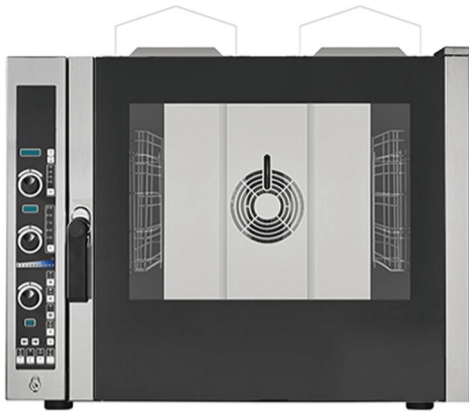


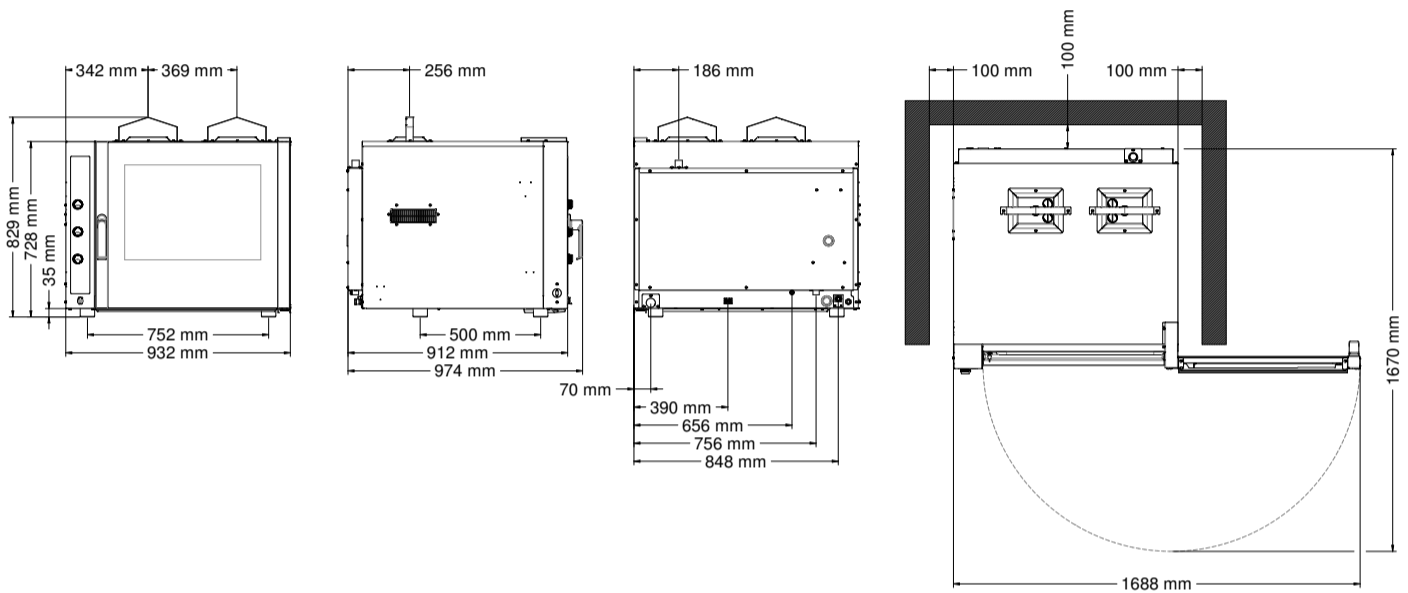
CHF 464 G E UD



GAS COMBI OVEN WITH ELECTRONIC CONTROL



Pizza, bread, cream puff, sponge cake, biscuits and leavened products: your dishes are always cooked evenly with the highest exaltation of flavors. The 99 storable cooking programs and four phases of the electronic control panel will allow you to always achieve optimal results in the most varied and different recipes. The direct steam with automatic setting and led bar with 10 positions will allow all pastry chefs to get the most out of an oven, even though small in size.



DIMENSIONAL FEATURES

Oven dimensions (WxDxH mm)	932	974	829
Oven weight (kg)	99		
Distance between rack rails (mm)	80		

ELECTRICAL FEATURES

Thermal supply (kW)	9
Frequency (Hz)	50/60
Voltage (Volt)	AC 220/230
N° of motors	1 Bidirectional
Boiler	/
Protection against water	IPX3

EQUIPMENT

Cardboard box dimensions with pallet (WxDxH mm)	997	1037	829
Lateral supports	1 right + 1 left		
Cable	Single-Phase [3G 1,5] - L=1600 mm		
Pc serial port			
Plug for core probe			
Manual+automatic washing set up			
Removable drip box			
Extractor hood			
Nozzle for LPG			

FUNCTIONAL FEATURES

Power	Multigas (tested for natural gas)
Capacity	N° 4 trays/grids (600x400 mm)
Type of cooking	Ventilated
Steam	Direct steam controlled by knob with display (10 levels)
Cooking chamber	AISI 304 Stainless steel
Temperature	50 ÷ 260°C
Temperature control	Digital probe
Control panel	Electronic - Left side
N° of programs	99
Programmable cooking steps	4
Pre-heating temperature	/
Pre-heating function	Programmable
Door	Right side opening with glass extended to cover the condensate collection bowl Ventilated Inspectionable glass

PLUS

Stainless steel cooking chamber
Door with inspectionable glass
Adjustable door hinges
Quick fastening of lateral supports
Embedded gasket
Forced cooling system of inner parts
Manual+automatic washing set up
New design of cooking chamber
IPX 3
CB Certification
European Directive/Legislation for gas appliances 2009/142/CE