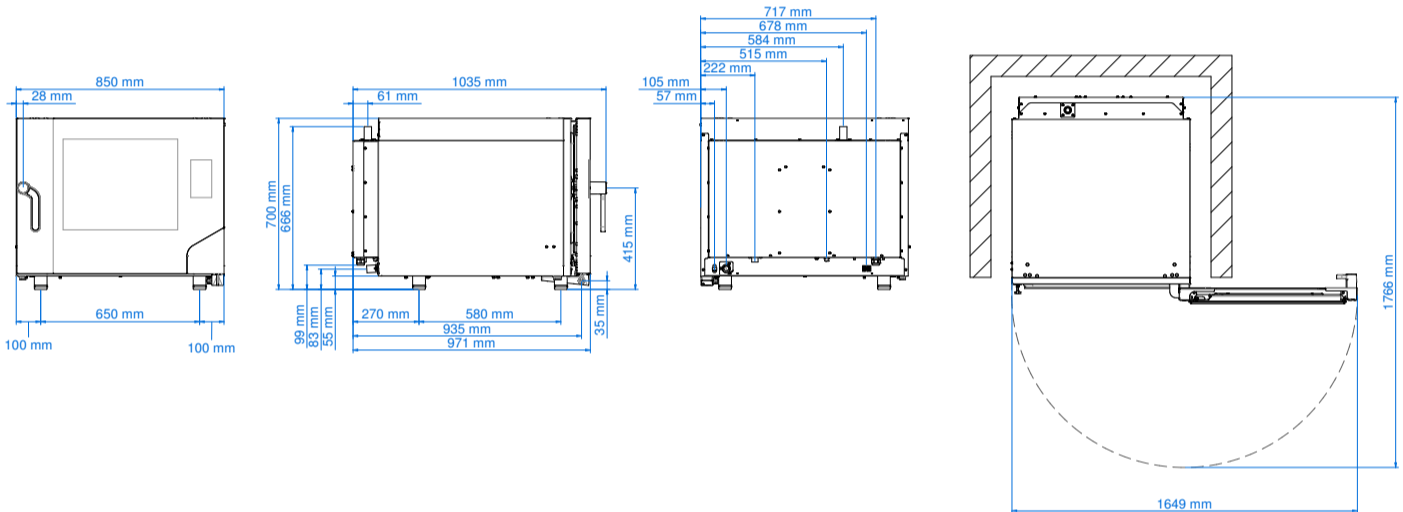


# CHF 464 DGT



## Electric combi oven 4 trays 600 x 400 mm with BLACK MASK

The oven with 4 600x400 mm tray capacity cooks all of your dishes evenly! An IPX4 degree of water protection, 100 programmable recipes to give vent to your creative flair! Pizza, bread, puff pastry, cupcakes, biscuits: your dishes will always be cooked in a homogeneous way with the maximum exaltation of flavours guaranteed by the Airflowlogic and Humilogic patents!



### Plus

Patented fan guard system <b>Airflowlogic™</b>	Voltage (V) : AC 220/230 3 PH
Patented system for direct steam <b>Humilogic™</b>	Voltage (V) : AC 220/230
Available on request at the order	Left side opening door *
	MKF 416 BM with bivalent supports **
Humidity management software	
Programmable oven start	
N° 40 recipes stored	
HACCP system	
Adjustable door hinges	

### Equipment

Cardboard box dimensions with pallet (WxDxH mm)	910 x 1090 x 865
Lateral supports	1 right + 1 left
Cable	Three-phase+neutral [5G 2,5]-L=1600 mm
USB port	
Core probe predisposition	
Automatic washing system predisposition	
Condensate collection bowl, with drain on door	
Hinge with door locking for openings adjusted at 60°, 90°, 120°, 180°	

### Dimensional features

Dimensions (WxDxH mm)	850 x 1035 x 700
Weight (kg)	92,4
Distance between rack rails (mm)	80

### Electrical features

Power supply (kW)	7,8
Frequency (Hz)	50/60
Voltage (V)	AC 380/400 3N
N° motors	1 bidirectional
Boiler (kW)	/
Protection against water	IPX4

### Functional features

Power	Electricity
Capacity	N° 4 trays/grids 600 x 400 mm
Type of cooking	Semistatic + ventilated
Steam	Direct steam controlled by touch panel (10 levels)
Cooking chamber	AISI 304 stainless steel
Temperature	30 - 270 °C
Temperature control	Digital probe thermometer
Control panel	Black mask electronic control
N° programs	100
Programmable cooking steps	10
Pre-heating temperature	180 °C
Pre-heating function	Programmable
Door	Right side opening Ventilated Inspectionable glass
Modularity	Yes
Feet	Adjustable