



RDA115E


Blizzard

SIMPLE SNACK STAINLESS STEEL COMBI OVEN

Description

The RDA range includes simple and easy to use ovens that offer four combinations of roast and steam modes. All units feature high grade 304 stainless steel exterior and interior, internal illumination and manual humidity control flap. The rounded corners of the cooking chamber and height adjustable feet make cleaning easy and painless. All units come supplied with a hand shower to help quickly fill pots and rinse food waste away from the oven floor, making clean up more efficient. **Please note it is suggested to be installed in conjunction with an adequate water softener.**



Features

- High grade 304 stainless steel interior & exterior
- Accepts GN1/1 containers
- Internal illumination
- Left hand hinged as standard
- Supplied with one shelf, tray slides spaced 67mm apart
- Steam generated by direct system
- Supplied with hand shower and fitting kit (to be fitted on-site by installer)
- Easy to use manual controls
- Suggested to be installed in conjunction with a water softener

MODEL	CONTAINER CAPACITY*	NET CAPACITY	WATER CONSUMPTION /HR	TEMPERATURE RANGE	DIMENSIONS (mm)	POWER USAGE	POWER	WEIGHT (kg)
RDA105E	5 x GN 1/1	89L	14L / HR	+50°C / +270°C	H600 x W710 x D830	6000W	1 Phase	82
RDA110E	10 x GN 1/1	169L	14L / HR	+50°C / +270°C	H950 x W710 x D830	12200W	3 Phase	121
RDA115E	15 x GN 1/1	272L	14L / HR	+50°C / +270°C	H1660 x W750 x D850	18000W	3 Phase	192.5

*Find our full range of gastronorm pans on **page 6/7**.

OPTIONAL EXTRAS
(Applicable Units)

Stand (RDA105E,RDA110E)