



- Lightning-fast cooking times, eliminate long queues, and ensure students receive their meals promptly
- With efficient operations, kitchen staff can higher volumes of food without compromising quality
- Versatility to cook a wide range of food items, from pizzas to delicate soufflés
- Precise temperature and humidity control for consistent and uniform results
- Advanced safety features, including cool-touch surfaces and automated shut-off mechanisms
- Energy-efficient design for sustainability and reduced utility costs

Expand your menu, maximize your profits, and minimize your operational costs.



A 16 oz pack of frozen chicken nuggets: Ready in 2 min 30 sec

> 12" sub sandwich: Ready in 40 sec



4 refrigerated egg bites: Ready in 45 sec

2 breakfast burritos: Ready in 1 min





16"fresh dough pizza: Ready in 3 min

Test your own produtes! Contact us and schedule a demo.

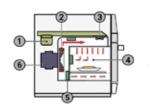




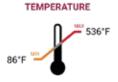




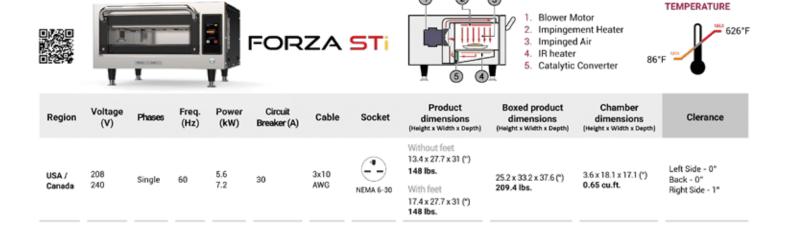




- 1. Magnetron
- 2. Impingement Heater
- Stirrer 4. Impinged Air
- 5. Catalytic Converter
- 6. Blower Motor



Region	Voltage (V)	Phases	Freq. (Hz)	Power (kW)	Circuit Breaker (A)	Cable	Socket	Product dimensions (Height x Width x Depth)	Boxed product dimensions (Height x Width x Depth)	Chamber dimensions (Height x Width x Depth)	Clerance
USA / Canada	208 240	Single	60	6.2 7.0	30	3x10 AWG	NEMA 6-30	25.9 x 15.2 x 27.3 (°) 147.7 lbs.	35.8 x 20.1 x 35.6 (*) 200 lbs.	5.2 x 12.4 x 12.1 (*) 0.45 cu.ft.	Left Side - 0" Back - 0" Right Side - 0"



We recognize that schools are bustling hubs of activity, and that's why our ovens are crafted to meet the demands of a dynamic environment. They are built to handle high volumes without compromising on quality, ensuring that each meal is prepared to perfection.

With our ovens, you can create a flexible menu that caters to different tastes and dietary preferences. Students and staff alike can enjoy wholesome meals, fostering a sense of community and wellbeing within the school environment. Our ovens empower school kitchens to efficiently provide nutritious options, contributing to the overall health and happiness of the school community.

By choosing our innovative culinary technology, you're not just making an investment in state-ofthe-art equipment; you're investing in the wellbeing of everyone within the school community. We believe that good food is a cornerstone of a thriving educational environment, and our ovens are here to support that vision.