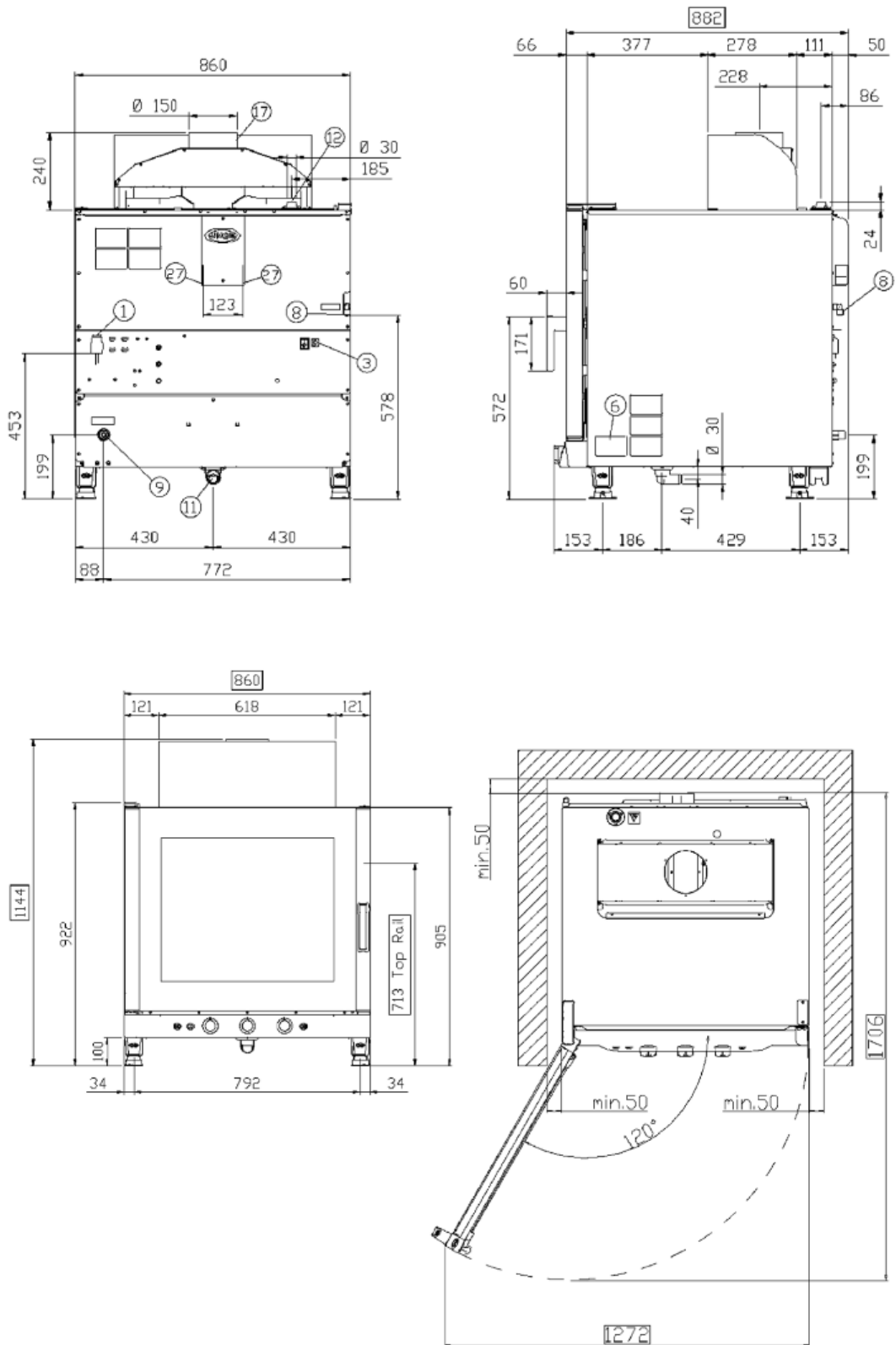


XB613G

GAZ



| | |
|----------------------|------------------------|
| Capacité | 6 600x400 |
| Distance | 80 mm |
| Fréquence | 50 / 60 Hz |
| Voltage | 230 V~ 1N |
| Puissance électrique | 0,7 kW |
| Puissance thermique | 17,5 kW / 15050 kcal/h |
| Dimensions | 860x882x1144 |
| Poids | 108 Kg |



| | DYNAMIC | MANUAL |
|--|---------|--------|
| ■ :Standard □ :Optional - :Not available | | |
| BAKING MODES | | |
| Convection baking 30 °C - 260 °C | ■ | ■ |
| Convection baking + Humidity 48 °C a 260 °C | ■ | ■ |
| Maximum pre-heating temperature 260 °C | ■ | ■ |
| AIR DISTRIBUTION IN THE BAKING CHAMBER | | |
| AIR.Plus technology: multiple auto-reversing fans | ■ | ■ |
| AIR.Plus technology: dual fan speeds | ■ | ■ |
| CLIMA MANAGEMENT IN THE BAKING CHAMBER | | |
| DRY.Plus technology: rapid humidity extraction | ■ | ■ |
| STEAM.Plus technology: humidity setting from 20 to 100%, programmable by the user | ■ | - |
| STEAM.Plus technology: manual humidity activation | - | ■ |
| HIGH PERFORMANCE ATMOSPHERIC BURNER | | |
| Spido.GAS™ technology: suitable for G20 / G25 / G30 / G31 gas types (only for gas ovens) | - | ■ |
| Spido.GAS™ technology: straight heat exchanger pipes for an easy service (only for gas ovens) | - | ■ |
| PATENTED DOOR | | |
| Door hinges made of high durability and self-lubricating techno-polymer | ■ | ■ |
| Reversible door, even after the installation (not for 16 600x400 models) | ■ | ■ |
| Door docking positions at 60°-120°-180° | ■ | ■ |
| AUXILIARY FUNCTIONS | | |
| 99 baking programs memory, each one made 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 timeo | ■ | ■ |
| Continuous functioning «INF» | ■ | ■ |
| Visualisation of the nominal value of baking chamber temperature | ■ | - |
| «COOL» function for rapid chamber cooling | ■ | - |
| Temperature unit in °C or °F | ■ | - |
| TECHNICAL DETAILS | | |
| Rounded stainless steel AISI 304 baking chamber for hygiene and ease of cleaning | ■ | ■ |
| Cavity lighting through external LED lights (only for 16 600x400 model) | - | ■ |

| | | |
|---|---|---|
| Cavity lighting through long-life halogen lights (only for 10 and 6 600x400 models) | ■ | ■ |
| High-durability carbon fibre door lock | ■ | ■ |
| Side opening internal glass to simplify the door cleaning | ■ | ■ |
| Stainless steel L-shaped rack rails | ■ | ■ |
| Light weight – heavy duty structure using innovative materials | ■ | ■ |
| Autodiagnostic system | ■ | - |
| USB and LAN port | 0 | - |
| Safety temperature switch | ■ | ■ |