

OVENS

Commercial Range

Borrelli Ovens are commercial grade and designed to work hard in a fast paced environment. A welcome to any busy establishment. You will keep your peace of mind as we offer generous warranties on all ovens.

Borrelli Twin Deck Pizza Oven comes with 2 x stone bases. There are separate controls and a viewing area for each deck. With a temperature range of 50 to 350 degrees, these are great for cooking steak as well.

Borrelli High Speed Oven delivers intense cooking power with the combination of convection, microwave and hot air impingement. It cooks, reheats and defrosts much faster than conventional ovens.

Borrelli Microwave Oven is a powerful 1000w, with a commercial flat base interior. The easy to use control panel has 3 cooking stages, 10 power levels, 10 instant memory programs and 100 program memories.



Twin Deck Pizza Oven

Code	Material	W x D x H	Internal Dimensions	Weight	Decks	Temperature Range	Plug Type
CKS-PC500L	201 Stainless Steel	60 x 53 x 89.5cm	50 x 50 x 10cm - each deck	39kg	2	50 - 350 degrees	15 Amp

High Speed Oven

Code	Capacity	Touch Screen	W x D x H	Internal Dimensions	Weight	Programmable	Recipes Up-loadable
CKS-NT-PRO	17ltr	Yes	46 x 66 x 67.5cm	30.5 x 30.5 x 18.5cm	66kg	Up to 1024 menu items	Yes including pics - USB Port

Microwave Oven

Code	Colour	Power	W x D x H	Weight	Instant Programs	Program Memories	Capacity
CKS-M1000W	Stainless Steel	1000 Watt	51 x 43 x 31cm	17kg	10	100	25ltr