

CP04DG0

BAKERY OVEN 4 TRAYS 600x400 - GN 1/1
2,4" DIGITAL LCD CONTROL

FUNCTIONAL CHARACTERISTICS	
Display	LCD 2,4" IPS
Supply	Electric
Timer	-
Number of motors	2
Motor speeds	5 speeds + reverse rotation
Max cooking temperature	260°C
Core probe	-
Cooking chamber material	AISI304
Opening door	Right handle
Chimney	50mm open
Humidification	Direct injection
Air injection	-
Self-washing	High dB buzzer

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STANDARDS	
Certification	CE
TRAYS	
Trays rack	Wire PA-BIV 4/80 mm
Max tray load	4kg
DIMENSIONS	
Oven size with handle WxDxH	814 x 832 x 615 mm
Oven size without handle WxDxH	814 x 768 x 616 mm
Chamber size WxDxH	600 x 456 x 345 mm
Unit weight	67,5kg
PACKAGING	
Packaging	Pallet + carton box
Packaging size WxDxH	865 x 895 x 791 mm
Unit weight with packaging	82,5kg
ELECTRICAL DATA	
HEATERS 5kW 50/60Hz	
Power	7,2kW
Frequency	50/60Hz
Power supply	380-415V 3N~ / 220-240V ~
Amperage	14,6A / 31,3A
Power cord req.	5G1,5 / 3G6
WATER CONNECTION REQUIREMENTS	
Humidification Water Inlet	3/4” M Gas threaded
Washing Water Inlet	-
Water drain	-
Max water hardness	5°f
Water pressure requirement min-max	150-200 kPa
CONSUMPTION	
Humidification Water with solenoid valve	2l/h max consumption
Humidification Water	-
Rinse Water @2barG	-
Short Washing Water @2barG	-
Long Washing Water @2barG	-
Short Washing Detergent *	-
Long Washing Detergent *	-

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CONNECTIVITY	
USB	USB 2.0
Bluetooth	-
Wi-Fi	Standard
Cloud	Standard
ACCESSORIES	
Self clean system kit	-
Oven stand	TA8274H17X - TA8274H30X TA8274H40X - TA8274H40S TA8274H49X - TA8274H49S TA8274H70X - TA8274H70S TA8274H80X - TA8274H80S
Stand wheel kit	R100
Hood (Air)	POCPMAF1 - POCPMAF2
Hood (Water)	POCPMWF1 - POCPMWF2
External Core probe	CP5 (020SON0007)
Sous vide probe	-
Proofer	CA8212M0 - MH - DH
Stacking kit for 2 ovens	SKCP44N
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 6kg	-
Detergent 10kg	-

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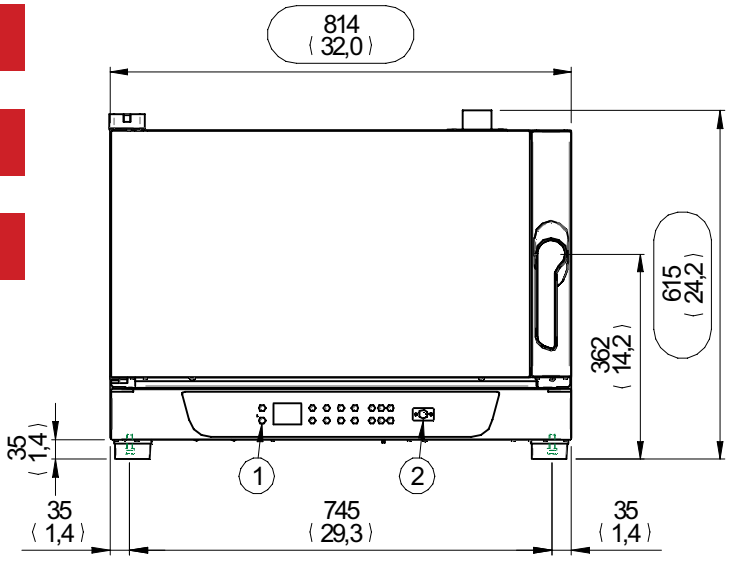
◆ | Standard ◇ | Optional - | Not available

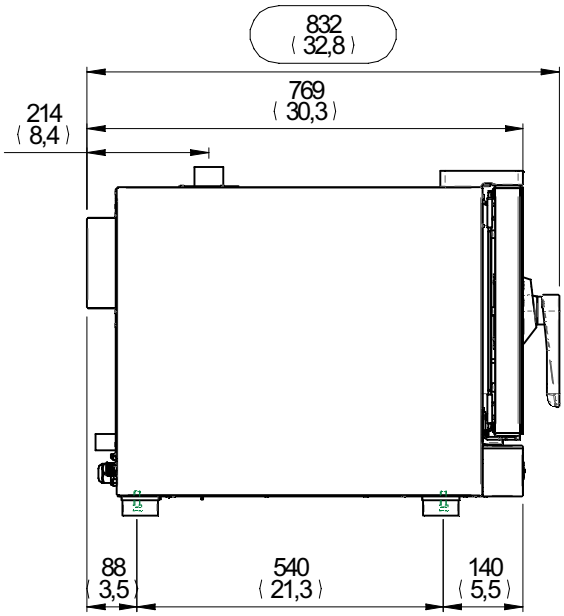
TYPE OF COOKINGS	
Convection cooking	30°C - 260°C / 86°F - 500°F
Combi cooking	30°C - 230°C / 86°F - 446°F
Steaming cooking	30°C - 130°C / 86°F - 266°F
Static cooking	-
Delta T cooking	5°C - 115°C Δ / 41 °F - 239 °F Δ
Core probe cooking	◇
Sous vide cooking	◇
Low temperature cooking	◆
DISPLAY AND CONNECTIVITY	
Type of display	2,4" LCD GRAPHIC
Multi-language display	◆
Unit set F° or C°	◆
Venix cloud	◆
Wi-fi	◆
Ethernet port	-
Web server	◆
Usb port	◆
SETTINGS	
Infinity time set	◆
Chimney set	OPEN
Fan speed set	5
Dehumidification set	-
Humidity set	0-100%
Preheat set	AUTOMATIC
RECIPE COOKING	
User recipes book	100
Factory recipes book	-
Cooking cycles	6
Recipes with name and picture	◆
Fast recipe selection buttons	-
SPECIAL CYCLE	
Multi-level mix ALL IN	-
Multi-level mix ALL OUT	-
Food regeneration	-
Overnight cooking	◆
Overnight self clean	◇
Cook & hold	-

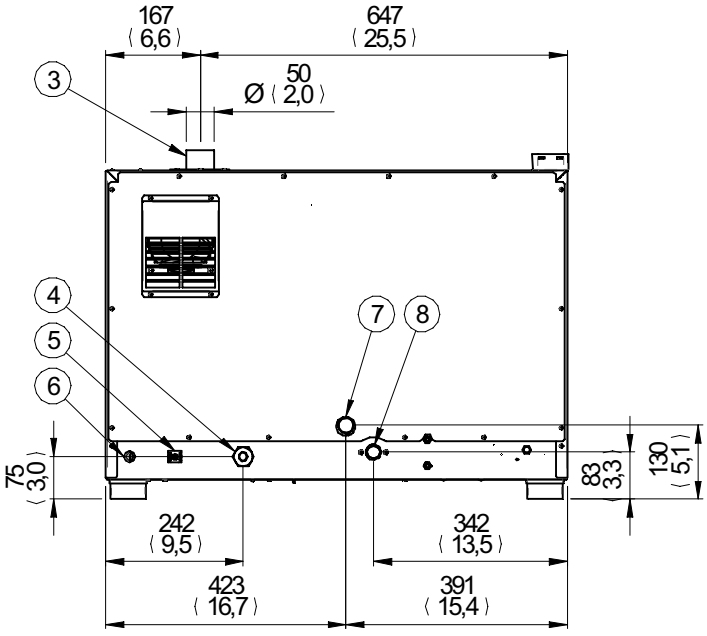
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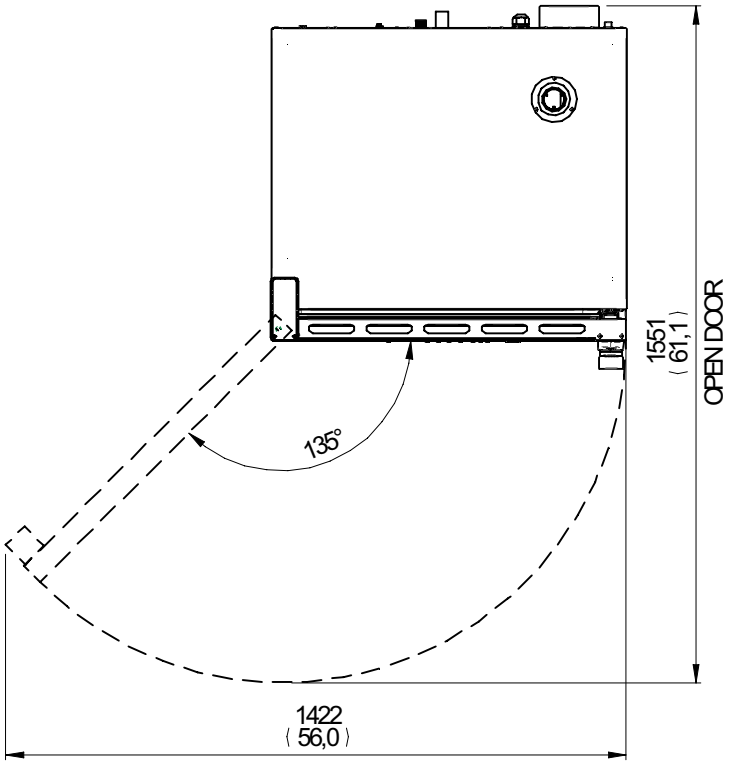
Multi-timer	◆
Routine program	-
Proofing	◆
Fast Cooling	◆
Automatic washing system / Rinse	◇
Fast start	-
Recipe scheduling	◆
Holding / Mass production	◆
TECHNICAL FEATURES	
Cooking chamber material	AISI304
Second core probe	-
Insertion of the trays	HORIZONTALLY
Fast loading Pro	-
Glass door	DOUBLE
Easy clean internal glass	◆
High performance thermal insulation	YES
Break drop nebulizer	◆
Lightning	LED ON THE DOOR
Direct injection humidification	◆
Boiler humidification	-
Opening door	NOT REVERSIBLE (RIGHT HANDLE)
Reversing fan	◆
Heavy duty reversing fan	◆
Phase cut speed control	◆
Inverter speed control	-

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01.	DIGITAL CONTROL
02.	CORE PROBE IN-LET
03.	HOT FUMES EXHAUST CHIMNEY (Ø50MM)
04.	COMPRESSION CABLE GLAND

05.	UNIPOTENTIAL TERMINAL
06.	SECURITY THERMOSTAT
07.	DRAIN PIPE Ø30MM
08.	WATER INTLET 3/4" BPS (GAS)

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