

# CLAMATIC

MIRROR



30

20

10

### COOKING AUTOMATICALLY

- Cooks both sides simultaneously
- Autolift-top cooking plate opens automatically at the end of the pre-programmed cooking cycle
- Adjust automatically to the thickness of the product
- Ultra-fast cooking-retaining the natural food juices
- Automagic result-every time
- Set'em and forget'em controls

# COOKING AUTOMATICALLY

PROGRAMME  
1

PROGRAMME  
2

PROGRAMME  
3

PROGRAMME  
4



BURGERS  
2oz (57 g)

BURGERS  
4oz (114 g)

RE-FORMED  
STEAKLETS  
3½oz (100 g)

CHICKEN FILLETS  
5¼oz (150 g)

Frozen

Frozen

Frozen

Fresh or Thawed

Temperature



170°C

170°C

180°C

230°C

Cooking Time



60 seconds

2 minutes

2 mins. 30 secs.

2 mins. 30 secs.

Production  
Guide (Per Platen)

10 per load  
180 - 200 per hour

8 per load  
100 - 120 per hour

7 per load  
90 - 110 per hour

10 per load  
120 - 140 per hour

Quantities are approximate, and will vary depending on food temperature, thickness, size and degree of cooking required e.g. rare, medium or well done.

## SIMPLE OPERATION

- Select programme.
- Load food onto griddle.
- Lower and lock platen - platen automatically adjusts to food thickness – cooking commences.
- Platen lifts automatically at end of cooking cycle.
- Remove food, garnish and serve.

## HIGH PRODUCTION

- Cooks both sides simultaneously.
- Cooking time dramatically reduced.
- Superfast clean-up means different foods can be cooked without flavour transfer.
- Minimum floor space.

## ENERGY EFFICIENT

- Solid state controls constantly monitor all heating zones.
- Low emission of radiant heat – cooler kitchen.
- Microprocessor adjusts cooking time to food load.

## FOOD WITH FLAVOUR

- Quicker cooking.
- Lower temperatures.
- Precise timing and temperature controls.

Result – more of the natural food juices are retained, and hence the flavour



Pressure  
control  
Minimum

**PROGRAMME**  
**5**



**STEAKS**  
7¾oz (220 g)

Fresh

170°C

2 mins. 45 secs.

10 per load  
80 - 100 per hour

**PROGRAMME**  
**6**



**GAMMON STEAKS**  
7¾oz (220 g)

Fresh

230°C

2 mins. 15 secs.

4 per load  
60 - 80 per hour

**PROGRAMME**  
**7**



**BACON RASHERS**

Fresh

200°C

40 seconds

Streaky Bacon  
22 Rashers per load  
450 - 500 per hour

Back Bacon  
10 Rashers per load  
250 - 300 per hour

**PROGRAMME**  
**8**



**VEGGIE BURGERS**  
3¼oz (90 g)

Frozen

200°C

2 mins. 15 secs.

10 per load  
160 - 180 per hour

**PROGRAMME**  
**9**



**CHICKEN BURGER**  
(Breaded)  
2oz (57 g)

Frozen

200°C

2 minutes

10 per load  
140 - 160 per hour

**QUALITY CONTROL**

- Accurate, automatic cooking time and temperature controls ensure perfect results – time, after time, after time!
- Platen lifts and emits audio signal at end of cooking cycle.
- Easily operated by unskilled staff.

**FLEXIBLE**

- 9 Preset programmes per platen.
- Griddle has 3 heating zones.
- Platen has single heat zone – independently controlled.
- 3 models available – 1, 2 or 3 platens, smooth or ribbed.

**HYGIENE**

- Chrome griddle surface resists absorption of food flavours.
- Grease trough to all 4 sides of griddle.
- Deep, full length grease drawer.
- Scrape residue into trough – wash with cold water – polish with clean cloth – result, shiny clean griddle.

**SAFETY**

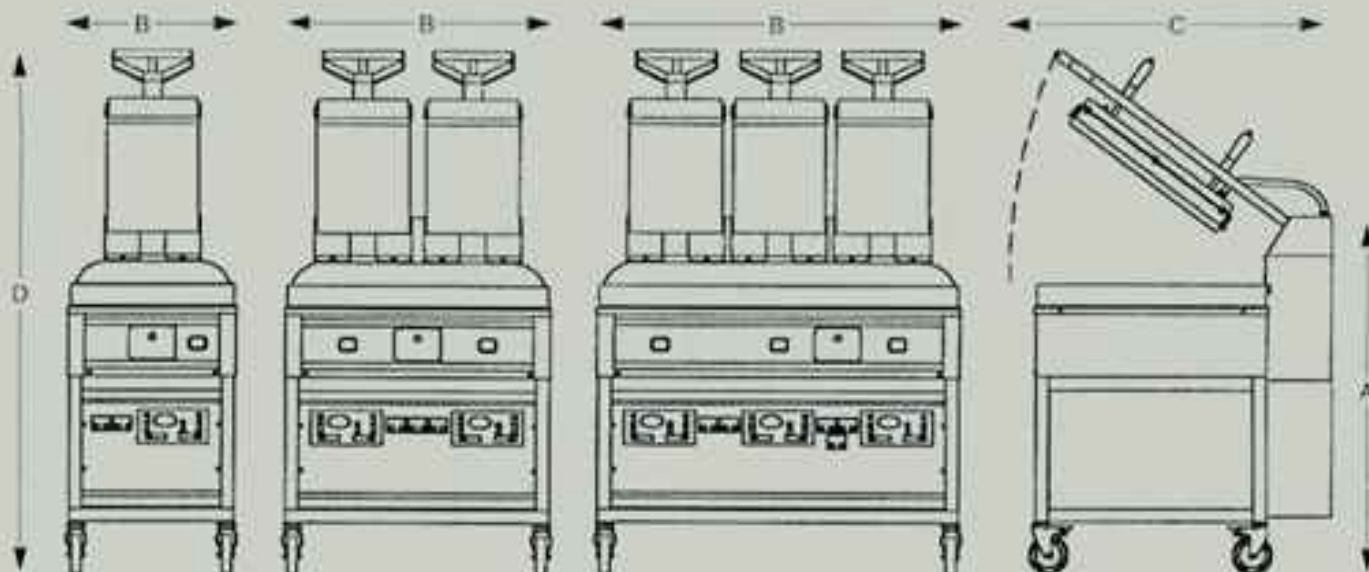
- Hi limit thermostats fitted to griddle plate and platens.
- Audio signal at start and end of cooking cycle.
- Large Master Power Switch.
- Easily removed / replaced Teflon sheet on platen.



Pressure control  
Maximum



# TECHNICAL SPECIFICATION



		CLAMATIC 10	CLAMATIC 20	CLAMATIC 30
<b>Dimensions</b>				
Height (A)		1075 mm (42 <sup>3</sup> / <sub>8</sub> "	1075 mm (42 <sup>3</sup> / <sub>8</sub> "	1075 mm (42 <sup>3</sup> / <sub>8</sub> "
Width (B)		525 mm (20 <sup>3</sup> / <sub>4</sub> "	825 mm (32 <sup>1</sup> / <sub>2</sub> "	1125 mm (44 <sup>1</sup> / <sub>4</sub> "
Depth (C)		1000 mm (39 <sup>3</sup> / <sub>8</sub> "	1000 mm (39 <sup>3</sup> / <sub>8</sub> "	1000 mm (39 <sup>3</sup> / <sub>8</sub> "
<b>Overall</b>				
Height (D) (Platen open)		1625 mm (64")	1625 mm (64")	1625 mm (64")
<b>Griddle</b>	Width	400 mm (15 <sup>3</sup> / <sub>4</sub> "	700 mm (27 <sup>1</sup> / <sub>2</sub> "	1000 mm (39 <sup>3</sup> / <sub>8</sub> "
	Depth	600 mm (23 <sup>5</sup> / <sub>8</sub> "	600 mm (23 <sup>5</sup> / <sub>8</sub> "	600 mm (23 <sup>5</sup> / <sub>8</sub> "
<b>Clamtic Platen</b>	Width	290 mm (11 <sup>1</sup> / <sub>2</sub> "	290 mm (11 <sup>1</sup> / <sub>2</sub> "	290 mm (11 <sup>1</sup> / <sub>2</sub> "
	Depth	570 mm (22 <sup>1</sup> / <sub>2</sub> "	570 mm (22 <sup>1</sup> / <sub>2</sub> "	570 mm (22 <sup>1</sup> / <sub>2</sub> "
<b>Number of Clamatic Platens</b>		1	2	3
<b>Microprocessor Controls</b>		1	2	3
<b>Hi-Limit Thermostats (set at 300°C)</b>		2	3	5
<b>Automatic Cooking Programmes</b>		9	18	27
<b>Master Power Switch</b>		1	2	3
<b>Mobile Stand (2 Lockable casters)</b>		YES	YES	YES
<b>KW. 230/400 3ph. 50 Hz AC</b>		10	20 (2 x 10KW supplies required)	30 (3 x 10KW supplies required)
<b>Nett Weight</b>		140 kg (309 lbs)	193 kg (425 lbs)	266 kg (586 lbs)
<b>Shipping Weight</b>		173 kg (382 lbs)	230 kg (507 lbs)	305 kg (671 lbs)



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