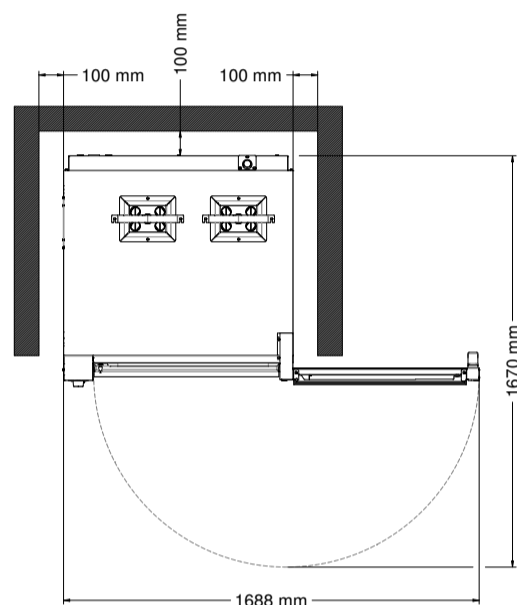
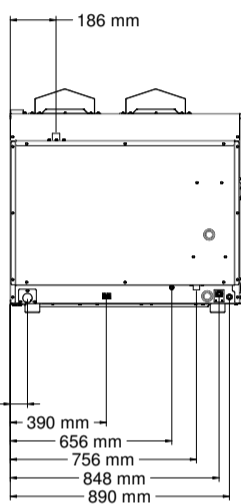
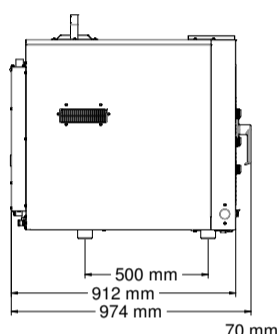
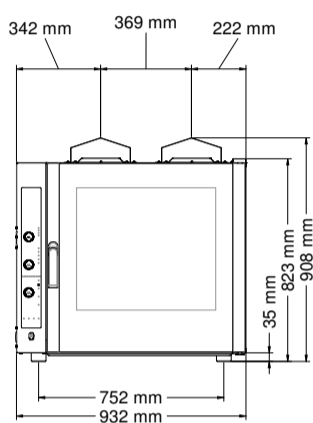


# CHF 664 G E UD



## GAS COMBI OVEN WITH ELECTRONIC CONTROL

Programmable switching, predisposition to manual and automatic washing, direct steam with automatic setting, 99 programs and 4 programmable phases: these are just some of the technological characteristics that distinguish this electronic oven. An indispensable ally for all medium-sized bakeries who want to get excellent results.



DIMENSIONAL FEATURES			
Oven dimensions (WxDxH mm)	932	974	908
Oven weight (kg)	117,20		
Distance between rack rails (mm)	80		

ELECTRICAL FEATURES	
Thermal supply (kW)	13
Frequency (Hz)	50/60
Voltage (Volt)	AC 220/230
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	
Forced cooling system of inner parts	
IPX 3	
Manual+automatic washing set up	
New design of cooking chamber	
CB Certification	
European Directive/Legislation for gas appliances 2009/142/CE	

FUNCTIONAL FEATURES	
Power	Multigas (tested for natural gas)
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 ÷ 260°C
Temperature control	Digital probe
Control panel	Electronic - Left side
N° of programs	99
Programmable cooking steps	4
Pre-heating temperature	/
Pre-heating function	Programmable
Door	Right side opening with glass extended to cover the condensate collection bowl Ventilated Inspectionable glass

EQUIPMENT			
Cardboard box dimensions with pallet (WxDxH mm)	997	1037	981
Lateral supports	1 right + 1 left		
Cable	Single-Phase [3G 1,5] - L=1600 mm		
Pc serial port			
Plug for core probe			
Manual+automatic washing set up			
Removable drip box			
Extractor hood			
Nozzle for LPG			