

SPECIFICATION FOR KITCHEN HOOD & EQUIPMENT UNDER

Recirculation Ventless Hood - Giles - #PO-VH

Induction Cook Top - CookTek - #MC1800

Induction Cook Top - CookTek - #MC2502F

Induction Cook Top - CookTek - #MC3500

C-VAP Oven - Winston - #CAC507VR

Combi-Oven - Giles - #GHE06P

PERMIT SET -
NOT FOR CONSTRUCTION

A-1.2

SPECS

Vinland Restaurant
593 Congress St.

DATE: 7.12.13

CBL: 037-E002

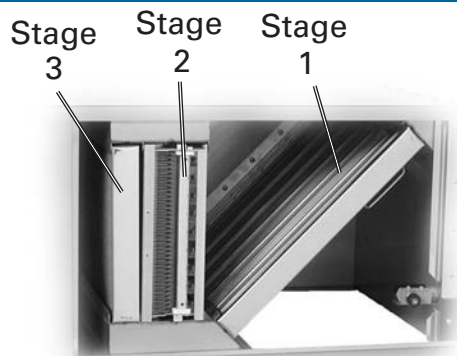
Ventless Hood

Model PO-VH



- The compact and simple design of the ventless hood eliminates the need for expensive roof modifications and the hassle of dealing with multiple vendors for separate hood and electrical systems.
- Our one-of-a-kind, stainless steel recirculating hood, for use with specific UL listed appliances, incorporates our patented Electrostatic Air Cleaner and provides vapor removal requirements for a variety of food service applications and equipment.

Design Features



Ventless Hood System

This Ventless Hood consists of a Three-stage Air Purification System.

- Stage 1.** A Stainless Steel Baffle Filter traps large grease particles.
- Stage 2.** An Electrostatic Air Cleaning Filter (EAC) uses ionizers that charge particles of dirty air, allowing them to be collected by an electrostatic force.
- Stage 3.** A Disposable Charcoal Filter helps eliminate odor.

Appliance Constraints

Equipment Type	Max. Input Power (kW)	Clearances
Ovens	50	6" [153mm] maximum from hood skirt bottom to door top. 1" [25.4mm] minimum from hood skirt bottom to oven top. 6" minimum hood skirt over hang to heated oven opening.
Conveyor Ovens	50	30" [762mm] maximum from hood skirt bottom to top of conveyor belt. 1" [25.4mm] minimum from hood skirt bottom to oven top. 6" minimum hood skirt over hang to heated oven opening.
Rotisseries	6.2	6" [153mm] maximum from hood skirt bottom to door top. 1" [25.4mm] minimum from hood skirt bottom to oven top. 6" minimum hood skirt over hang to heated oven opening.

Note: To be used with electric appliances only.

We have specifically developed the PO-VH for many appliances, please contact us to see if we have developed one for yours.

Listings



Giles Foodservice Equipment

An ISO 9001 Registered Company

2750 Gunter Park Drive West • Montgomery, AL 36109 USA

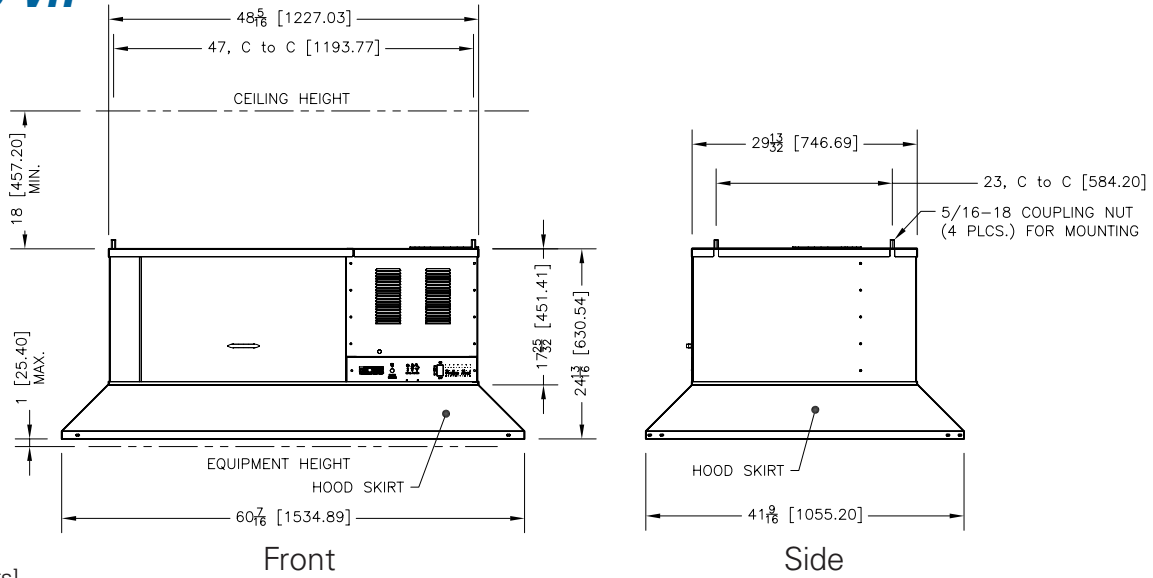
334.272.1457 • Fax 334.272.3561 • Phone Toll Free 1.800.554.4537

Web Site: www.gilesent.com • Email: info@gilesent.com

Ventless Hood

Model PO-VH

Item No.: _____
 Quantity: _____
 Project Name: _____
 SIS#: _____
 AIA/CSI#: _____



Inches [millimeters]

Specifications

We reserve the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements additions or replacements on previously purchased equipment.

Construction:

20Ga to 18Ga Stainless Steel

Dimensions:

Width: 60-7/16" [1535 mm]

Depth: 41-9/16" [1055 mm]

Height: 24-13/16" [631 mm]

Ventless Hood:

Exhaust CFM: 314 - 448

Approx. Decibel Level: 65

Uncrated Weight: 221 lbs [100.2 kg]

Electrical Specifications:

Available voltages: 208/220/240

1 phase - 208/220/240V - 5/5/5 AMPS

(No service cord provided)

Product Designation:

PO-VH (see "How to Specify" below)

Shipping Specifications:

Crated Weight: 337 lbs [152.8 kg]

Crated Cube Size: 68" X 49" X 34" = 65.5 cu ft

[1727mm X 1245mm X 864mm = 1.855 cu meters]

Accessories Included

Unit is shipped with (1) Baffle Filter, (1) EAC Filter, (1) Charcoal Filter, (1) EAC Soak Tank and (1) Manual.

How To Specify

1. Local Codes

Ensure your local codes permit Ventless Hoods.

2. Appliance Constraints

Ensure the appliance is within the specified constraints of the hood (see front of this page). Contact Giles to see if we have specifically designed an PO-VH for your appliance.

3. Location

Ensure the location you are installing the Ventless Hood meets the proper clearances specified above.

4. Electrical Specifications

Determine the electrical specifications from the available Voltages, Hz., and Phase.

5. ILS Option (Interlocking Start)

Specify if your county requires the hood to shut-down if the appliance underneath is not operating. Check with your local officials for this requirement.

6. Determine PO-VH Part Number

If after contacting Giles and we do not have a PO-VH specifically designed for your appliance, select an PO-VH Universal Ceiling Mount (UCM) and specify the part number from the following:

	Voltage	Hz.	Phase	ILS	Part Number
<input type="checkbox"/>	208	60	1	No	79769
<input type="checkbox"/>	208	60	1	Yes	79771
<input type="checkbox"/>	240	60	1	No	79770
<input type="checkbox"/>	240	60	1	Yes	79772

7. Accessories (additional charges)

Specify the part number and quantity of the following accessory items needed:

Qty	Description	Part Number
<input type="checkbox"/>	EAC Filter	20520
<input type="checkbox"/>	Charcoal Filter	31964
<input type="checkbox"/>	Install Extinguisher Nozzles/Link Brackets	91760

8. Shipping

Specify the shipping method

Giles Foodservice Equipment

2750 Gunter Park Drive West • Montgomery, AL 36109 USA
 334.272.1457 • Fax 334.272.3561 • Phone Toll Free 1.800.554.4537
 Web Site: www.gilesent.com • Email: info@gilesent.com

Product Name	Counter-Top Single Burner (Hob) Cooktop	Quantity		Item #	
--------------	---	----------	--	--------	--



Note: Induction cooking requires the use of induction compatible (i.e. magnetic) cookware.



Standard Features

- Portable tabletop design with stainless steel housing, heavy duty, electronic components, and high impact, thick, glass-ceramic top engineered for use in commercial kitchens
- Control knob for ease of use and automatic power or temperature control
- Temperature control allows for 27 precise temperature settings and 20 power cook settings
- Pan Maximizer feature achieves maximum heating of any induction compatible pan
- Microprocessor monitors vital components 120 times per second to check for overheating, power supply problems, and more. Cooktop shuts off and displays error codes enabling user to diagnose and correct minor problems
- LED display for precise user feedback
- Automatic pan detection allows for instant energy transmission to pan and almost no energy consumption when pan is not present
- Automatic shut-off feature prohibits overheating
- Integral grease filter and air baffle to ensure cleaner and cooler air intake
- Sloped front panel allows for easy viewing and operation
- Easy to clean glass-ceramic top surface
- Integral fan keeps internal electronics cool

- Available in 1500 and 1800 watts (100-120VAC), 2500, 3000 and 3500 watts (208-240VAC).
- Three year limited warranty in US and Canada only - see statement for details
- Made in the USA*

Specifications

Shall be a CookTek counter-top induction cooktop, model _____ with a total kW rating of _____.

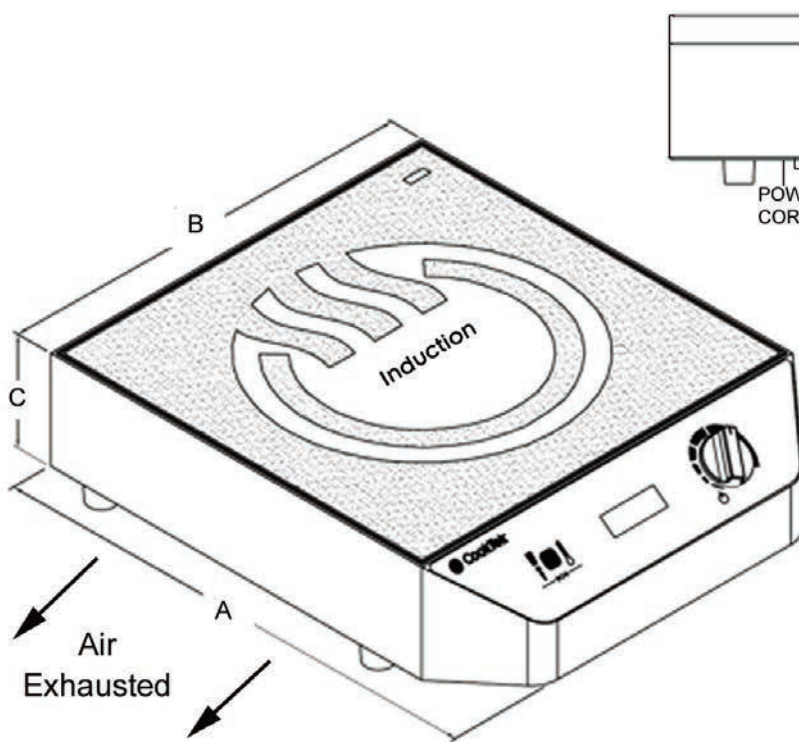
Unit shall be manufactured in the United States and constructed of a stainless steel housing and a high impact glass-ceramic top.

Unit shall be equipped with a built-in microprocessor that performs precise temperature control, auto shut-off to prevent overheating, self-diagnostics and a pan maximizer feature that ensures maximum heating of any induction compatible pan.

Unit shall have adjustable electronic control with 20 power cook settings and 27 precise temperature settings.

Unit shall operate on _____ power with integral _____ cord and plug (supplied).

*of USA and imported parts

COUNTER-TOP SINGLE BURNER (HOB) COOKTOP


Dimensions		
	inches	mm
A	16.31	414
B	13.81	350
C	3.73	94
D	4.98	126

- Dedicated circuit required
- Requires maximum (do not exceed) ambient temperature of 50° C/122° F
- Cooling clearance: 2" (55mm) from combustible materials


Specifications

Model Number	MC1500	MC1800	MC2500	MC3000	MC3500
Power Requirements	100-120VAC, 1 Ph	100-120VAC, 1 Ph	208-240VAC, 1 Ph	208-240VAC, 1 Ph	208-240VAC, 1 Ph
Power Consumption	1500W (max rating)	1800W (max rating)	2500W (max rating)	3000W (max rating)	3500W (max rating)
BTU Comparison	13,000 BTU	16,000 BTU	22,000 BTU	26,000 BTU	31,000 BTU
Voltage	100-120VAC, 50/60 Hz	100-120VAC, 50/60 Hz	208-240VAC, 50/60 Hz	208-240VAC, 50/60 Hz	208-240VAC, 50/60 Hz
Amperage	12.5A (max)	15A (max)	11A (max)	13A (max)	15A (max)
Power Range	100-1500W	100-1800W	100-2500W	100-3000W	100-3500W
Temperature Range	85-500°F / 30-260°C	85-500°F / 30-260°C	85-500°F / 30-260°C	85-500°F / 30-260°C	85-500°F / 30-260°C
Dimensions (in)	16.31" x 13.81" x 4.98"	16.31" x 13.81" x 4.98"	16.31" x 13.81" x 4.98"	16.31" x 13.81" x 4.98"	16.31" x 13.81" x 4.98"
Dimensions (mm)	414 x 350 x 126	414 x 350 x 126	414 x 350 x 126	414 x 350 x 126	414 x 350 x 126
Weight	19 lbs / 8.6 kg	19 lbs / 8.6 kg	19 lbs / 8.6 kg	19 lbs / 8.6 kg	19 lbs / 8.6 kg
Packaged Weight	24 lbs / 10.4 kg	24 lbs / 10.4 kg	24 lbs / 10.4 kg	24 lbs / 10.4 kg	24 lbs / 10.4 kg
Packaged Dims. (in)	20.75" x 18.75" x 9"	20.75" x 18.75" x 9"	20.75" x 18.75" x 9"	20.75" x 18.75" x 9"	20.75" x 18.75" x 9"
Packaged Dims. (mm)	527 x 476 x 229	527 x 476 x 229	527 x 476 x 229	527 x 476 x 229	527 x 476 x 229
Power Cord Length	6 ft / 1.8 m	6 ft / 1.8 m	6 ft / 1.8 m	6 ft / 1.8 m	6 ft / 1.8 m
Plug Type	NEMA 5-15P	NEMA 5-15P	NEMA 6-20Pin US/Canada, country specific elsewhere		
Warranty	36 months limited parts and labor in US and Canada only - see statement for details				

Note: Ambient air should not exceed 50° C/122° F. Dedicated circuit required. Many local codes exist, and it is the Owner and Installer's responsibility to comply with those codes. CookTek continually improves its products and reserves the right to change or improve specifications without notice.

CookTek Induction Systems, LLC
 156 N. Jefferson St. Ste 300
 Chicago, IL 60661-1436, USA
 www.cooktek.com

Tel: 1.312.563.9600 Fax: 1.312.432.6220
 Toll Free: 1.888.COOKTEK (266.5835)
 Toll Free Fax: 1.888.COOKFAX (266.5329)

COOKTEK®

Product Name	Counter-top Double Burner (Hob) Cooktop	Quantity		Item #	
--------------	---	----------	--	--------	--


F Model

S Model

Note: Induction cooking requires the use of induction compatible (i.e. magnetic) cookware.



Standard Features

- Portable tabletop design with stainless steel housing, heavy duty electronic components, and high impact, thick, glass-ceramic top engineered for use in commercial kitchens
- Available in front-to-back (F) or side-by-side (S) models
- Each induction burner (hob) has its own separate controls for independent operation and functionality
- Control knob for ease of use and automatic power or temperature control
- Temperature allows for 27 precise temperature settings and 20 power cook settings
- Pan Maximizer feature achieves maximum heating of any induction compatible pan
- Microprocessor monitors vital components 120 times per second to check for overheating, power supply problems, and more. Cooktop shuts off and displays error codes enabling user to diagnose and correct minor problems
- LED display for precise user feedback
- Automatic pan detection allows for instant energy transmission to pan and almost no energy consumption when pan is not present
- Automatic shut-off feature prohibits overheating
- Integral grease filter and air baffle to ensure cleaner and cooler air intake
- Sloped front panel allows for easy viewing and operation
- Easy to clean glass-ceramic top surface

- Integral fan keeps internal electronics cool
- Available in 5000, 6000, or 7000 watts (200-240VAC) - 2500, 3000, or 3500 watts per burner (hob).
- Three year limited warranty in US and Canada only - see statement for details
- Made in the USA*

Specifications

Shall be a CookTek counter-top double burner (hob) cooktop, model _____ with a total kW rating of _____.

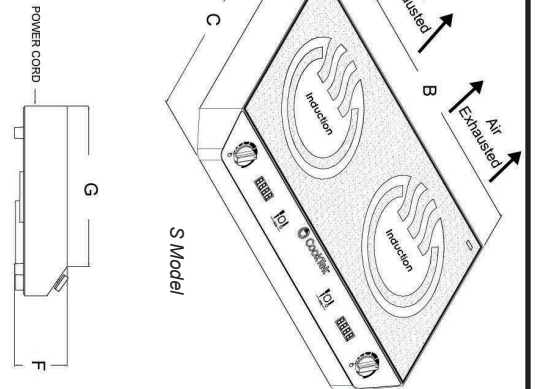
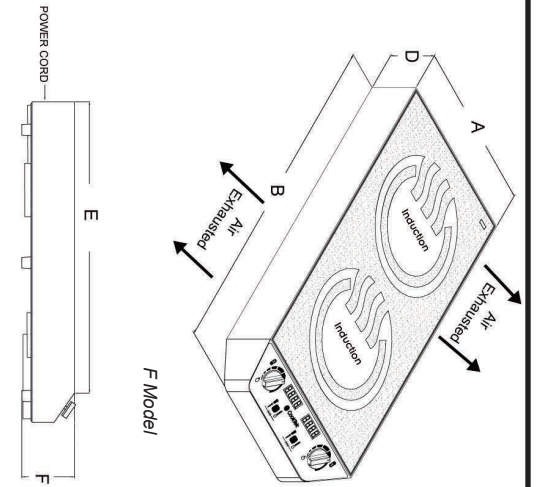
Unit shall be manufactured in the United States and constructed of a stainless steel housing and a high impact, thick, glass-ceramic top.

Unit shall be equipped with a built-in microprocessor that performs precise temperature control, auto shut-off to prevent overheating, self-diagnostics, and a pan maximizer feature that ensures maximum heating of any induction compatible pan.

Unit shall have an adjustable electronic control with 20 power cook settings and 27 precise temperature settings.

Unit shall operate on _____ power with integral _____ cord and plug (supplied).

*of USA and imported parts



Dimensions		
Inches	mm	
A	13.85	351
B	27.58	700
C	16.35	415
D	3.74	94
E	25.05	636
F	4.99	126
G	13.82	351

- Dedicated circuit required
- Requires maximum (do not exceed) ambient temperature of 50° C/122° F
- Cooling clearance: 2" (55mm) from combustible materials



Specifications

Model Number	MC2502F	MC2502S	MC3002F	MC3002S	MC3502F	MC3502S
Power Requirements	200-240VAC, 1Ph	200-240VAC, 1Ph	200-240VAC, 1Ph	200-240VAC, 1Ph	200-240VAC, 1Ph	200-240VAC, 1Ph
Power Consumption	5000W (max, 2x2500W)	5000W (max, 2x2500W)	6000W (max, 2x3000W)	6000W (max, 2x3000W)	7000W (max, 2x3500W)	7000W (max, 2x3500W)
BTU Comparison	2 x 22,000 BTU	2 x 22,000 BTU	2 x 26,000 BTU	2 x 26,000 BTU	2 x 35,000 BTU	2 x 35,000 BTU
Voltage	200-240VAC, 50/60 Hz	200-240VAC, 50/60 Hz	200-240VAC, 50/60 Hz	200-240VAC, 50/60 Hz	200-240VAC, 50/60 Hz	200-240VAC, 50/60 Hz
Amperage	22A (max)	22A (max)	26A (max)	26A (max)	32A (max)	32A (max)
Power Range	100-2500W per hob	100-2500W per hob	100-3000W per hob	100-3000W per hob	100-3500W per hob	100-3500W per hob
Temperature Range	85-500°F / 30-260°C	85-500°F / 30-260°C	85-500°F / 30-260°C	85-500°F / 30-260°C	85-500°F / 30-260°C	85-500°F / 30-260°C
Dimensions (in)	27.58" x 13.85" x 4.99"	16.35" x 27.58" x 4.99"	27.58" x 13.85" x 4.99"	16.35" x 27.58" x 4.99"	27.58" x 13.85" x 4.99"	16.35" x 27.58" x 4.99"
Dimensions (mm)	700 x 351 x 126	415 x 700 x 126	700 x 351 x 126	415 x 700 x 126	700 x 351 x 126	415 x 700 x 126
Weight	31 lbs / 14.1 kg	31 lbs / 14.1 kg	31 lbs / 14.1 kg	31 lbs / 14.1 kg	31 lbs / 14.1 kg	31 lbs / 14.1 kg
Packaged Weight	45 lbs / 20.4 kg	45 lbs / 20.4 kg	45 lbs / 20.4 kg	45 lbs / 20.4 kg	45 lbs / 20.4 kg	45 lbs / 20.4 kg
Packaged Dim. (in)	32" x 23" x 11"	32" x 23" x 11"	32" x 23" x 11"	32" x 23" x 11"	32" x 23" x 11"	32" x 23" x 11"
Packaged Dim. (mm)	812 x 584 x 279	812 x 584 x 279	812 x 584 x 279	812 x 584 x 279	812 x 584 x 279	812 x 584 x 279
Power Cord Length	6 ft / 1.8 m	6 ft / 1.8 m	6 ft / 1.8 m	6 ft / 1.8 m	6 ft / 1.8 m	6 ft / 1.8 m
Plug Type	NEMA 6-30P in US/Canada, country specific elsewhere					NEMA 6-50P in US/Canada, country specific elsewhere
Warranty	36 month limited parts and labor in US/Canada only - contact distributor for warranty details					

Note: Ambient air should not exceed 50° C/122° F. Dedicated circuit required. Many local codes exist, and it is the Owner and Installer's responsibility to comply with those codes. CookTek continually improves its products and reserves the right to change or improve specifications without notice.

COUNTER-TOP DOUBLE BURNER (HOB) COOKTOP

MC2502F, MC2502S, MC3002F,
MC3002S, MC3502F, MC3502S



CookTek Induction Systems, LLC
156 N. Jefferson St. Ste 300
Chicago, IL 60661-1436, USA
www.cooktek.com

Tel: 1.312.563.9600 Fax: 1.312.432.6220
Toll Free: 1.888.COOKTEK (266.5835)
Toll Free Fax: 1.888.COOKFAX (266.5329)



CAC507 CVAP® COOK & HOLD OVEN

EXCLUSIVE TECHNOLOGY

Patented Controlled Vapor Technology (U.S. patent #5,494,690) establishes that the water vapor content in the oven is the same as that of the food. This unique process cooks food fast, produces high yield and precise control of internal food temperatures.

EASY-TO-USE CONTROLS

Microprocessor allows simple push-button operation with just three inputs; Doneness Temperature (90 to 200° F (32 to 93° C)), Browning Level (from 0 for high yield, to 10 for optimum browning), and Cook Time. Never needs calibration.

DURABLE

Built to last with quality craftsmanship, high grade stainless steel construction, and full insulation on top, sides, and doors. Features perimeter door gaskets, magnetic door latches, lift-off doors, removable side racks, and digital readout.

BETTER CONTROL OF FOOD QUALITY

When the cook cycle is complete, oven will automatically switch to hold mode. Hold your menu items at just-cooked quality and precise serving temperatures for extended times.

INDUSTRY COMPLIANT

CVap equipment complies with domestic and international requirements such as UL, C-UL, UL Sanitation, CE, MEA, and others.



CAC507
CVAP® COOK & HOLD OVEN
HALF SIZE UNDER COUNTER
MODEL WITH FAN
8000 Series Electronic Controls



CVap® Cook & Hold Ovens are designed to perform a wide variety of applications and techniques, including cooking & staging, poaching, braising, low-temp steaming, bagless sous vide, confit, low-temp baking, and more.



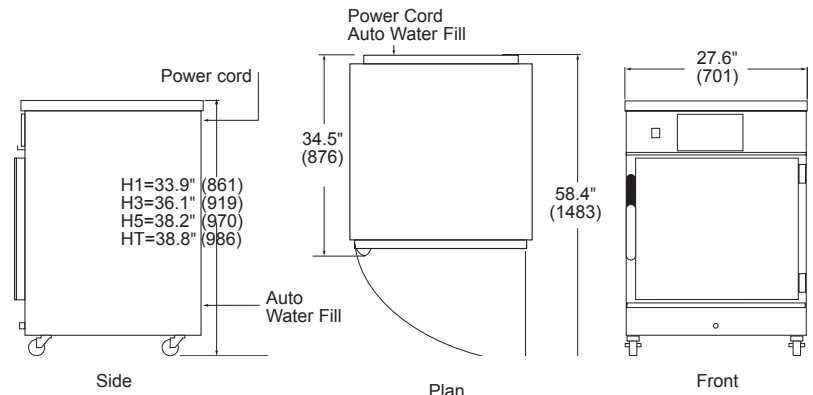
WINSTON INDUSTRIES, LLC.
2345 Carton Drive | Louisville, KY 40299 USA | www.winstonindustries.com
Phone: 1.800.234.5286 | 1.502.495.5400 | Fax: 1.502.495.5458
Specifications subject to change without notice.

JOB

ITEM#



CAC507 CVAP® COOK & HOLD OVEN
HALF SIZE UNDER COUNTER MODEL WITH FAN
 8000 Series Electronic Controls



DRAWINGS NOT TO SCALE

capacity	size in (mm)	volts	hertz	ph	amps	watts	nema	ship wt. lb (kg)	ship cube
US / CANADA									
4 SP	H1= 33.9" (861)	208	60	1	24.0	4990	US 6-30P	240 (109)	C1,3=26.6 (0.75) C5=30.1 (0.85)
8 STP	H3= 36.1" (919)						6-30P		
4 GP 2/1	H5= 38.2" (970)	240	60	1	21.1	4990	CAN 6-30P	240 (109)	C1,3=26.6 (0.75) C5=30.1 (0.85)
8 GP 1/1	HT= 38.8" (986)						6-30P		
INTERNATIONAL									
	W= 27.6" (701) D= 34.5" (876) DT= 37.6" (955) DP= 36.4" (925)	230*	50	1	23.3	5365	N/A	240 (109)	call factory

SP= Sheet Pan (18" x 26" x 1.25") • STP= Steam Table Pan (12" x 20" x 2.5") • GP= Gastronorm Pan
 H1= Height w/1" wheels • H3= Height w/3" casters • H5= Height w/5" casters • HT= Height w/ transport or bumper guards
 WT= Width w/ transport or bumper guard • DT= Depth w/ transport or bumper guard • DP= Depth w/pass thru

SHORT FORM SPECS

Shall be Winston CVap Cook & Hold Oven model CAC507 for roasting, cooking, and holding; and utilizing Controlled Vapor Technology (U.S. Patent 5,494,690). To have means for operator to select Food Doneness Temperature (from 90 to 200° F (32 to 93° C)); Browning (0-10); and Cook Time (0 to 24 hours).

CONSTRUCTION

MATERIALS: To be commercial and institutional grade stainless steel interior and exterior to provide ease of cleaning and long service life with reasonable use and care.

RACKING OF FOOD: Adjustable racks (on 3.5" (89 mm) centers) are supplied (4 pairs). Rack supports accommodate wire racks, sheet pans, gastronorm, or steam table pans.

DOORS: Field reversible hinges to allow door lift off to facilitate cleaning. Magnetic door latch.

CASTERS: Includes 2 locking, 2 non-locking, heavy duty, non-marking.

INSULATION: Full-perimeter.

CONTROLLER: Computerized processor control with settings for doneness level, browning, cook and hold times, °F and °C button, and constant cook/hold cycle.

WATER FILL: Connect to potable water supply through saddle valve and tubing kit (supplied). Low mineral potable water is recommended, otherwise use deionizer/demineralizer to minimize corrosive damage.

VENTILATION: Allow at least 2" (51 mm) clearance on sides, particularly around ventilation holes. Install with supplied wheels or casters. Refer to owner's manual for specific installation instructions. Generally this equipment does not need to be installed under a mechanical ventilation system (vent hood). Check local health and fire codes for requirements specific to your location.

ELECTRICAL: Supplied with 84" (2134 mm) (minimum) power cord and plug.

LOAD LIMIT: 65 lbs. (29.25 kg) per rack.

WARRANTY

Limited 1 year warranty (excluding gaskets, lamps, hoses, power cords, glass panels, and evaporators). Warranty disclaimer for failure to clean. Ask for complete warranty disclosure.

SPECIFY THE FOLLOWING WHEN ORDERING:

STANDARD (NO ADDITIONAL COST):

- Voltage preference: 208V or 240V.
* Inquire about additional international voltages available.
- Hinge preference: Left or right hand hinge.
- Casters/Wheels: Choice of 1" (25 mm) wheels, 3" (76 mm) casters, or 5" (127 mm) casters.
- Controller: Silver Edition, 2 - channel control.

OPTIONAL (ADDITIONAL COST):

- Window: Window in door.
- Pass Thru: Second door on back of oven.
- Pass thru/Window: Second door on back of oven, and windows in all doors.
- Controller: Gold Edition, 6 - channel controls, HACCP recall system.
- Bumper Guard: Full-perimeter bumpers with 5" (127 mm) casters (2 locking, 2 non-locking).
- Transport: Adds bumper guard base, cord wrap, evaporator cover, and push/pull handles
- Extended Warranty: Adds parts and labor warranty coverage for one additional year.
- Added accessories or supplies.

INCLUDED ACCESSORIES (NO ADDITIONAL COST)

PS2206 Chrome wire oven racks (set of 2)

ACCESSORIES & SUPPLIES (ADDITIONAL COST)

PS2078 Stack kit w/ air space, heavy duty
 PS2090 Leg and shelf kit
 PS3053/4 Citranox all-purpose cleaner & scale remover 4 qt.
 PS3053/12 Citranox all-purpose cleaner & scale remover 12 qt.
 PS2206/4 Wire rack/tray (4 - pack)
 PS2429 External water filter for auto water fill
 PS2696 Mobile water removal system

BUY WINSTON SERVICE PARTS, ACCESSORIES, AND SUPPLIES ONLINE!

FACTORY DIRECT AT WWW.WINSTONINDUSTRIES.COM



WINSTON INDUSTRIES, LLC.
 2345 Carton Drive | Louisville, KY 40299 USA
 Phone: 1.800.234.5286 | 1.502.495.5400 | Fax: 1.502.495.5458 | www.winstonindustries.com
 Specifications subject to change without notice.

Choosing The Combi Oven That's Right For You

Giles offers a variety of sizes in our Combi Ovens. The variety enables you to choose the oven that is best for the specific needs of your operation. Our Combi Oven line is available in 6, 10, and 20 level ovens that can accommodate hotel pans and

sheet pans. The Giles Combi Ovens have internal steam generators capable of producing steam as low as 86°F giving you the extra flexibility needed in the cooking.

6-Level Counter Models

Our electric 6 level combis with steam generators have a fully programmable computer capable of storing up to 75 programs with 5 steps each. Units come with cooking probe, cook and hold feature and 3 shelves.

Giles combis are designed for a wide range of applications covering the entire spectrum of steam requirements, especially high volume.



10-Level Counter Models

Our electric 10 level combis with steam generators have a fully programmable computer capable of storing up to 75 programs with 5 steps each. Units come with cooking probe, cook and hold feature and 6

shelves. The 10 level ovens are available to accommodate hotel pans, sheet pans and gastronome pans easily.



20-Level Floor Models

Our electric 20 level floor models are our largest capacity ovens. Built in steam generators give these units the capability of steaming product as low as 86°F to cover the entire spectrum of steam

requirements, especially high volume for all types of foodservice. The 20 level ovens are available to accommodate hotel pans, sheet pans and gastronome pans easily.



Giles Foodservice Equipment

Combi Ovens are just a small part of the Giles Foodservice Equipment product line. For example, we also offer a complete line of blast chillers/freezers. These are perfect companions to our Giles Combi Ovens.

In addition, we also produce a complete system of innovative equipment solutions for today's unique challenges. This

includes traditional and ventless hoods, fryers, rotisserie units, warmers and ovens.

To learn more about the entire line of Giles Foodservice Equipment, visit our web site at www.gilessent.com or call us at 1-800-554-4537 (USA and Canada only). From outside the USA and Canada, call 334-272-1457.

GILES
FOODSERVICE EQUIPMENT

Smart ideas you can count on

Giles Foodservice Equipment A Division of Giles Enterprises, Inc.
P.O. Box 210247, Gunter Park Drive West, Montgomery, AL 36121-0247 USA
334-272-1457, Fax 334-272-3561, Phone Toll Free 1-800-554-4537
Web Site: www.gilessent.com Email: info@gilessent.com

Part No. 60226

What Do You
Get With A Giles
Combi Oven?

GILES
FOODSERVICE EQUIPMENT
Smart ideas you can count on

Technical Superiority

Temperature Probe
Enables precise, operator-free cooking while delivering automatic notification and shut-off when your preset temperature has been reached.

Patented

Spring-Loaded Inner Glass Door

Prevents pressure build-up, keeps your oven door cool to the touch and provides easy clean up between interior and exterior glass panels.

Effortless Cleaning

No matter how much baked-on grease, the seamless, all stainless-steel interior can be steam-cleaned within minutes in conjunction with a non-caustic cleaning agent. Everything rinses down a pitched center drain.

Coved-Corner

All Stainless Interior

Aerodynamic design provides consistent airflow for uniform quality along with easy wipe-down.

Easy Handling

Racks of food can be rolled in and out quickly. The Combi accommodates steam or bake pans, and the products can be unloaded directly into bain maries.

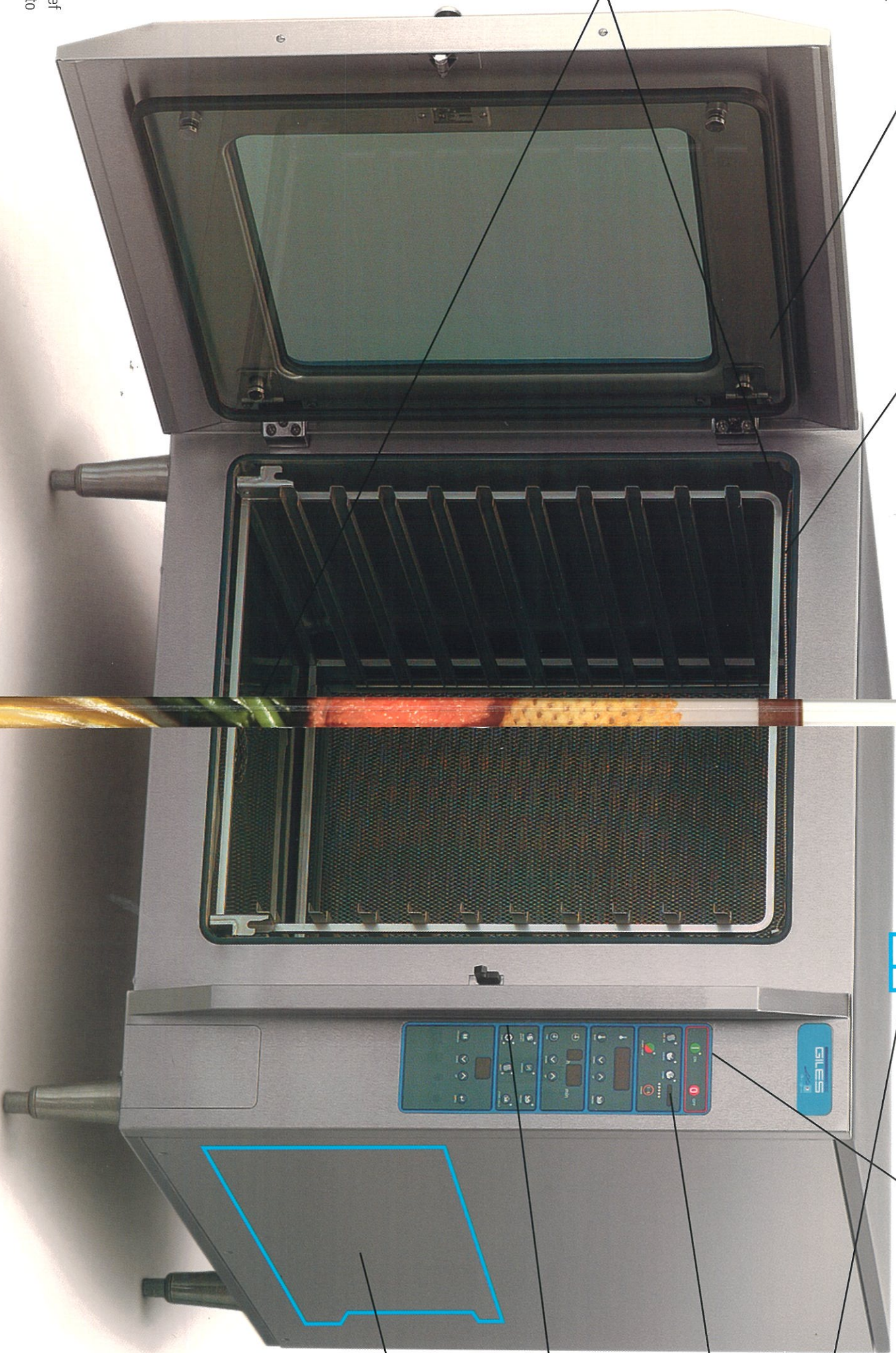
Economical Benefits

With Giles Combi Ovens, you'll enjoy greater economy in a number of ways: Units require a minimum amount of space.

Cooking with a temperature probe in a combination mode cuts roasting losses up to 50 percent. The use of steam reduces the need to cook in butter.

Technical Support

No hardware is functional without software. With every Giles Combi Oven comes a wide range of support services, from pretesting to chef assistance programs, from installation support to follow-up training programs.



Easy To Use Controls

The Giles Combi Oven is available with a variety of control options, programmable controls with 75 programs of 5 steps each. Any control option is simple to understand, making it possible for virtually anyone to prepare perfect meals the first time, every time.

Fast Cool-Down Feature

Why wait when switching from a roasting temperature of 500+ degrees to low-temperature steaming at 140 degrees? The fast cool-down feature will rapidly exhaust hot air to lower the oven temperature to the desired setting.

Electronic Damper For Steam Exhaust

Adjustable to allow for variable humidity as needed.

Adjustable Humidity Control

In the combi mode, the level of moisture added to dry heat can be adjusted to meet the need of the application.

Adjustable High/Low Speed Fan

Distributes heat evenly at low speeds for delicate applications such as baking meringues, or at high speeds for hard crusted bread.

Steam Generator Models

For heavy- demand steam applications, a full line of internal steam-generator Giles Combi models can handle even full loads of frozen vegetables.

A Full Line Of Electrically Heated Models

Electric Giles Combi models also offer energy-saving options such as a half-power option, which lets you minimize peak demand during operation.

Bake

An adjustable, high/low speed fan delivers a balanced air flow and the ability to create steam or evacuate it for perfect baked goods every time, even when preparing banquet-size quantities. From delicate meringues to moist muffins and European-style hard-crust breads, the results are flawless and consis-

tently delicious. Temperature range is from 86 degrees F to 518 degrees F.

Grill/Broil

Pre-heated oven grids can mark meats and, when used with a temperature probe, virtually guarantee even doneness. The built-in fat filter also provides clean air for continued

broiling to eliminate flavor transfer. Because all Giles Combi Ovens have smooth interiors and pitched drains, even the toughest baked on grease is easily steam cleaned and rinsed away. Try this in your convection oven!

Roast & Baste

Roasting in a combi mode guarantees a tender,



Versatility

range of 170–210 degrees F. Any temperature above this level can coagulate proteins.

This is why a regular steamer will boil the albumen out of salmon, making it a harder fish. Egg custards would harden as well. The Giles Combi Steamer allows you to set the precise poaching temperature you desire and prepare rack upon rack of delicately steamed foods with perfect results.

Boil & Simmer

Foods which cannot be steamed, such as rice, can still be prepared in the Giles Combi Oven. Simply place a pot with water into the oven and use it as you would a stovetop. The big difference, however, is in simmering. By using the combi mode, finished products such as rice, soups and sauces will not dry

out or crust because they are being maintained by moist heat.

Cook & Hold

At the end of the day, put your Giles Combi Oven to use before you go home. With programmable control models, you can slow cook roasts overnight at low temperatures

