

Kromet®

Combination Oven
000.PKTP-10

Top performance
and easy cleaning



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+48 798 351 223

see more at

www.kromet.com.pl

RINATO - the high-tech Combination Oven

An oven that meets the needs of modern commercial kitchens. Designed with global standards, it is characterised by:

- versatility of application (from catering to bakery),
- lower running costs thanks to EasyClean Tech,
- intuitive operation that minimises staff training time,
- precise control of thermal processing.

FlexiCore

Universal chamber for catering and bakery applications.

TurboHeat

Rapid heating system.

EcoWash+

Economical washing system with liquid instead of tablets.

MultiColour Display

Intuitive 7-inch touch panel.

DeltaPro

Precise temperature control with Delta T function.



SmartStart

When you purchase an oven, we guarantee **professional technical support** at every stage of its use. We also provide **free training in the use of the oven** and **instant access to spare parts**. Thanks to Polish manufacturing and local technical facilities, **we minimise service downtime**, which translates into continuous operation of your kitchen.

Power	15,7 kW
Temperature range	30-270°C
Voltage	400V
Dimensions	915x840x1132 mm
Chamber dimensions	490x630x780 mm

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