CA6008MH

PROOFER FOR CONVECTION OVEN
8 TRAYS 460 x 340 - 450 x 330
MECHANICAL CONTROL + HUMIDITY

FUNCTIONAL CHARACTERISTICS	
Overlapping oven	B043* - B033* - T043* - T033* - V3043*
Display	Analogic
Supply	Electric
Timer	-
Max prooving temperature	60°C
Core probe	-
Cooking chamber material	AISI430
Opening door	Right handle
STANDARDS	
Certification	CE
TRAYS	
Trays rack	Sheet PA 8/75 mm (460x330 tray)
Max tray load	4kg

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DIMENSIONS	
Size with handle WxDxH	600 x 678 x 876 mm
Chamber size WxDxH	505 x 611 x 783 mm
Unit weight	28kg
PACKAGING	
Packaging	Pallet + carton box
Packaging size WxDxH	650 x 730 x 992 mm
Unit weight with packaging	40kg
Crate packaging size (optional)	-
ELECTRICAL DATA	
Power	1,2kW
Frequency	50/60Hz
Power supply	220-240V 1N~
Amperage	5,3A
Power cord req.	3G1,5
WATER CONNECTION REQUIREMENTS	
Humidification Water Inlet	Male 3/4” M Gas threaded
Water drain	-
Max water hardness	5°f
Water pressure requirement min-max	150-200 kPa
CONNECTIVITY	
USB	-
Bluetooth	-
Wi-Fi	-
Cloud	-
ACCESSORIES	
Water softner cover	WS10
Water softner 6800l	WS11
Water softner 12000l	WS12
Water pressure adapter	WPA

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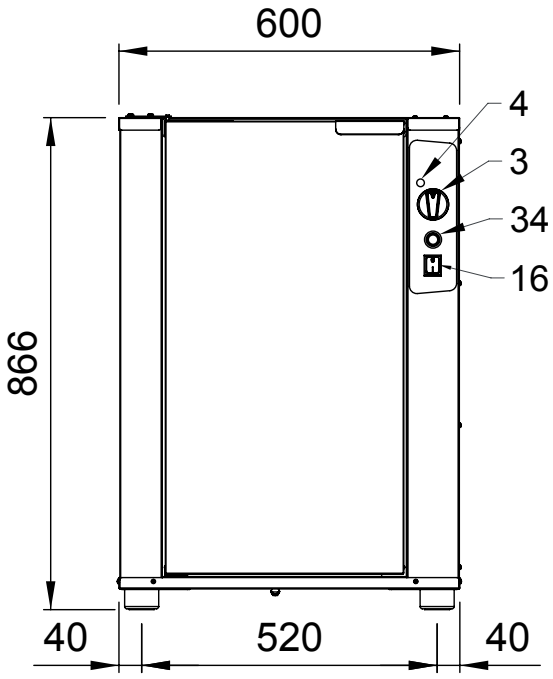

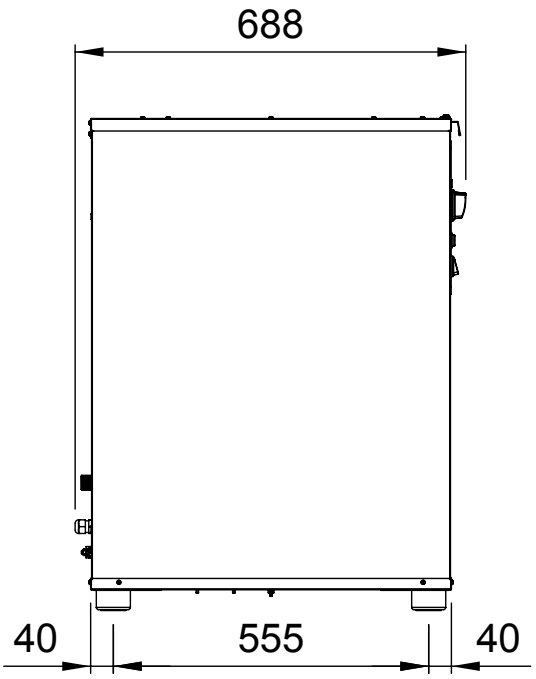

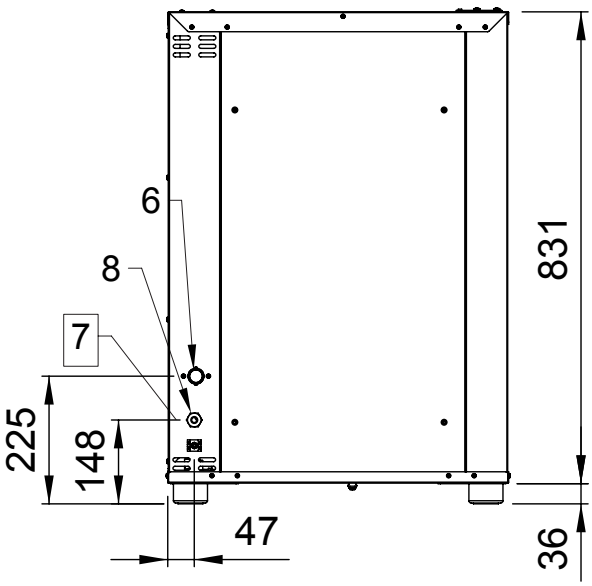

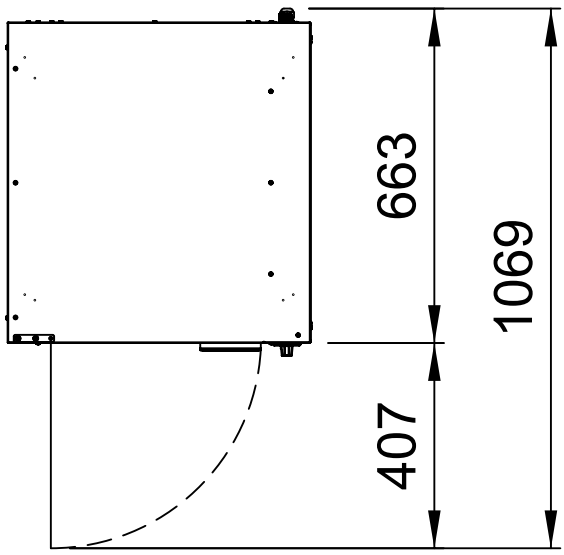

03.	TEMPERATURE SELECTOR
04.	LIGHT ON/OFF HEATING ELEMENT
06.	HUMIDIFICATION SOLENOID VALVE 3/4" BSP (GAS)

07.	UNIPOTENTIAL TERMINAL
08.	COMPRESSION CABLE GLAND
16.	ON/OFF
34.	WATER INJECTION REGULATION

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