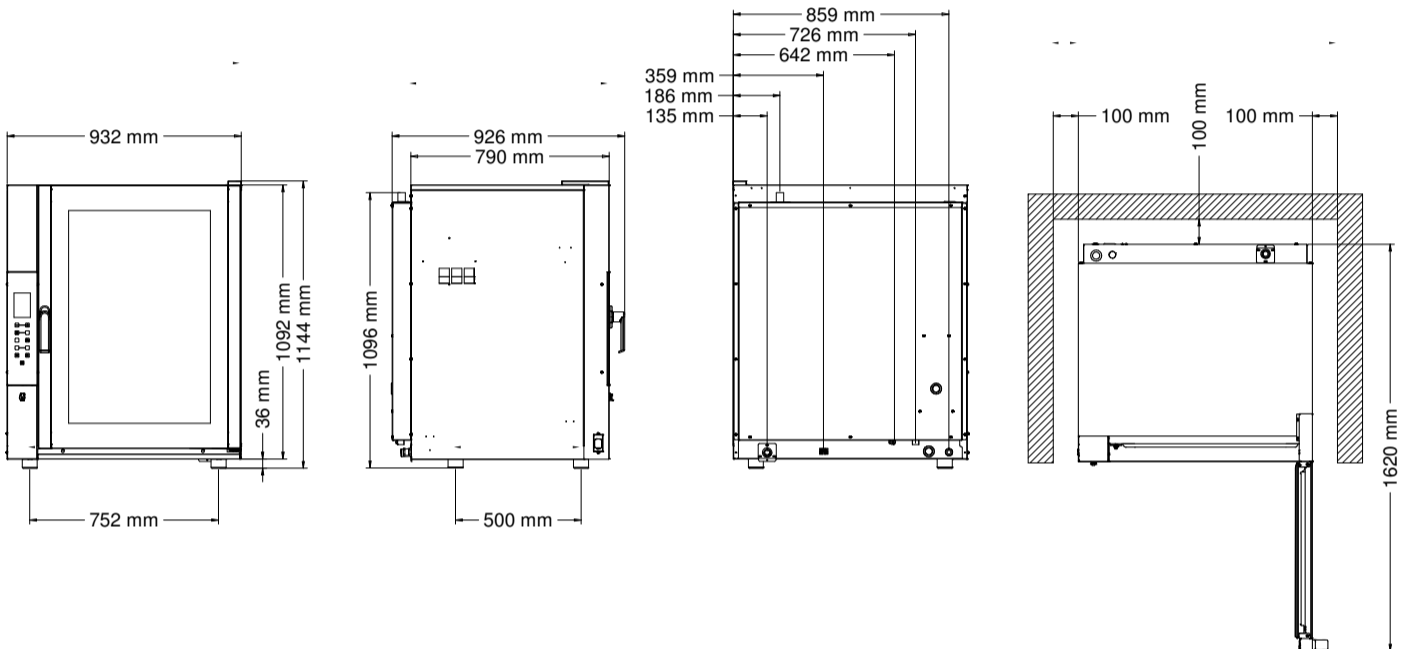


# CHF 1064 TC



## ELECTRIC COMBI OVEN WITH TOUCH CONTROL

The 10 600x400mm trays make the CHF 1064 TC oven an ideal tool for bakeries and pastry businesses producing large batches. With three speed settings and two cooking modes - convection and combination convection/direct steam - it has space for storing 240 recipes with 9 cooking steps each. The use of latest generation insulating materials and led lighting helps make this an energy-efficient appliance. The 4 automatic cooking chamber wash programs have been specially designed for reduced environmental impact.



### DIMENSIONAL FEATURES

Oven dimensions (WxDxH mm)	932	926	1144
Oven weight (kg)	136,4		
Distance between rack rails (mm)	80		

### ELECTRICAL FEATURES

Power supply (kW)	16
Frequency (Hz)	50/60
Voltage (Volt)	AC 380/400 3N
N° of motors	3 bidirectional
Boiler	/
Protection against water	IPX5

### EQUIPMENT

Cardboard box dimensions with pallet (WxDxH mm)	1000	990	1310
Lateral supports	1 right + 1 left		
Cable	Three-phase +neutral [5G 2,5] - l=1600 mm		
Manual + automatic washing set up			
Plug for core probe			
Removable drip box			
Usb port			

### FUNCTIONAL FEATURES

Power	Electricity
Capacity	N° 10 trays/grids (600x400 mm)
Type of cooking	Ventilated
Steam	Direct steam controlled by touch screen (10 level)
Cooking chamber	AISI 304 Stainless steel
Temperature	30 ÷ 260°C
Temperature control	Digital probe thermometer
Control panel	Touch control - Left side
N° of programs	240
Programmable cooking steps	9
Pre-heating temperature	180°C
Pre-heating function	Programmable
Door	Right side opening Ventilated Inspectionable glass

### PLUS

USB port to upload and download recipes and HACCP data
240 storable recipes (40 Eka recipes, 200 user-settable recipes)
Delayed start function up to 23 hours and 59 minutes
13 languages for the control panel (Italian-French-English-German-Spanish-Romanian-Polish-Bulgarian-Ukrainian-Russian-Greek-Turkish-Czech)
Chamber drain for liquids
Direct chimney for cooking fumes/steam
Double connection water entry (normal and softened)
"All glass" door with "satin-finish" (AISI 304) stainless steel side profiles
Quick cooling of cooking chamber
Screen-printed glass control panel
Adjustable door hinges
Quick fastening of lateral supports
Stainless steel cooking chamber
Embedded gasket
Forced cooling system of inner parts
IPX 5
Manual+automatic washing set up
CB certification