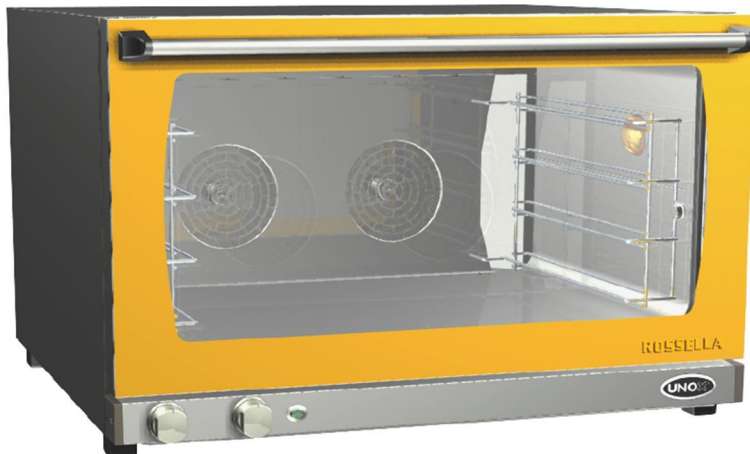




Electric Convection Oven



XF 193
Rossella Manual
4 600 x 400
4 660 x 460 opt.

Features:

- ◆ **New Manual Humidity Button**, supply of humidity into the baking chamber.
- ◆ **High Quality Product to a very Competitive Price**
- ◆ **Reliability**
The whole line has been properly designed with components able to work continuously for long times.
- ◆ **Perfect Baking Results**
- ◆ **Easy Cleaning**
 - Baking chamber with a rounded shape and completely built in stainless steel;
 - Easy extraction of the lateral supports.
- ◆ **2 Fans with Dual Directions for Uniform Baking** at all points.
- ◆ **Safety**
 - The external glass remains cool thanks to an air space between the two glasses that compose the door (inner temp. 300°C—outer temp. 60°C);
 - The insulating material employed is characterized by extraordinary insulating features.
- ◆ **Hinges** tested for more than 100.000 openings, always with perfect balancing and soft closing.
- ◆ **Lighting:** through long-lift halogen lamp.

Option:

Conversion Kit XC675 to adapt lateral grids from 600x400mm to 660x460mm tray size

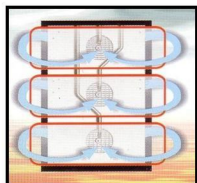
Technical Information				XF193 Rosella Manual			
Capacity of trays	Tray size mm	Pitch mm	Dimensions WxDxH mm	Power kW	Voltage	Max. temp.	Weight
4	600x400 660x460 opt.	75	800x813x509	6.3	230V / 400V	300°C	49kg



Convection Oven

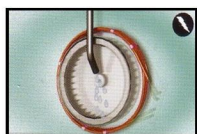
Functions

Cooking results are excellent thanks to the study and the specific application of **AIR•maxy™** and **STEAM•maxy™** device.



AIR•maxy™ device has been studied to the last detail:

- Reversing gear;
- Special patented fans;
- Peculiar shape of the carter for the motor protection;
- Electric power.



In all the models of ovens with humidity, the chamber is humidified through the employ of the **STEAM•maxy™** device.

Functioning: The water poured in is nebulized by fans at high speed and vaporized on the heating element. As a result, the steam is produced from the very beginning of any operation and at a temperature which is lower than the usual 100°C.



The **PROTEK•maxy™** device has been carefully studied thanks to accurate tests.

The external glass remains cool thanks to an air space between the two glasses that compose the door that allows the constant flow of fresh water (inner temperature 260°C—outer temperature 60°C).

Every oven is supplied with a safety micro switch on the door, as a result, once the door has been opened, the working of the oven is stopped.

The insulating material employed is characterized by extraordinary features.



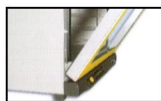
Cleaning is made easy.

The chamber of every oven has a rounded shape and is made completely in stainless steel

Reliability

The whole line has been properly designed with components able to work for 10.000 hours without problems. The components specifically designed for this purpose are the electromechanical components included in the different models.

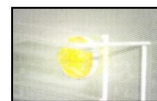
Hinges:
with perfect
balancing and
soft closing.



Gasket:
fastened into
an airtight slot.



Lighting:
through halogen
lamp.



Motors: supplied with bearings resistant to high temperature and characterized by reversing gear, guaranteed for thousand hours of working.

Aesthetic

The design of the equipment as been realized in cooperation with the designer Carlini to have the guarantee of a personalized and original result.

The design is really peculiar and quite aggressive, characterized by rounded lines, so that the ovens can be easily placed inside shops, whose furniture is both traditional and modern.

