

# XV393

ELECTRIC



capacity	5 GN 1/1
distance	67 mm
frequency	50 / 60 Hz
Voltage	230 V~ 1N / 400 V~ 3N
power	7,1 kW
heat power	-
Dimensions	750x773x772
weight	67 Kg

	ECO	GAS
■ :Standard   □ :Optional   - :Not available		
<b>COOKING MODES</b>		
Convection cooking 30 °C - 260 °C	■	■
Convection cooking + Humidity 48 °C - 260 °C	■	■
Maximum pre-heating temperature 260° C	■	■
<b>AIR DISTRIBUTION IN THE COOKING CHAMBER</b>		
AIR.Plus technology: multiple auto-reversing fans	■	■
AIR.Plus technology: dual fan speeds	■	■
<b>CLIMA MANAGEMENT IN THE COOKING CHAMBER</b>		
DRY.Plus technology: rapid humidity extraction	■	■
STEAM.Plus technology: manual humidity activation	■	■
<b>HIGH PERFORMANCE ATMOSPHERIC BURNER</b>		
Spido.GAS™ technology: high performance straight heat exchanger pipes for a symmetric heat distribution	-	■
Spido.GAS™ technology: straight heat exchanger pipes for an easy service	-	■
<b>PATENTED DOOR</b>		
Door hinges made of high durability and self-lubricating techno-polymer	■	■
Reversible door, even after the installation (not for 20 GN 2/1 and 20 GN 1/1 models)	■	■
Door docking positions at 60° -120° -180°	■	■
<b>AUXILIARY FUNCTIONS</b>		
Protek.SAFE™ technology: maximum thermal efficiency and working safety (cool door glass and external surfaces)	■	■
Visual display of the residual cooking time	■	■
Continuous functioning «INF»	■	■
<b>TECHNICAL DETAILS</b>		
Rounded stainless steel AISI 304 cooking chamber for hygiene and ease of cleaning	■	■
Cavity lighting through external LED lights (only for 20 GN 2/1 and 20 GN 1/1 models)	■	-
Cavity lighting through long-life halogen lights (only for 12 GN 1/1 and 7 GN 1/1 models)	■	■
High-durability carbon fibre door lock	■	■



INVENTIVE SIMPLIFICATION

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	ECO	GAS
■ :Standard   □ :Optional   - :Not available		
Side opening internal glass to simplify the door cleaning	■	■
Stainless steel C-shaped rack rails	■	■
Light weight – heavy duty structure using innovative materials	■	■
Safety temperature switch	■	■