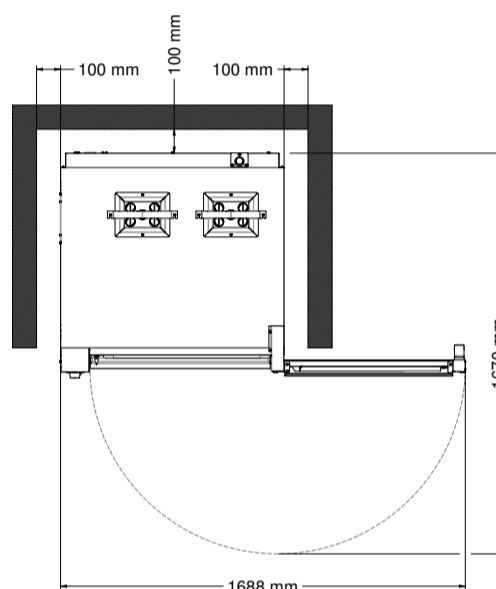
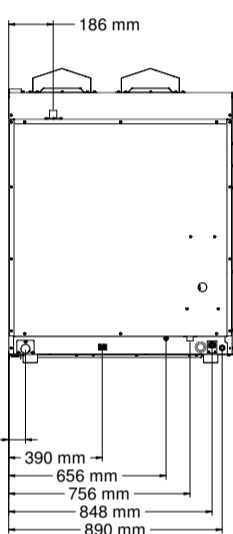
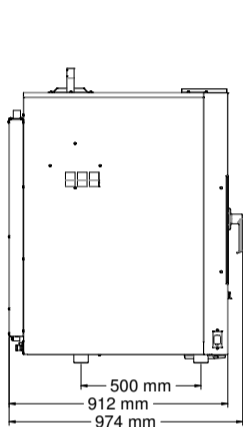
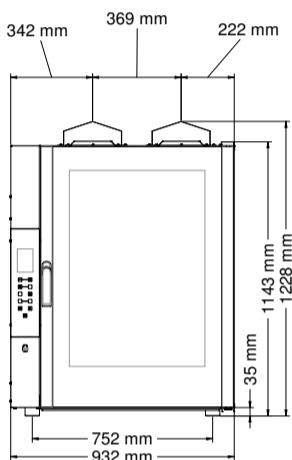


# CHF 1064 G TC



## GAS COMBI OVEN WITH TOUCH CONTROL

With a great capacity, 10 trays 600x400 mm, the oven CHF 1064 G TC is the spearhead of the new gas line in touch version. A concentration of technology that combines ease of use also with an eye to design. Heating elements with high efficiency, a system of direct steam with automatic setting, chamber lighting by LED bar built into the door are just some of the strengths of this product that allow you to create products of fine pastry and bakery products, from the simplest to the most elaborate.



DIMENSIONAL FEATURES			
Oven dimensions (WxDxH mm)	932	974	1228
Oven weight (kg)	152		
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		
USB 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 touch screen (10 levels)
Cooking chamber	AISI 304 Stainless steel
Temperature	30 ÷ 260°C
Temperature control	Digital probe
Control panel	Touch control - Left side
N° of programs	240
Programmable cooking steps	9
Pre-heating temperature	180°C
Pre-heating function	Programmable
Door	Right side opening with glass extended to cover the condensate collection bowl Ventilated Inspectionable glass

PLUS
USB port to upload and download recipes and HACCP data
240 storable recipes (40 Eka recipes, 200 user-settable recipes)
Delayed start function up to 23 hours and 59 minutes
13 languages for the control panel (Italian-French-English-German-Spanish-Romanian-Polish-Bulgarian-Ukrainian-Russian-Greek-Turkish-Czech)
Chamber drain for liquids
Direct chimney for cooking fumes/steam
Double connection water entry (normal and softened)
"All glass" door with "satin-finish" (AISI 304) stainless steel side profiles
Quick cooling of cooking chamber
Screen-printed glass control panel
Adjustable door hinges
Quick fastening of lateral supports
Stainless steel cooking chamber
Embedded gasket
Forced cooling system of inner parts
IPX 3
Manual+automatic washing set up
CB Certification
European Directive/Legislation for gas appliances 2009/142/CE