

With its large 21 litre capacity, solid engineering and impressive 100 pre-programmable memory, the R1900M can easily handle any job /**This is Why** it is the obvious choice for pub chains, larger restaurants and contract caterers.

**R1900M Extra Heavy Duty Compact Oven**

The R1900M is the perfect choice for contract caterers, pub chains and large restaurants, ideal where high output and extra capacity is required. This stylish stainless steel, touch control, 21 litre machine has been solidly engineered to withstand the heaviest of uses.

The dual control feature for multi-sited operators offers the ideal solution for those requiring full menu consistency, whilst the impressive 100 pre-programmable memory settings ensures ease of use. The R1900M can also be safely stacked which offers greater flexibility in a busy commercial kitchen.

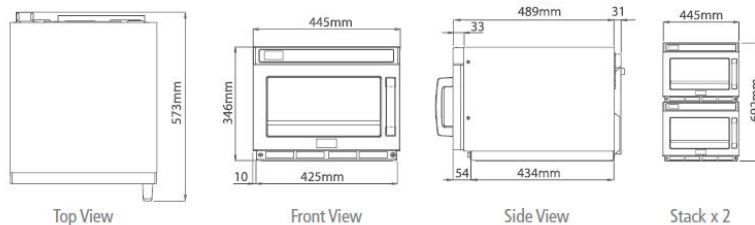


LARGE CAPACITY AND HIGH OUTPUT MAKE THE R1900M THE IDEAL PARTNER FOR THE LARGER BUSINESS



**R1900M EXTRA HEAVY DUTY 1900W 21L COMPACT COMMERCIAL OVEN**

- 21 litre / 0.75 cubic foot capacity
- Specially engineered to hold 2 x 1/3 gastro dishes side-by-side
- 11 power levels
- 100 programmable memory settings
- Triple and double quantity facility
- Dual control
- Express defrost technology
- Counter-check & Customise facility
- 3 stage cooking
- Durable stainless steel build
- Stackable
- Unique cavity protection system\* (optional)



100 PROGRAMMABLE MEMORY.  
11 POWER LEVELS.  
21 LITRE CAPACITY.