



LINEMISS™ XFT133

DESCRIPTION

Combi oven with humidity, analogical control and 304 stainless steel cooking chamber. Time, temperature, steam percentage and 1 fan speed function. Ideal for all cooking processes of fresh and frozen bakery products. The AIR.Plus technology guarantees perfect cooking uniformity on all baking trays.

- * Convection Oven
- * Electric
- * 4 Trays 460x330
- * Drop-down door opening
- * Control Knob



STANDARD BAKING FEATURES

Programs

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

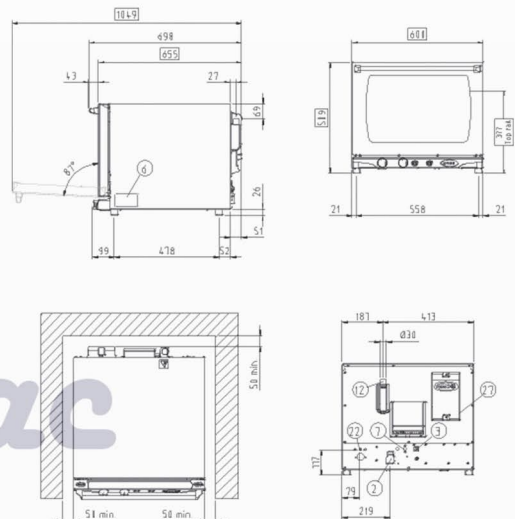
STANDARD TECHNICAL FEATURES

- Cooking chamber in high-resistance AISI 304 stainless steel with rounded edges
- Double glass
- Cooking chamber lighting through LED lights embedded in the door
- Baking chamber with chrome-plated steel rack rails
- 1-speed fan system and high-performance circular resistance

ADVANCED AND AUTOMATIC BAKING FEATURES

Unox Intensive Cooking

- DRY.Plus: extracts humidity from the cooking chamber
- STEAM.Plus: creates instant humidity starting from 48 °C
- AIR.Plus guarantees perfect cooking uniformity on all baking trays



Model	Voltage	Phase	Frequency	Total Power	Maximum Amp draw	Required breaker size*	Power cable requirement
XFT133	220 - 240 V	~1PH+N+PE	50/60HZ	3kW	13 A	16 A	H07RN-F 3G 3G
	Dimension W x D x H			Net weight	Pan Spacing	Cord diameter	Plug
	600 mm	665 mm	509 mm	31 kg	75 mm	10 mm	Schuko