



NEW COMPACT COMBI OVEN WITH TOUCH CONTROLLER

Description

Hello chef, the Blizzard cooking revolution is here and their brand-new range of compact combi-ovens are now available! Whether you're making the most of the CTD304E's ability to easily plug in to any outlet or the cooking capacity of the CTD111E there's no doubt you will love this incredible unit! With a 5" integrated digital touch screen this impressive unit is up and running in seconds with programable recipes, schedules, cleaning and more! Whether its via Blizzards cloud connected services or injected directly via a USB this user friendly, simple system is built with Blizzard's core ethos in mind while offering a premium, high end experience to its users. Its compact build opens opportunities for smaller kitchen spaces, hard to access venues and lower demand catering needs to be fulfilled without compromising on quality, thanks to the optional extras such as a condensing hood, stand and even hand shower.



Features

- High grade 304 stainless steel interior & exterior
- Compact footprint
- Reversible door
- Stackable
- Programable multi-stage cooking and menu
- Single touch startup
- Programable 5" digital touch screen
- Wifi capability with online management portal
- Double grip handle to aid access
- Self cleaning program with auto chemical intake
- Suggested to be installed in conjunction with a water softener

MODEL	CONTAINER CAPACITY*	TEMPERATURE RANGE	DIMENSIONS (mm)	POWER USAGE	POWER
CTDT304E	4 x GN 2/3	+50°C / +270°C	H720 x W520 x D680	3000W	13amp
CTDT104E	4 x GN 1/1	+50°C / +270°C	H720 x W520 x D930	5200W	3 Phase
CTDT107E	7 x GN 1/1	+50°C / +270°C	H930 x W520 x D930	8800W	3 Phase
CTDT111E	11 x GN 1/1	+50°C / +270°C	H1200 x W520 x D930	15000W	3 Phase

*Find our full range of gastronorm pans on [page 6/7](#).

OPTIONAL EXTRAS (Applicable Units)	OPTIONAL EXTRAS (Applicable Units)
Stand (CTDT104E,CTDT107E)	Tundish
Stand (CTDT111E)	Condensing Hood