



# Enviro-Pak

*Smoke, Cook, Bake, Dry, Steam or Roast.*

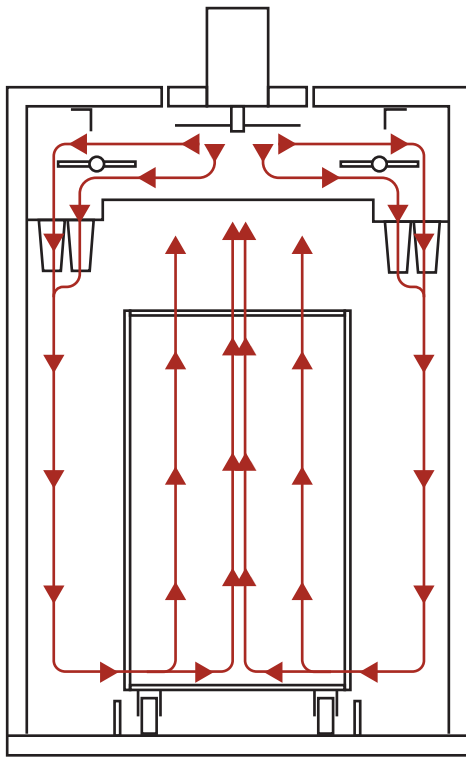
*One Solution, One Oven, Versatility Guaranteed*



OVER 50 YEARS OF  
BUILDING QUALITY SOLUTIONS

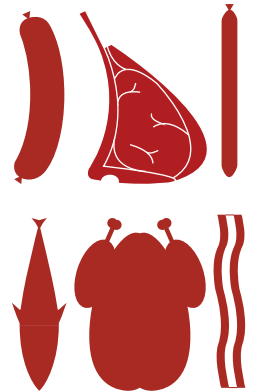


# Constant Airflow



The MARTINI 280 features constant vertical airflow, which is ideal for its size. This system of air movement promotes balanced and even flow encircling your product.

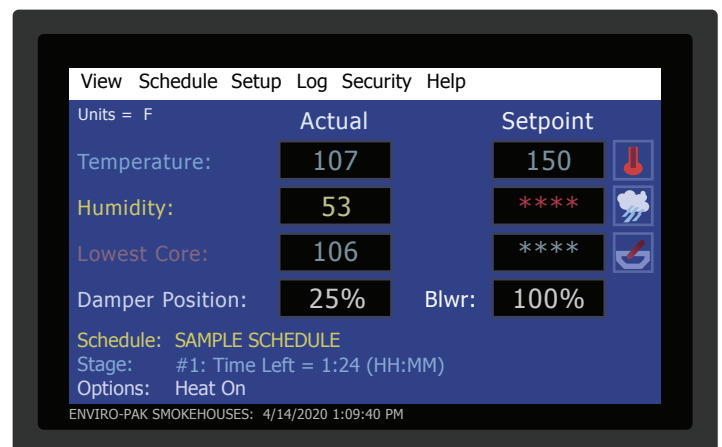
Traditionally, customers purchase the MARTINI 280 to produce products such as ham, bacon, roast beef, prime rib, pastrami, turkey, chicken, sausage, and fish.



## Built Solid, Built To Last

The MARTINI 280 is built using 16 gauge 304 stainless steel with fully welded seams inside and out. Certified with UL, NSF, CAN/CSA, NFPA and ANSI compliances. To prevent thermal bridging, high temperature insulation (no polyurethane) is used to prevent rapid heat loss. The built-in auto product shower immediately stops overcooking due to inertia. As part of the standard equipment, we include a natural wood smoke generator and full ducting allowing you to use a variety of wood chips. With its versatility and quick production times, the MARTINI 280 is most suitable for butcheries, restaurants, test kitchens, R & D labs, and small production facilities.

Preloaded with cook schedules, the MP-2500 control system is the key to unlocking your MARTINI 280's full potential. With the ability to connect remotely to your smartphone and computer, it gives you the flexibility to download HACCP data, as well as create and modify cook schedules.



## The MARTINI 280

**Small enough to fit through your door, big enough to build your business**