



20 TRAY COMBI OVEN

- Easy to use touch control
- Internal chamber: 316 Marine Grade stainless steel
- External: 304 Food Grade stainless steel
- Programmable and Manual cooking modes
- HACCP data logging
- Allows 20 programs with up to 5 steps per program
- Electronically operated exhaust valve removes excess humidity
- Automatic self-cleaning system
- USB port to download/upload programs
- Special design to maximize BBQ duck production and retain duck fat
- Fits 20 trays
- Roast 16 ducks per hour
- Include special system to retain duck fat
- Stand also available: PKD-16-S



Code	External Dimensions (WxDxH mm)	Internal Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
PKD-16	1100x995x1100	650x785x810	186	415	16.4/3~N

COMPACT BASKET ROTISSERIE

- Radiant/convection heated
- Fits 8-12 birds
- Huge energy savings
- Stainless steel housing
- On/off switch for chamber lights
- On/off switch for rotating motor
- Heavy duty 80W motor for rotation
- Front and back toughened glass
- Rubber seal for air tightness to keep heat inside chamber
- Double handles on glass door
- Oil collector at the bottom
- Swivel castors for easy movement



Code	Baskets	Temperature (°C)	External Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
YXD-266E	4	0 - 300	800x630x610	67	240	4.8/20

Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ.