



CP043DG0

BAKERY OVEN 4 TRAYS 460X340 - GN /3*
2,4" DIGITAL LCD CONTROL

*Optional tray rack support for GN 2/3



FUNCTIONAL CHARACTERISTICS

Display	LCD 2,4" IPS
Supply	Electric
Timer	-
Number of motors	1
Motor speeds	5 speeds + reverse rotation
Max cooking temperature	260 °C
Core probe	-
Cooking chamber material	AISI 430
Opening door	Right handle
Chimney	20 mm open
Humidification	Direct injection
Air Injection	-
Version	High dB buzzer

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

PACKAGING

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

ELECTRICAL DATA

Heaters 3.1kW 50/60Hz	
Power	3,5kW
Frequency	50/60Hz
Power supply	220-240V ~



Amperage	15,4A
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	2 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	USB 2.0
Bluetooth	-
Wi-Fi	Standard
Cloud	Standard

ACCESSORIES

Self clean system kit	-
Oven stand	TA6170H60X TA6170H60S TA6170H80X TA6170H80S
Stand wheel kit	-
Hood (Air)	-
Hood (Water)	POCK
External Core probe	CP5 (020SON0007)
Sous vide probe	-
Proofer	-
Stacking kit for 2 ovens	SKCP43N00



Smoker	-
Blast 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	-

