

XV393

ELECTRIC



capacity	5 GN 1/1
distance	67 mm
frequency	50 / 60 Hz
Voltage	230 V~ 1N / 400 V~ 3N
power	7,1 kW
heat power	-
Dimensions	750x773x772
weight	67 Kg

■ :Standard □ :Optional - :Not available

ECO

GAS

COOKING MODES

Convection cooking 30 °C - 260 °C

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Convection cooking + Humidity 48 °C - 260 °C

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Maximum pre-heating temperature 260° C

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AIR DISTRIBUTION IN THE COOKING CHAMBER

AIR.Plus technology: multiple auto-reversing fans

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AIR.Plus technology: dual fan speeds

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CLIMA MANAGEMENT IN THE COOKING CHAMBER

DRY.Plus technology: rapid humidity extraction

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STEAM.Plus technology: manual humidity activation

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HIGH PERFORMANCE ATMOSPHERIC BURNER

Spido.GAS™ technology: high performance straight heat exchanger pipes for a symmetric heat distribution

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Spido.GAS™ technology: straight heat exchanger pipes for an easy service

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PATENTED DOOR

Door hinges made of high durability and self-lubricating techno-polymer

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Reversible door, even after the installation (not for 20 GN 2/1 and 20 GN 1/1 models)

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Door docking positions at 60° -120° -180°

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AUXILIARY FUNCTIONS

Protek.SAFE™ technology: maximum thermal efficiency and working safety (cool door glass and external surfaces)

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Visual display of the residual cooking time

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Continuous functioning «INF»

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TECHNICAL DETAILS

Rounded stainless steel AISI 304 cooking chamber for hygiene and ease of cleaning

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Cavity lighting through external LED lights (only for 20 GN 2/1 and 20 GN 1/1 models)

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Cavity lighting through long-life halogen lights (only for 12 GN 1/1 and 7 GN 1/1 models)

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High-durability carbon fibre door lock

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INVENTIVE SIMPLIFICATION

■ :Standard □ :Optional - :Not available	ECO	GAS
Side opening internal glass to simplify the door cleaning	■	■
Stainless steel C-shaped rack rails	■	■
Light weight – heavy duty structure using innovative materials	■	■
Safety temperature switch	■	■