

Model
CHEFLUX™

- Convection oven
- Electric
- 20 trays GN 2/1
- Hinged left (right hand door)
- Control knob



DESCRIPTION

Dry air-steam combi oven with analogical control and 304 stainless steel cooking chamber. Time, temperature, steam percentage and 2 fan speeds function. Allows to perform traditional cooking processes such as steaming, browning, grilling, frying and cooking of fresh and frozen bakery products.

STANDARD COOKING FEATURES

Manual cooking

- **Temperature:** 80 °C – 260 °C
- Convection and humidity cooking starting from 80 °C

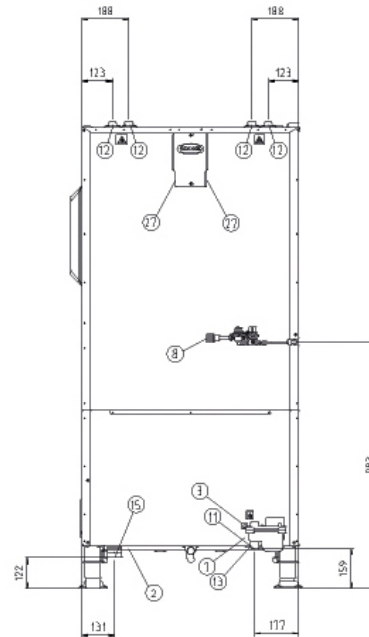
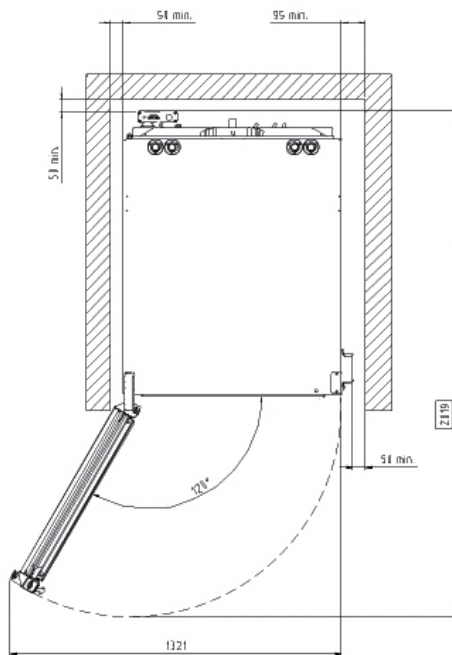
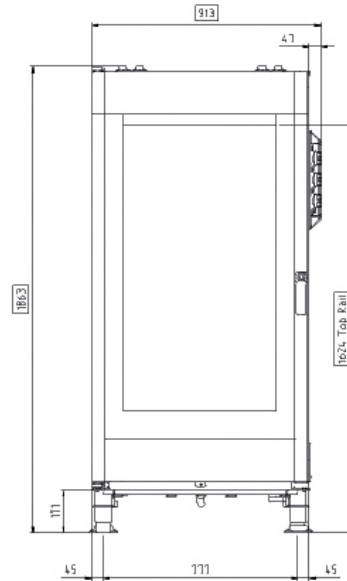
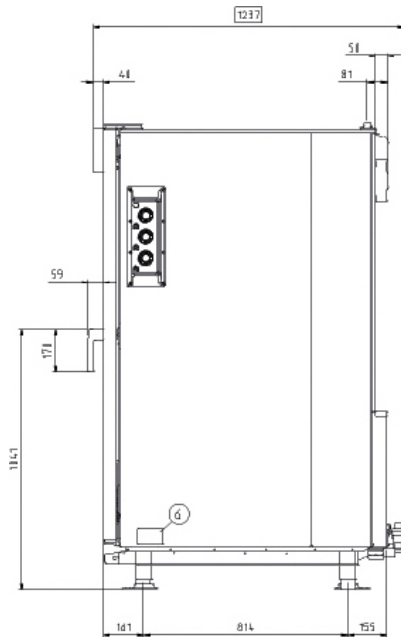
STANDARD TECHNICAL FEATURES

- Cooking chamber in high-resistance AISI 304 stainless steel with rounded edges
- Double glass
- Cooking chamber lighting through LED lights embedded in the door
- Tray supports with anti-tipping system
- 2-speed fan system and high-performance circular resistance

ADVANCED AND AUTOMATIC COOKING FEATURES

Unox Intensive Cooking

- **DRY.Plus:** extracts humidity from the cooking chamber
- **STEAM.Plus:** creates instant humidity starting from 48 °C
- **AIR.Plus:** multiple fans with reverse gear and 2 speed settings



DIMENSIONS AND WEIGHT

Width	913 mm
Depth	1237 mm
Height	1863 mm
Net Weight	285 kg
Pan spacing	66 mm

CONNECTION POSITIONS

2 Terminal board power supply	11 Cavity drain pipe
3 Unipotential terminal	12 Hot fumes exhaust chimney
6 Technical data plate	13 Accessories connection
7 Safety thermostat	27 Cooling air outlet
8 3/4" Thread water inlet	

POWER AND GAS SUPPLY

STANDARD

Voltage	380-415 V
Phase	~3PH+N+PE
Frequency	50 / 60 Hz
Total power	46.7 kW
Maximum Amp Draw	72 A
Required breaker size	80 A
Power cable requirement	H07RN-F 5G 5G
Cord diameter	38 mm
Plug	NOT INCLUDED

ACCESSORIES

- **Cooking Essentials:** special trays
- **QUICK.Load**
- **SPRAY&Rinse:** Practical spray detergent to manually clean all kinds of oven. Degreases and removes all kind of dirt
- **PURE-RO:** reverse osmosis system that eliminates Chlorides and limescale from water
- **PURE:** the filter reduces the carbonate hardness in water, thus avoiding scale deposits inside the oven cooking chamber

INSTALLATION REQUIREMENTS

Installations must comply with all local electrical systems, particularly as for minimum wire gauge required for field connection, hydraulic and ventilation supply. Exhaust and fume analysis must be performed in case of gas ovens.

Register to access data and product specifications
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