

MO'DELUX

WHERE DELUXE MEETS PERFORMANCE

Rapid combination oven provides ultra-rapid heating and energy-saving cooking solution to chain restaurants in a convenient operation manner during rush hour.

With the combination of microwave, vertical hot air impingement and Infra-red radiance, it heats food rapidly, evenly and makes it crisp with attractive color.

Micro computer provides multi-stage cooking cycle for each recipe. Each cooking cycle includes a combination settings of microwave, vertical hot air impingement and Infra-red radiance, providing a wide board of cooking applications.

- Western Restaurant
- QSR
- Pizza and Sandwich Store
- Convenience Store
- 24h Store
- Bar
- Coffee Shop
- Chain Restaurant



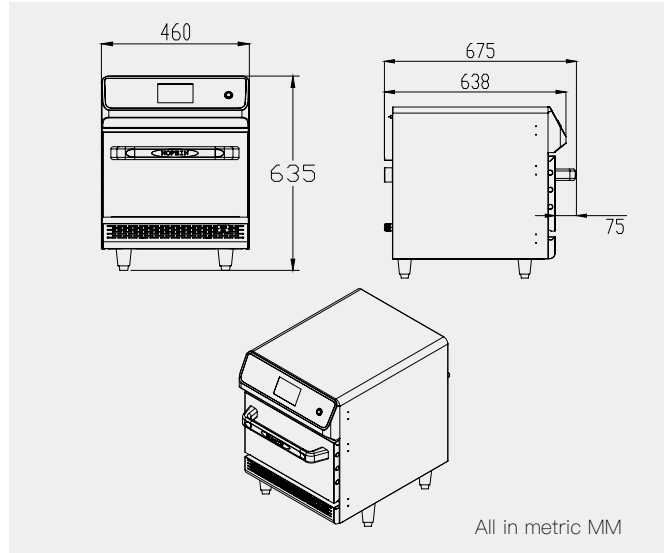
NT-ProSiT

High Speed Oven



| Features

- 5-inch touch screen control.
- Single magnetron, low power consumption.
- With catalytic converters/ or s/s air filter to eliminate odd smell and less exhaust and pollution.
- One-piece flat bottom makes cleaning much easier.
- With pre-set menu and manual setting modes, friendly operation.
- Hot air impingement make food surface crispy.
- Convection at bottom to make color of food more attractive.
- Adjustable blower speed from 10% to 100% in 10% increment.
- Up to 1024 menus store capacity.
- Up to 15-stage for each cooking cycle.
- Combination cooking technologies of microwave, Infrared radiance and impingement.
- Access with passwords and privilege levels for system management and daily routine operation.



HOT AIR IMPINGEMENT

With vertical hot air impingement and convection, food is heated rapidly and evenly. Food is crisp, tasty and with attractive color.



COMBINATION OF MICROWAVE AND IMPINGEMENT

With combination of microwave and hot air impingement, it is able to cook in more ways.



ULTRA-SPEED COOKING

With high efficient magnetrons on top, food is cooked ultra rapidly without significant loss of moisture in the food due to hot air impingement.



FROZEN FOOD THAWING

Microwave thaws food rapidly without drying out food moisture.

| Color Available



| Good For

Western Restaurant, QSR, Pizza and Sandwich store, Convenience store, 24h store, Bar, Coffee Shop



TYPICAL COOKING TIME

SUITABLE FOR

Frozen Pizza, Egg tart, Sandwich meat patty, Croissant, Burger, all kinds of cooked and chilled or frozen bread etc.

45s | CHICKEN SANDWICH (4°C)

15s | PINEAPPLE BUN (25°C)

30s | TOAST BREAD (25°C)

140 s | SEAFOOD PIZZA (-18°C)



Menu	Garlic Bread	
INGREDIENTS	French Baguette(4°C)	
Stages	stage 1	stage 2
Time	40 S	20 S
Temp.	200°C	230°C
Blower speed	(Low speed)	(Hi-speed)
Microwave Power	70%	50%
Infrared Radiance	70%	70%
Tips	The cooking time depends on mostly the beginning core temperature of food. Due to such, the settings might vary between frozen food and the chilled one.	

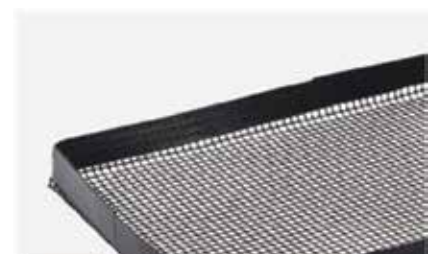


Menu	American Chicken Steak	
INGREDIENTS	Chicken Breast(5°C)	
Stages	stage 1	stage 2
Time	30 S	60 S
Temp.	270°C	270°C
Blower speed	(Low speed)	(Hi-speed)
Microwave Power	100%	100%
Infrared Radiance	100%	100%
Tips	Cooking Time might slightly vary between frozen food and the chilled one.	

Model	NT-ProSiT
Micro Computer	(5in Touch Screen CTL)
Product Size WxDxH	460 X 675 X 635
Chamber Size WxDxH	305 X 240 X 140
Capacity (Liter)	10
Voltage & Frequency	208-240V~, 50/60Hz
Rated Power (kW)	3.5
Colour available	White/Black/Red/Orange/SSI finish
Stock Menu	1024
Cooking stage	15
Cooking mode	Vertical hot air impingement, Microwave and convection
Microwave power(kW)	1.2
Hot air power(kW)	2
Infrared radiance power	NIL
Microwave output range	0-100%, in 10% increment
Blower speed	10(Grade)
Max cooking temp (°C)	280
Catalytic Converters	(Yes)
USB Port	(Yes)
IP Rating	IPX3



Aluminium grilled plated
(American Chicken Steak)



Teflon mesh basket
(Garlic Bread)