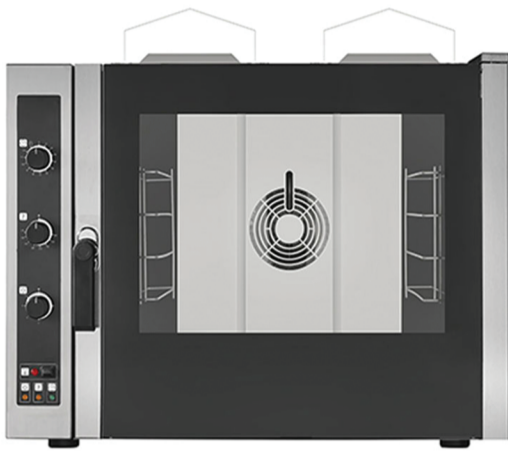
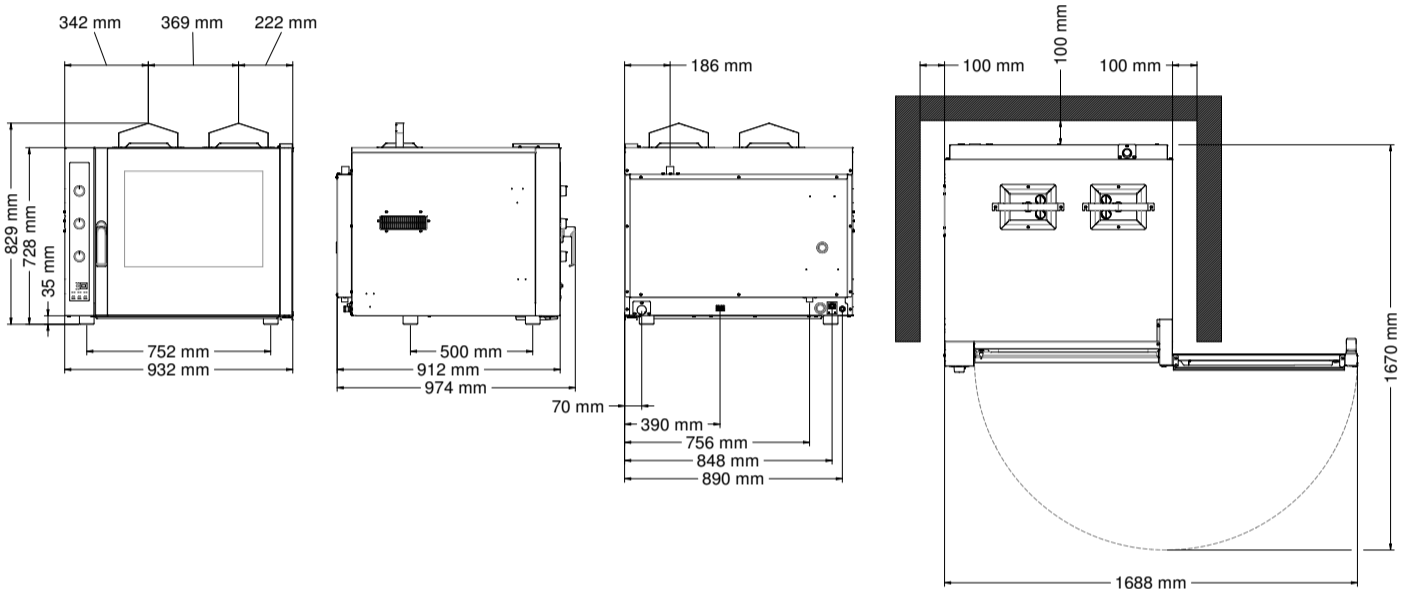


# CHF 464 G UD



## GAS COMBI OVEN WITH MANUAL CONTROL

Practicality and quality for this oven. Bakes pastry and bakery products quickly with a keen eye for consumption through the use of gas: desired temperatures is reached in a short time thus saving energy. Its natural habitat is the small bakeries and pastry shops where space is a valuable asset. Despite the compact dimensions and the ease of use, the oven CHF 464 G UD allows you to customize each recipe with its functionality of direct steam.



### DIMENSIONAL FEATURES

Oven dimensions (WxDxH mm)	932	974	829
Oven weight (kg)	99,2		
Distance between rack rails (mm)	80		

### ELECTRICAL FEATURES

Thermal supply (kW)	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 with pallet (WxDxH mm)	997	1037	981
Lateral supports	1 right + 1 left		
Cable	Single-Phase [3G 1,5] - L=1600 mm		
Manual 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 (5 levels)
Cooking chamber	AISI 304 Stainless steel
Temperature	100 ÷ 260°C
Temperature control	Thermostat
Control panel	Electromechanic - Left side
N° of programs	/
Programmable cooking steps	/
Pre-heating temperature	/
Pre-heating function	/
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 washing set up
New design of cooking chamber
IPX 3
CB Certification
European Directive/Legislation for gas appliances 2009/142/CE