



LINEMICRO™ XF043

DESCRIPTION

Combi oven with analogical control and stainless steel cooking chamber. It allows to set the cooking time and temperature. Ideal for frozen bakery and pastry products for breakfast and fast foods. The AIR.Plus technology guarantees perfect cooking uniformity on all baking trays.

- * Convection Oven
- * Electric
- * 4 Trays 600x400
- * Drop-down door opening
- * Control Knob

STANDARD BAKING FEATURES

Programs

Manual cooking

- Temperature: 80 °C - 260 °C

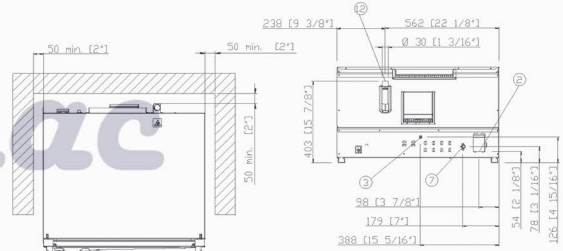
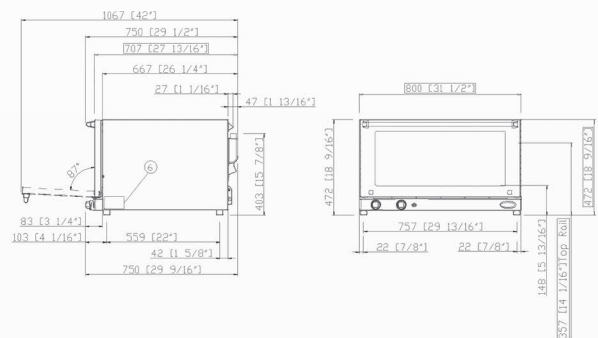
STANDARD TECHNICAL FEATURES

- Rounded baking chamber made of high resistant ferritic steel for hygiene and ease of cleaning
- Double glass
- Oven chamber lighting with halogen lamp
- Baking chamber with chrome-plated steel rack rails

ADVANCED AND AUTOMATIC BAKING FEATURES

Unox Intensive Cooking - linemicro 600x400

- DRY.Plus: extracts humidity from the cooking chamber
- AIR.Plus: multiple fans with reverse gear and 2 speed settings



Model	Voltage	Phase	Frequency	Total Power	Maximum Amp draw	Required breaker size*	Power cable requirement
XF043	380 - 415 V	~3PH+N+PE	50HZ	5,3kW	13 A	16 A	H07RN-F 5G 5G
	Dimension W x D x H			Net weight	Pan Spacing	Cord diameter	Plug
	800 mm	706 mm	472 mm	44 kg	70 mm	16 mm	NOT INCLUDED