



# MODEL CR-2-3/PP Combination

## When you Need Variety and Space is a Problem

"Combination" 3 Pan Convect-A-Ray Oven, Pizza Bake-Deck Oven and 8 Pan Proofer-Warmer

### Oven Features:

- 7" Crown Height
- 450° Solid State Thermostat with Electronic Heat Probe
- Full View Heat-Reflective Glass Doors— fully gasketed
- Combination of "gentle" convection and radiant heat rays
- Brilliantly lighted from each side
- Solid State Digital Timer with 2 Memories
- Bright Stainless Steel Exterior
- Heavily Insulated

### Oven Options:

- Internal Steam
- Steam Generator

### Pizza Oven Features:

- 28" W X 18" D Spun Aluminum Bake Deck
- Capacity: 1-18" X 26" or 2-13" X 18" Sheet Pans
- 4" Crown Height
- 2-Individual Heat Reflective Glass Doors— opening each door 15"
- 2-Reminder Timers with Alarm
- 550° Thermostat
- Stainless Steel Exterior

### Fast, Even Pizza Baking:

1/4" Thick Deck Absorbs, Spreads and Retains Heat much better than other materials for even baking and energy efficiency.

### Proofer Features:

- Circulating heat and humidity
- Fully Gasketed Glass Doors
- Visible "trouble-free" Humidity Pan
- Bright Stainless Steel overall
- Dependable Infinite Humidity Control
- Thermostatically Controlled Heat

### Proofer Options:

- 250° Thermostat (Specify)

