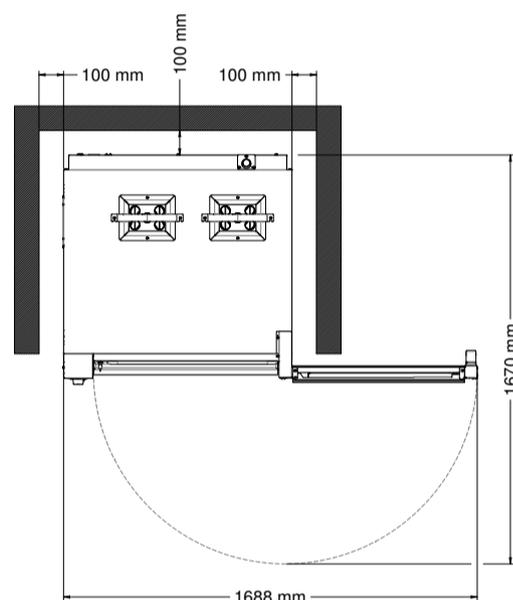
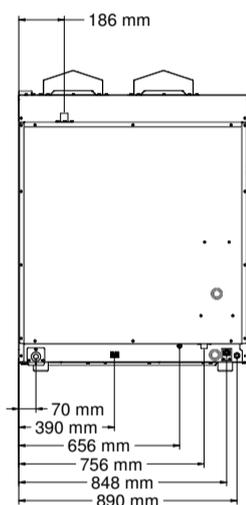
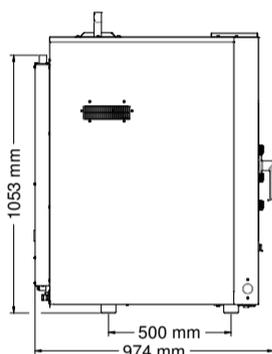
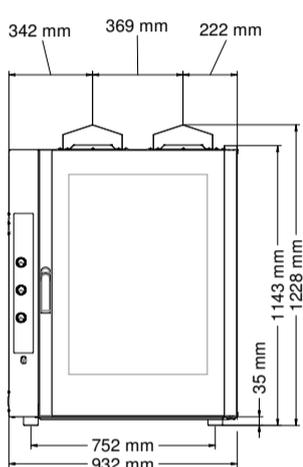


CHF 1064 G E UD



GAS COMBI OVEN WITH ELECTRONIC CONTROL

High quantity and quality at the highest level. It's ideal for large bakeries and patisseries. Bread, pizza, sponge cake, cream puffs, cookies, Panettone, Pandoro, leavened products, croissants and fine pastry products: you can customize your recipes through the handy electronic control panel with 99 programs that allows you to cook in 4 phases.



DIMENSIONAL FEATURES

Oven dimensions (WxDxH mm)	932	974	1228
Oven weight (kg)	150,40		
Distance between rack rails (mm)	80		

ELECTRICAL FEATURES

Thermal supply (kW)	18
Frequency (Hz)	50/60
Voltage (Volt)	AC 220/230
N° of motors	2 Bidirectional
Boiler	/
Protection against water	IPX3

EQUIPMENT

Cardboard box dimensions with pallet (WxDxH mm)	997	1037	1297
Lateral supports	1 right + 1 left		
Cable	Single-Phase [3G 1,5] - L=1600 mm		
PC serial port			
Plug for core probe			
Manual+automatic washing set up			
Removable drip box			
Extractor hood			
Nozzle for LPG			

FUNCTIONAL FEATURES

Power	Multigas (tested for natural gas)
Capacity	N° 10 trays/grids (600x400 mm)
Type of cooking	Ventilated
Steam	Direct steam controlled by knob with display (10 levels)
Cooking chamber	AISI 304 Stainless steel
Temperature	50 ÷ 260°C
Temperature control	Digital probe
Control panel	Electronic - Left side
N° of programs	99
Programmable cooking steps	4
Pre-heating temperature	/
Pre-heating function	Programmable
Door	Right side opening with glass extended to cover the condensate collection bowl Ventilated Inspectionable glass

PLUS

Stainless steel cooking chamber
Door with inspectionable glass
Adjustable door hinges
Quick fastening of lateral supports
Embedded gasket
Forced cooling system of inner parts
IPX 3
Manual+automatic washing set up
New design of cooking chamber
CB Certification
European Directive/Legislation for gas appliances 2009/142/CE