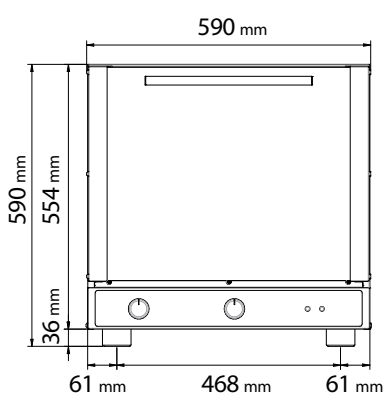
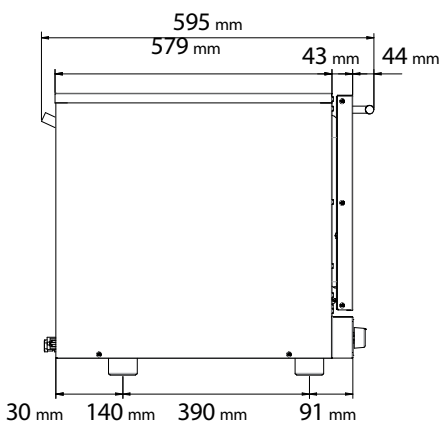
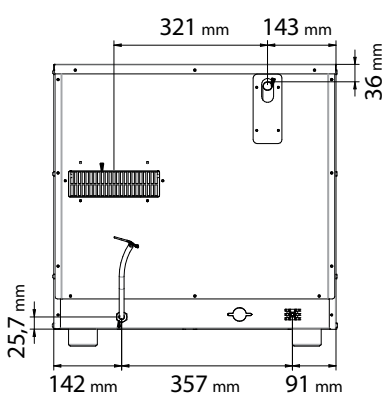
CHF 423

ELECTRIC CONVECTION OVEN

Small in size and big on performance: the CHF423 electromechanical oven is the ideal tool for small bakeries and pastry shops where space is limited. You can use it to bake your cakes and Danish pastries, as well as reheat and revive the fragrance of frozen bread with optimum baking results and extremely low energy consumption.







DIMENSIONAL FEATURES

Oven dimensions (WxDxH mm)	590	695	590
Oven weight (kg)	34		
Distance between rack rails (mm)	74		

ELECTRICAL FEATURES

Power supply (kW)	2,8
Frequency (Hz)	50/60
Voltage (Volt)	AC 220/230
N° of motors	1 Unidirectional
Boiler	/
Protection against water	IPX3

EQUIPMENT

Cardboard box dimensions (WxDxH mm)	650	760	600
Lateral supports	1 right + 1 left		
Aluminum trays (429X345 mm)	4 pcs		
Cable	Single-phase [3G 1,5] - l=1600 mm		

PLUS

Stainless steel cooking chamber
Door with inspectionable glass
Embedded gasket
Stackable
Forced cooling system of inner parts
IPX 3
New design of cooking chamber
CB certification
New design of handle

FUNCTIONAL FEATURES

Power	Electricity
Capacity	N° 4 Trays (429x345 mm)
Type of cooking	Ventilated
Humidification	/
Cooking chamber	AISI 430 Stainless steel
Temperature	50 ÷ 300°C
Temperature control	Thermostat
Control panel	Electromechanic – Lower side
N° of programs	/
Programmable cooking steps	/
Pre-heating temperature	/
Pre-heating function	/
Door	Tilt door Ventilated Inspectionable glass
Modularity	Available
Feet	Not Adjustable