



TOMBAKE COMBI SMART WAVE

Note: We reserve the right to both technical, as well as design modifications.

info@tombake.co.za

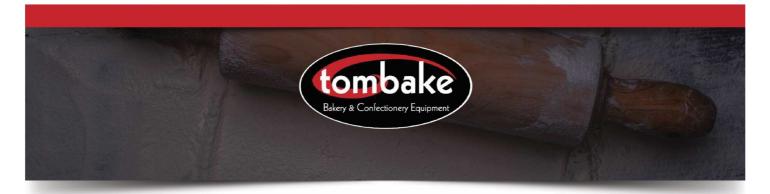


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Countertop ovens of the latest generation, the first produced in Europe, Mad in Italy, and which boasts all the useful technologies for cooking and heating any type of food.

Combi Wave Ovens are table top system featuring great versatility and easy to install thanks to its compact size and the possibility of cooking without an extractor hood using specific products

.These are the ideal solution for bars, risto-pubs and all businesses that want to expand the food offer. Adapting it to every time of the day.

Combi Ovens can work with 3 different technologies

- Infrared
- Turboventilation of the cooking chamber
- Microwave

The combination of these technologies at the same time matched with the catalytic converter to eliminate fumes and odours, allows you to cook and heat up "on demand" reducing times up to 10 times compared to traditional cooking systems.

Hot Dogs, Wrap, Club Sandwich, Pizza, Hamburger, Mixed Fries and Chips even frozen, are just some of the thousands of recipes that can be created with Combi Ovens.

	TECHNICAL SPECIFICATIONS
POWER RATING	3.65kW
SUPPLY VOLTAGE	220V, 1PHASE NEUTRAL & EARTH
DIMENSIONS	601(W) X 784(D) X 794(H)
ITEM CODE	TCW-SMART

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