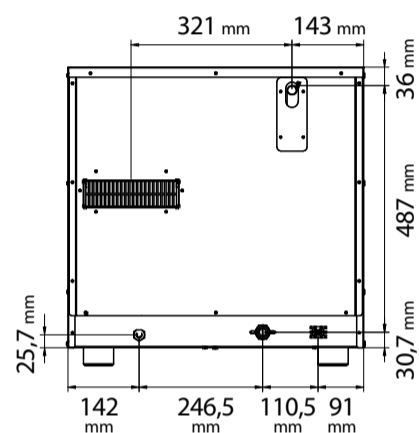
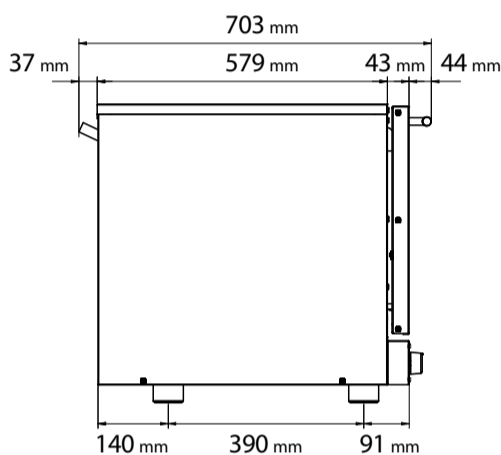
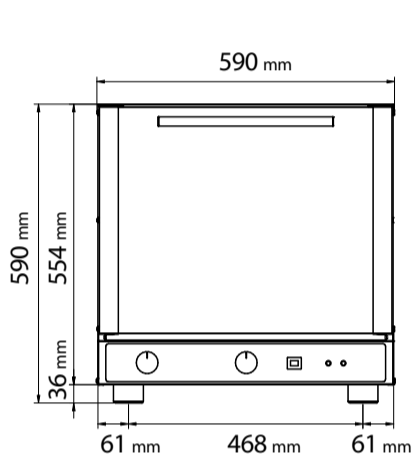


CHF 423 UD



ELECTRIC CONVECTION OVEN WITH STEAM

Designed for small bakeries and pastry businesses wanting a compact, practical and efficient appliance. The direct steam option means it caters to a whole host of cooking requirements: it is the ideal solution for baking fragrant plain or filled croissants, as well as for rethermalizing frozen bread, with excellent results guaranteed.



DIMENSIONAL FEATURES

Oven dimensions (WxDxH mm)	590	703	590
Oven weight (kg)	38		
Distance between rack rails (mm)	74		

ELECTRICAL FEATURES

Power supply (kW)	2,9
Frequency (Hz)	50 (60 on demand)
Voltage (Volt)	AC 220/230
N° of motors	1 Bidirectional
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
Steam	Direct automatic
Cooking chamber	AISI 304 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