



Features

- Cooks product 20 times faster than conventional countertop ovens
- Intuitive programmable touchscreen controls ensure consistent, high-quality results
- Certified ventless technology is perfect for front-of-house operations
- Capable of cooking a wide variety of dishes to suit an array of establishments
- Durable and easy-to-clean stainless steel exterior and oven cavity

Certifications





UL Listed, US UL Classified EPH 6-30P



Solwave G1-RCO-H Countertop Stainless Steel Rapid Cook Ventless Oven with Programmable Touchscreen Controls - 208/240V

#180G1RCOH

Item#: 180G1RCOH	Qty:
Project:	
Approval:	Date:

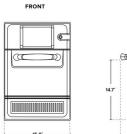


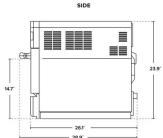


Technical Data	
Width	15 13/16 Inches
Depth	28 15/16 Inches
Height	23 15/16 Inches
Interior Width	12 7/16 Inches
Interior Depth	13 1/2 Inches
Interior Height	7 Inches
Amps	22 Amps
Phase	1 Phase
Voltage	208/240 Volts
Wattage	4200 Watts

Technical Data	
Application	High Performance Ovens
Capacity	0.66 cu. ft.
Color	Black Silver
Control Type	Touchscreen
Door Type	Solid
Exterior Material	Stainless Steel
Features	Programmable Ventless
Heating Source	Microwave & Impinged Convection
Hinge Location	Bottom
Installation Type	Countertop
Interior Material	Stainless Steel
Maximum Temperature	527 Degrees F
Number of Doors	1 Doors
Pizza Size	12 Inches
Power Type	Electric
Туре	Rapid Cook Ovens

Plan View





Notes & Details

This Solwave G1-RCO-H countertop rapid cook oven offers a variety of cooking methods in one compact unit. Designed for fast, efficient, and consistent cooking, the durable stainless steel oven cavity has a 0.66 cu. ft. capacity and fits up to 12" pizzas and a range of other foods, allowing for high-volume use in your busy kitchen. This compact unit is capable of cooking a wide variety of dishes to suit an array of establishments from coffee shops to casual restaurants.

The dual magnetron feature provides an increase in microwave power to efficiently expedite cook times, while the top & bottom impingement heat sources allow for quick and consistent browning of food. This oven cooks product 20 times faster than conventional countertop ovens, increasing output and enhancing efficiency in busy kitchens.

The touchscreen controls on this unit are intuitive and simple to maneuver, including the programmable database that can download and store over 1,000 recipes with up to six steps each for consistent, high-quality results regardless of the operator. This built-in technology ensures your staff's ability to precisely recreate your most popular dishes with ease for each order, which minimizes labor costs by ensuring streamlined cooking from both new and experienced employees.

This oven has been tested to the EPA 202 standard and is certified for ventless operation. The ventless design provides additional flexibility by eliminating the need for a commercial hood, making it convenient for smaller locations with limited hood space or establishments that may not already have a commercial hood installed. This feature also makes this oven perfect for front-of-house applications.

▲ WARNING: This product can expose you to chemicals including lead, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information, go to www.p65warnings.ca.gov .				