



CP10DG0

BAKERY OVEN 10 TRAYS 600X400 - GN 1/1
2,4" DIGITAL LCD CONTROL



FUNCTIONAL CHARACTERISTICS

Display	TFT 2,4" IPS
Supply	Electric
Timer	-
Number of motors	3
Motor speeds	5
Max cooking temperature (°C)	260 °C
Core probe	Available as optional
Cooking chamber material	AISI304
Opening door	Right handle
Chimney	50 mm open
Humidification	Direct injection
Air Injection	-
Version	Standard

STANDARDS

Certification	CE
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TRAYS

Trays rack	Wire PA-BIV 10/80 mm
Max tray load	4 kg

DIMENSIONS

Oven size with handle WxDxH (mm)	817 x 888 x 1308
Oven size without handle WxDxH (mm)	817 x 825 x 1308
Chamber size WxDxH (mm)	660 x 490 x 948
Unit weight (Kg)	128

PACKAGING

Packaging	PALLET + CARTON BOX
Packaging size WxDxH (mm)	895 x 970 x 1460
Unit weight with packaging (Kg)	144
Crate packaging size (optional)	-

ELECTRICAL DATA

HEATERS 5kW 50/60Hz

Power	15,8kW
Frequency	50/60Hz
Power supply	380-415V 3N~
Amperage	25,2A
Power cord req.	5G4

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 (L/h)	22,4 [l/h] max consumption
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	S21
Oven stand	TA8274H30X TA8274H40X - TA8274H40S TA8274H49X - TA8274H49S TA8274H70X - TA8274H70S TA8274H80X - TA8274H80S

Stand wheel kit	R60B
Hood (Air)	-
Hood (Water)	POCPMWF1 POCPMWF2
External Core probe	CP5 (020SON0007)
Sous vide probe	CP4 (020SON0010)
Proofer	-
Stacking kit for 2 ovens	SKCP66
Smoker	SMK02
Bast Chiller	-
Blast chiller stacking kit	SK43
Water softner cover	WS10
Water softner 6800L	WS11
Water softner 12000L	WS12
Water pressure adapter	WPA
Water shower kit	S1
Detergent 6 Kg	DT2
Detergent 10 Kg	DT4