

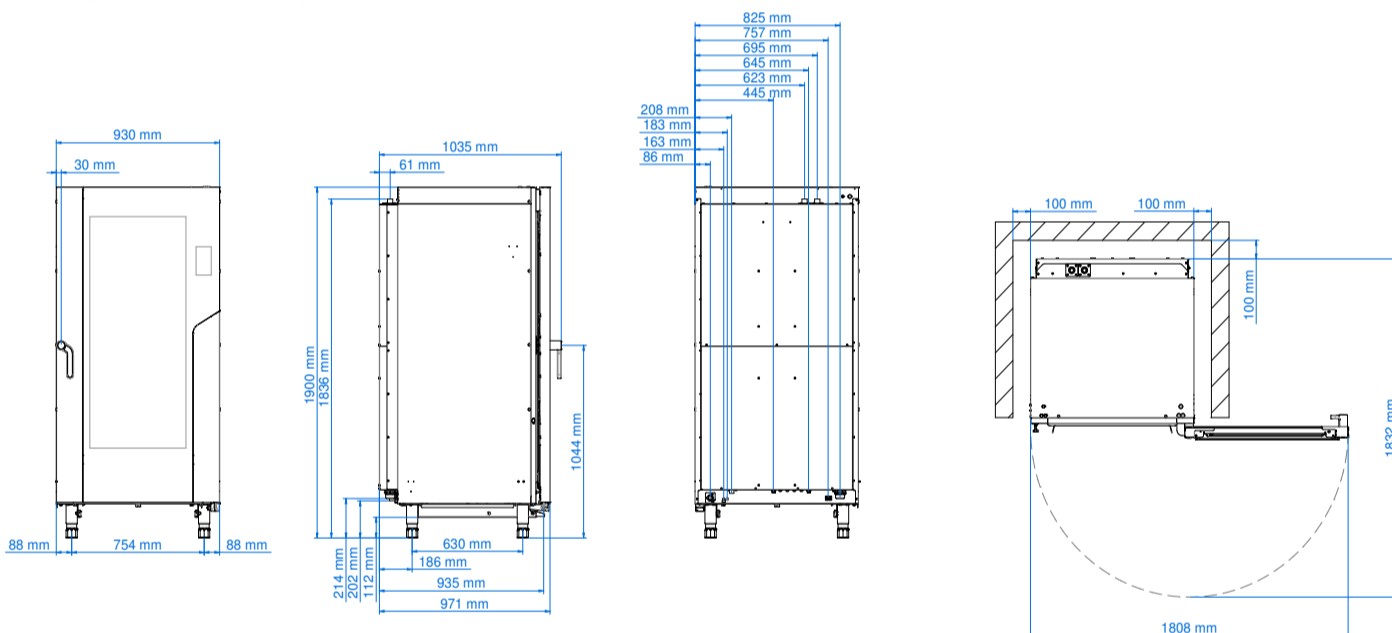
# CHF 1664 DGT



## Electric combi oven 16 trays 600 x 400 mm with BLACK MASK

With CHF 1664 DGT you can bake using 16 600x400 mm trays at the same time, heated evenly by 4 fans distributed in height.

You can set up to 100 recipes in the easiest and most immediate way possible and set up to 10 cooking steps through the new BLACK MASK panel.



### Plus

Patented fan guard system **Airflowlogic™**

Patented system for direct steam **Humilogic™**

Voltage (V) : AC 220/230 3 PH

Available on request at the order Left side opening door \*

MKF 1616 BM with bivalent supports\*\*

Humidity management software

Programmable oven start

N° 40 recipes stored

HACCP system

Adjustable door hinges

### Equipment

Cardboard box dimensions with pallet (WxDxH mm) 1146 x 1260 x 2090

USB port

Core probe predisposition

Automatic washing system predisposition

Hinge with door locking for openings adjusted at 60°, 90°, 120°, 180°

Trolley with removable handle and braked wheels cod. EKCR 16 TC

### Dimensional features

Dimensions (WxDxH mm) 930 x 1035 x 1900

Weight (kg) 247,2

Distance between rack rails (mm) 80

### Electrical features

Power supply (kW) 31

Frequency (Hz) 50/60

Voltage (V) AC 380/400 3N

N° motors 4 bidirectionals

Boiler (kW) /

Protection against water IPX4

### Functional features

Power Electricity

Capacity N° 16 trays/grids 600 x 400 mm

Type of cooking Semistatic + ventilated

Steam Direct steam controlled by touch panel (10 levels)

Cooking chamber AISI 304 stainless steel

Temperature 30 - 270 °C

Temperature control 2 Digital probe thermometer

Control panel Black mask electronic control

N° programs 100

Programmable cooking steps 10

Pre-heating temperature 180 °C

Pre-heating function Programmable

Door Right side opening

Ventilated

Inspectionable glass

Feet Adjustable