

Roaster, Smoker, Steamer and Holding Oven

**NEW
Products**

**4 in 1
OVEN**

YK200 - Omni-Chef

Dimensions - 650w x 840d x 1625h
Power - 7.2kw (230v or 415v)

This versatile multi-function convection oven will roast, smoke, cold smoke, steam, bake, prove and also hold food at the desired temperature once the cooking mode has finished. Save time by using the oven as a fully automated system by selecting from the pre-set programmes or if need be, can be used as a manual oven.

FEATURES:

- **Easy installation**, no drains or water supply needed
- **40 factory pre-set programmes** available with 5 cooking phases in each programme - can be re-programmed to suit your own operation
- **Easy select push button control panel** with product image on view
- **Electronically controlled temperature range** - 50°-165° C
- Oven pre-heat option
- **2 Core cooking probes** that can be easily removed and are dish washer safe
- **Auto cool down mode** - prevents over cooking of food when going into holding mode
- **Low water sensor** - senses low water in the steam pan and turns off the steam elements until water is added
- Supplied with large product drip pan which is ideal for making stock
- **Seperate smoking element** - Infuse an exciting range of personalised flavours through wood smoking, or use fresh herbs, garlic, fresh fruits and much more, enabling smoke to penetrate and impart flavour throughout the food
- **Steaming** - Get the juiciest return on all your protein products automatically with pre-programmed steam assist available in each stage of cooking and holding. Because the YK200 does not use a steam generator, you can build layers of flavour by adding beer, wine or juices to the water in the steam pan
- **Convection cooking** - From high temperature searing and sealing, to slow, gentle roasting the perfectly distributed, convected heat creates a fail safe environment
- **Baking** - Use the steam feature to proof and the convection feature to bake breads and rolls
- **Mobility** - Easy to move as supplied with castors and will go through standard doorways



Easy to use touch button controls

Large capacity Drip / Stock Pan

Steam Generator Pan

Smoke Generating Tray

For pricing on these products please contact the office on 01455 55 99 69

Cooking Capacity

Cooked item	Quantity	Weight of each item
Chicken	40	3 lb
Turkey	12	12 - 14 lb
Ham	12	12 - 14 lb
Prime Rib	15	12 - 14 lb
Beef Brisket	15	10 - 12 lb
Baby Back Ribs	65	1.75 lb
St Louis Ribs	65	2.75 lb
Pork Butts	30	7 - 8 lb
Salmon Fillets	20	1.5 lb



Easy to use control panels - frees up time and reduces labour costs