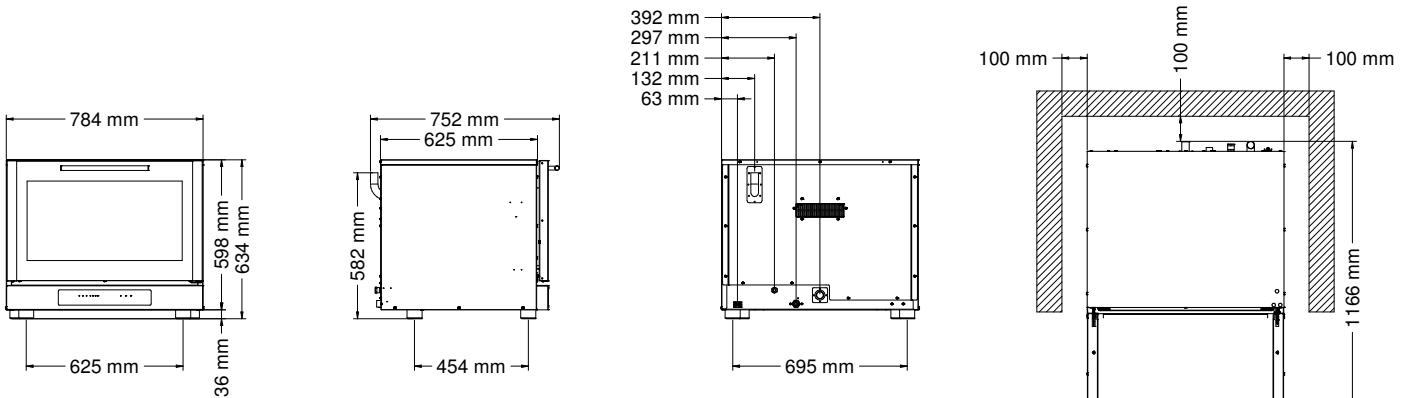


CHF 464 D UD



ELECTRIC COMBI OVEN WITH DIGITAL CONTROL

A blend of all-Italian technology and quality. Cakes, sweet snacks, plain or filled croissants: with the direct steam option you really can customize how each dish is baked. You control the oven with its innovative digital control panel, which has 99 programs, allowing you to cook in 4 stages, setting the time, temperature, humidity level and core probe temperature for each.



DIMENSIONAL FEATURES

Dimensions (WxDxH mm)	784	752	634
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

PLUS

Stainless steel cooking chamber
Door of the oven 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

FUNCTIONAL FEATURES

Power	Electricity
Capacity	N°4 trays/grids (600x400 mm)
Type of cooking	Ventilated
Steam	Direct steam controlled by digital panel (10 levels)
Cooking chamber	AISI 304 Stainless steel
Temperature	30 ÷ 260°C
Temperature control	Digital probe thermometer
Control panel	Digital – Lower side
N° of programs	99
Programmable cooking steps	4
Pre-heating temperature	180°C
Pre-heating function	Available only in "Program Mode"
Door	Tilt door Ventilated Inspectionable glass
Modularity	Available

EQUIPMENT

Cardboard box dimensions (WxDxH mm)	805	830	800
Lateral supports	1 right + 1 left		
Cable	Single-Phase [3G 2,5] - L=1600 mm		