

CA8212M0

PROOFER FOR CAMPIELLO OVENS
6 TRAYS GN 2/1 - 600X400 - 12 TRAYS GN 1/1
MECHANICAL CONTROL

FUNCTIONAL CHARACTERISTICS

Overlapping oven	CP04* - CP05* - CP06* - CP07* - CP10* - CP12*
Display	Analogic
Supply	Electric
Timer	-
Max proofing temperature	60°C
Core probe	-
Cooking chamber material	AISI430
Opening door	Double door

STANDARDS

Certification	CE
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TRAYS

Trays rack	Sheet PA-BIV 6/75 mm
Max tray load	4kg



DIMENSIONS

Size with handle WxDxH	820 x 890 x 705 mm
Chamber size WxDxH	610 x 810 x 560 mm
Unit weight	48kg

PACKAGING

Packaging	Pallet + carton box
Packaging size WxDxH	875 x 980 x 820 mm
Unit weight with packaging	62.8kg
Packaging	Pallet + wooden box
Packaging size WxDxH	860 x 940 x 746
Crate packaging size (optional)	-

ELECTRICAL DATA

HEATERS 1,3kW 50/60Hz	
Power	2,4kW
Frequency	50/60Hz
Power supply	220-240V 1N~
Amperage	10,4A
Power cord req.	3G1,5

WATER CONNECTION REQUIREMENTS

Humidification Water Inlet	-
Water drain	-
Max water hardness	-
Water pressure requirement min-max	-

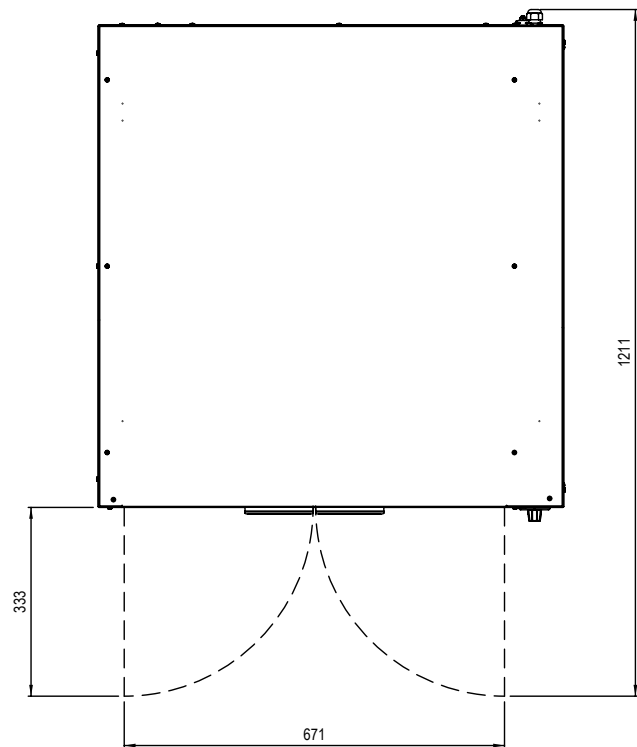
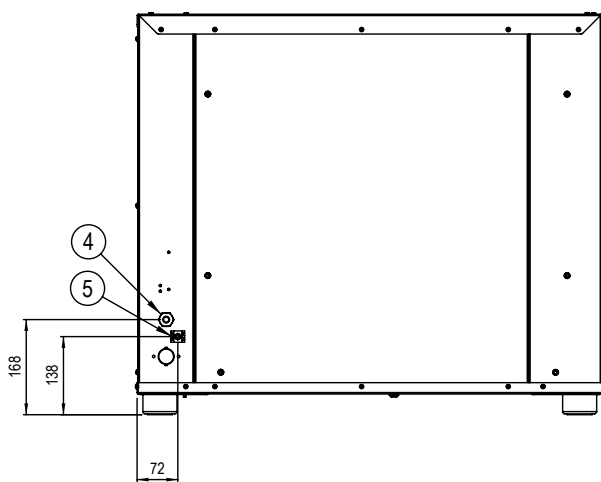
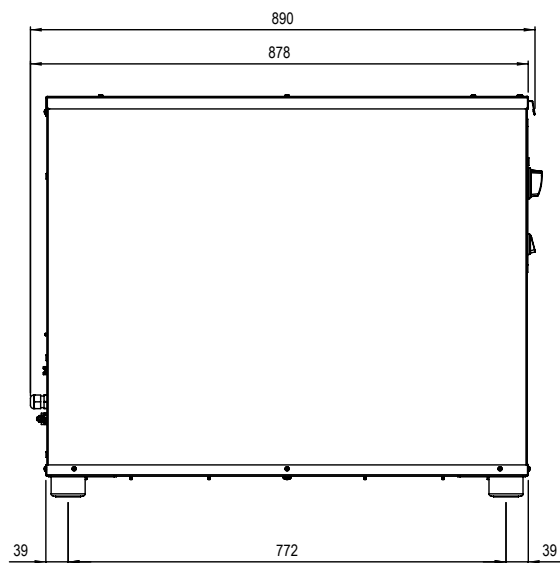
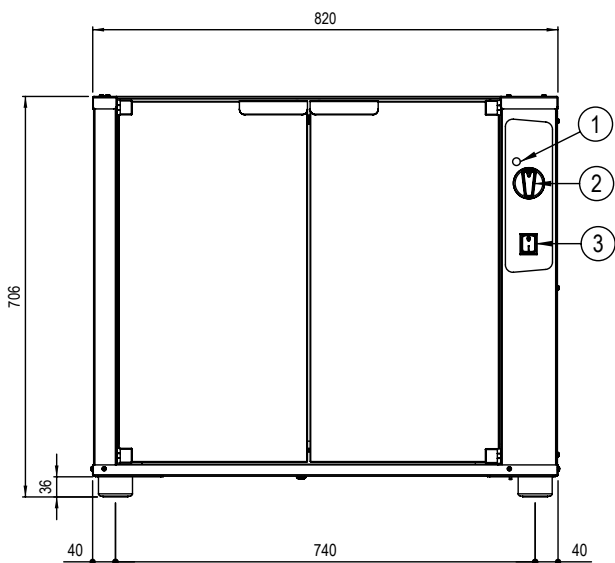
CONNECTIVITY

USB	-
Bluetooth	-
Wi-Fi	-
Cloud	-

ACCESSORIES

Water softner cover	WS10
Water softner 6800l	WS11
Water softner 12000l	WS12
Water pressure adapter	WPA





01.	LIGHT ON/OFF HEATING ELEMENT
02.	TEMPERATURE SELECTOR
03.	ON/OFF
04.	COMPRESSION CABLE GLAND
05.	UNIPOTENTIAL TERMINAL

