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## Oracle

FAST & TASTY





## Oracle

### THE TASTE OF SPEED

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When everything needs to be fast, you need an oven that does more to help cook delicious food.

Everything is faster with ORACLE, from installation to serving customers.

Creating, updating, and managing the menu, express service, staff training, cleaning and maintenance.

Power and speed for all cooking requirements - browning and toasting guarantees flavorful dishes every time, thanks to three heating methods.



#### IMPINGEMENT

Power up to 3000W guarantees excellent toasting and browning



#### CONVECTION

Temperature from 95°C to 270°C with adjustable fan speed



#### MICROWAVE

Power up to 2000W for rapid heating and reduced cooking times

# Oracle

NO MORE WAITING ON YOUR PREMISES



Oracle is the ideal choice for a fast and dynamic catering service, with an ever-growing range of innovative options for premises with open-plan kitchens, offices with limited space, or small kitchens. Cooking, grilling, toasting, defrosting, and regenerating a wide range of fresh and frozen food, like sandwiches, pastries, pizzas, fish, vegetables and meat, in a short amount of time is now a reality.

Product type	Traditional cooking [min:sec]	ORACLE [min:sec]
Frozen Pizza Margherita	6:00	1:35
Gourmet sandwich	8:00	0:30
Salmon with ratatouille	12:00	2:00
Chicken with potato wedges	11:00	2:30
Grilled vegetables	10:00	2:20
Chocolate cake	10:00	1:00





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## AMAZING RESULTS IN A CLICK

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ORACLE is the ideal solution for anyone looking for a compact oven with big performance. All you have to do is touch the icon of the dish you want and start the cooking process, thanks to the HD True-Touch™ touch screen interface and the numerous pre-configured recipes.



**OCCUPIES MINIMAL SPACE, OPTIMAL COOKING CHAMBER**  
Fits on a 70 cm deep counter top and can hold pizza up to 30 cm in diameter.



**PLUG & PLAY**  
ORACLE can be rapidly installed everywhere, even in open public areas. With Plug & Play, just plug it in and start cooking immediately since you don't need an extraction hood.



**CONFIGURABLE DISPLAY**  
In addition to its highly intuitive HD True-Touch™ 7" touch screen display, ORACLE has a customisable image-based menu which eliminates language and vocabulary barriers.



**CONNECTED**  
Standard WiFi, Ethernet and USB connections.



**INSTANTLY CLEAN**  
Thanks to the standard supply non-stick lining in the oven and rapid cooling system, ORACLE is quickly cleaned at the end of the day.



**NO ADDED COST**  
You don't need any special cooking tools. You can use metal utensils.\*

\*Maximum height of metal dishes: 38 mm

# Oracle

## THE PRODUCT LINE



ORAC1



ORAC2

### STANDARD ELECTRIC CONFIGURATION

Models	Power	Cooking chamber dimensions (L x D x Hmm)	Capacity (Litres)	Electrical power (kW)	Consumption (A)	Microwave (kW)	Impingement (kW)	External dimensions (L x D x Hmm)	Power supply voltage
ORAC1		312x312x178	17,2	3,68	16	1,00	3,00	358 x 743 x 578	1N AC 230V - 50 Hz
ORAC2		312x312x178	17,2	5,95	16	2,00	3,00	358 x 743 x 578	3N AC 400V - 50 Hz

### OPTIONAL ELECTRIC CONFIGURATION - REQUEST WHEN ORDERING

Models	Power	Cooking chamber dimensions (L x D x Hmm)	Capacity (Litres)	Electrical power (kW)	Consumption (A)	Microwave (kW)	Impingement (kW)	External dimensions (L x D x Hmm)	Power supply voltage
ORAC1		312x312x178	17,2	3,60	18,2	1,00	3,00	358 x 743 x 578	1N AC 208V - 60 Hz 1N AC 240V - 60 Hz
ORAC1		312x312x178	17,2	2,45	13	1,00	3,00	358 x 743 x 578	1N AC 230V - 50 Hz 1N AC 240V - 50 Hz
ORAC1		312x312x178	17,2	3,25	15	1,00	3,00	358 x 743 x 578	1N AC 230V - 50 Hz 1N AC 240V - 50 Hz
ORAC2		312x312x178	17,2	5,95	28,6	2,00	3,00	358 x 743 x 578	1N AC 208V - 60 Hz 1N AC 240V - 60 Hz
ORAC2		312x312x178	17,2	5,95	28,6	2,00	3,00	358 x 743 x 578	1N AC 208V - 50 Hz 1N AC 240V - 50 Hz

## FEATURES

### COOKING METHODS

- Impingement with power up to 3 kW.
- Convection with temperature from 95°C to 270°C.
- Microwave with power up to 2 kW.
- Microwave defrost function.
- Manual up to 4 cycles.
- Programmable with the ability to store 1200 cooking programmes in automatic sequence (up to 4 cycles), assigning a name and dedicated icon.

### OPERATION

- HD True-Touch™ 7" fully customisable touch screen display.
- Automatic pre-heating.

### CLEANING AND MAINTENANCE

- Approved detergents can be used directly on the smooth door surface.
- Removable, non-stick cooking chamber lining for easy cleaning.
- Magnetic air filters can be cleaned in one go.
- Rapid cooling for fast cleaning at end of day.

### CONTROL MECHANISMS

- Silent function: the fan speed automatically adjusts based on the operating mode.
- Reminder to clean air filters.
- Standard supply Wi-Fi/Ethernet connection to update software and upload/download cooking programmes.
- Standard supply USB connection to update software and upload/download cooking programmes.

### CONSTRUCTION

- External stainless steel finish.
- Front control panel in painted finish.
- Stainless steel oven chamber with bevelled edges.
- Built-in catalytic converter for hood-free use.
- Pull-down door with ergonomic handle.
- When open, the door slides under the cooking surface of the oven, allowing the food to be removed safely without the risk of burns.
- IPX3 protection against water splashes.



**IPX 3**



# Oracle

## ACCESSORIES



### COOKING PLATE

Smooth (included) or ribbed (optional) for guaranteed perfect cooking, browning, toasting.



### TEFLON TRAYS

Non-stick, smooth or ribbed trays perfect for browning and toasting food.



### STONE PLATE

Handy for cooking and browning bread, pizzas, and flat breads.



### ALUMINIUM PEEL

Handy for removing products from the oven chamber. Ideal for sandwiches and pizzas.



### NON-STICK LINING KIT

For quick and easy cleaning.



### DETERGENTS

Detergents and specific products for easy residue removal and protection of oven surfaces.



### UPPER SHELF REST

Shelf with closed sides for storing accessories.



### REAR COVER PANEL

Cover panel conceals power cable and air vents. Ideal for open view installations.



### STAND

Stand with bottom shelf for one or two ORACLE ovens, with adjustable feet or on wheels.

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