

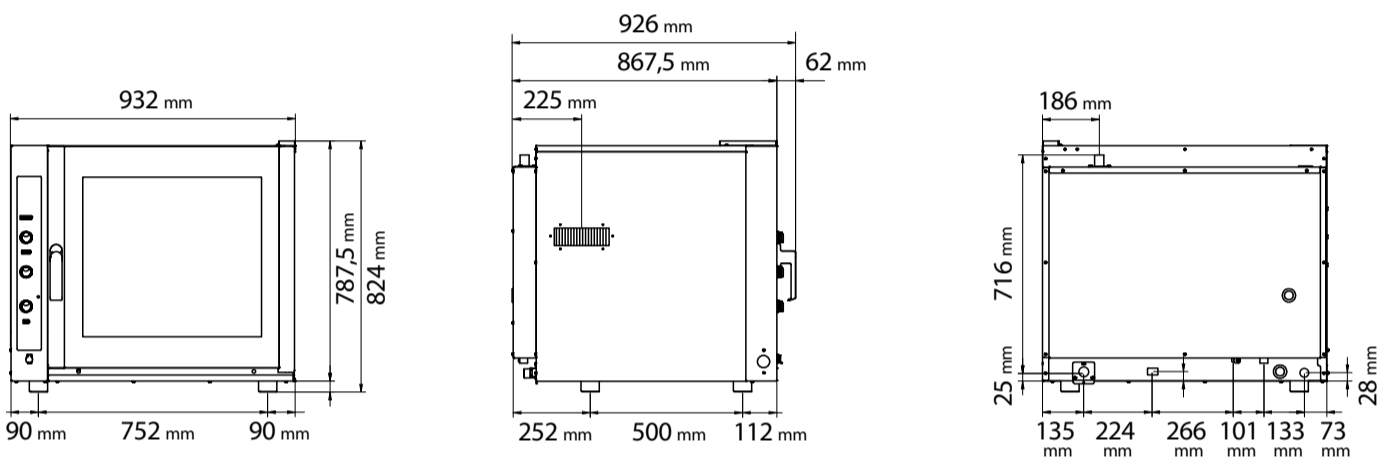
# CHF 664.3 E UD



## ELECTRONIC CONVECTION OVEN WITH STEAM

An oven that combines power, design and technology, put together specially for chefs wanting to give customers a light, healthy and, at the same time, innovative alternative to the fried dishes that are such an imDoornt part of ethnic and traditional cuisine.

High-powered heating elements, a double-glazed tempered glass door that can be opened for inspection and a control panel with easy-to-read indicator led are just some of the distinguishing features of this model designed for pastry businesses and bakeries.



DIMENSIONAL FEATURES				FUNCTIONAL FEATURES	
Oven dimensions (WxDxH mm)	932	926	824	Power	Electricity
Oven weight (kg)				Capacity	N° 6 Trays/Grids (600x400 mm)
Distance between rack rails (mm)				Type of cooking	Ventilated
ELECTRICAL FEATURES				Steam	Direct steam controlled by knob with display (10 levels)
Power supply (kW)				Cooking chamber	AISI 304 Stainless steel
Frequency (Hz)				Temperature	50 ÷ 270°C
Voltage (Volt)				Temperature control	Digital probe thermometer
N° of motors				Control panel	Electronic - Left side
Boiler				N° of programs	99
Protection against water				Programmable cooking steps	4
EQUIPMENT				Pre-heating temperature	/
Cardboard box dimensions with pallet (WxDxH mm)	1000	990	990	Pre-heating function	Programmable
Lateral supports				Door	Right side opening Ventilated Inspectionable glass
Cable				Three-Phase [5G 2,5] - L=1300 mm	
Manual + automatic washing set up					
Plug for core probe					
Removable drip box					
PC serial port					
PLUS					
				Stainless steel cooking chamber	
				Door with inspectionable glass	
				Adjustable door hinges	
				Quick fastening of lateral supports	
				Embedded gasket	
				Stackable	
				Forced cooling system of inner parts	
				IPX 3	
				Manual+automatic washing set up	
				New design of cooking chamber	
				CB certification	