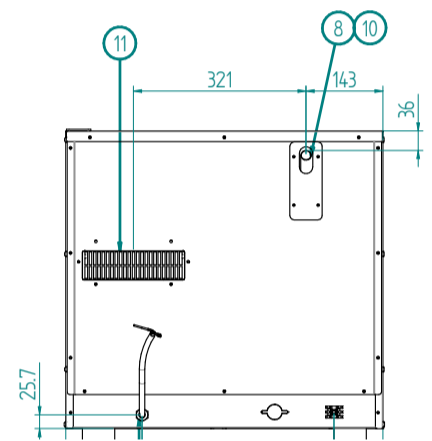
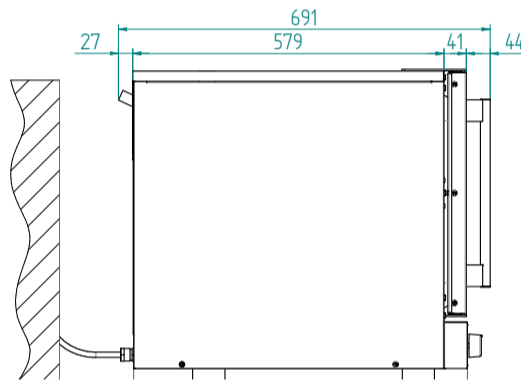
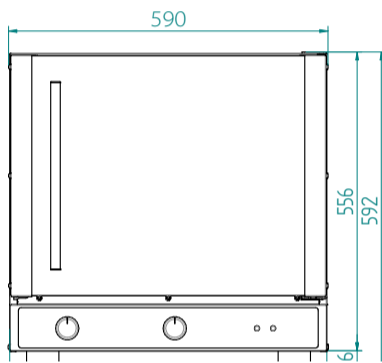


CHF 423 AL



ELECTRIC CONVECTION OVEN

Small in size and big on performance: the CHF 423 AL 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	692	591
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=1350 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	Right side opening Ventilated Inspectionable glass