

Why Choose a Blizzard Combination Oven

BENEFITS

- Simple and easy to use
- Faster cooking times
- Combination of roast and steam
- Less product shrinkage means more savings, more profit
- Perfect regeneration of meals using steam and heat
- Fan assisted oven roasting
- Steaming rice, vegetables etc.
- No expensive repair bills for circuit boards

IMPORTANT NOTES

Water pressure and water quality can affect the operation of any combination steam oven. It is recommended that a water pressure regulator is fitted to the water supply to ensure the correct water pressure is achieved, this will avoid unnecessary waste and improve efficiency.

It is recommended that a water quality test is carried out to ensure the correct water filter is obtained, it is not only the water hardness that can be an issue, high silicates and chloride levels which can be found in water can adversely affect the ovens performance.

Faults attributed to poor water quality are not covered under the manufacturer's warranty.

Hand shower supplied as standard on all models



Easy to use mechanical controls



Accessories

MODEL	DESCRIPTION	RRP
STAND02	Stand suitable for RDA105E & RDA110E	
Z9-RATCTU18	Water treatment unit suitable for all models	
TUNDISH	Suitable for all models	

Note: If optional extras sold separately, there is a delivery charge of £10.95+ VAT

Z9-RATCTU18



TUNDISH



Easy to clean internal glass



Blizzard™

RDA Simple Snack Range

Supplied with **hand shower** and fitting kit

RDA115E



RDA110E



RDA105E



FEATURES

- High grade 304 stainless steel interior & exterior
- Accepts GN1/1 containers
- Compact footprint
- Internal illumination
- Left hand hinged as standard - right hand hinged available as special order
- Supplied with one shelf, tray slides spaced 67mm apart
- Steam generated by direct system
- Cool down cycle to rapidly cool the chamber
- Rounded corners of cooking chamber for easy cleaning
- Manual humidity control flap
- Silicone rubber door gasket to resist high temperatures - easy to replace
- Door handle with opening from both left and right
- Adjustable lock to guarantee the steam tight sealing of the chamber gasket
- Supplied with hand shower and fitting kit (to be fitted onsite by installer)
- Height adjustable feet
- Easy to use with none complicated controls

TECHNICAL SPECIFICATIONS

Controller: Mechanical controls
Timer - 0 - 120 minutes

Temperature Range: +50°C ~ +270°C

4 x COOKING MODES

- 1) Convection only: 50°C ~ 270°C
- 2) Full steam with variable temp: 50°C ~ 100°C
- 3) Combination with full steam: 50°C ~ 270°C
- 4) Combination with variable steam injection: 50°C ~ 270°C

MODEL	CONTAINER CAPACITY	NET CAPACITY	WATER CONSUMPTION /HR	EXT. DIMENSIONS (H x W x D mm)	POWER CONSUMPTION	WEIGHT (kg)	RRP
RDA105E	5 x GN 1/1	89L	Steam mode 14L / hr at 2 bar	600 x 710 x 830	6000W - 1 phase	82	
RDA110E	10 x GN 1/1	169L		950 x 710 x 830	12,200W - 3 phase	121	
RDA115E	15 x GN 1/1	272L		1660 x 750 x 850	18,000W - 3 phase	192.5	

