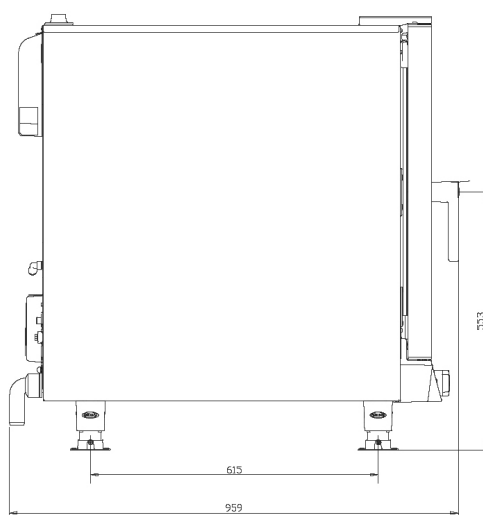
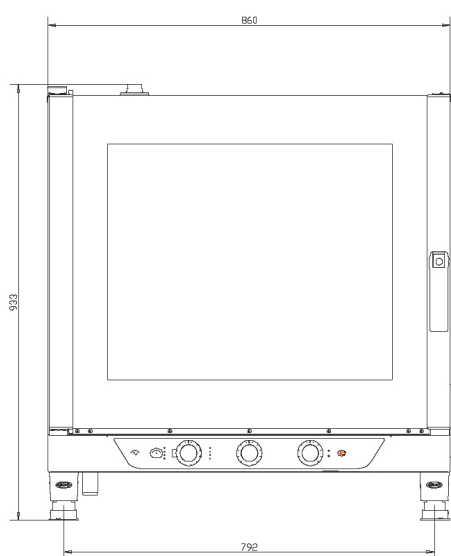


● **XV593**



	XV593
Kapazität	7 GN 1/1
Abstand	67 mm
Frequenz	50 / 60 Hz
Spannung	400 V~ 3N
Anschlusswert	10.5 kW
Abmessungen	860x900x930
Gewicht	80 Kg



Manual**COOKING MODES**

Convection cooking 30 °C - 260 °C

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Convection cooking + Humidity 48 °C - 260 °C

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Maximum pre-heating temperature 260° C

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AIR DISTRIBUTION IN THE COOKING CHAMBER

AIR.Plus technology: multiple fans with reversing gear

•

AIR.Plus technology: dual fan speeds

•

CLIMA MANAGEMENT IN THE COOKING CHAMBER

DRY.Plus technology: rapid humidity extraction

•

STEAM.Plus technology: manual humidity activation

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PATENTED DOOR

Door hinges made of high durability and self-lubricating techno-polymer

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Reversible door, even after the installation

•

Door docking positions at 60°-120°-180°

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AUXILIARIES FUNCTIONS

Protek.SAFE™ technology: maximum thermal efficiency and working safety (cold door glass and external surfaces)

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Visualisation of the residual cooking time

•

Continuous functioning «INF»

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TECHNICAL DETAILS

Rounded stainless steel (DIN 1.4301) cavity for hygiene and ease of cleaning

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Cavity lighting through long-life halogen lights

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High-durability carbon fibre door lock

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Openable internal glass to simplify the door cleaning

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Stainless steel C-shaped rack rails

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Light weight – heavy duty structure using innovative materials

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Safety temperature switch

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