



JENDAH

Quality Products & Excellent Services

MODERN LAMB COOKING SOLUTION
FOR UPSCALE HOTELS AND RESTAURANTS



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OVERVIEW

The lamb cooking oven is a high performance oven specially designed for high volume lamb cooking operations. Unique in both design and technology, the oven is not only an excellent baking solution, but also its contemporary style serves as a centerpiece for today's high-end hotels and restaurants.

PRODUCT FEATURES

Attractive Look with Contemporary Style

Transparent-Type not only delivers the ultimate performances, but also enhances your working and selling environment with an attractive look. This type is very suitable to demonstrate the baking and cooking processes for the customer in bakeries, restaurants and pizza houses, adding a distinct selling point.

Large Supervising Window

Its door is equipped with a large window of tempered glass. This makes it easy to supervise the baking and also let operators or even customers see the baking food in the oven.

Durable Exterior and Interior

Front covers are made of heavy-gauge, 1.2mm(1/8") type 430 stainless steel with brushed finish. The finish creates a strong contrast look for the oven and prevents scratches caused by working or clearing (The left, right, back stainless steel enclosures are also available to further enhance appearance and protect the oven.) The chamber is manufactured of 1.2mm(1/8") high-heat resistant steel.

Reliable Top and Bottom Heating Elements

Independent, operator controlled top & bottom heating elements provide an optimal heat distribution over the entire chamber. The resulting optimal thermal condition of the chamber uniformly transfers the heat to the products. The bottom set of electric heating elements attaches to the underside of the hearth, and the top set attaches to

the ceiling of the chamber. Top and bottom digital thermostats control each set of heating elements, allowing operators to determine the ratio of top vs. bottom heat and offer infinite possibilities to adjust the oven for the baking of every conceivable product.

Exceptional Heat Isolation and Retention

Rock wool of low thermal conductivity is fully insulated between the chamber and enclosure. This makes for cooler outer temperatures and consistent interior temperatures.

Precise Digital Temperature Control

The temperature control device is composed of an digital controller with LED temperature display and a stainless k-type sensor. Both the controller with 0.1 resolution capacity and the swiftly detecting sensor provide operators precise temperature control competence.

Comprehensive Control Functions

The moisture control damper, oven chamber light, and digital timer with continuous-ring, audible alarm and manual shut-off are standard to offer comprehensive control functions

Energy Saving

Because of low-thermal-conductivity insulation and precise digital temperature control, heat retention of the oven is excellent and over heating is eliminated. The heaters do not have to work all the time, and high heat retention makes the oven to reach desired temperature in the short time. These features greatly reduce unnecessary energy wasting, saving money for the owner.



TS2004

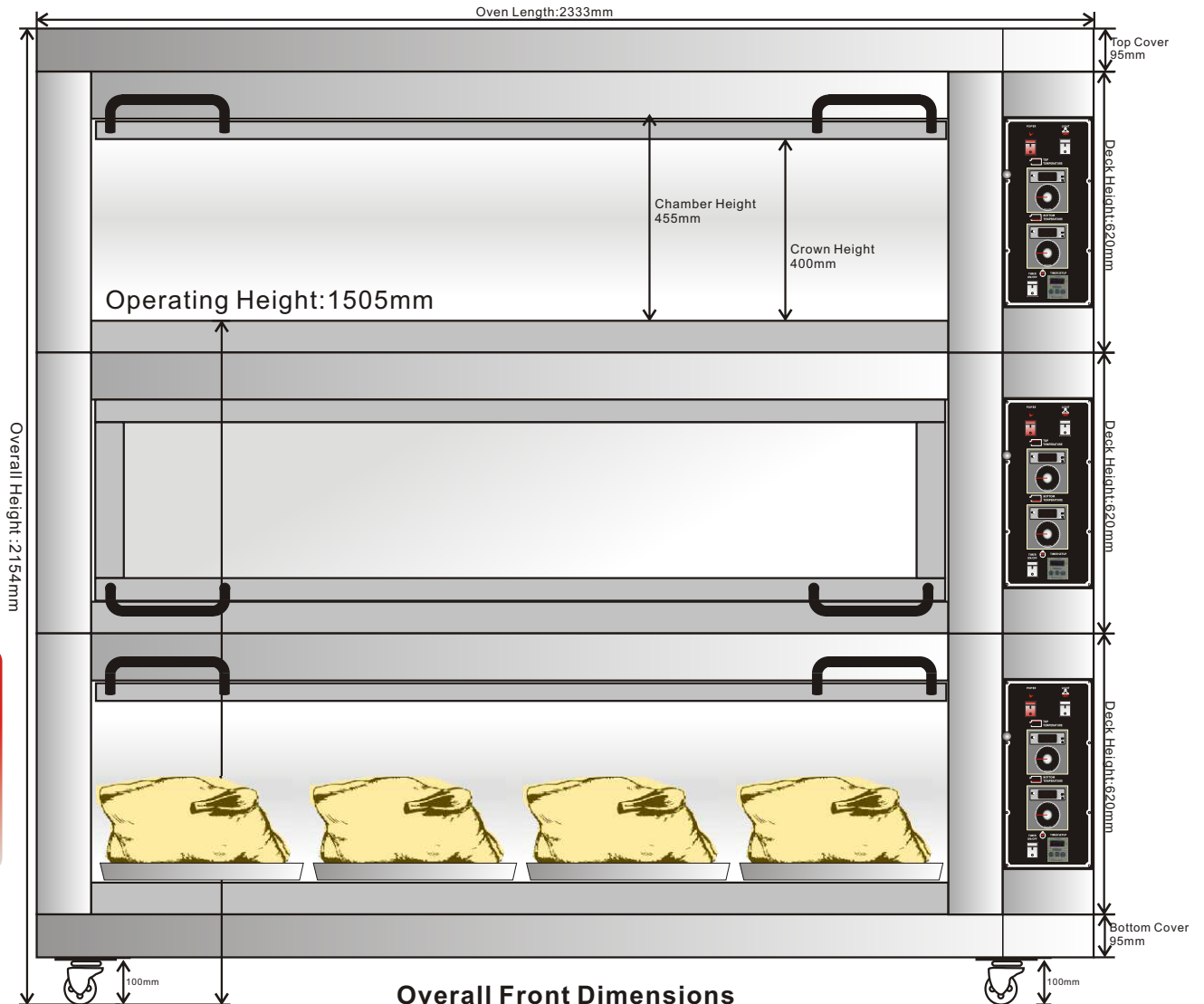
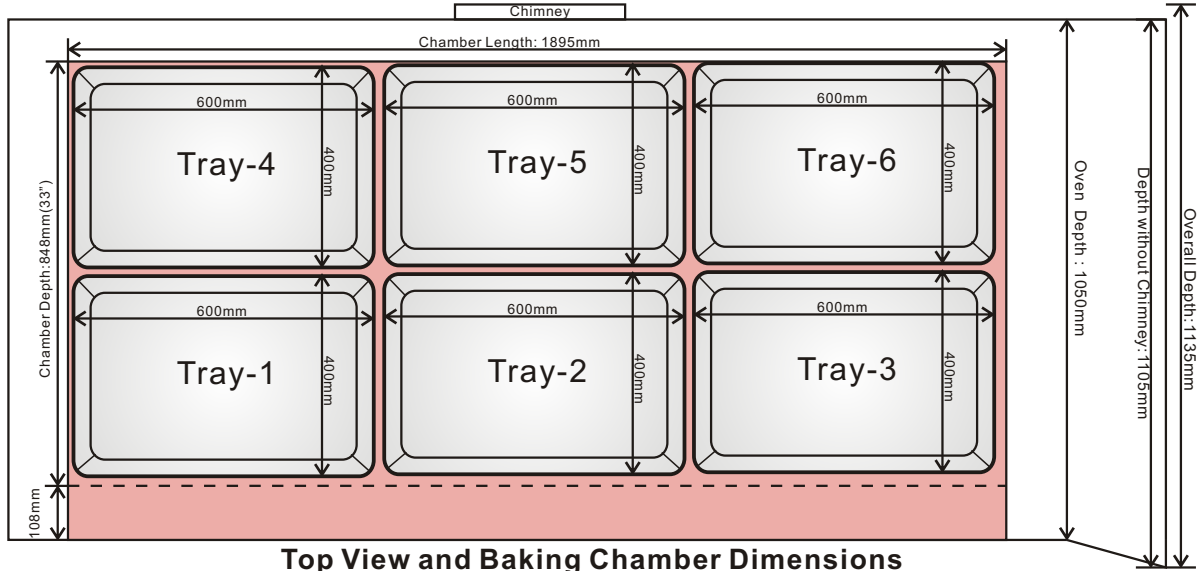


TS3024



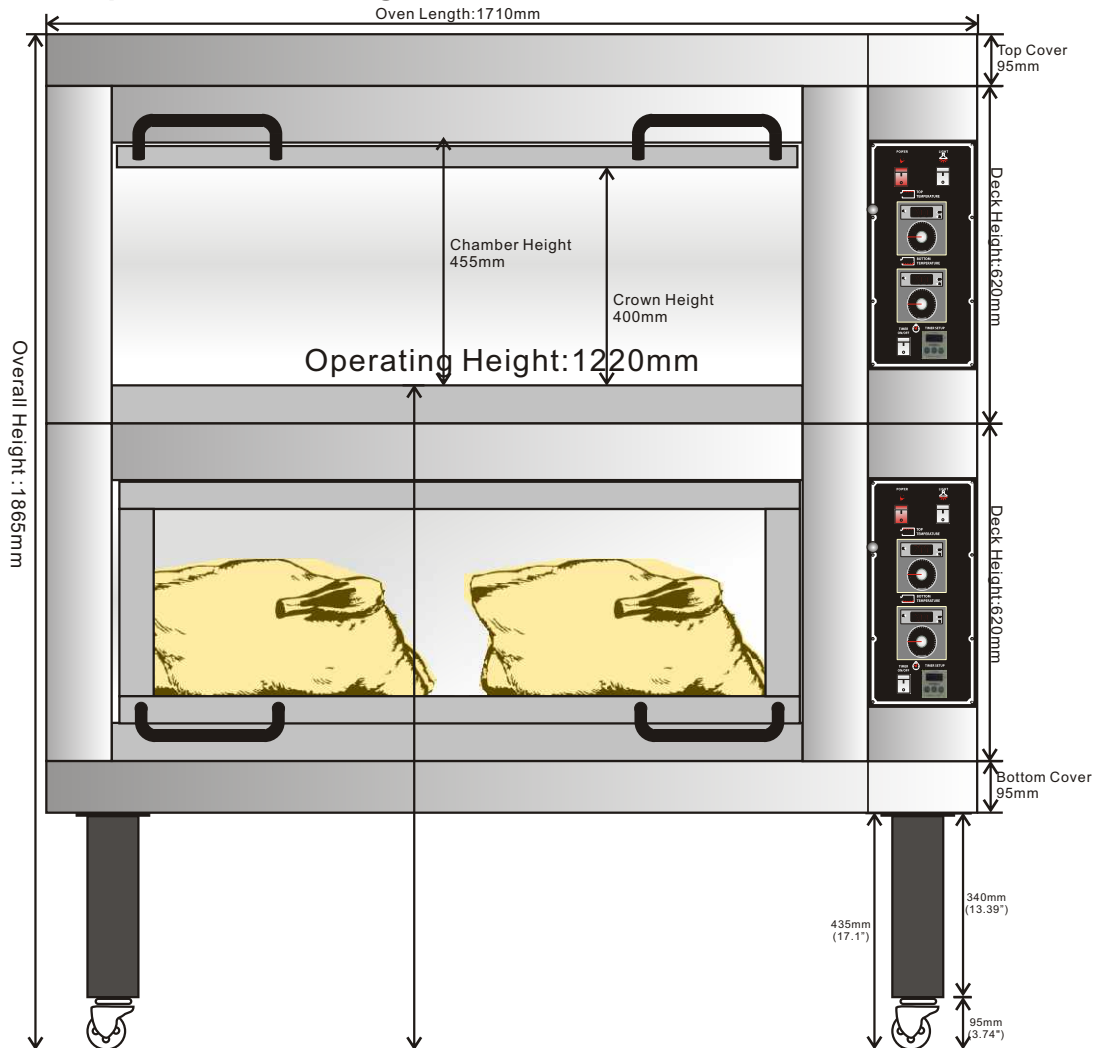
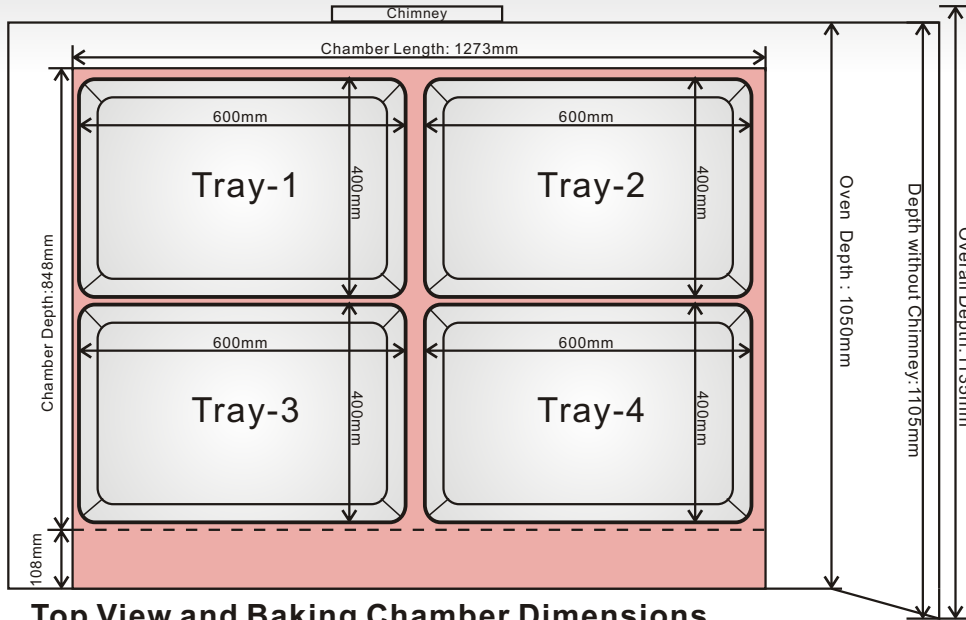
TS2008

TS3024-AS-40
3 Deck 24 Euro Tray With 40cm Crown Height
15KW per deck x3=45KW@415V
 DIMS: Machine 2333x1135x2154mm
 Package: 2433x1235x2200mm
 Net Weight: 990KG
 Gross Weight: 1150KG



Suitable for hypermarkets or luxury hotels that do not allow to use gas equipment but require the same heating capacity!

TS2008-AS-40
2 Deck 8 EURO Tray With 40cm Crown Height
10KW per deck x2=20KW@415V
 DIMS: Machine 1710x1135x1865mm
 Package: 1810x1235x2865mm
 Net Weight: 550KG
 Gross Weight: 650KG



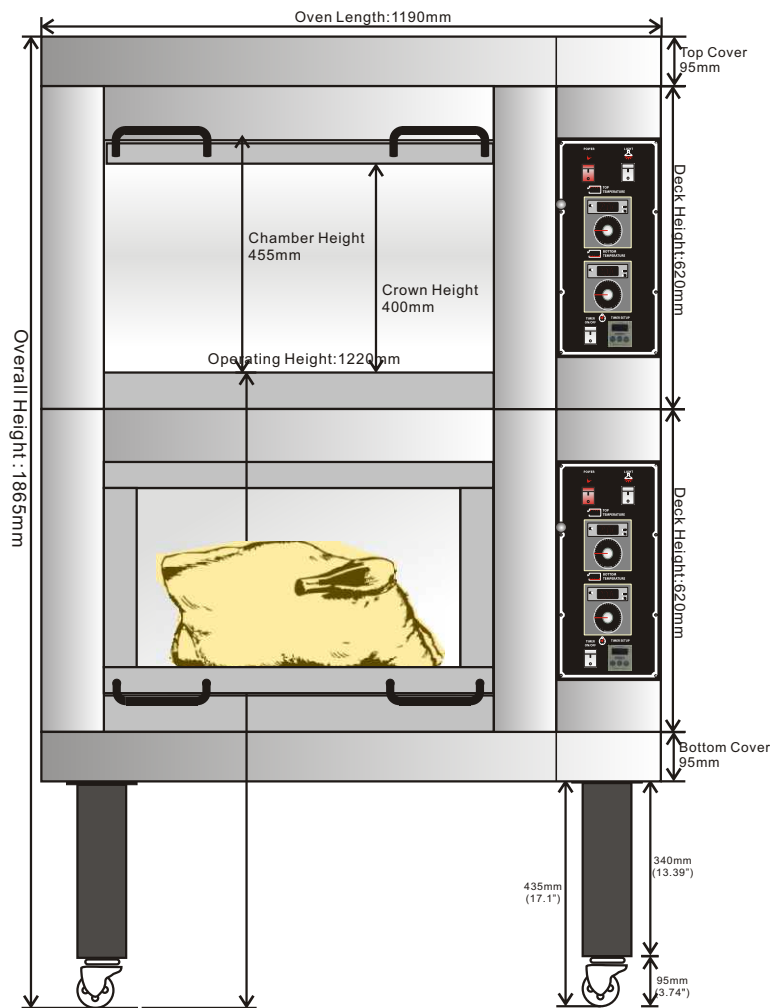
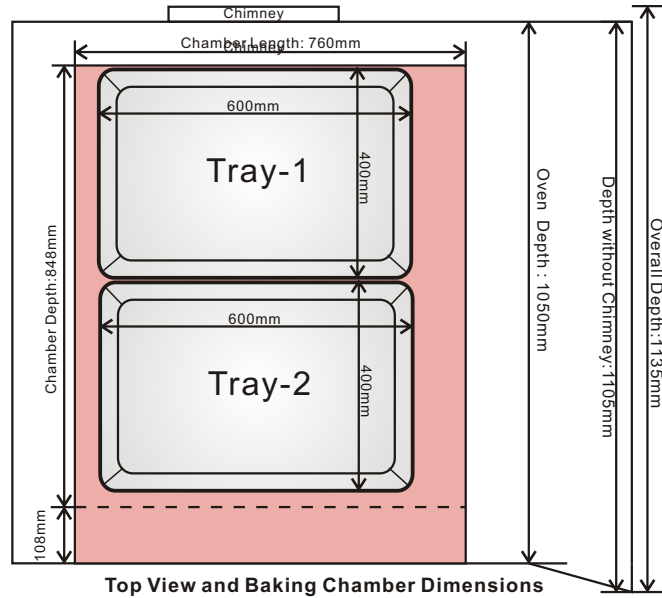
Suitable for supermarkets or luxury hotels that do not allow to use gas equipment but require the same heating capacity!

TS2004-AS-40

2 Deck 4 EURO Tray With 40cm Crown Height

8.5KW per deck x2=17KW@415V

DIMS: Machine 1710x1135x1865mm
 Package: 1810x1235x2865mm
 Net Weight: 415KG
 Gross Weight: 515KG



Suitable for hypermarkets or luxury hotels that do not allow to use gas equipment but require the same heating capacity!

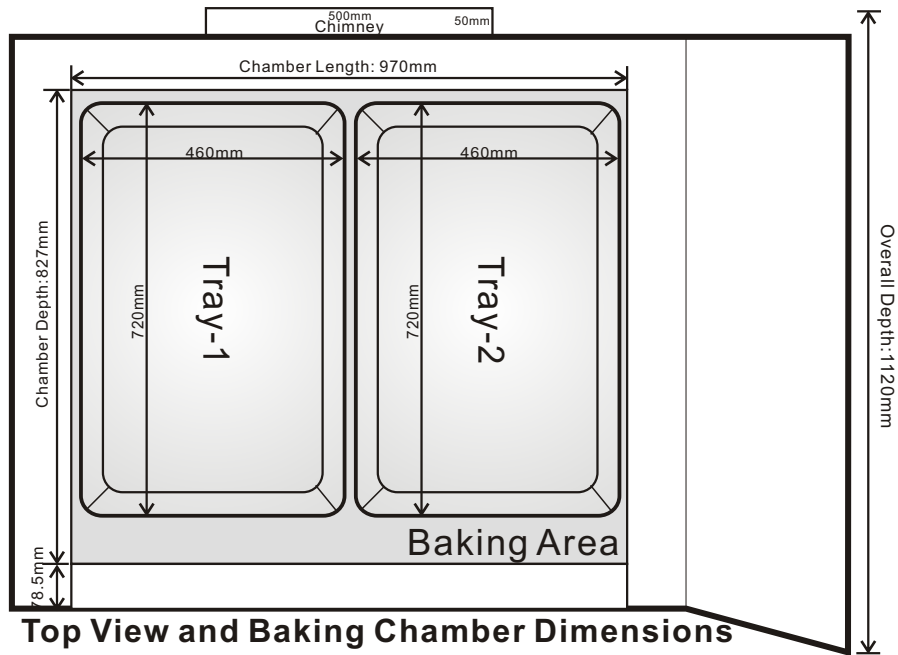
GTL2004 2 Deck 4 Tray Lamb Cooking Gas Oven With 40cm Crown Height @220V/240V

DIMS: Machine 1460x1120x1875mm

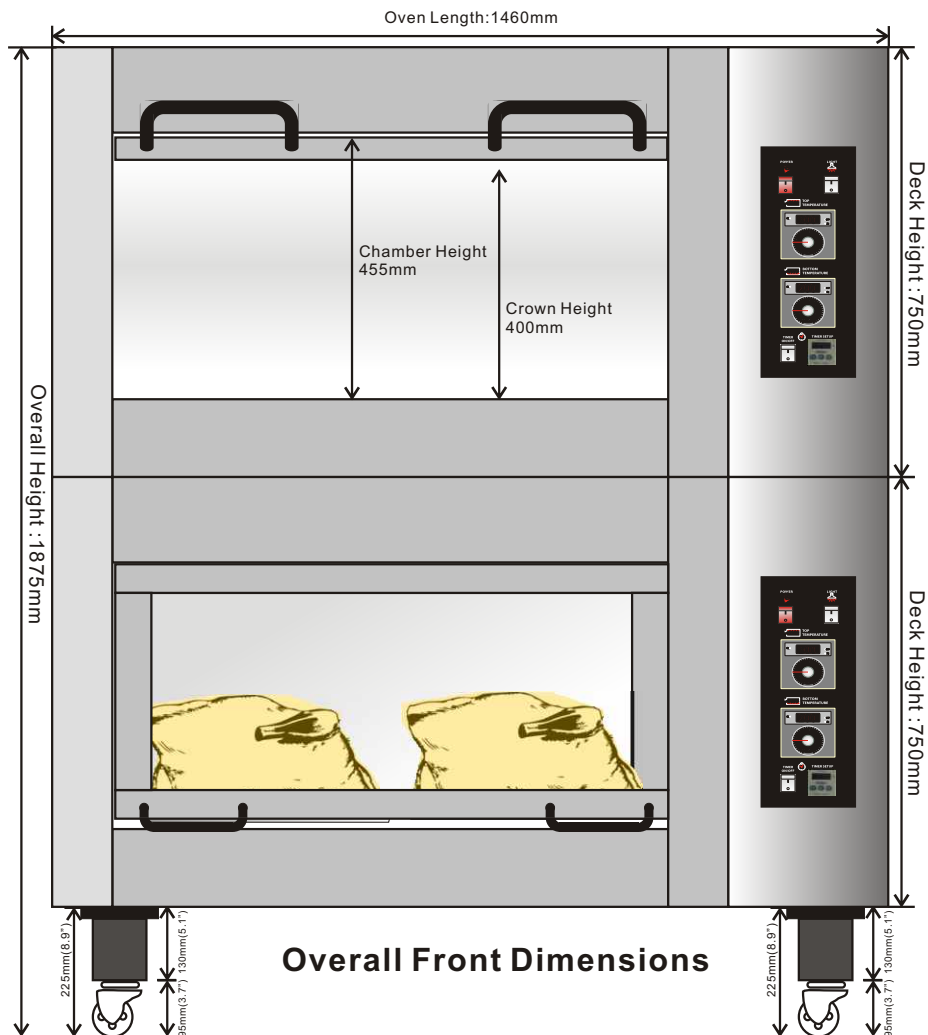
Package: 1560x1220x2075mm

Net Weight: 680KG

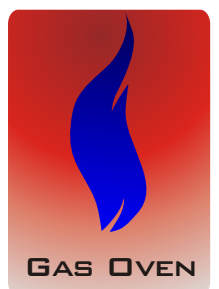
Gross Weight: 780KG



Top View and Baking Chamber Dimensions



Overall Front Dimensions



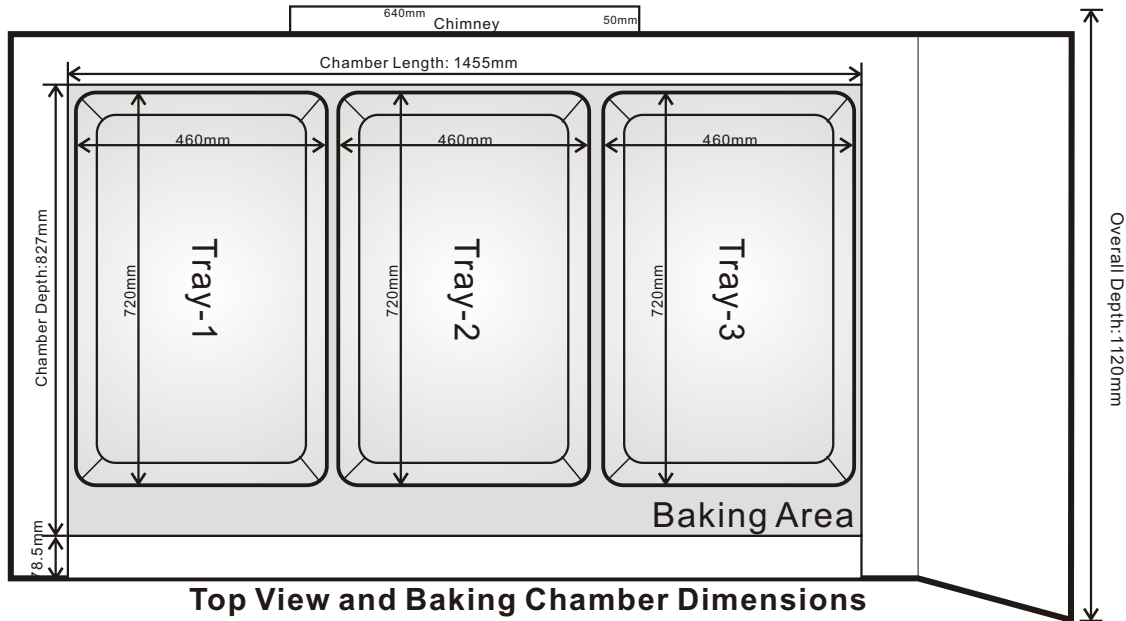
GTL2006 2 Deck 6 Tray Lamb Cooking Gas Oven With 40cm Crown Height @220V/240V

DIMS:Machine1945x1120x1875mm

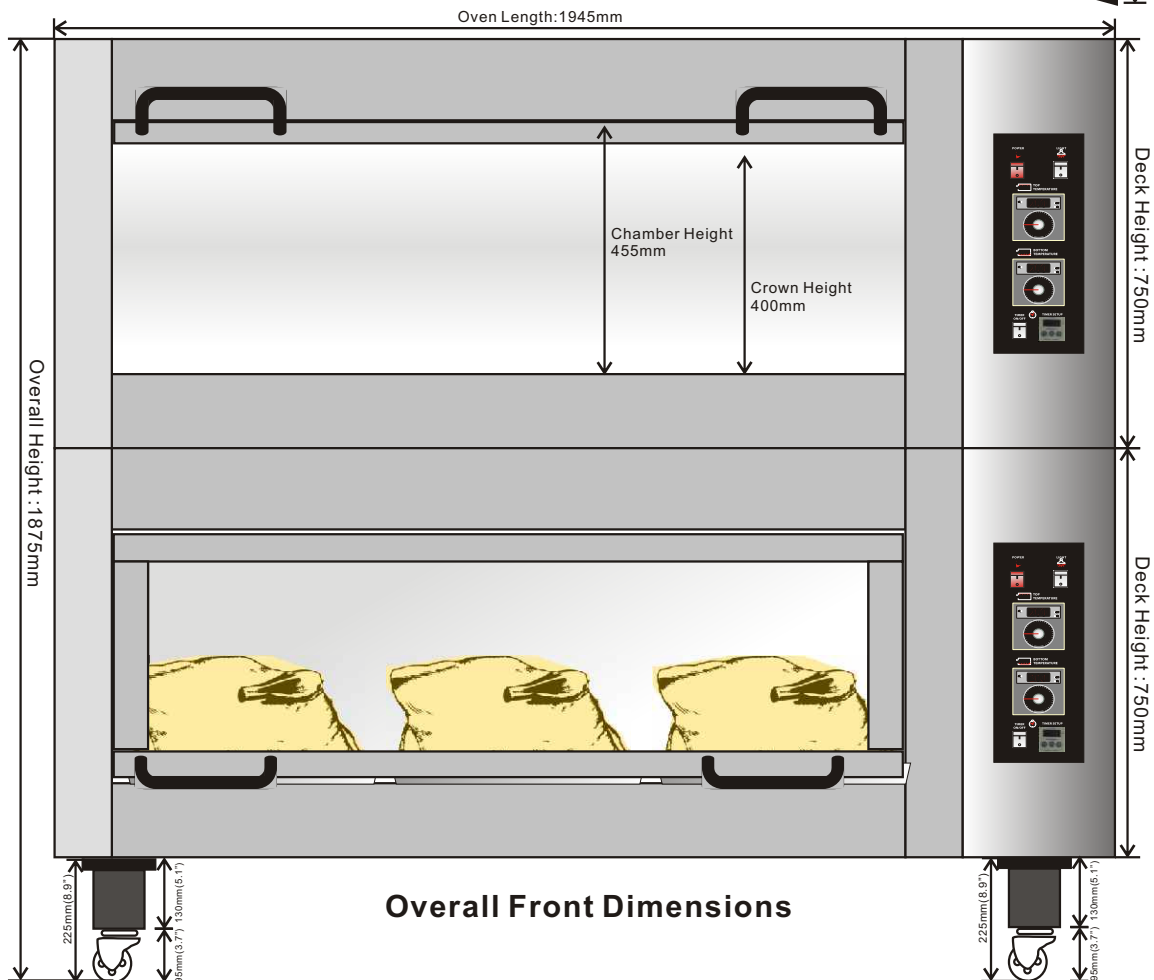
Package:2045x1220x2075mm

Net Weight: 730KG

Gross Weight: 830KG

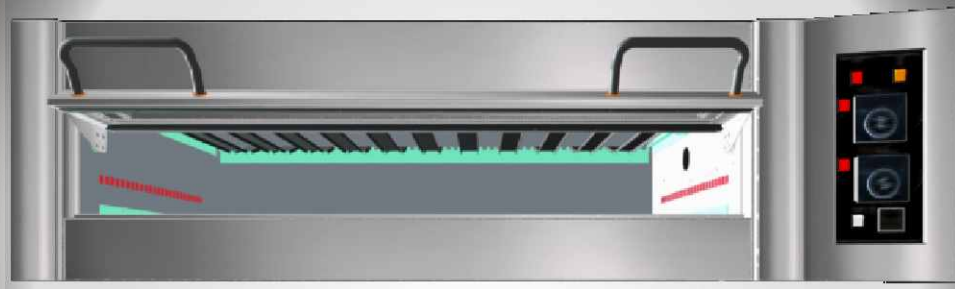


Top View and Baking Chamber Dimensions



Overall Front Dimensions





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We don't see the kitchen & bakery as a collection of products, but a complete contribution environment.

Making foods isn't a chore .

It is an art form.