

Cook and hold oven code: 225479

Designed for low-temperature cooking, gentle reheating, and holding.

Cooking controlled by core temperature probe for precise internal results.

Adjustable core temperature probe; cooking ends when target temperature is reached.

Automatic switch to holding mode after cooking.

Energy-efficient operation thanks to high-quality thermal insulation.

Even heat distribution.

Chamber temperature can be adjusted in 1°C increments, from 30°C up to 120°C.

Core temperature can be set from 25°C up to the chamber temperature.

Hold temperature can be set from 25°C up to the core temperature.

Timer adjustable up to 60 hours for long cooking processes.

Manual ventilation control for juicy or crispy results.

Digital setting and readout of time, set values, and current chamber/core temperatures.

Universal side runners for GN 1/1 containers and 600x400 mm trays.

Fits 3 GN 1/1 containers or 600x400 mm trays.

Recessed side handles.

Extra external handles for safe positioning.

Reversible door with left or right hinge configuration.

-  Manual ventilation control allows open vents for crisp textures and closed vents for juicy, tender results.
-  The oven automatically switches to holding mode after cooking.
-  Core temperature probe ensures precise internal cooking.
-  Accommodates GN 1/1 containers and 600x400 mm trays in a compact countertop design.
-  Energy-efficient design with high-quality insulation to minimise heat loss while preserving yield.



Code	V	W	LxWxH (W)
225479	230	1200	495x690x(H)413