
Humidity control		X
Steam valve pipe	X	X
Humidification system		X
Internal halogen lighting	X	X
Double insulated glass door with opening glass panels and condensate collector	X	X
Chamfered corners inside	X	X
Stainless steel (A316L) housing and oven compartment	X	X
Microswitch sensor for door opening	X	X
Safety thermostat	X	X
A smoker can be ordered as an option	X	X
Reverse door opening direction (optional)	X	X
Automatic fan rotation direction change	X	X



ADVANTEGES OF CORALL OVENS

- Low repair and maintenance costs
- The price-value ratio is significantly favorable on the market
- 1 year full factory warranty in introductory offer
- Reliable, excellent components manufactured in Europe
- Continuous supply of spare parts, which guarantees that you can receive the replacement part even the next day.
- Simple, quick-to-learn operation.
- Selling from stock
- Inexpensive, optionally available accessories



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