Electrolux PROFESSIONAL

High Speed Equipment GourmeXpress High Speed Oven with Barcode Scanner, black 230V-50Hz (UK Plua)



CC0HL6 (CC0HL6)

GourmeXpress High Speed Oven (3 kW) with single magnetron, barcode scanner, 230V/1N/50Hz - UK plug

Short Form Specification

Item No.

Table top GourmeXpress High-Speed Oven uses the combination of microwave, convection and hot air impingement for rapid and consistent cooking results with a wide range of products. Ventless solution guarantees flexibility of installation (see handbook for more details). Convection power of 2.7 kW, Microwave power 1.1 kW, Total Power of 3 kW. 5" capacitive touchscreen display is easy to use and can be configured according to user needs. It is possible to program and memorize up to 1024 recipes, grouping them in different clusters for easy use (for example, breakfast, lunch, dinner). 17 liters cavity in AISI 304 stainless steel with rounded edges easy to clean. Predisposed for USB memory stick data transfer. Front of house robust and durable design with cool to touch exterior surfaces and ergonomic handle. Ideal solution for customers like (Quick service restaurants, Coffee bars, Hotels, Service Stations, Retail, etc.) where speed of service, ease of use and consistent results are a priority. Delivered with UK plua. Barcode scanner included.

ITEM #	
MODEL #	
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Main Features

- GourmeXpress High Speed Oven is the solution for fast and consistent cooking (and reheating) results on different types of products for complete meals (frozen products, breaded products, proteins) but also pastry, hot snacks, appetisers, and much more.
- GourmeXpress guarantees high speed cooking results thanks to the combination of :
 - Convection
 - MicrowaveImpingment (hot air jets)
- Ventless equipment, can be installed without extraction hood. Perfect for front house cooking (see handbook for more details).
- Adjustable temperature control from 30°C to 280° C.
- Adjustable impingment speed from 10% to 100% with 10% increment.
- Adjustable microwave power from 0% to 100% with 10% increment. With 0% microwave it can be used as a convection oven.
- Easy to use 5" capacitive touchscreen user interface where up to 1024 recipes can be stored.
- It is possible to create multiphase recipes with different combinations of temperature, microwave and impingment for each phase.
- For easier recipe management each recipe can be linked to:
- a dedicated session (i.e. breakfast, lunch, dinner, etc.)
- a customized image
- a bar code, to be retrieved with a bar code scanner (available as an optional accessory PNC 653820)
- Countdown display and buzzer with adjustable volume at the end of the cycle (or phase in case of multiphase recipes).
- Prearranged for USB memory stick data transfer.
- Barcode Scanner Included: Allows recipes to be recalled with a simple barcode scan, eliminating the need to interact with the high speed oven's user interface reducing errors possibilities and improving consistency of results.

Construction

- AISI 304 stainless steel cooking chamber with all rounded corners for easy cleaning.
- Shovel shelf rack on top of the oven.
- Compact footprint with a wide 17-liter cooking chamber.
- Removable easy to clean top and bottom hot air jet plates.
- Catalytic filters, removable and replaceable.
- Easy to access air filter.
- Ergonomic door handle.
- 2" adjustable feet.
- IPX3 protected.

APPROVAL:



Optional Accessories

- Bluetooth printer for 50x60mm labels, PNC 650243 display in English or Italian. To be managed via dedicated app.
- Barcode scanner for GourmeXpress High Speed Oven PNC 653820

Components

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