

# OVENS (63-69) | COOKING EQUIPMENT

**CA PROP 65 WARNING:** Cancer/Reproductive Harm  
www.p65warnings.ca.gov

CONVOTHERM

## Electric Mini Combi Oven-Steamer

Boilerless combi oven with seven cooking modes. Two speed auto reversing convection fan. Vented double glass door with integrated door stop and self draining drip tray. EasyTouch™ 9" touch screen. 4" adjustable legs with flanged feet. **Model #570-107** holds (3) 18"Wx13"D sheet pans or 12"Wx20"D steam pans. Choose from 208V or 240V, single phase or 208/240V, three phase. **Model #570-109** holds (5) 18"Wx13"D sheet pans or 12"Wx20"D steam pans. Available in 208/240V, three phase. 20 1/4"W.



- Stainless steel construction
- +86°F to +482°F temperature range
- Oven light with shockproof glass cover
- Multipoint core temperature probe
- Program up to 250 recipes with up to 20 steps each
- 6' cord included



ONE YEAR WARRANTY

**FREE SHIPPING**

| Model#  | DxH             | Wt.  | Your Cost |
|---------|-----------------|------|-----------|
| 570-107 | 34 1/4"x29 7/8" | 175# | \$9006.   |
| 570-109 | 34 1/8"x37 1/8" | 200# | 10931.    |

**Central  
EDGE**

The Central Edge: **\$840.00 added value** at no additional cost. Includes a single hollow carbon filter system.

**VULCAN**

## Boilerless Combi Ovens

Intuitive to use, with only three knobs—temperature, time, and humidity, the heart of all cooking. Steam, bake, roast, proof, grill, braise, retherm and more with improved quality, taste, texture, speed and versatility. Automatic humidity control ensures accuracy for repeatable results while saving energy and water. Boilerless feature allows for direct steam creation with minimal energy and water consumption. Auto-reversing fan with electronic braking system.



Shown with Optional Stand

42 1/4"Wx43 1/4"Dx35"H.

600 lbs. **Gas model** uses 80,000 BTU. **Electric model** is available in one or three phase. ~Made in USA~

- LED display for temperature, time and humidity
- +80°F to +450°F temperature range
- Humidity control from 0-100%
- Holds (7) 18"Wx26"D sheet pans or (14) 12"Wx20"D steam pans
- Comes with 4 grab n go stainless steel wire racks with cutout design for easy access to pans



### ELECTRIC MODEL

| Model#  | 208V          | 240V          | 480V          |
|---------|---------------|---------------|---------------|
| 515-878 | <b>18517.</b> | —             | —             |
| 515-879 | —             | <b>19180.</b> | —             |
| 515-880 | —             | —             | <b>19180.</b> |

ONE YEAR LIMITED PARTS AND LABOR WARRANTY



**FREE SHIPPING**

### GAS MODEL

| Model#  | Your Cost       |
|---------|-----------------|
| 515-881 | <b>\$19623.</b> |



**there's more  
(way more!)  
online.**  
SEARCH COMBI  
OVENS ON  
OUR SITE.

**VULCAN**

## Cook and Hold Ovens

Uses gently recirculated heat that moves uniformly around food. Low heat allows for roasting and rethermalizing without oven hoods in most areas. Cooks by time then automatically converts to holding temperature. Door features magnetic door latch and heavy duty hinges that secure into an integrated steel frame to prevent sagging. Includes 5" heavy duty casters, two with brakes. Cord and plug included.

- All stainless steel construction, fully insulated with 2" of insulation in top and 1" in sides, back and bottom
- On/Off switch and knobs to set cooking time, cooking temperature and holding temperature
- Dual voltage 208/240V, single phase per oven

**FREE SHIPPING**

ONE YEAR PARTS AND LABOR WARRANTY, LIFETIME ON HEATING ELEMENTS



## Mechanical Controls

Doors are field reversible with pre-drilled holes. Interior pan supports removable for easy cleaning. 25 1/2"Wx33"D.

- Cooks at +100°F to +250°F
- Holds at +100°F to +190°F
- Includes three wire shelves per compartment, with eight cooking positions on 3" centers

### PAN CAPACITIES

| Model#  | 18"x26" Sheet Pans | 12"x20" Steam Table Pans |
|---------|--------------------|--------------------------|
| 515-576 | 8                  | 16                       |
| 515-577 | 16                 | 32                       |

| Model#  | Description  | 208V Watts | 240V Watts | Ht.     | Wt.  | Your Cost      |
|---------|--------------|------------|------------|---------|------|----------------|
| 515-576 | Single Stack | 2,250      | 3,000      | 43 1/2" | 170# | <b>\$4480.</b> |
| 515-577 | Double Stack | 4,500      | 6,000      | 81"     | 340# | <b>8960.</b>   |

## Solid State Controls

Electronic controls. Programmable up to nine custom programs. Digital LED display shows time in minutes, hold, cook and cabinet temperatures. 26 1/4"Wx37 1/2"D.

- Cooks at +100°F to +350°F
- Holds at +100°F to +250°F
- **Models #515-474 and #515-475** have one door and include two wire shelves per compartment.
- **Model #515-476** has two doors and one set of controls. Includes four wire shelves.
- **Model #515-477** has two doors and two sets of controls. Includes four wire shelves per compartment. Requires two separate electrical connections.

### PAN CAPACITIES

| Model#  | 18"x26" Sheet Pans | 12"x20" Steam Table Pans |
|---------|--------------------|--------------------------|
| 515-474 | 5                  | 10                       |
| 515-475 | 8                  | 16                       |
| 515-476 | 16                 | 32                       |
| 515-477 | 16                 | 32                       |

| Model#  | Description  | 208V Watts | 240V Watts | Ht.     | Wt.  | Your Cost      |
|---------|--------------|------------|------------|---------|------|----------------|
| 515-474 | Single Stack | 1,900      | 2,530      | 34"     | 241# | <b>\$5790.</b> |
| 515-475 | Single Stack | 3,800      | 5,060      | 43 1/2" | 334# | <b>7144.</b>   |
| 515-476 | Double Stack | 5,700      | 7,590      | 72 1/4" | 434# | <b>10373.</b>  |
| 515-477 | Double Stack | 3,800      | 5,060      | 81"     | 670# | <b>14286.</b>  |

