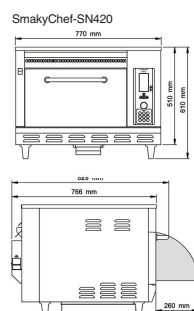
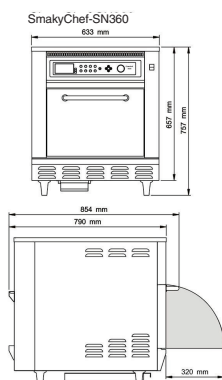
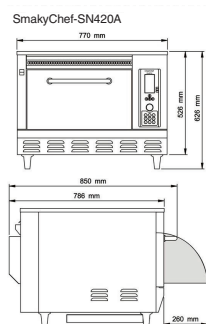


## Technical specifications

Model	SM-420	SM 420A	SM-360
Effect	7,5 kW	7,5 kW	7,5 kW
Cook chamber size	255 x 420 x 360 mm	248 x 240 x 364 mm	251 x 366 x 417 mm
Volume	38,6 L	37,9 L	38,3 L
Box size (incl. handle & legs)	770 x 829 x 610 mm	770 x 850 x 626 mm	633 x 790 x 657 mm
Steam	Yes	Yes	No
Power supply	380-400V 50/60 Hz 3N	380-400V 50/60 Hz 3N	380-400V 50/60 Hz 3N
Microeffect	2000 W	2000 W	2000 W
Weight	121 kg	136 kg	126 kg
Energy feed	Top	Bottom	Bottom



**SMAKY**

Introducing Speed Oven  
*Smaky Chef*



**SMAKY**

Visiting address: Regulatorvägen 21, S-141 49 Huddinge, Box 2046 141 02 Huddinge, Sweden

Up to 15 times more efficient, less energy consumption.  
Combines superior air impingement with other rapid-cook methods to create high heat transfer rates and outstanding food quality to provide users best solutions!

# Micro + Air + Steam + Radiant = Smaky Chef

## 10 easy ways to make cooking up to 15 times more efficient

1. Superior air impingement + double microwaves energy + Hi-temp steaming.
2. The oven evenly and consistently toast, roast, bake, brown, grill and crisp food 10-12 times fast than traditional cooking methods, resulting in a high level of throughput without compromising quality.
3. Smart menu system capable of storing up to 144 recipes.
4. Multi-stage Programming. Recipe can have up to 6 stages each with its own time, fan speed, microwave power and Steaming settings.
5. Variable speed, recirculating impingement airflow system



6. Integral recirculating catalytic converter system eliminates flavour transfer. No contamination and no taint of odor in continuous cooking.
7. Each of the menu programs has temperature setting which is to provide temperature security to all kinds of food.
8. The heat maintaining function prevent heat loss efficiently in door opening time.
9. It has built a very good communication platform for people and machine by the LCD screen, membrane touch-tone function keyboard and one for all operation knob - easily and efficiently.
10. Stainless steel material, Aesthetic compact pulling-down door with microwave seal. Removable grease collection pan, easy cleaning.

Perfect for: Quick Service Restaurants, Hotels, Fine dining, Pizza Restaurants, Convenience Stores, Concessions, Quick Casual, Hospitality, Bars & Nightclubs, Business & Industry, Educational Foodservice, Hospital Foodservice, Bakeries, Full Service Restaurants

	Cook times	SN420	SN420A	SN360
	8" Pizza fresh 600 g	2 min 30 sec	2 min 40 sec	2 min 50 sec
	8" Pizza parbaked, refrigerated	1 min 30 sec	1 min 30 sec	1 min 40 sec
	Chicken Wings 8-count frozen	2 min 10 sec	2 min 20 sec	2 min 30 sec
	6" Sub Sandwich	40 sec	40 sec	50 sec
	French Fries 300 g	1 min 50 sec	1 min 50 sec	2 min
	6 oz Salmon	1 min 20 sec	1 min 30 sec	1 min 40 sec
	Peking Duck 1.250 g	6 min 50 sec	7 min 10 sec	7 min 20 sec
	Rack of Lambs 600 g	3 min 10 sec	3 min 20 sec	3 min 30 sec
	Apple strudel 300 g	1 min 30 sec	1 min 40 sec	1 min 50 sec
	Nachos 120 g	30 sec	30 sec	40 sec

### How it works

Our control system precisely coordinates impinged air and radiant heat with microwave energy to rapidly cook food without compromising quality. It has a very user friendly built in system in the LCD platform for easy manouvering of all functions and a one for all operation knob. Built-in self-diagnostics for monitoring oven components and performance, easily and efficiently.

