

Forge Combi Steam Oven Digital 10 Pan

PRODUCT CODE NOT STATED | BRAND Forge



POWER	VOLTAGE	CAPACITY	DIMENSIONS
18kW	380V - 3 PHASE - \((N+E)\)	10 TRAYS 400 X 600mm C	914 X 943 X 1031mm

PRODUCT OVERVIEW

Forge Combi Steam Oven Digital 10 Pan is a compact, high-volume commercial oven built in South Africa for African kitchens. It combines steam and convection cooking with digital control, featuring a 10-inch touchscreen, core probe temperature control, and multi-level tray programming. Designed for restaurants and hotels, it supports 10 GN1/1 trays and includes an easy-clean dual-tank detergent system.

KEY FEATURES

- Advanced Delta-T and core probe temperature control for consistent cooking
- Multi-level tray-by-tray programming for simultaneous cooking of different products
- Low-RPM Italian fan with steam mist injection for even heat and moisture control

TECHNICAL SPECIFICATIONS

BRAND	Forge
OVEN TYPE	Combi Steam Oven
CONTROL INTERFACE	10-inch touchscreen with aluminium rotary dial
COOKING CAPACITY	10 trays \((400 \times 600\text{mm or GN1/1})\)
POWER SUPPLY	380V, 3-phase, \((N+E)\)
POWER CONSUMPTION	18kW
DIMENSIONS \((W \times D \times H)\)	914 x 943 x 1031mm
WEIGHT	88.5kg