

# CHF464TOP

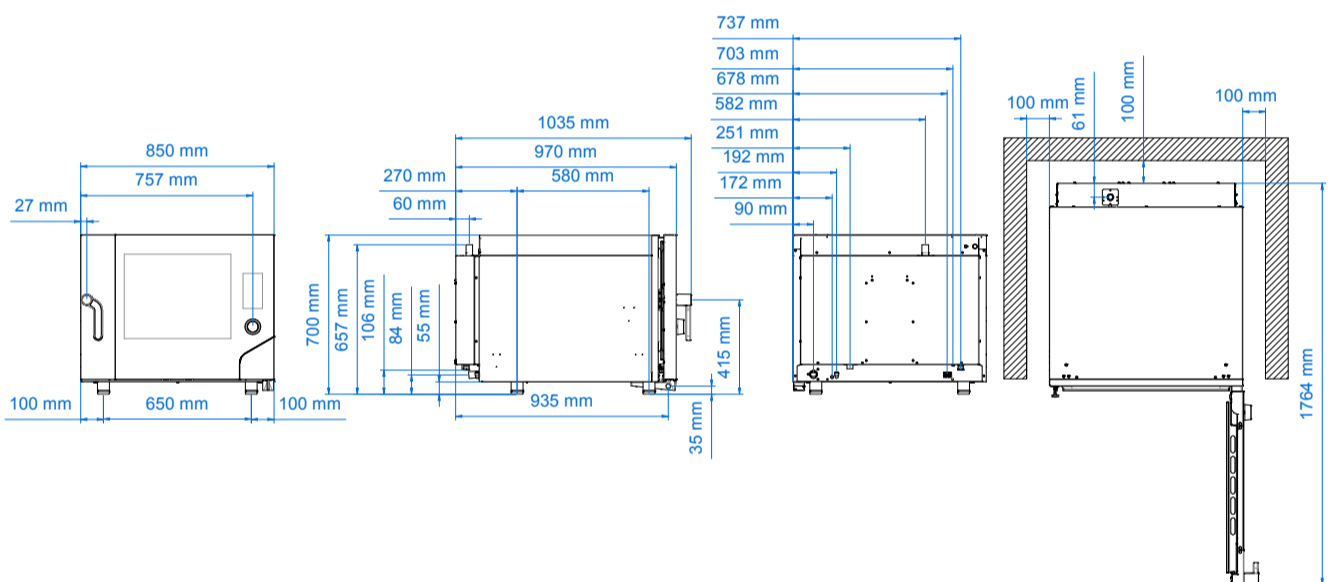


## Electric combi oven with touch screen 4 trays 600 x 400 mm

We present you the best ally of those who transform confectionery and bakery into an art form.

You can count on 500 programmable recipes to be activated with just one touch, on 4 trays measuring 600x400 mm, to cook your dishes evenly. You can also vary the cooking techniques to be offered to your customers thanks to the option of using steam. The CHF 464 TOP oven guarantees an IPX5 water protection rating and like all Millennial line ovens, features the door lock at 90°, 120° and 180°.

The technological breakthrough of the MILLENNIAL line is finally available for your kitchen thanks to innovative Airflowlogic, Humilogic and Drylogic patented technologies.



### Dimensional features

Dimensions (WxDxH mm)	850 x 1035 x 700
Weight (kg)	79
Distance between rack rails (mm)	80

### Electrical features

Power supply (kW)	7,8
Frequency (Hz)	50/60
Voltage (V)	AC 380/400 3N
N° motors	1 bidirectional
Boiler (kW)	/
Protection against water	IPX5

### Functional features

Power	Electricity
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 - 270 °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
Modularity	Yes
Feet	Adjustable

### Equipment

Cardboard box dimensions with pallet (WxDxH mm)	910 x 1090 x 865 mm
Lateral supports	1 right + 1 left
Cable	Three-phase+neutral [5G 2,5]-L=1600 mm
USB port	
Multipoint core probe cod. CHSC3P	
Plug for "vacuum cooking" probe cod. CHSC-SV	
Automatic washing system integrated	
Condensate collection bowl, with drain on door	
Hinge with door locking for openings adjusted at 60°, 90°, 120°, 180°	

### Plus

Patented fan guard system <b>Airflowlogic™</b>	
Patented system for direct steam <b>Humilogic™</b>	
Patented system for cooking chamber drying <b>Drylogic™</b>	
Available on request at the order	Voltage (V) : AC 220/230 3 Voltage (V) : AC 220/230 Left side opening door
Humidity management software	
Wi-Fi communication system	
Knob for quick selection of the touch screen	
Programmable oven start	
N° 40 recipes stored	
Control panel in 40 languages: Arabic, Armenian, Azerbaijani, Bahasa (Indonesia), Bahasa (Malaysia), Bosnian, Bulgarian, Czech, Chinese, South Korean, Croatian, Danish, Philippine, Finnish, French, Georgian, Japanese, Greek, English, Icelandic, Italian, Kazakh, Lithuanian, Norwegian, Dutch, Persian (Iran), Polish, Portuguese, Romanian, Russian, Serbian, Slovenian, Spanish, Swedish, German, Thai, Turkish, Ukrainian, Hungarian, Vietnamese	
HACCP system	
Adjustable door hinges	