CERTECHS

Behind Better Hospitality

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 Explora 7 inci, 8 kecepatan fan, steam direct injection, dan rentang suhu 30 hingga 270°C untuk proses memasak yang fleksibel dan konsisten.

4 tray	9.3 kW	30–270°C	1,000
EN 600×400 / GN 1/1	DAYA NOMINAL	RENTANG SUHU	PROGRAM MEMASAK

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



EXPLORA TOUCHSCREEN



MULTI-BLADE FANS



USB CONFIGURABLE

APLIKASI: Gastronomy, Bakery, Pastry, HoReCa Production

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TECHNICAL SPECIFICATION

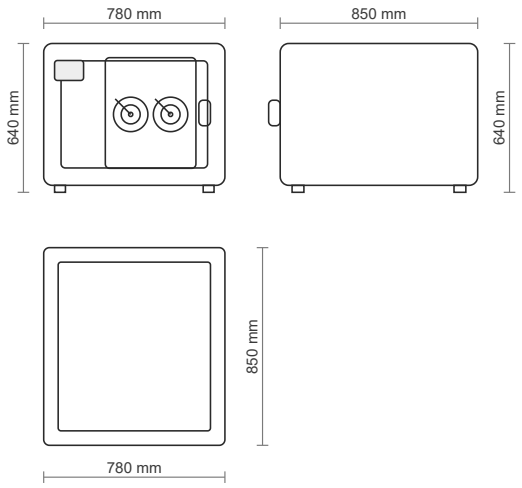
PF7904

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	**Explora 7 inch touch screen**
Fan	**8 fan speeds, reversing rotation**
Cooking phases	**Up to 40**
Program memasak	**1,000 recipes**
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~	3 phase + N	50 / 60 Hz
230 V 1N~	1 phase + N	50 / 60 Hz

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. Drawing is nominal (outside dimensions only).