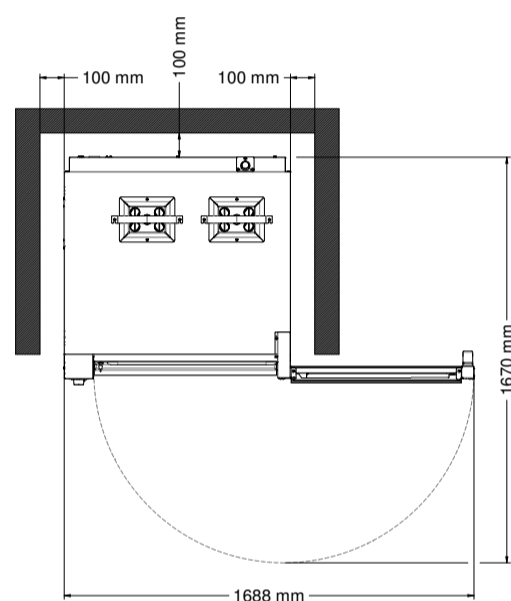
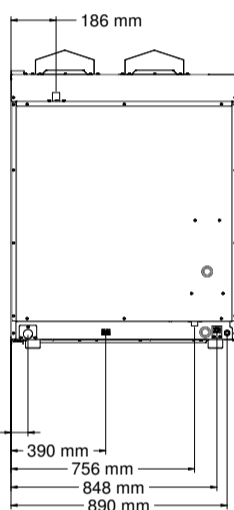
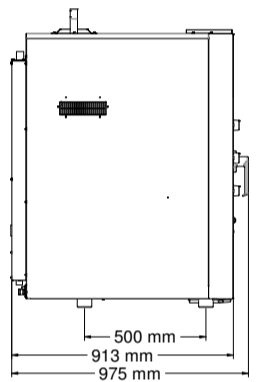
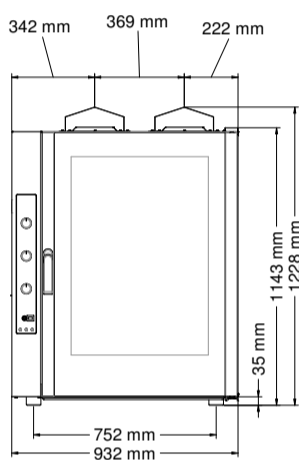


CHF 1064 G UD



GAS COMBI OVEN WITH MANUAL CONTROL

Bread, fine pastries but also pizza and leavened products: you can cook in large quantities (up to 10 trays 600x400 mm) without sacrificing valuable time. Robust and reliable allows maximum diversification of cooking as needed thanks to the direct steam feature.



DIMENSIONAL FEATURES

Oven dimensions (WxDxH mm)	932	975	1228
Oven weight (kg)	150,60		
Distance between rack rails (mm)	80		

ELECTRICAL FEATURES

Thermal supply (kW)	18
Frequency (Hz)	50 (60 on demand)
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		
Manual 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 (5 levels)
Cooking chamber	AISI 304 Stainless steel
Temperature	100 ÷ 260°C
Temperature control	Thermostat
Control panel	Electromechanic - Left side
N° of programs	/
Programmable cooking steps	/
Pre-heating temperature	/
Pre-heating function	/
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 washing set up
New design of cooking chamber
CB Certification
European Directive/Legislation for gas appliances 2009/142/CE