# XFT185

ЭЛЕКТРИЧЕСКИЙ



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|---|---|
| Вместимость | 3 600x400 |
| Расстояние | 75 mm |
| Частота | 50 / 60 Hz |
| Напряжение | 230 V~ 1N |
| Мощность | 3,3 kW |
| Размеры | 800x770x429 mm |
| Вес | 40 kg |

■ :Standard □ :Optional - :Not available

| | MATIC | DYNAMIC | CLASSIC | MANUAL HUM. |
|---|---|---|---|---|
| **BAKING MODES** | | | | |
| Convection baking 30 °C - 260 °C | ■ | ■ | ■ | ■ |
| Mixed humidity and convection baking 90 °C - 260 °C | ■ | ■ | - | ■ |
| **AIR DISTRIBUTION IN THE BAKING CHAMBER** | | | | |
| AIR.Plus technology: fans with reversing gear on models 600x400 | ■ | ■ | ■ | ■ |
| AIR.Plus technology: fans with reversing gear on models 460x330 | ■ | ■ | ■ | - |
| **CLIMA MANAGEMENT IN THE BAKING CHAMBER** | | | | |
| DRY.Plus technology: quick extraction of the humidity from the baking chamber | ■ | ■ | ■ | ■ |
| STEAM.Plus technology: humidity injection that can be set from the control panel with 20% increment | ■ | ■ | - | - |
| STEAM.Plus technology: manual humidity injection | - | - | - | ■ |
| Pump that allows the oven to draw water from the tank (for models 460x330) | ■ | ■ | - | ■ |
| Solenoid valve that allows the connection between oven and water directly (for models 600x400) | ■ | ■ | - | ■ |
| **PANS** | | | | |
| Aluminium flat pans (for models 460x330) | ■ | ■ | ■ | ■ |
| **AUXILIARY FUNCTIONS** | | | | |
| 99 baking programs memory, each one made up of 3 baking steps + pre-heating | ■ | ■ | ■ | - |
| Protek.SAFE™ technology: maximum thermal efficiency and working safety (cool door glass and external surfaces) | ■ | ■ | ■ | ■ |
| Visualisation of the residual baking time | ■ | ■ | ■ | ■ |
| Continuous functioning «INF» | ■ | ■ | ■ | ■ |
| Visualisation of the set and real temperature values in the oven chamber | ■ | ■ | ■ | - |
| Temperature unit that can be set in °C or °F | ■ | ■ | ■ | - |
| **DOOR OPENING** | | | | |
| Manual door opening from top to bottom | - | ■ | ■ | ■ |
| Flag opening door from right to left | ■ | - | - | - |
| Automatic door opening at the end of the baking process | ■ | - | - | - |
| **TECHNICAL DETAILS** | | | | |
| Rounded stainless steel chamber for hygiene and easy of cleaning | ■ | ■ | ■ | ■ |
| Oven chamber lighting with halogen lamp | ■ | ■ | ■ | ■ |

| | | | | |
|---|---|---|---|---|
| Light weight – heavy duty structure using innovative materials | ■ | ■ | ■ | ■ |
| Proximity door contact switch on models 600x400 | ■ | ■ | ■ | ■ |
| Proximity door contact switch on models 460x330 | ■ | ■ | ■ | - |
| Autodiagnosys system for problems or brake down | ■ | ■ | ■ | - |
| Safety temperature switch | ■ | ■ | ■ | ■ |