

# CHF 664 E UD

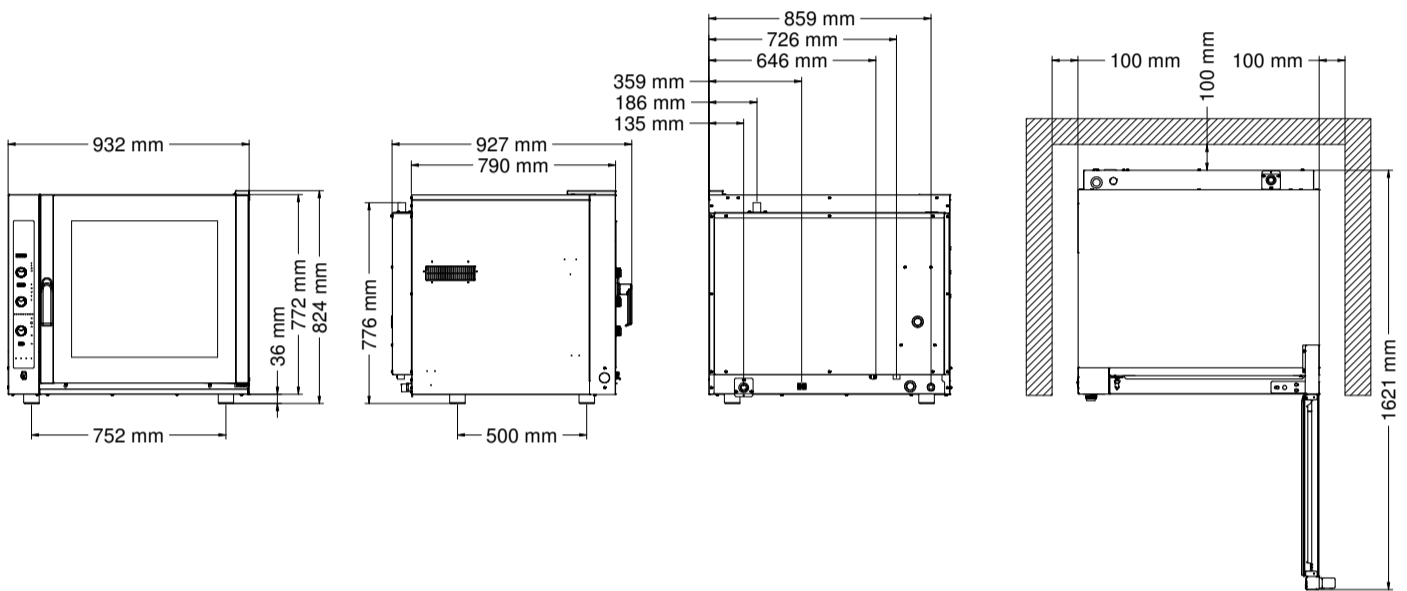


## ELECTRIC COMBI OVEN WITH ELECTRONIC CONTROL



Pizzas, bread, puff pastry, sponges, biscuits, cream puffs, panettone and yeast-raised products: rest assured your dishes will be cooked evenly every time, really bringing out their flavours. Efficient and compact, this oven is even suitable for delicate fine pastry preparations.

The digital display with storage for 99 programs and 4 cooking options lets you reproduce your favourite recipe any time, easily and with intuitive programming. The temperature is monitored constantly and extremely accurately, ensuring heat is kept consistent and even throughout.



### DIMENSIONAL FEATURES

Oven dimensions (WxDxH mm)	932	926	824
Oven weight (kg)	96,2		
Distance between rack rails (mm)	80		

### ELECTRICAL FEATURES

Power supply (kW)	8,4
Frequency (Hz)	50/60
Voltage (Volt)	AC 380/400 3N
N° of motors	2 Bidirectional
Boiler	/
Protection against water	IPX3

### 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

### FUNCTIONAL FEATURES

Power	Electricity
Capacity	N° 6 Trays/Grids (600x400 mm)
Type of cooking	Ventilated
Steam	Direct steam controlled by knob with display (10 levels)
Cooking chamber	AISI 304 Stainless steel
Temperature	50 ÷ 270°C
Temperature control	Digital probe thermometer
Control panel	Electronic – Left side
N° of programs	99
Programmable cooking steps	4
Pre-heating temperature	/
Pre-heating function	Programmable
Door	Right side opening Ventilated Inspectionable glass
Modularity	Available

### EQUIPMENT

Cardboard box dimensions with pallet (WxDxH mm)	1000	990	990
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			
PC serial port			