

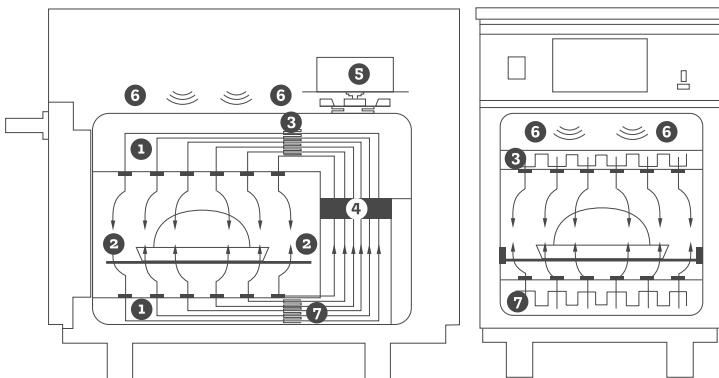
SACO Speed Oven

18x faster than traditional methods.



Performance

The SACO model high-speed accelerated cooking oven utilizes a combination of forced convection, high speed tuned impinged air, top launched microwave to shorten the cook times significantly. It can evenly and consistently cook, bake, roast, toast, brown, and crisp foods up to 18 times faster than conventional methods, resulting in a high level of throughput without compromising quality, the SACO provides superior cooking performance while requiring less space and consuming less energy.



- | | |
|---------------------------------|------------------------------------|
| 1. Forced Convection | 5. Blower Motor |
| 2. Variable-Speed Impinged Air | 6. Top-Launched Microwave System |
| 3. Top Tuned Impingement Heater | 7. Bottom Tuned Impingement Heater |
| 4. Catalytic Converter | |

Exterior Construction

Exterior 430 stainless steel.
Cool-to-touch exterior.
Adjustable legs.

Interior Construction

Interior 304 stainless steel.
Insulated cook chamber.
Removable metal rack and bottom jetplate.
Removable turntable (option).

Top-speed with lower noise

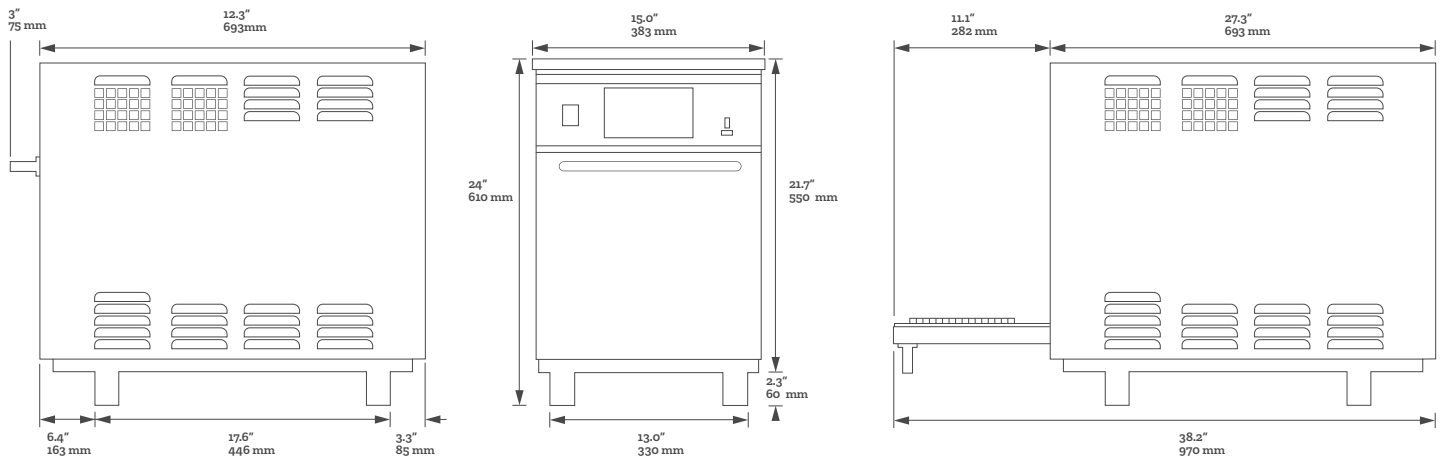
Quiet – AVG 48 dB in standby mode Uses less energy AVG 2.0kw/h

Standard Features

- Touch mode interface with smart menu system, controls are intuitive and simple to use. Two power supply: 32A & 13A.
- Oven opening 32cm x 32cm (12.6" x 12.6") x 19.9cm (7.7").
- Control language for operation: Chinese, English, German, French, Spanish, Portuguese, Spanish, Turkish.
- Three "Set TEMP" modes to meet different temperature requirement.
- Temperature setting: 0-280°C (0-536F).
- Total 432 recipes with multi-stage programming (Up to 6 stages for each recipe).
- Top launched dual microwave system, cook evenly, consistently and rapidly.
- Variable-speed, vertically-recirculated air convection and impingement, can heat, brown, and crisp powerfully and intelligently with low noise.
- Stirrer to help ensure even distribution of air and microwave.
- USB port to upload/download recipes data.
- USB port to upload photos for recipes.
- No oil-smoke design and built-in catalytic converter which break down grease-laden vapors, no ventilation needed.
- Allows use of the metal trays, pans, screens, simplifies cooking.
- Built-in self-diagnostics.
- Infra-red elements tilt-up for cleaning.
- Easy to clean.
- Warranty- one year.

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Overall Dimensions

Width	15.0"	383mm	Wall Clearance		
Depth	27.3"	693mm	Top	2.0"	50mm
Height	24.0"	610mm	Sides	1.0"	25mm
Weight: 32A / 16A	172/145 lb.	78/66 kg	Wooden Case		
Chamber			Width	17.6"	446mm
Width	12.6"	320mm	Depth	33.0"	840mm
Depth	12.6"	320mm	Height	29.5"	750mm
Height	7.7"	195mm			
Height (Rack-Top)	6.0"	150mm			
Volume	0.70 cu.ft.	20 liters			

Specifications

Function Type	SACO-32A	SACO-13A
Cooking Speed	18 times faster	10 times faster
Microwave	2-Mag/ 2100w	1-Mag/ 1050w
Convection	2-heater/3800w	1-heater/1600w
Max Power	6.5kw	3.5kw
Max Current	32A	13A
Power Source	Single Phase, 208-250VAC, 35A, 50/60 Hz.	Single Phase 208-250VAC, 16A, 50/60 Hz.
	3-Phase, wye, 380-440VAC, 20A, 50/60 Hz.	
Frequency	2450MHz	
Configuration	Countertop	
Display	Touch display	
Temp Mode	3- mode	

Function Type	432 recipes
Program Menu	Multi-level menu capability
Temp Setting	0-280°C in 2°C steps.
Time Setting	00:00-59:50 in 10s steps
Micro Setting	0-100% in 10% steps
Fan Setting	10-100% in 1% steps
Load Recipes	USB port to load recipes data
Load Images	USB port to load images
Rack	Removable rack
Turntable	Removable turntable (option)
Door Opening	Pull down
Exterior Finish	430 Stainless steel
Interior Finish	304 Stainless steel

IMPORTANT:
Rapidchef requires a **TYPE D** circuit breaker for all installations

Vent Statement

When considering the ventilation installation of any foodservice equipment product with a built in catalytic converter, careful consideration to the type of food being cooked is critical.

High fatty products such as raw bacon and sausages for example, will exhaust high levels of smoke, which will not be fully dealt with by the catalytic converter, and may be released at concentrations that may be hazardous (e.g. carbon monoxide) or have an impact on the air quality of the cooking area (e.g. as with smoke). As a result, it is strongly recommended that if raw, high fat foods are being cooked, the foodservice equipment product is placed under an efficient ventilation extract hood or canopy.

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