

**PRENOX**

DESIGN & MANUFACTURE OF CATERING EQUIPMENT

# OVEN RANGE



# BACKGROUND

Prenox, a South African company, was established in 1996. The company was founded by a metallurgical engineer who was involved in the catering industry for many years. Passionate about the industry, he wanted to create products that answered directly to their needs. The first Prenox designs were of convection ovens and stand-alone products. Quality and functionality were the key considerations. Today, Prenox's comprehensive range extends to Convection Ovens, Conveyor, Baking and Pizza Ovens; Provers; Stands and Accessories, catering to small and medium sized business and the hospitality industry at large.

All Prenox products and parts are manufactured in South Africa at the manufacturing plant in Gauteng. This ensures that Prenox Approved Dealers nationwide have access to excellent after-sales service and backup. Understanding the conditions under which the local market operates is also essential to Prenox delivering to the highest local standards. Every Prenox product undergoes rigorous testing before it leaves the factory for efficiency and ergonomic functionality. That's how every Prenox customer knows they are not only gaining an affordable oven, but one that leads the way in reliability and quality.

## Ovens:

- Convection Ovens
- Provers
- Baking Ovens
- Pizza Ovens
- Conveyor Ovens
- Stands and Accessories

## The Prenox Guarantee

All equipment has a 12-month guarantee on factory faults and workmanship.

All equipment has a 6-month guarantee on electrical and gas components. Faulty parts would need to be returned to Prenox.

The guarantee expressly excludes misuse, neglect, incorrect installation or any fault caused by any other party other than a Prenox recognised service agent.

Goods are only guaranteed once paid for in full.



BACKGROUND



## Prenox Convection Ovens

Prenox have developed a wide range of Convection Ovens to suite most catering requirements. The range extends from a 4 Pan to a 40 Pan, all developed with Convection technology. Compared to a conventional oven, a Prenox Convection Oven reduces cooking temperatures by up to 25% and reduces cooking time by approximately 20%. That's because the fan installed in every Prenox Convection Oven circulates heated air in the cooking chamber. This ensures that food is warmed faster as the moving air strips away the thin layer of cold air that would otherwise surround and insulate the food. Furthermore, by circulating hot air over the food, the convection technology operates the oven at a lower temperature than standard, conventional ovens which means the food cooks quicker. The air circulation technology also aids in eliminating 'hot spots' and thereby ensuring even baking results.



# Prenox Convection Oven 4 Pan

# OVENS



## Specifications

Designed with rounded corners to facilitate easy cleaning.

Double-glazing in the door allows for easy, clear and safe viewing of the cooking process.

Sides holding the tray racks are removable for easy cleaning.

Manual temperature control.

Convection Oven 4-Pan is only available as an electric unit.

No Combi-Steam is available on the Convection Oven 4-Pan.

Optional stainless steel oven stand with 4 racks.



| POWER  | CAPACITY  | DIMENSIONS in mm |     |     |          |     |     |
|--|---|------------------|-----|-----|----------|-----|-----|
|  |   | EXTERNAL         |     |     | INTERNAL |     |     |
|  |   | W                | D   | H   | W        | D   | H   |
| 220 V<br>Single Phase Plug-in<br>2.8 kW, 13 Amps | 4 Trays or Grids<br>GN 1/1 530 x 325 mm<br>EN 1/1 530 x 375 mm<br>65 mm between Trays | 826              | 602 | 558 | 540      | 390 | 350 |
|  |   | 956              | 582 | 558 | 585      | 390 | 350 |

## Oven Capacity Guidelines

|                |           |
|----------------|-----------|
| Bread Rolls    | 48 pieces |
| Pies           | 30 pieces |
| Biscuits       | 4 kgs     |
| Roast Potatoes | 6 kgs     |
| Fish Fillet    | 40 pieces |
| Chicken Flatty | 8 pieces  |
| Croissants     | 40 pieces |
| Leg of Lamb    | 12 kgs    |



# OVENS

## Prenox Convection Oven 6 Pan

### Specifications

Designed with rounded corners and a drainage system to facilitate easy cleaning.

An optional, external, manual (hand-held) spray cleaning system is available.

Double-glazing in the door allows for easy, clear and safe viewing of the cooking process.

Motor fan protects against overheating.

Oven door cut-off switch automatically turns the motor and element off when opened.

Sides holding the tray racks are removable for easy cleaning.

Fuzzy logic electronic temperature control or manual temperature controller.

Convection Oven 6-Pan only available as an electric unit.

Optional Combi-Steam complete with timer is available on the Convection Oven 6-Pan.

The steam is released at set intervals via the solenoid valve and is controlled by a timer.

The steam is functional from 100°C upwards.

Optional stainless steel oven stand with 6 racks.



### Oven Capacity Guidelines

|                |           |
|----------------|-----------|
| Bread Rolls    | 72 pieces |
| Pies           | 55 pieces |
| Biscuits       | 6 kgs     |
| Roast Potatoes | 9 kgs     |
| Fish Fillet    | 60 pieces |
| Chicken Flatty | 12 pieces |
| Croissants     | 70 pieces |
| Leg of Lamb    | 18 kgs    |



| POWER   | CAPACITY  | DIMENSIONS in mm |     |     |          |     |     |
|---|---|------------------|-----|-----|----------|-----|-----|
|   |   | EXTERNAL         |     |     | INTERNAL |     |     |
|   |   | W                | D   | H   | W        | D   | H   |
| 380 V<br>3 Phase Plus Neutral<br>7.5 kW, 35 Amps<br>(12 Amps Per Phase) | 6 Trays or Grids<br><b>GN</b> 1/1 530 mm x 325 mm<br><b>EN</b> 1/1 530 mm x 375 mm<br>65 mm between Trays | 960              | 760 | 700 | 540      | 400 | 530 |

# Prenox Convection Oven 10 Pan

# OVENS



## Specifications

Designed with rounded corners and a drainage system to facilitate easy cleaning.

An optional, external, manual (hand-held) spray cleaning system is available.

Double-glazing in the door allows for easy, clear and safe viewing of the cooking process.

Motor fan protects against overheating.

Oven door cut-off switch automatically turns the motor and element off when opened.

Sides holding the tray racks are removable for easy cleaning.

Optional Roll-In Rack and Trolley for Roll-In Rack

Fuzzy logic electronic temperature control or manual temperature controller.

Convection Oven 10-Pan is available in **Electric or Gas.**

The CO-10 Gas unit has a Gas Control Valve and safety cut-out device that is regulated up to 340 °C.

An ignitor with pilot flame for lighting and safety.

Optional Combi-Steam complete with timer is available on the Convection Oven 10-Pan.

The steam is released at set intervals via the solenoid valve and is controlled by a timer.

The steam is functional from 100°C upwards.

Optional stainless steel oven stand with 10 racks.



| POWER  | CAPACITY   | DIMENSIONS in mm |     |      |          |     |     |
|--|--|------------------|-----|------|----------|-----|-----|
|  |  | EXTERNAL         |     |      | INTERNAL |     |     |
|  |  | W                | D   | H    | W        | D   | H   |
| <b>Electrical</b><br>380 V<br>3 Phase Plus Neutral<br>15 kW, 69 Amps<br>(24 Amps Per Phase)  | 10 Trays or Grids<br><b>GN</b> 1/1 530 mm x 325 mm<br><b>EN</b> 1/1 530 mm x 375 mm<br>65 mm between Trays | 960              | 805 | 960  | 540      | 400 | 735 |
| <b>Gas</b><br>220 V<br>Single Phase Plug-in<br>1.5 kW, 7 Amps<br>Plus LP Gas<br>3.5 kW /Burner<br>0.28 kg/hr Consumption<br>15,000 BTU | 10 Trays or Grids<br><b>GN</b> 1/1 530 mm x 325 mm<br><b>EN</b> 1/1 530 mm x 375 mm<br>65 mm between Trays | 960              | 805 | 1180 | 540      | 400 | 735 |

## Oven Capacity Guidelines

|                |            |
|----------------|------------|
| Bread Rolls    | 120 pieces |
| Pies           | 115 pieces |
| Biscuits       | 10 kgs     |
| Roast Potatoes | 15 kgs     |
| Fish Fillet    | 100 pieces |
| Chicken Flatty | 20 pieces  |
| Croissants     | 120 pieces |
| Leg of Lamb    | 30 kgs     |

# OVENS

## Prenox Convection Oven 20 Pan Vertical

### Specifications

Designed with rounded corners and a drainage system to facilitate easy cleaning.

An optional, external, manual (hand-held) spray cleaning system is available.

Double-glazing in the door allows for easy, clear and safe viewing of the cooking process.

Two motor fans protect against overheating.

Oven door cut-off switch automatically turns the motor and element off when opened.

Floor-level roll-in trolley with racks is a standard feature.

Fuzzy logic electronic temperature control or manual temperature controller.

Convection Oven 20-Pan Vertical is available in electric only.

Optional Combi-Steam complete with timer is available on the Convection Oven 20-Pan.

The steam is released at set intervals via the solenoid valve and is controlled by a timer.

The steam is functional from 100°C upwards.



### Oven Capacity Guidelines

|                |            |
|----------------|------------|
| Bread Rolls    | 240 pieces |
| Pies           | 220 pieces |
| Biscuits       | 20 kgs     |
| Roast Potatoes | 30 kgs     |
| Fish Fillet    | 200 pieces |
| Chicken Flatty | 40 pieces  |
| Croissants     | 240 pieces |
| Leg of Lamb    | 60 kgs     |



| POWER  | CAPACITY  | DIMENSIONS in mm |     |      |          |     |      |
|--|---|------------------|-----|------|----------|-----|------|
|  |   | EXTERNAL         |     |      | INTERNAL |     |      |
|  |   | W                | D   | H    | W        | D   | H    |
| <b>Electrical</b><br>380 V<br>3 Phase Plus Neutral<br>30 kW, 136 Amps<br>(50 Amps Per Phase) | 20 Trays or Grids<br><b>GN 1/1</b> 530 mm x 325 mm<br>63 mm between Trays | 890              | 830 | 1760 | 600      | 690 | 1500 |

# Prenox Convection Oven 40 Pan Vertical

# OVENS



## Specifications

Designed with rounded corners and a drainage system to facilitate easy cleaning.

An optional, external, manual (hand-held) spray cleaning system is available.

Double-glazing in the door allows for easy, clear and safe viewing of the cooking process.

Two Motor fans protect against overheating.

Oven door cut-off switch automatically turns the motor and element off when opened.

Floor-level roll-in trolley with racks is a standard feature.

Fuzzy logic electronic temperature control or manual temperature controller.

Convection Oven 40-Pan Vertical is available in electric only.

Optional Combi-Steam complete with timer is available on the Convection Oven 40-Pan.

The steam is released at set intervals via the solenoid valve and is controlled by a timer.

The steam is functional from 100°C upwards.



| POWER  | CAPACITY   | DIMENSIONS in mm |     |      |          |     |      |
|--|--|------------------|-----|------|----------|-----|------|
|  |  | EXTERNAL         |     |      | INTERNAL |     |      |
|  |  | W                | D   | H    | W        | D   | H    |
| <b>Electrical</b><br>380 V<br>3 Phase Plus Neutral<br>45 kW, 204 Amps<br>(70 Amps Per Phase) | 40 Trays or Grids<br><b>GN 1/1</b> 530 mm x 325 mm<br>or 20 Trays or Grids<br><b>GN 2/1</b> 530 mm x 650 mm<br>63 mm between Trays | 1150             | 953 | 1760 | 860      | 820 | 1500 |

## Oven Capacity Guidelines

|                |            |
|----------------|------------|
| Bread Rolls    | 480 pieces |
| Pies           | 440 pieces |
| Biscuits       | 40 kgs     |
| Roast Potatoes | 60 kgs     |
| Fish Fillet    | 400 pieces |
| Chicken Flatty | 80 pieces  |
| Croissants     | 480 pieces |
| Leg of Lamb    | 120 kgs    |



# OVENS

## Prenox Provers

### Specifications

Convection Oven Provers have single glazed glass doors for clear viewing of the proving process.

Baking Oven Provers have Stainless Steel Doors.

Self-controlled water supply.

Thermostatic temperature control.

Steam and dry heat (Wet and Dry Element).



### Prenox Prover

An essential component to all Baking Industries. Prenox understands that the proving process is especially important in the delivery of both taste and appearance of the end product. This powerful and efficient heating system maintains the right combination of heat and humidity to effectively prove products. The Prenox technology guarantees the quality and consistency of freshly baked bread and rolls. Available for both convection and baking ovens.



| POWER   | CAPACITY   | DIMENSIONS in mm<br>EXTERNAL |      |     |
|---|--|------------------------------|------|-----|
|   |  | W                            | D    | H   |
| <b>Prover for CO-4</b><br>220 V<br>Single Phase<br>3 kW, 15 Amps        | 10 Trays<br><b>EN</b> 1/1 Prover Size: 530 mm x 375 mm<br>10 Trays<br><b>GN</b> 1/1 Prover Size: 530 mm x 325 mm | 956                          | 582  | 558 |
| <b>Prover for CO 6-10</b><br>220 V<br>Single Phase<br>3 kW, 15 Amps     | 20 Trays<br><b>EN</b> 1/1 Prover Size: 530 mm x 375 mm<br>20 Trays<br><b>GN</b> 1/1 Prover Size: 530 mm x 325 mm | 920                          | 671  | 850 |
| <b>Prover for Baking Oven</b><br>220 V<br>Single Phase<br>3 kW, 15 Amps | 2 x Roll-in Trolleys for bread pans<br>40 Trays  | 1623                         | 1075 | 803 |

# Prenox Flat Deck Baking Oven

# OVENS



## Specifications

Available in single and double deck configurations.

Each deck has a single chamber with two separate doors.

Energy-saving high density insulation.

Powerful 13 KW rating per deck ensures quick heating and a constant temperature throughout.

Dual thermostatic control on each deck.

Baking Oven can be rested on an optional Prenox Prover to save space.

Optional stainless steel baking oven stand.

## Prenox Flat Deck Baking Oven

Prenox offers one of the top conventional Flat Deck Baking Ovens for baking crusty breads, biscuits, pastries and roasts. These multi-functional ovens can be used for heating, baking, drying and roasting. At Prenox we understand electronics which is why the heat source of the oven is located on both the base and ceiling of the oven to ensure equal distribution of heat. Furthermore, these are discretely obscured by stainless steel plates. Heat is conducted through the deck to the oven chamber where food is placed directly on the deck base instead of on wire grids or trays. Choose from single or double decks, available in electric units only.



| POWER   | CAPACITY   | DIMENSIONS in mm |      |     |                      |     |     |
|---|--|------------------|------|-----|----------------------|-----|-----|
|   |  | EXTERNAL         |      |     | INTERNAL             |     |     |
|   |  | W                | D    | H   | W                    | D   | H   |
| <b>Single Deck</b><br>380 V<br>3 Phase Plus Neutral<br>13 kW, 55 Amps<br>(21 Amps Per Phase)  | Trays:<br>4 x 400 mm x 600 mm<br>9 x BO 3 (27 Loaves)  | 1610             | 1070 | 490 | 1250                 | 930 | 260 |
| <b>Double Deck</b><br>380 V<br>3 Phase Plus Neutral<br>25 kW, 110 Amps<br>(40 Amps Per Phase) | Trays:<br>8 x 400 mm x 600 mm<br>18 x BO 3 (54 Loaves) | 1610             | 1070 | 980 | 1250                 | 930 | 260 |
|   |  |                  |      |     | 1250 x 930 x 260 x 2 |     |     |

## Oven Capacity Guidelines

|              | Single Deck | Double Deck |
|--------------|-------------|-------------|
| Bread Rolls  | 80 pieces   | 160 pieces  |
| Pies         | 80 pieces   | 160 pieces  |
| Croissants   | 80 pieces   | 160 pieces  |
| Bread Loaves | 27 loaves   | 54 loaves   |

# OVENS

## Prenox Flat Deck Pizza Oven

### Specifications

Available in single and double deck configurations.

Each deck has a single chamber with a single door.

Large observation windows in each door.

Well-lit interior chamber for clear observation.

Ceramic floor for perfect heat distribution.

Energy-saving high density insulation.

Powerful 9.4 kW rating per deck ensures quick heating and baking.

Separate upper and lower thermostatic control on each deck.

Optional stainless steel pizza oven stand.



### Prenox Flat Deck Pizza Oven

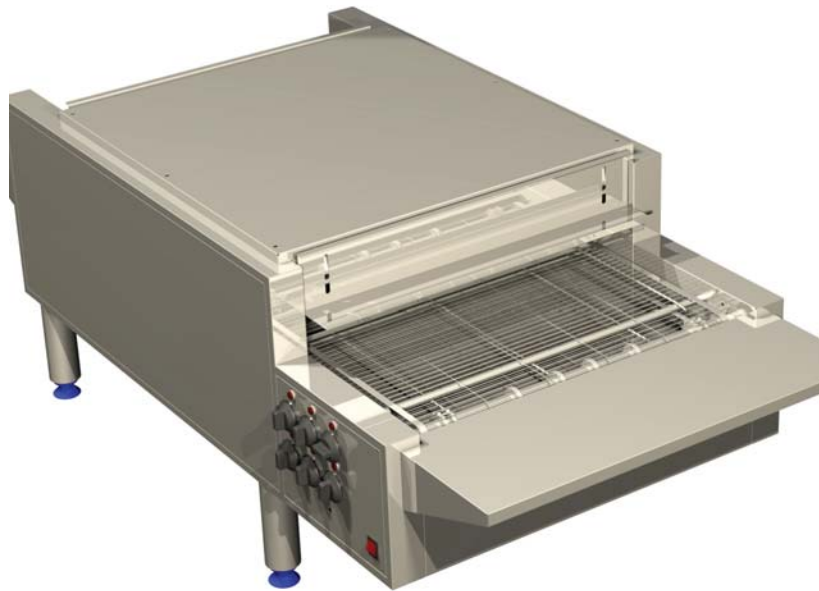
Is it possible to re-create the old fashioned wood fired oven? At Prenox, we believe our Pizza Ovens have surpassed electrical design standards. The success is in the design of the oven. The heat source of a Prenox Flat Deck Pizza oven is located on the base and the ceiling of the oven. The base element is obscured underneath a ceramic base, whilst the top is exposed for grilling purposes, thereby ensuring a real pizza finish. The pizza is placed directly on the deck base, not on wire grids or trays. Choose from single or double decks, available in electric units only.



| POWER  | CAPACITY                 | DIMENSIONS in mm |     |     |          |                      |      |
|--|--------------------------|------------------|-----|-----|----------|----------------------|------|
|  |                          | EXTERNAL         |     |     | INTERNAL |                      |      |
|  |                          | W                | D   | H   | W        | D                    | H    |
| <b>Single Deck</b><br>380 V<br>3 Phase Plus Neutral<br>9.4 kW, 45 Amps<br>(15 Amps Per Phase)  | 6 Jumbo Pizzas Ø 330 mm  | 1330             | 860 | 440 | 1000     | 730                  | 200  |
| <b>Double Deck</b><br>380 V<br>3 Phase Plus Neutral<br>18.8 kW, 90 Amps<br>(30 Amps Per Phase) | 12 Jumbo Pizzas Ø 330 mm | 1330             | 860 | 800 | 1000     | 730                  | 2000 |
|  |                          |                  |     |     |          | 1000 x 730 x 200 x 2 |      |

# Prenox Conveyor Oven

# OVENS



## Specifications

- Adjustable speed conveyor system.
- Six separate temperature controls  
– 3 per level.
- Cooling fans for electric wiring.
- Conveyor height adjustable for maximum heat efficiency.
- Conveyor 600 mm wide and 1100 mm long.

## Prenox Conveyor Oven

Ideal for cooking pizzas, toast, bread sticks, biscuits or hot sandwiches perfectly and quickly. Prenox Conveyor Ovens, unlike convection or conventional ovens, do not rely on a 'hot box' approach to cook the food. This Conveyor Oven technology ensures that the food is evenly and consistently surrounded with hot air as it passes through the oven chamber on a conveyor. Furthermore, settings can be adjusted to accommodate a desired speed and cooking time. So there's more predictability and more efficient heat transfer at lower temperatures, ensuring that food is cooked faster and more uniformly.





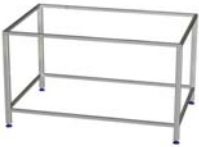






| POWER  | DIMENSIONS in mm |     |     |          |     |     |
|--|------------------|-----|-----|----------|-----|-----|
|  | EXTERNAL         |     |     | INTERNAL |     |     |
|  | W                | D   | H   | W        | D   | H   |
| <b>Single Deck</b><br>380 V<br>3 Phase Plus Neutral<br>13.8 kW, 65 Amps<br>(22 Amps Per Phase) | 1370             | 710 | 600 | 1100     | 630 | 200 |











# OVENS

# Stands, Trolleys & Accessories For Convection Ovens

| PRODUCT   | DESCRIPTION  | DIMENSIONS in mm             | FRAME                            | LEGS                             |
|---|--|------------------------------|----------------------------------|----------------------------------|
|    | <b>Stainless Steel Stand 304</b> for 4-Pan Convection Oven<br>4 Racks:<br>GN 1/1 530 x 325 mm<br>EN 1/1 530 x 375 mm   | W: 770<br>D: 520<br>H: 860   | 25 mm x 25 mm<br>Stainless Steel | 40 mm x 40 mm<br>Stainless Steel |
|    | <b>Stainless Steel Stand 304</b> for 6-Pan Convection Oven<br>6 Racks:<br>GN 1/1 530 x 325 mm<br>EN 1/1 530 x 375 mm   | W: 970<br>D: 615<br>H: 860   | 25 mm x 25 mm<br>Stainless Steel | 40 mm x 40 mm<br>Stainless Steel |
|   | <b>Stainless Steel Stand 304</b> for 10-Pan Convection Oven<br>10 Racks:<br>GN 1/1 530 x 325 mm<br>EN 1/1 530 x 375 mm | W: 970<br>D: 675<br>H: 860   | 25 mm x 25 mm<br>Stainless Steel | 40 mm x 40 mm<br>Stainless Steel |
|  | <b>Stainless Steel Stand</b> for Flat Deck Baking Oven   | W: 1696<br>D: 1152<br>H: 837 | 25 mm x 25 mm<br>Stainless Steel | 50 mm x 50 mm<br>Stainless Steel |
|  | <b>Stainless Steel Stand 304</b> for Pizza Flat Deck Oven<br>NO Racks:   | W: 1420<br>D: 915<br>H: 775  | 25 mm x 25 mm<br>Stainless Steel | 50 mm x 50 mm<br>Stainless Steel |
|  | <b>Roll-In Trolley</b> for CO-10   | W: 600<br>D: 390<br>H: 895   | 25 mm x 25 mm<br>Stainless Steel | 50 mm x 50 mm<br>Stainless Steel |
|  | <b>Rack for Roll-In Trolley</b> for CO-10<br>10 Trays:<br>GN 1/1 530 x 325 mm<br>EN 1/1 530 x 375 mm                   | W: 585<br>D: 390<br>H: 700   |                                  |                                  |
|  | <b>Display Trolley 12</b><br>12 Trays:<br>GN 1/1 530 x 325 mm<br>EN 1/1 530 x 375 mm                                   | W: 590<br>D: 765<br>H: 1860  | 25 mm x 25 mm<br>Stainless Steel | 50 mm x 50 mm<br>Stainless Steel |
|  | <b>Display Trolley 24</b><br>24 Trays:<br>GN 1/1 530 x 325 mm<br>EN 1/1 530 x 375 mm                                   | W: 1160<br>D: 765<br>H: 1680 | 25 mm x 25 mm<br>Stainless Steel | 50 mm x 50 mm<br>Stainless Steel |

# Stands, Trolleys & Accessories For Convection Ovens

# OVENS

| PRODUCT   | DESCRIPTION  | DIMENSIONS in mm            | FRAME                            | LEGS                             |
|---|--|-----------------------------|----------------------------------|----------------------------------|
|    | <b>Cooling Trolley 12</b><br>12 Trays:<br>GN 2/1 530 x 650 mm  | W: 450<br>D: 590<br>H: 1430 | 25 mm x 25 mm<br>Stainless Steel | 50 mm x 50 mm<br>Stainless Steel |
|    | <b>Cooling Trolley 24</b><br>24 Trays:<br>GN 2/1 530 x 650 mm  | W: 875<br>D: 590<br>H: 1430 | 25 mm x 25 mm<br>Stainless Steel | 50 mm x 50 mm<br>Stainless Steel |
|   | <b>Chromed Steel Grids GN</b><br>GN 1/1 530 x 325 x 5 mm<br>(For CO-4; CO-6; CO-10;<br>CO-20; CO-40)   | W: 530<br>D: 325<br>H: 5    |                                  |                                  |
|  | <b>Chromed Steel Grids EN</b><br>EN 1/1 530 x 375 x 5 mm<br>(For CO-4; CO-6; CO-10)                    | W: 530<br>D: 375<br>H: 5    |                                  |                                  |
|  | <b>Aluminium Steel Trays GN</b><br>GN 1/1 530 x 325 x 2 mm<br>(For CO-4; CO-6; CO-10;<br>CO-20; CO-40) | W: 530<br>D: 375<br>H: 2    |                                  |                                  |
|  | <b>Aluminium Steel Trays EN</b><br>EN 1/1 530 x 375 x 10 mm<br>(For CO-4; CO-6; CO-10)                 | W: 530<br>D: 375<br>H: 10   |                                  |                                  |
|  | <b>20 Pan Roll-In Trolley</b>  |                             | Stainless Steel                  |                                  |
|  | <b>40 Pan Roll-In Trolley</b>  |                             | Stainless Steel                  |                                  |

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