XF013

Model
LINEMICRO™

Convection oven	Electric
3 trays 460x330	Drop down opening
Knob	
Voltage: 220-240V 1~	

Description

Convection oven with analogical control and stainless steel cooking chamber. It allows to set the cooking time and temperature. Ideal for frozen bakery and pastry products for breakfast and fast foods. The AIR.Plus technology guarantees perfect cooking uniformity on all baking trays.

Standard cooking features

Manual cooking

• **Temperature:** 80 °C – 260 °C

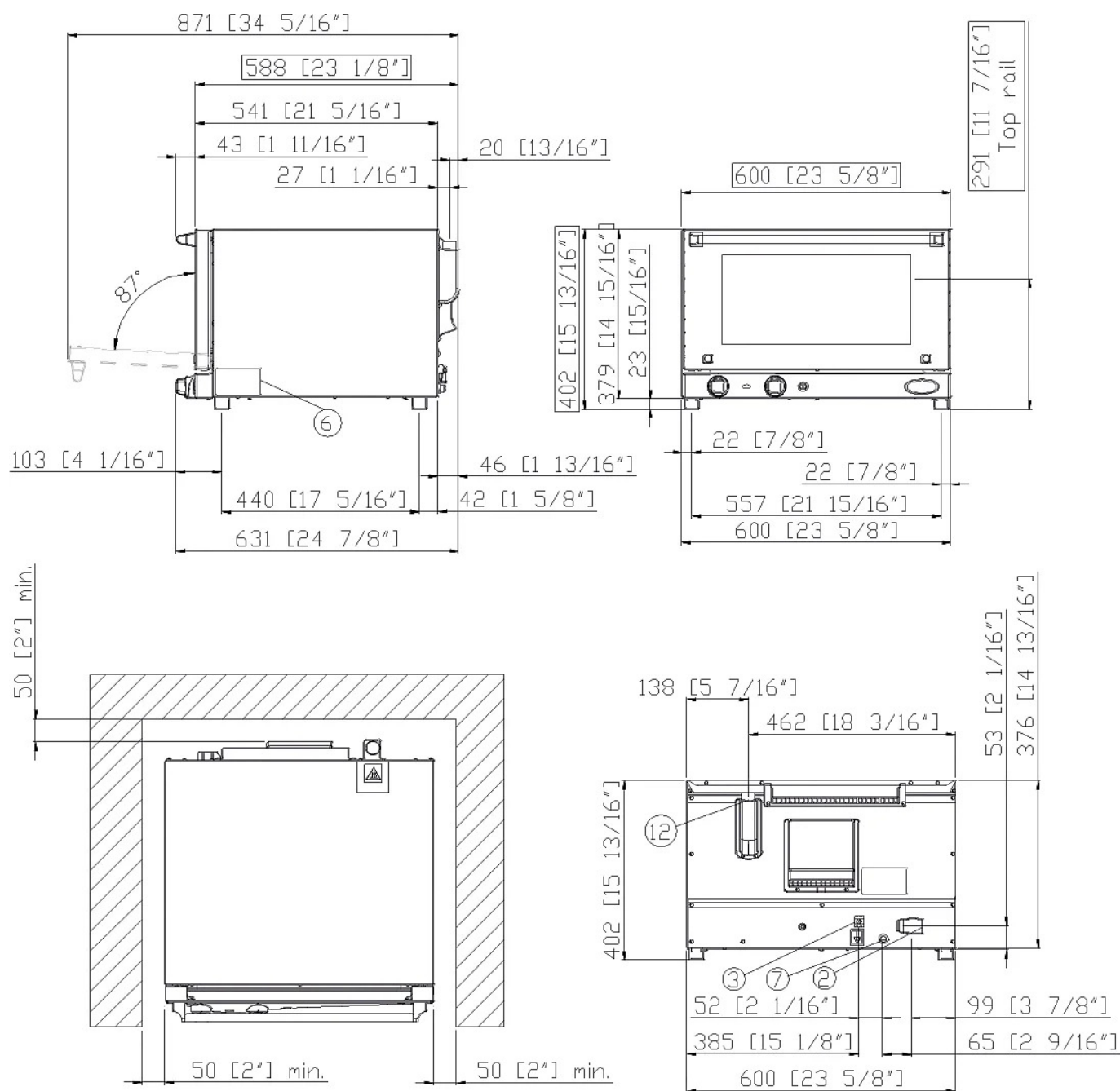## Advanced and automatic cooking features

Unox Intensive Cooking

• **DRY.Plus:** rapidly extracts humidity from the cooking chamber

Key features

• Cooking chamber in high-resistance AISI 430 steel with rounded edges
• Double glass
• Oven chamber lighting with halogen lamp
• Baking chamber with chrome-plated steel rack rails

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Dimensions and weight

Width	600 mm
Depth	587 mm
Height	402 mm
Net weight	20 kg
Tray pitch	70 mm

Connection positions

2	Terminal board power supply
3	Unipotential terminal
6	Technical data plate
7	Safety thermostat
12	Hot fumes exhaust chimney

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Electrical power supply

STANDARD

Voltage	220-240 V
Phase	~1PH+PE
Frequency	50 / 60 Hz
Total power	2,7 kW
Max Amp draw	12 A
Required breaker size	16 A
Power cable requirements*	3G x 1,5 mm^2
Plug	Schuko

*Recommended size - observe local ordinance.

Accessories

- **Baking Essentials:** special trays
- **SPRAY&Rinse:** Practical spray detergent to manually clean all kinds of oven. It degreases and removes all kind of dirt

Installation requirements

Installations must comply with all local electrical systems, particularly as for minimum wire gauge required for field connection, hydraulic and ventilation supply. Exhaust and fume analysis must be performed in case of gas ovens.

Register to DDC Service to access data and product specifications.
www.ddc.unox.com