PRODUCT OVERVIEW

COLOMBO PF7904

PF7904

Professional combi oven for versatile bakery and gastronomy production

4 tray combi oven compatible with
EN 600×400 and GN 1/1 trays.



Colombo PF7904 adalah combi oven profesional 4 tray dari PI.DOM untuk bakery, pastry, dan kebutuhan gastronomi. Dilengkapi layar sentuh 7 inci, 8 kecepatan fan, steam direct injection, dan rentang suhu 30 hingga 270°C untuk proses memasak yang fleksibel dan konsisten.



4 TRAYS

Compatible with EN 600×400 / GN 1/1 trays.

7 INCH TOUCHSCREEN

Smart touch interface for intuitive operation.

8 FAN SPEEDS

Flexible airflow control for consistent processing.

30 TO 270°C

Wide temperature range for versatile cooking.



FRONT VIEW



ANGLED VIEW



COOKING CHAMBER



KITCHEN SETUP

APLIKASI: Gastronomy, Bakery, Pastry, HoReCa Production

TECHNICAL SPECIFICATION

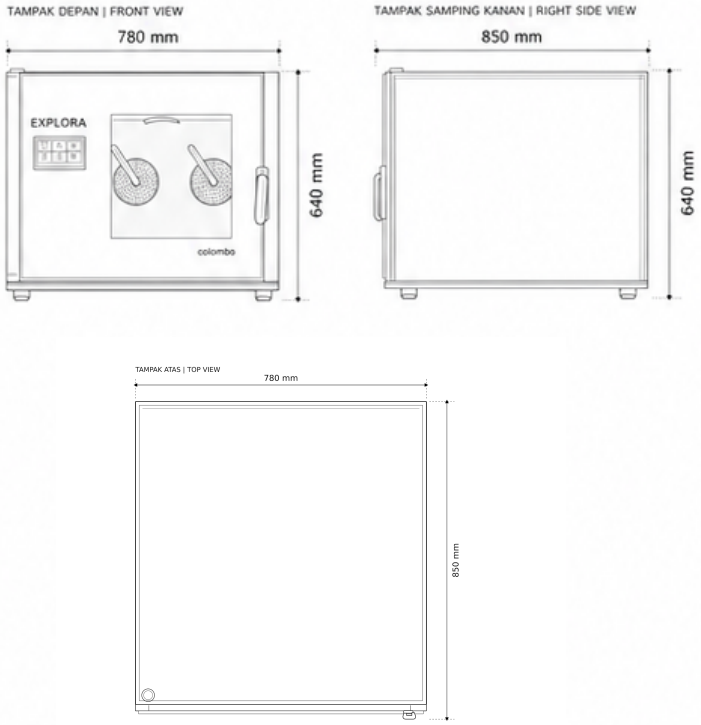
PF7904

COLOMBO PF7904 60 × 40 / GN 1/1

SPESIFIKASI TEKNIS

Kapasitas	**4 tray EN 600 × 400 / GN 1/1**
Jarak antar tray	**75 mm**
Dimensi nominal W × D × H	**780 × 850 × 640 mm**
Daya nominal	**9.3 kW**
Tegangan	**400 V 3N~ / 230 V 1N~**
Frekuensi	**50 / 60 Hz**
Kontrol	**7 inch touch screen**
Fan	**8 fan speeds**
Cooking phases	**40**
Program memasak	**1,000**
Steam	**Direct injection**
Humidity extraction	**Optimal climatic**
Rentang suhu	**30 to 270°C**
Berat bersih	**70 kg**
Porsi	**40 to 80 servings**

W×D×H DIMENSI NOMINAL



OPSI TEGANGAN

- 400 V 3N~
- 230 V 1N~

SYSTEM HIGHLIGHTS

Compatible with EN 600×400 / GN 1/1

7 inch touch screen control

8 fan speeds for flexible airflow

Direct injection steam system

40 cooking phases and 1,000 recipes

CATATAN TEKNIS

Final utilities, clearances, and supplied configuration must be confirmed before installation.