

Bake King Solo Ovens



MERIS
FOOD EQUIPMENT

Bake King Solo Ovens



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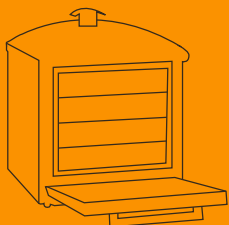
A compact countertop convection oven, the Bake King Solo oven is attractive enough to sit front of house. It comes in a range of attractive colours to ensure it suits any environment.

The Bake King solo uses the entire cavity for cooking and is perfect for a wide range of foods such as baked potatoes, pastries, pies, bread products and more. It is built in the UK to exacting standards and is simple for all staff to use.

Features:

- Multi-purpose quality fan forced convection oven
- Thermostatically controlled temperature 50 – 250 degrees celcius
- Compact and attractive enough to sit front of house
- Range of bright colours
- Oven illuminated during cooking
- Optional blackboard on rear of oven to promote menu items
- Easy to clean and easy access to food
- 2/3 Gastronorm size interior

Model	Dimensions (WxDxH)	Footprint (WxD)	Shelves	Electrical Supply	Weight	Colour Options
Bake King Solo	510 x 580 x 645mm	505 x 475mm	3	15 Amp Plug, 2.7kW	44kg	Cream, Ferrari red, racing green, blue, black and stainless steel



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