



## LINEMISS™ XFT133 Convection oven

### DESCRIPTION

Convection oven with humidity, analogical control and 304 stainless steel cooking chamber. Time, temperature, steam percentage and 2 fan speeds function. Ideal for all baking 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
- \* Knob



### STANDARD BAKING FEATURES

#### Programs

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

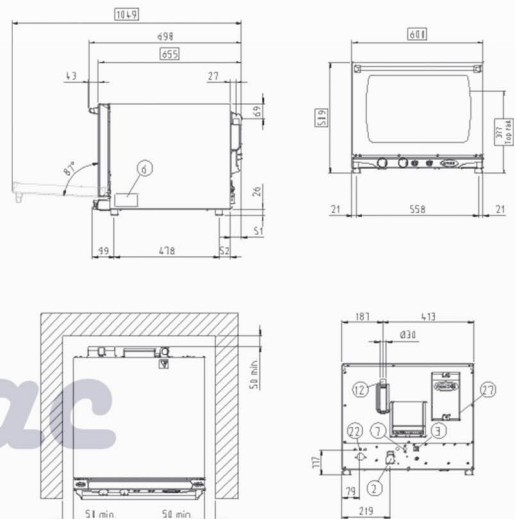
### STANDARD TECHNICAL FEATURES

- 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
- Fan system and high-performance circular heating elements

### ADVANCED AND AUTOMATIC BAKING FEATURES

#### Unox Intensive Cooking

- **DRY.Plus:** extracts humidity from the cooking chamber
- **STEAM.Plus:** creates instant humidity
- **AIR.Plus:** multiple fans with reverse gear



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	3G x 1,5 mm <sup>2</sup>
	Dimension W x D x H			Net weight	Pan Spacing	Trays	Plug
	600 mm	665 mm	509 mm	31 kg	75 mm	4 trays 460 x 330 mm	Schuko