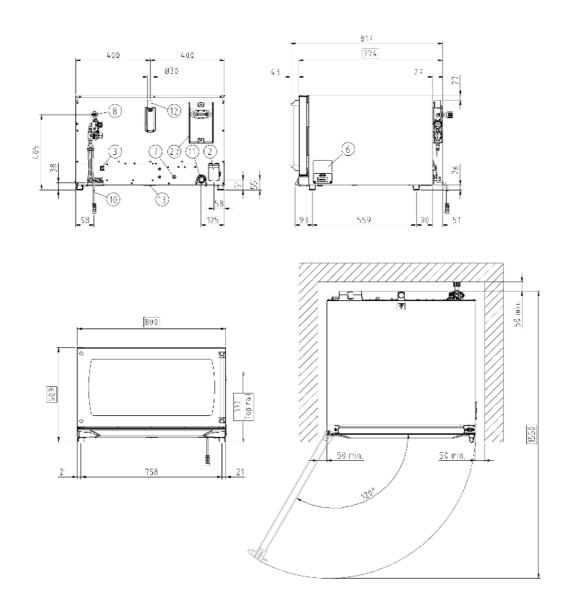


XFT200



Capacity Pitch Frequency Voltage Electrical power Dimensions Weight XFT200 4 800x400 75 mm 50/60 Hz 230 V~ IN / 400 V ~ 3N 8.5 Kw 800x774x509 50 kg







Line Miss Top

| 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: 2 air speeds, programmable by the user | |
| AIR.Plus technology: fans with reversing gear | |
| Ant. 103 technology, lans with reveising gear | |
| 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 at 20% intervals | |
| PANS | |
| Aluminium flat pans (for 460x330 models) | |
| | |
| AUXILIARY FUNCTIONS | |
| 99 Baking program memory, each one made up of pre-heating + 3 baking steps | |
| Protek.SAFE™ technology: maximum thermal efficiency and working safety (cool door glass and external surfa | oes) |
| Visualisation of the residual baking time | |
| Continuous baking mode «INF» | |
| Visualisation of the set and actual temperature values in the oven chamber | |
| Temperature unit that can be set in either °C or °F | |
| AUTOMATIC CLEANING | |
| Rotor.KLEAN™ automatic washing system | |
| DOOR OPENING | |
| Flag opening door from right to left | |
| Automatic door opening at the end of the baking process | |
| TECHNICAL DETAILS | |
| Rounded stainless steel chamber for improved hygiene and ease of cleaning | |
| Oven chamber lighting with halogen lamp | |
| L shaped pan support plates | |
| Light weight - heavy duty structure made from innovative materials | |
| Proximity door contact switch | |
| Autodiagnosis system for problems or breakdown | |
| Safety temperature switch | |
| | |