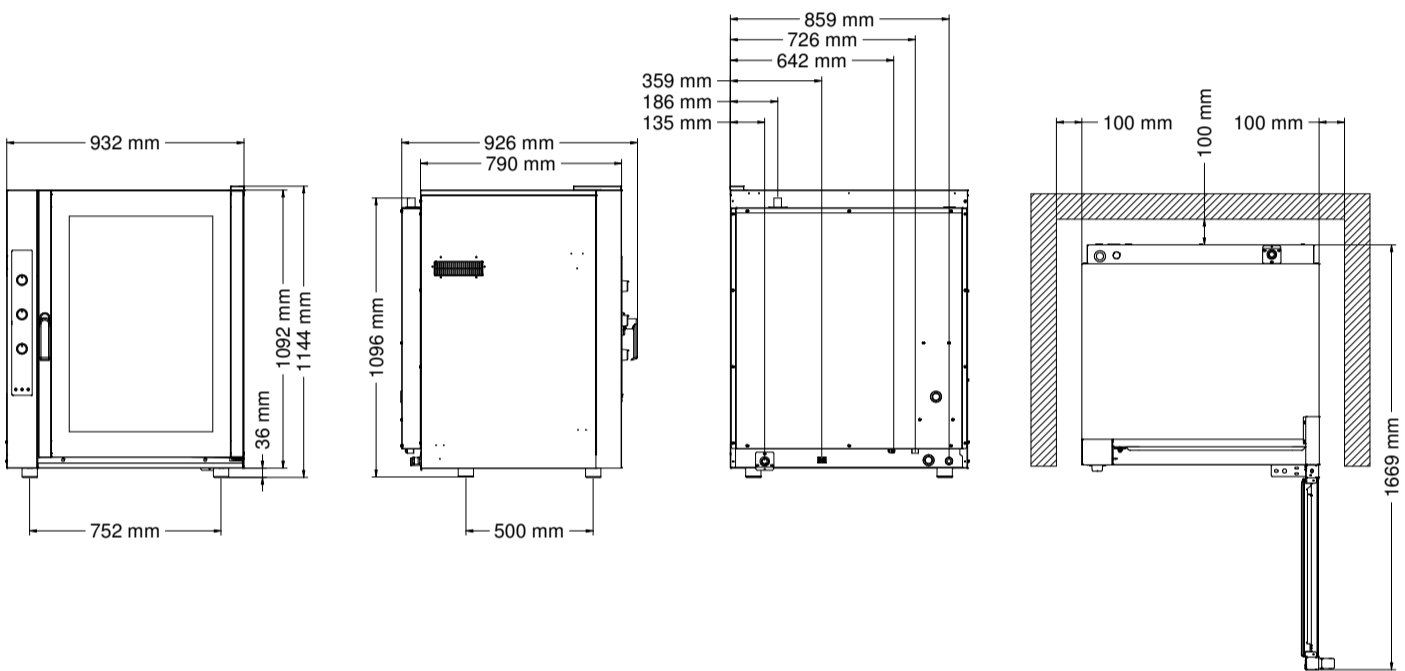


CHF 1064 UD



ELECTRIC COMBI OVEN WITH MANUAL CONTROL

Pizzas, bread and fine pastries: use it to cook large batches without sacrificing precious time. Its high performance makes it the ideal ally for any professional in the bakery and pastry business. Sturdy and reliable, it gives you unbeatable freedom to adjust cooking to suit your different needs thanks to the direct steam option.



DIMENSIONAL FEATURES

Oven dimensions (WxDxH mm)	932	926	1144
Oven weight (kg)	135		
Distance between rack rails (mm)	80		

ELECTRICAL FEATURES

Power supply (kW)	16
Frequency (Hz)	50 (60 on demand)
Voltage (Volt)	AC 380/400 3N
N° of motors	3 Bidirectional
Boiler	/
Protection against water	IPX3

EQUIPMENT

Cardboard box dimensions with pallet (WxDxH mm)	1000	990	1310
Lateral supports	1 right + 1 left		
Cable	Three-Phase + neutral [5G 2,5] - L=1600 mm		
Manual washing set up			
Removable drip box			

FUNCTIONAL FEATURES

Power	Electricity
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 ÷ 275°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 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