



### LINEMICRO™ XF043 Convection oven

#### DESCRIPTION

Convection 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
- \* Knob

#### STANDARD BAKING FEATURES Programs

Manual cooking

- Temperature: 80 °C – 260 °C

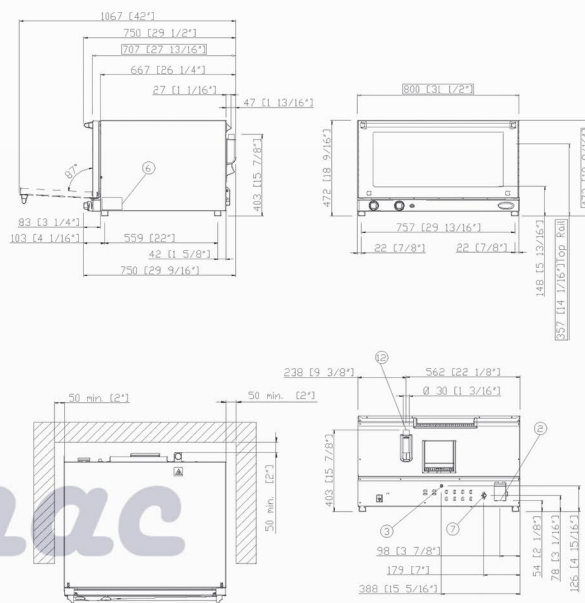
#### STANDARD TECHNICAL FEATURES

- Cooking chamber in high-resistance AISI 430 steel with rounded edges
- Double glass
- Oven chamber lighting with halogen lamp
- Baking chamber with chrome-plated steel rack rails

#### ADVANCED AND AUTOMATIC BAKING FEATURES

Unox Intensive Cooking

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



Type	Trays	Panel	Power supply
Commercial convection ovens	4 trays 600x400	Knob	Electric
<b>Dimensions</b>	Width 800 mm Weight 44 kg	Depth 707 mm	Height 472 mm
<b>Trays specifications</b>	Number of trays 4	Tray size 600x400	Distance between trays 70 mm
<b>Power supply</b>	Voltage 230V 1~	Electric power 3.2kW, 15A	Frequency 50 Hz