

NEW



Mini Combination Oven OES6.06

Our new steam combi oven has the smallest footprint without compromising on oven space. The Press & Go system means effortless cooking. Suits any kitchen environment.

Construction: Stainless steel

Oven Capacity: 6 x 2/3 Gastronorm / 4 Plates

Cooking modes:

Steam 30-120°C		Super Heated Steam 30-250°C	
Convection 30-250°C		Regeneration 120-160°C	



Control Panel:

Memory capacity: 250 recipes (20 steps)
Press & Go facility for most used items

Power Input: Single Phase 3kW/13.1
Amp or 3 Phase 5.7kW/11.8 Amp



Standard Features: Core Temperature Probe

Patented Advanced Closed System with Crisp&Tasty

Saves on daily costs such as energy and water

Installation to suit individual needs

Integral moisture condensing technology, no need for extraction



ENODIS UK FOOD SERVICE GROUP

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MINI COMBI OVEN OES 6.06

- Designed to fit into smaller kitchens where space is a premium
- Energy efficient operation
- Constructed in stainless steel

FEATURES

- Left or right hinged door
- Multi point core temperature probe included as standard
- Crisp&Tasty - no flavour transfer
- Press & Go - pre-programmed recipes for perfect results every time

SHELVING

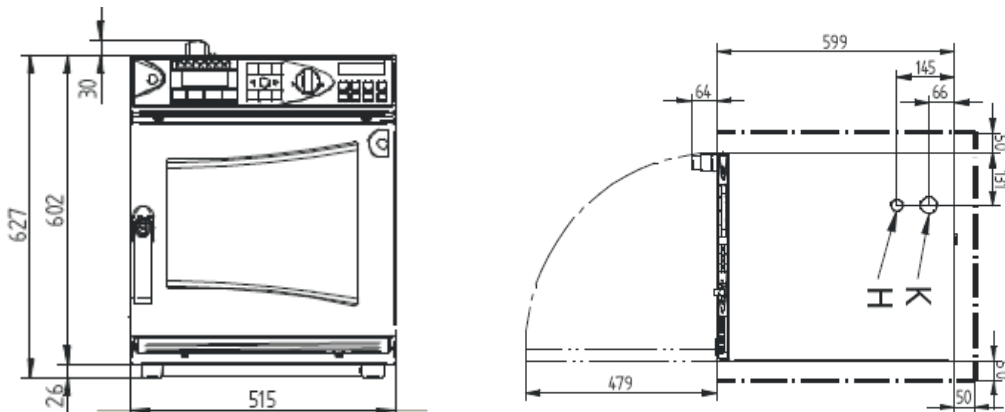
- Distance between shelves 50mm
- 6 x 2/3GN (40mm depth)
- 6 x 2/3GN (20mm depth)
- 4 x 2/3GN (65mm depth)
- 4 Plates Ø 280mm depth)

OPTIONAL EXTRAS

- Baking pan, wire grid, fry basket, deep container
- Installation aids: Stand, wall brackets and stacking kits available
- Hand Shower (can be retro fitted)



DIMENSIONS



SPECIFICATION

Model No	Electric Supply	kW	Shelves	Plates	Shelf Size (mm)	Weight (kg)	Water Connection	Overall Dimensions W x D x H (mm)
OES6.06	230V/1Phase or 400V/ 3Phase	3.0 or 5.7	6	4	325 x 354	45	3/4" 2 to 6 bar flow pressure	515 x 599 x 627

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