



CP043M0N0

BAKERY OVEN 4 TRAYS 460 x 340 - GN 2/3*
MECHANICAL CONTROL

*Optional tray rack support for GN 2/3



FUNCTIONAL CHARACTERISTICS

Display	Analogic
Supply	Electric
Timer	Linear scale
Number of motors	1
Motor speeds	1 speed + reverse rotation
Max cooking temperature	280 °C
Core probe	-
Cooking chamber material	AISI 430
Opening door	Right handle
Chimney	20 mm open
Humidification	Direct injection
Air Injection	-
Version	Standard

STANDARDS

Certification	CE
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TRAYS

Trays rack	Wire PA 4/75 mm
Max tray load	3 Kg

DIMENSIONS

Oven size with handle WxDxH (mm)	614x767x602 mm
Oven size without handle WxDxH (mm)	614x703x602 mm
Chamber size WxDxH (mm)	494x408x345 mm
Unit weight (kg)	43,8 kg

PACKAGING

Packaging	PALLET + CARTON BOX
Packaging size WxDxH	640x810x733 mm
Unit weight with packaging	56,4Kg

ELECTRICAL DATA

HEATERS 3.1kW 50/60Hz

Power	3,4kW
Frequency	50/60Hz
Power supply	220-240V ~
Amperage	14,8A
Power cord req.	3G1,5

WATER CONNECTION REQUIREMENTS

Humidification Water Inlet	3/4" M Gas threaded
Washing Water Inlet	-
Water drain	30 mm
Max water hardness	5 ° f
Water pressure requirement min-max	150-200 kPa

CONSUMPTION

Humidification Water with solenoid valve	3,9 [l/h] max consumption
Humidification Water with pump	-
Rinse Water @2barG	-
Short Washing Water @2barG	-
Long Washing Water @2barG	-
Short Washing Detergent *	-
Long Washing Detergent *	-

CONNECTIVITY

USB	-
Bluetooth	-
Wi-Fi	-
Cloud	-

ACCESSORIES

Self clean system kit	-
Oven stand	TA6170H60X TA6170H60S TA6170H80X TA6170H80S
Stand wheel kit	-
Hood (Air)	-
Hood (Water)	POCK
External Core probe	-
Sous vide probe	-
Core Probe	-
Proofer	-
Stacking kit for 2 ovens	SKCP43N00
Smoker	-

Bast Chiller	-
Blast chiller stacking kit	-
Water softner cover	WS10
Water softner 6800L	WS11
Water softner 12000L	WS12
Water pressure adapter	WPA
Water shower kit	S1
Detergent 6 Kg	-
Detergent 10 Kg	-