

# XFT185

ÉLECTRIQUE



|                      |                |
|----------------------|----------------|
| Capacité             | 3 600x400      |
| Distance             | 75 mm          |
| Fréquence            | 50 / 60 Hz     |
| Voltage              | 230 V~ 1N      |
| Puissance électrique | 3,3 kW         |
| Dimensions           | 800x770x429 mm |
| Poids                | 40 kg          |

|                                                                                                                | MATIC | DYNAMIC | CLASSIC | MANUAL HUM. |
|----------------------------------------------------------------------------------------------------------------|-------|---------|---------|-------------|
| ■ :Standard   □ :Optional   - :Not available                                                                   |       |         |         |             |
| <b>BAKING MODES</b>                                                                                            |       |         |         |             |
| Convection baking 30 °C - 260 °C                                                                               | ■     | ■       | ■       | ■           |
| Mixed humidity and convection baking 90 °C - 260 °C                                                            | ■     | ■       | -       | ■           |
| <b>AIR DISTRIBUTION IN THE BAKING CHAMBER</b>                                                                  |       |         |         |             |
| AIR.Plus technology: fans with reversing gear on models 600x400                                                | ■     | ■       | ■       | ■           |
| AIR.Plus technology: fans with reversing gear on models 460x330                                                | ■     | ■       | ■       | -           |
| <b>CLIMA MANAGEMENT IN THE BAKING CHAMBER</b>                                                                  |       |         |         |             |
| 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)                 | ■     | ■       | -       | ■           |
| <b>PANS</b>                                                                                                    |       |         |         |             |
| Aluminium flat pans (for models 460x330)                                                                       | ■     | ■       | ■       | ■           |
| <b>AUXILIARY FUNCTIONS</b>                                                                                     |       |         |         |             |
| 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                                                                   | ■     | ■       | ■       | -           |
| <b>DOOR OPENING</b>                                                                                            |       |         |         |             |
| Manual door opening from top to bottom                                                                         | -     | ■       | ■       | ■           |
| Flag opening door from right to left                                                                           | ■     | -       | -       | -           |
| Automatic door opening at the end of the baking process                                                        | ■     | -       | -       | -           |
| <b>TECHNICAL DETAILS</b>                                                                                       |       |         |         |             |
| 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                                      | ■ | ■ | ■ | ■ |