



DOMENICA (Manual) XF043

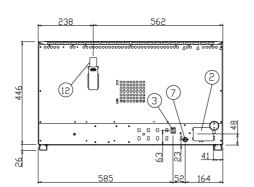


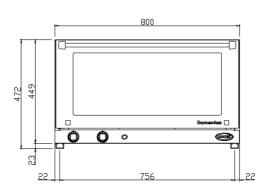
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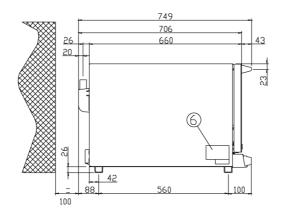
Capacity Pitch Frequency Voltage Electrical power Dimensions Weight XF043 4 600x400 70 mm 50 / 60 Hz 230 V~ 1N / 400 V~ 3N 5,3 / 3,2 kW 800x472x706 mm 44 kg















• (XF043)

ELETTRICO **BAKING MODES** Convection baking 30 °C - 260 °C Mixed humidity and convection baking 48 °C - 260 °C AIR DISTRIBUTION IN THE BAKING CHAMBER AIR.Plus technology: fans with reversing gear for models 600x400 AIR.Plus technology: fans with reversing gear for models 460x330 CLIMA MANAGEMENT IN THE BAKING CHAMBER DRY.Plus technology: quick extraction of the humidity from the baking chamber STEAM.Plus technology: injection humidity from 20 to 100%, settable from the control panel STEAM.Plus technology: manual injection humidity PANS Pans aluminium flat (only for models 460x330) **AUXILIARIES FUNCTIONS** 70 baking programs memory, each one composed by 3 steps 70 baking programs memory, each one composed by 1step Protek.SAFE™ technology: maximum thermal efficiency and working safety (cold door glass and external surfaces) Visualization of the set and real values of time left to finish the baking program Continuous functioning «INF» Visualization of the set and real values of the baking chamber temperature Temperature unit settable in °C or °F DOOR OPENING Manual up-to-down door opening Right-to-left door opening Automatic door opening at the end of the baking program TECHNICAL DETAILS Rounded baking chamber made of high resistant AISI 304 stainless steel for hygine and easy of cleaning Rounded baking chamber made of high resistant ferritic steel for hygine and easy of cleaning Halogen lights Baking chamber lights

Light weight – heavy duty structure using innovative materials

Autodiagnosys system for problems or brake down

Proximity door contact switch

Safety temperature switch