# CHF 1664 TC

**CHEF**ook
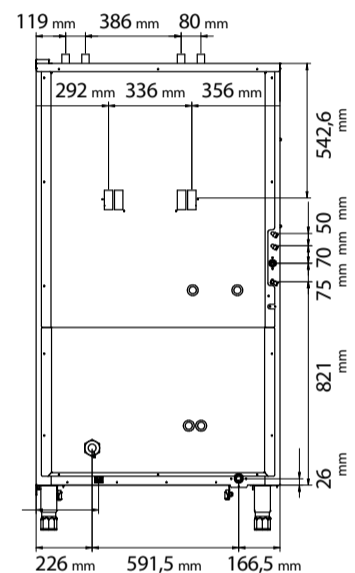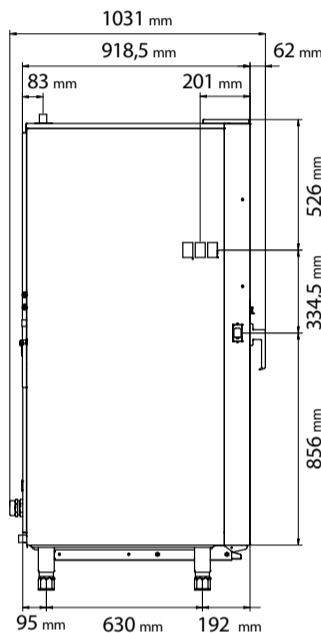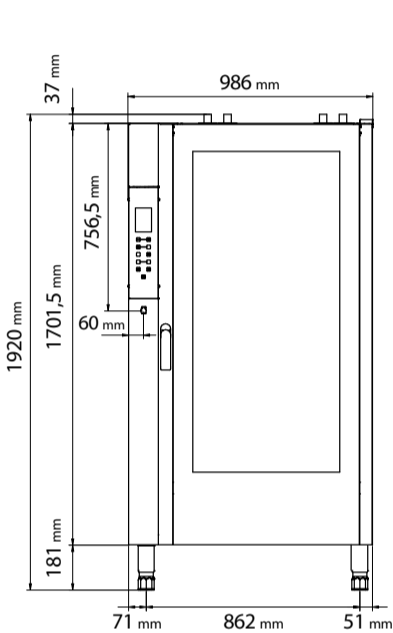
## COMBI OVEN WITH TOUCH CONTROL

It is the most powerful oven for pastry businesses and bakeries in the new Touch Line range: 16 pans measuring 600x400 mm can be slotted into a practical removable trolley featuring an ergonomically designed grip and lockable castors. It has a circuit board allowing you to store 240 recipes, each with 9 cooking steps. The Touch Control panel has an extremely intuitive interface to make preparing even particularly elaborate desserts quick and easy. High-quality materials and 5 fans arranged along the full height of the oven wall combine to ensure even cooking.



### DIMENSIONAL FEATURES

| | | | |
|---|---|---|---|
| Oven dimensions (WxDxH mm) | 986 | 1031 | 1920 |
| Oven weight (kg) | 244,4 | | |
| Distance between rack rails (mm) | 80 | | |

### ELECTRICAL FEATURES

| | |
|---|---|
| Power supply (kW) | 30 |
| Frequency  (Hz) | 50 |
| Voltage (Volt) | AC 380/400 3N |
| N° of motors | 5 bidirectional |
| Boiler | / |
| Protection against water | IPX5 |

### EQUIPMENT

| | | | |
|---|---|---|---|
| Cardboard box dimensions with pallet (WxDxH mm) | 1200 | 1200 | 2070 |
| Braking wheeled trolley with handle | | | |
| Plug for core probe | | | |
| Manual + automatic washing set up* | | | |
| Usb port | | | |

### FUNCTIONAL FEATURES

| | |
|---|---|
| Power | Electricity |
| Capacity | N° 16 trays/grids (600x400 mm) |
| Type of cooking | Ventilated |
| Steam | Direct steam controlled by touch screen (10 level) |
| Cooking chamber | AISI 304 Stainless steel |
| Temperature | 30 ÷ 260℃ |
| Temperature control | Digital probe thermometer |
| Control panel | Touch control – Left side |
| N° of programs | 240 |
| Programmable cooking steps | 9 |
| Pre-heating temperature | 180℃ |
| Pre-heating function | Programmable |
| Door | Right side opening 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 |
| 12 languages for the control panel (Italian-French-English-German-Spanish-Romanian-Polish-Bulgarian-Ukrainian-Russian-Turkish-Greek) |
| 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 |
| Stainless steel cooking chamber |
| Embedded gasket |
| Forced cooling system of inner parts |
| IPX 5 |
| Manual+automatic washing set up |
| CB certification |