

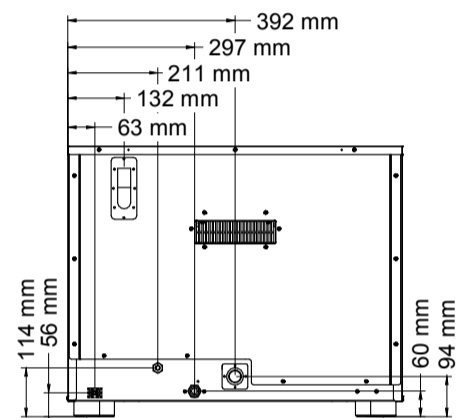
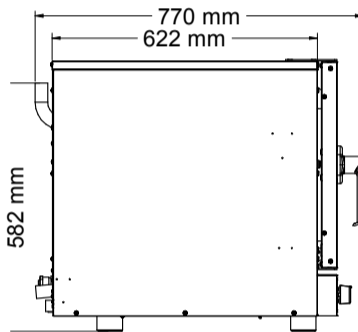
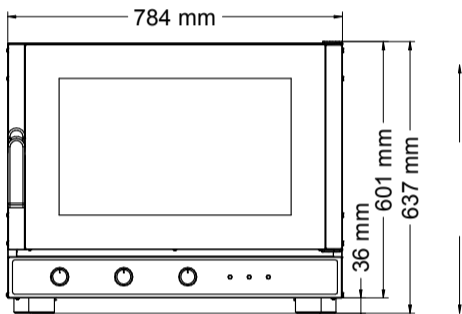
CHF 464 AL UD



ELECTRIC CONVECTION OVEN WITH STEAM



Handy use and quality. It bakes plain and filled croissants and is a valuable ally when you want to heat and revive the fragrance of frozen bread: its natural habitat is the small bakery or pastry business where space is invariably at a premium. Despite its compact design and foolproof use, the CHF 464 AL UD oven - with its direct steam option allowing you to customize each recipe based on individual baking requirements - will reward you with professional results while keeping cooking time and energy usage to a minimum.



DIMENSIONAL FEATURES

| | | | |
|----------------------------------|-----|-----|-----|
| Oven dimensions (WxDxH mm) | 784 | 752 | 637 |
| Oven weight (kg) | 58 | | |
| Distance between rack rails (mm) | 83 | | |

ELECTRICAL FEATURES

| | |
|--------------------------|-----------------|
| Power supply (kW) | 6,4 |
| Frequency (Hz) | 50/60 |
| Voltage (Volt) | AC 380/400 2N |
| N° of motors | 2 Bidirectional |
| Boiler | / |
| Protection against water | IPX3 |

EQUIPMENT

| | | | |
|---|--------------------------------|-----|-----|
| Cardboard box dimensions with pallet (WxDxH mm) | 805 | 830 | 800 |
| Lateral supports | 1 right + 1 left | | |
| Cable | Two-Phase [4G 2,5] - L=1350 mm | | |
| Manual washing set up | | | |

FUNCTIONAL FEATURES

| | |
|----------------------------|---|
| Power | Electricity |
| Capacity | N° 4 Trays/Grids (600x400 mm) |
| Type of cooking | Ventilated |
| Steam | Direct steam controlled by knob (5 levels) |
| Cooking chamber | AISI 304 Stainless Steel |
| Temperature | 50 ÷ 300°C |
| Temperature control | Digital probe thermometer |
| Control panel | Digital - Lower side |
| N° of programs | / |
| Programmable cooking steps | / |
| Pre-heating temperature | / |
| Pre-heating function | / |
| Door | Right side opening door Ventilated Inspectionable glass |

PLUS

| |
|--------------------------------------|
| Stainless steel cooking chamber |
| Door with inspectionable glass |
| Quick fastening of lateral supports |
| Embedded gasket |
| Stackable |
| Forced cooling system of inner parts |
| IPX 3 |
| Manual washing set up |
| New design of cooking chamber |
| CB certification |
| New design of handle |