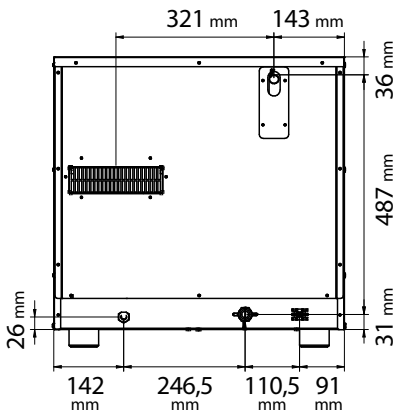
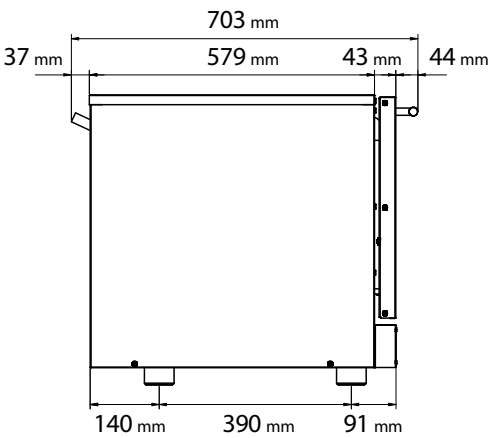
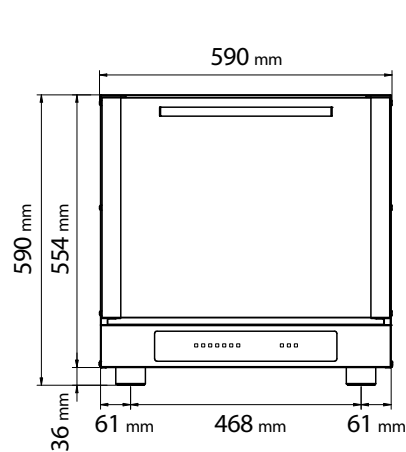


CHF 423 D UD



DIGITAL ELECTRIC COMBI OVEN

The ideal solution for small pastry businesses and bakeries requiring a functional product that comes in a space-saving package and delivers the peace of mind that comes from knowing even the most demanding customers will not go away disappointed. You can bake plain or filled croissants and revive frozen bread easily and with intuitive programming thanks to the digital display with storage for 99 programs and 4 cooking options. With the direct steam option, you get to enjoy unbeatable flexibility and ultimate freedom to customize your baking.



DIMENSIONAL FEATURES

Oven dimensions (WxDxH mm)	590	703	590
Oven weight (kg)	38		
Distance between rack rails (mm)	74		

ELECTRICAL FEATURES

Power supply (kW)	2,9
Frequency (Hz)	50/60
Voltage (Volt)	AC 220/230
N° of motors	1 Bidirectional
Boiler	/
Protection against water	IPX3

EQUIPMENT

Cardboard box dimensions (WxDxH mm)	680	760	600
Lateral supports	1 right + 1 left		
Aluminum trays (429X345 mm)	4 pcs		
Cable	Single-phase [3G 1,5] - l=1350 mm		

PLUS

Stainless steel cooking chamber
Door with inspectionable glass
Embedded gasket
Stackable
Forced cooling system of inner parts
IPX 3
New design of cooking chamber
CB certification
New design of handle

FUNCTIONAL FEATURES

Power	Electricity
Capacity	N° 4 Trays (429x345 mm)
Type of cooking	Ventilated
Steam	Direct steam controlled by digital panel (10 levels)
Cooking chamber	AISI 304 Stainless steel
Temperature	50 ÷ 270°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
Door	Tilt door Ventilated Inspectionable glass