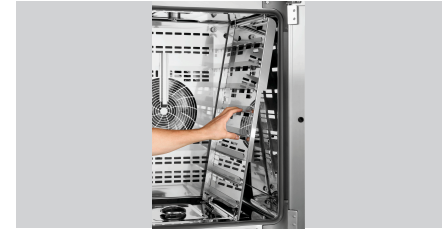


Convection baking oven HC6040-8



▶ 8 shelves 600 x 400 mm



- ▶ 99 programs
- ▶ 6 baking phases
- ▶ 6 parameters



- ▶ Steam generator: Choice of internal or external
 - ✓ Direct injection
 - ✓ External steam box



▶ AirFresh box

Description

Steam generation perfectly tailored for the baked goods: Either via the external steam box or via direct injection - the AirFresh Box of the convection oven ensures a crispy exterior by quickly reducing the humidity. The multi-selection toggle switch with multi-coloured LED lighting enables intuitive operation with an additional visual signal.

Features

- Steam-box power: 3 kW
- Material baking chamber: Stainless steel
- Material: Stainless steel
- Heating type: Convection
- Important information: The LBO20 installation kit is required for individual device operation (the corresponding installation kit must be selected for the combined device configuration)
Upstream connection of a water softener is always required
A pressure reducer is required from a water pressure of 3,5 bar
- Format drawers: 600 x 400 mm
- Type of drawers: Crosswise
- Number of drawers: 8
- Distance between trays: 90 mm
- Temperature range to: 250 °C
- Temperature control: In 1 °C steps
- Heating output: 15 kW

▶ Continue on the next page

Convection baking oven HC6040-8

- Number of programs: 15 pre-installed programs
84 programmable
manually adjustable program
- Number of baking phases: 6
- Parameters per baking phase: Baking temperature
Baking time
Steaming intensity
Fan speed
Vapour extractor
Pre-heating
- Steaming: Set in the program
Manual
Manual selection of the steaming system
- Steam generators: Direct injection
External steam-box
- AirFresh box: Yes
- Time setting: 1 to 99 minutes
Continuous operation
Manual baking time extension
- Automatic switch-on via timer: Yes
- Automatic pre-heating: Yes
- Automatic cooling: Yes
- Fan speed: 10 levels
- With cleaning system: Yes
- Number of fans: 1
- Reversing motor direction: Yes
- USB connection: Yes
- Water connection: R3/4"
- Interior lighting: In the door
LED
- Control unit: Multi-selective toggle with LED lighting
Touch
- Display: Date and time
LCD, 7 inches
Programs
Cleaning
Timer settings
- Series: HC
- Equipment connection: 3 NAC
- Properties: Bearing rails and rear wall can be detached
Double-winged door pane
Consistent results when the baking chamber is full
Fan stop after steaming process
Programs from other devices can be imported
Programs with all parameters can be copied within the menu
Fast change of fan direction
- Including: -
- Power load: 19,1 kW | 400 V | 50/60 Hz
- Estimated delivery time from our warehouse in Salzkotten, Germany is week: 31 / 2022
- Size: W 980 x D 900 x H 1,000 mm
- Weight: 187.5 kg



Convection baking oven HC6040-8

Add on Products

Oven gloves 300



- Properties: With flame protection
With hanger
Fabric density: 640 g/m²
- Material: Cotton 100 % (exterior)
- Colour: Black
- Important information: Do not wash to maintain flame protection
- Can be washed: No

Code-No. A500510
GTIN 4015613735467

Oven gloves 370



- Properties: With flame protection
With hanger
Fabric density: 640 g/m²
- Material: Cotton 100 % (exterior)
- Colour: Black
- Important information: Do not wash to maintain flame protection
- Can be washed: No

Code-No. A500511
GTIN 4015613735474

Oven gloves 420



- Properties: With flame protection
With hanger
Fabric density: 640 g/m²
- Material: Cotton 100 % (exterior)
- Colour: Black
- Important information: Do not wash to maintain flame protection
- Can be washed: No

Code-No. A500512
GTIN 4015613735481

Oven gloves 600



- Properties: With flame protection
With hanger
Fabric density: 640 g/m²
- Material: Cotton 100 % (exterior)
- Colour: Black
- Important information: Do not wash to maintain flame protection
- Can be washed: No

Code-No. A500513
GTIN 4015613735498

Convection baking oven HC6040-8

Add on Products

Installation kit LBO20



- Set comprises:
 - Condensate collection box
 - Condensate hoses
 - Installation materials
 - Water drainage hoses
 - Water supply pressure gauge
 - Water supply hoses
 - Vapour extractor

Code-No. 117923
GTIN 4015613771762

Intensive power cleaner F1L



- Order quantity unit: 1 box (6 bottles)
- Content: 6 x 1 litre
- Model: Liquid
- HACCP compliant: Yes
- Chlorine-free: Yes
- Phosphate-free: Yes

Code-No. 173280
GTIN 4015613773353

Stainl.steel polish.spray 500ml can



- Content / can: 500 ml
- Application: Remove heavy soiling such as grease residue first
Do not spray onto hot surfaces
- allow them to cool down first:

Code-No. 173031
GTIN 4015613360195

Base frame LBO6040-5

STAINLESS
STEEL



- Material: Stainless steel
- Height-adjustable feet: No
- Format drawers: 600 x 400 mm
- Base shelf: No
- Number of drawers: 5
- Important information: Designed for: Convection ovens MC, convection ovens HC, deck oven CL6040-1

Code-No. 117930
GTIN 4015613796413

Convection baking oven HC6040-8

Add on Products

Base frame LBO6040-4

STAINLESS STEEL



- Format drawers: 600 x 400 mm
- Height-adjustable feet: No
- Material: Stainless steel
- Number of drawers: 4
- Base shelf: No
- Important information: Designed for: Convection ovens MC, convection ovens HC, deck oven CL6040-1

Code-No. 117931
GTIN 4015613769967

Base frame LBO6040-3

STAINLESS STEEL



- Format drawers: 600 x 400 mm
- Height-adjustable feet: No
- Material: Stainless steel
- Number of drawers: 3
- Base shelf: No
- Important information: Designed for: Convection ovens MC, convection ovens HC, deck oven CL6040-1

Code-No. 117932
GTIN 4015613796420

Installation kit LBO50



- Set comprises:
 - Condensate collection box
 - Condensate hoses
 - Installation materials
 - Water drainage hoses
 - Water supply pressure gauge
 - Water supply hoses
 - Vapour extractor

Code-No. 117937
GTIN 4015613796505

Guiding rails MCHC6040-10

STAINLESS STEEL



- Format drawers: 600 x 400 mm
- Number of drawers: 10
- Material: Stainless steel
- Important information: -
- Estimated delivery time from our warehouse in Salzkotten, Germany is week: 31 / 2022

Code-No. 117921
GTIN 4015613769943

Convection baking oven HC6040-8

Add on Products

Rolling base MCHC2300

STAINLESS
STEEL



- Height-adjustable feet: No
- Material: Stainless steel
- Base shelf: No
- Important information: Designed for: Convection ovens MC, convection ovens HC
- Colour: Silver

Code-No. 117939
GTIN 4015613804903

Condensation hood LBO800

⚡

STAINLESS
STEEL



- Number of fan motors: 2
- Flame protection filter: No
- Number of filters: 0
- Material filter: -
- ON/OFF switch: No
- Important information: -
- Assembly type: Top of appliance

Code-No. 117940
GTIN 4015613769974

Baking tray 600x400-AL



- Bakery norm: 600 x 400 mm
- Edge: 3 sides
- Silicone coating: No
- Material thickness: 1,5 mm
- Perforation: No
- Temperature resistant to: 260 °C
- Material: Aluminium

Code-No. 100412
GTIN 4015613734699

Perforated tray 600x400-AL



- Diameter perforation: 3 mm
- Bakery norm: 600 x 400 mm
- Edge: 3 sides
- Silicone coating: No
- Material thickness: 1,5 mm
- Perforation: Yes
- Temperature resistant to: 260 °C

Code-No. 100413
GTIN 4015613734705

Convection baking oven HC6040-8

Add on Products

Perforated tray 600x400-SI



- Diameter perforation: 3 mm
- Bakery norm: 600 x 400 mm
- Edge: 3 sides
- Silicone coating: Yes
- Material thickness: 1,5 mm
- Perforation: Yes
- Temperature resistant to: 260 °C

Code-No. 100416
GTIN 4015613734712

Grease drip container 600 x 400



- Bakery norm: 600 x 400 mm
- Material: Stainless steel
- Important information: -
- Size: W 605 x D 405 x H 45 mm
- Weight: 2.8 kg

Code-No. 525782
GTIN 4015613658414

Baking spray 500ml



- Content / can: 500 ml
- Material: 100 % vegetable oils
- Designed for: Greasing forms, baking trays, pans and waffle irons
- Important information: -
- Order quantity unit: 1 box of 6 cans (Minimum order quantity 2 boxes)

Code-No. 173060
GTIN 4015613498515

Partial desalination system TKD 13400 FB



- Desalination type: Partial desalination
- Water connection: 3/4"
- Material: Plastic
Glass-fibre reinforced
- Sampling tap: Yes
- Colour: Blue
- Important information: -

Code-No. 109878
GTIN 4015613681597