CHF464TOP-GAS











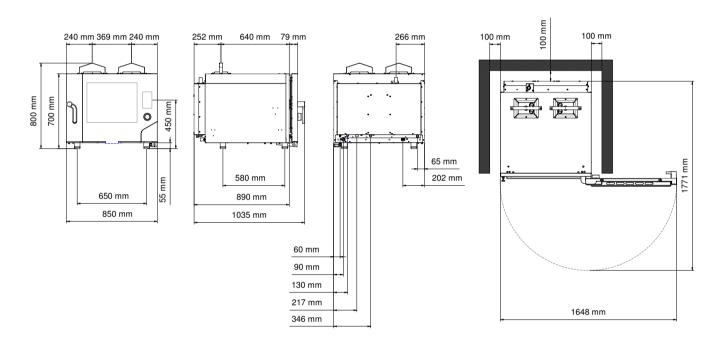






Gas combi oven 4 trays 600 x 400 mm with touch screen

Practicality and quality for this oven. It bakes pastry and bakery products quickly with a careful eye to energy consumption thanks to the use of gas: temperatures are reached in a short amount of time allowing energy saving. 4 600x400 mm trays to cook your dishes evenly, an IPX5 water protection rating, 500 programmable recipes to give your creativity an outlet! Pizza, bread, cream puffs, puff pastry, biscuits: your dishes will always be cooked evenly with the maximum exaltation of flavours. Ideal for medium-small venues that do not want to give up technology.



Dimensional features

Dimensions (WxDxH mm)	850 x 1035 x 800
Weight (kg)	101
Distance between rack rails (mm)	80

Electrical features

Thermal supply (kW)	9
Frequency (Hz)	50/60
Voltage (V)	AC 220/230
N° motors	1 bidirectional
Boiler (kW)	/
Protection against water	IPX3

Functional features

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Power	Multigas (tested for natural gas)
Capacity	N° 4 trays/grids 600 x 400 mm
Type of cooking	Semistatic + ventilated
Steam	Direct steam controlled by touch screen (10 levels)
Cooking chamber	AISI 304 stainless steel
Temperature	30 - 260 °C
Temperature control	Digital probe thermometer
Control panel	Touch screen
N° programs	500
Programmable cooking steps	10
Pre-heating temperature	180 °C
Pre-heating function	Programmable
Door	Right side opening Ventilated Inspectionable glass
Feet	Adjustable

Equipment

Cardboard box dimensions with pallet (WxDxH mm)	910 x 1090 x 870 mm
Lateral supports	1dx + 1s>
Cable	Single-Phase [3G 1,5]-L=1600 mm
USB port	
Multipoint core probe cod. CHSC3P	
Support for core probe	
Automatic washing system integrated	
Condensate collection bowl, with drain	on door
Hinge with door locking for openings a	ndjusted at 60°, 90°, 120°, 180°
Nozzle for LPG	

Plus

Adjustable door hinges Regulation 2016/426/UE

Plus	
Patented fan guard system Airflowlogic™	
Patented system for direct steam Humilog	gic™
Patented system for cooking chamber dry	⁄ing Drylogic™
Available on request at the order	Left side opening door
Humidity management software	
Wi-Fi communication system	
Knob for quick selection of the touch scre	en
Programmable oven start	
N ° 40 recipes stored	
Control panel in 42 languages: Arabic, Armenian, Azerbaijani, Bahasa (Indonesia Bulgarian, Chinese, Croatian, Czech, Danish, Dut French, Georgian, German, Greek, Hungarian, Ice Latvian, Lithuanian, Norwegian, Persian (Iran), Ph Romanian, Russian, Serbian, Slovenian, South Ko Turkish, Ukrainian, Vietnamese	ch, English, Estonian, Finnish, elandic, Italian, Japanese, Kazakh, iilippine, Polish, Portuguese,
HACCP system	