CA8008MH

PROOFER FOR CONVECTION OVEN
8 TRAYS 600 x 400 - GN 1/1
MECHANICAL CONTROL + HUMIDITY

FUNCTIONAL CHARACTERISTICS	
Overlapping oven	B04* - B03* - T04* - T03*
Display	Analogic
Supply	Electric
Timer	-
Max prooving temperature	60°C
Core probe	-
Cooking chamber material	AISI430
Opening door	Double door
STANDARDS	
Certification	CE
TRAYS	
Trays rack	Sheet PA - BIV 8/75 mm
Max tray load	4kg

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DIMENSIONS	
Size with handle WxDxH	800 x 678 x 866 mm
Chamber size WxDxH	705 x 611 x 782 mm
Unit weight	36kg
PACKAGING	
Packaging	Pallet + carton box
Packaging size WxDxH	850 x 765 x 988 mm
Unit weight with packaging	50kg
Crate packaging size (optional)	-
ELECTRICAL DATA	
Power	2,4kW
Frequency	50/60Hz
Power supply	220-240V 1N~
Amperage	10,5A
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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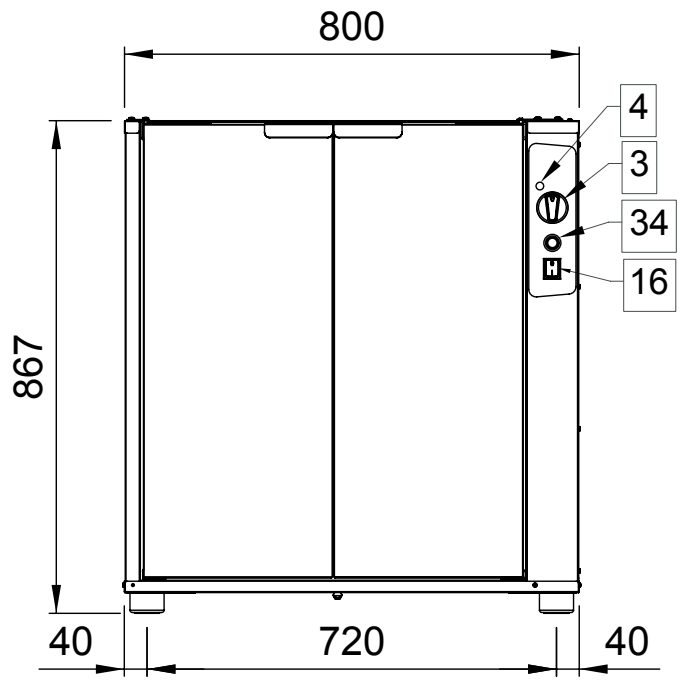

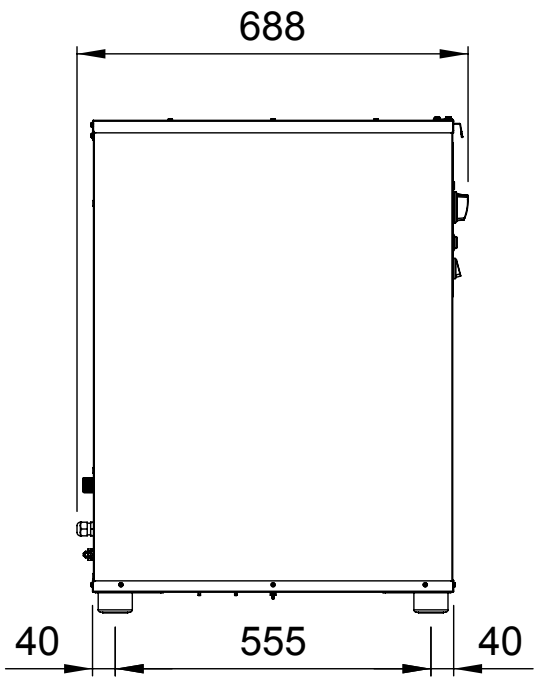

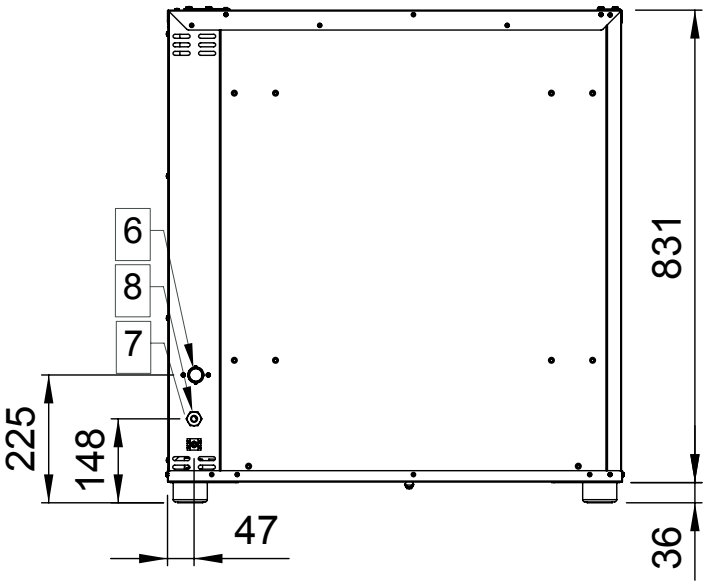

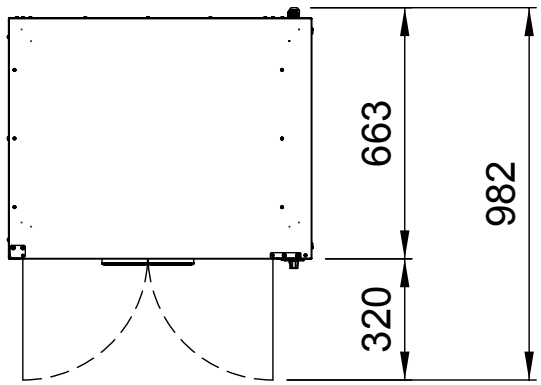

03.	TEMPERATURE SELECTOR
04.	LIGHT ON/OFF HEATING ELEMENT
06.	HUMIDIFICATION SOLENOID VALVE 3/4" BSP (GAS)

07.	UNIPOTENTIAL TERMINAL
08.	COMPRESSION CABLE GLAND
11.	ON/OFF
12.	WATER INJECTION REGULATION

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