

A R T SERIES

AP1246GWT



AP1246GWT – 120cm DBL Pyrolytic Upright

Ovens:

- 2 x 60cm Pyrolytic ovens
- 8 oven functions per oven: Light, Defrost, Fan Forced, Traditional bake, Fan Grill Bake, Grill, Fan Grill and Pyrolytic Cleaning.
- Pyrolytic Cleaning: Both ovens have this feature. Only one oven at a time can be Pyro cleaned. Whilst Pyro cleaning is in operation the entire cooker should not be used.
- Pyrolytic cleaning time: Can be set at any time between 2-5 hours.
- Each oven is fully programmable and can be used at the same time.

Warming Draws:

- 2 x independently controlled warming draws:
- The heating can be regulated between 30 – 120 degrees.
- Both can be used at the same time.
- Draws come complete with “moisture selector”

Cook Top:

- 5 Burner gas cook top with 2 trip ring wok burners and one high output triple ring burner delivering 16 mj/h
- 1 dedicated Teppanyaki burner complete with stainless griddle and with a commercially designed burner.

DOOR AND OVEN COOLING

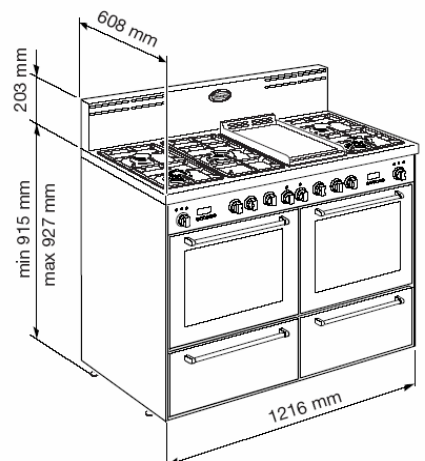
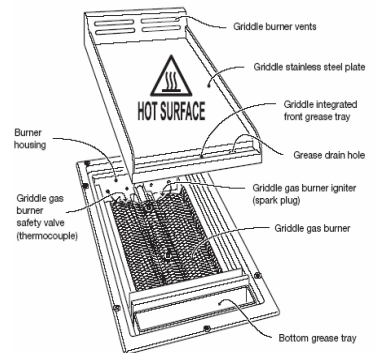
The oven cooling system is designed to minimise heat transfer, by circulating a cool air curtain around the oven.

The door cooling system keeps the external surface of the door remains cool. Air is drawn in from the bottom of the oven door, up through the door and around the oven cavity, vertically expelling the air up towards the rangehood.



TEPPANYAKI PLATE

The stainless steel Teppanyaki plate has been commercially designed for oriental style of cooking, however, it is ideal for everything from steaks to pancakes. You cook directly on the plate using minimum oil or fat, making your cooking healthy.



Who can resist a good looking Italian?