



**AUSTRALIA'S BUSIEST KITCHENS
RELY ON COOKON.**



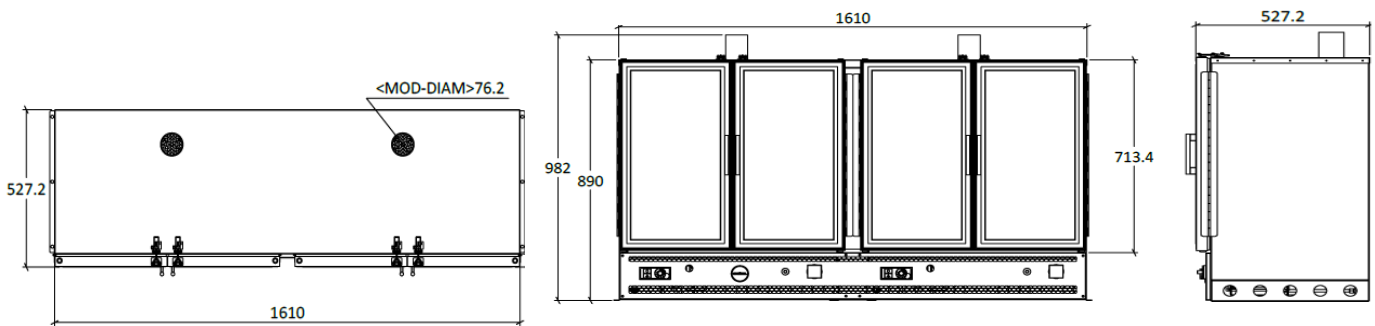
COOKON 4 DOOR PIE WARMER

HEAVY DUTY GAS PIE VENDOR
OVEN/WARMER

The C008-1610G-000 is a gas fired heavy duty pie vendor oven/warmer. The unit is well suited for mobile food or pie vendor applications, specifically designed for distributing of a variety of hot foods with removable stainless steel perforated trays which are evenly spaced to provide even temperature throughout the warmer and easy cleaning. The unit comes standard with glazed glass.

AVAILABLE MODELS

- CPVOG-4G



STANDARD FEATURES

- All stainless steel construction
- Thermostatically controlled to 110°C
- Solid stainless steel hinged door -(can be either L/H or R/H hinged)
- Piezo ignition
- Flame failure safety device
- External mounted temperature gauge
- 16 perforated stainless steel trays

DOOR FEATURES

- Toughened double glazed glass door

SPECIFICATIONS

GAS TYPE
LPG only

GAS CONNECTION
½" (BSP) female. All units supplied with regulators

GAS RATINGS
C008-1610G-000 @ 28MJ/hr

GLOBAL-MARK APPROVAL NO: GAS-102405-011

DIMENSIONS (MM)

- Appliance: 1610 x 527 x 890
- **Height does not include Flue – 900
- Internal: 1550 x 445 x 675
- Tray size: 295 x 430 x 25

UNIT WEIGHT

C008-1610G-000: 210kg (approx)

Specifications are subject to change without notice.

**< CONFIDENCE IN QUALITY >
3 YEAR WARRANTY**

All our products carry a 3 year warranty and will last a very long time if our care instructions are followed.
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