# **CHF 1664 MCN**







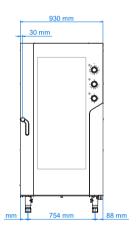


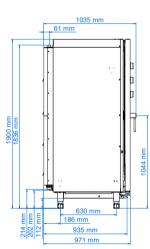


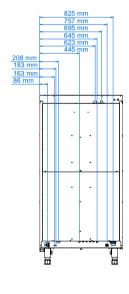


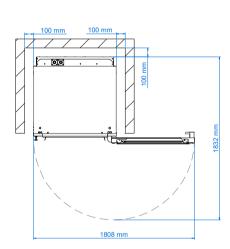
## Electric combi oven 16 trays 600 x 400 mm with electromechanic panel

Designed for handling a large quantity of oven-cooked food, the CHF 1664 MCN is the convection steam oven with electromechanical panel equipped with three selectors for time, temperature and steam. The new MIL-LENNIAL SMART oven simultaneously bakes all your preparations on the 16 trays of the trolley at the same time, en-suring homogeneous cooking through the optimal ventilation of the 4 fans arranged vertically and at the temperature rage of 100 to 275°C.









#### Plus

Available on request at the order	Voltage (V) : AC 220/230 3 PH
	Left side opening door *
Adjustable door hinges	

#### **Equipment**

Cardboard box dimensions	1146 x 1260 x 2090
with pallet (WxDxH mm)	

#### Manual washing predisposition

Hinge with door locking for openings adjusted at  $60^\circ$ ,  $90^\circ$ ,  $120^\circ$ ,  $180^\circ$ Trolley with removable handle and braked wheels cod. EKCR  $16\,TC$ 

### **Dimensional features**

Dimensions (WxDxH mm)	930 x 1041 x 1900
Weight (kg)	247,2
Distance between rack rails (mm)	80

#### **Electrical features**

31
50/60
AC 380/400 3N
4 bidirectionals
/
IPX4

#### **Functional features**

Feet

Power	Electricity
Capacity	N° 16 trays/grids 600 x 400 mm
Type of cooking	Ventilated
Steam	Direct steam controlled by knob (5 levels)
Cooking chamber	AISI 304 stainless steel
Temperature	100 - 270 °C
Temperature control	Thermostat
Control panel	Electromechanic - right side
N° programs	/
Programmable cooking steps	/
Pre-heating temperature	/
Pre-heating function	/
Door	Right side opening Ventilated Inspectionable glass

Adjustable