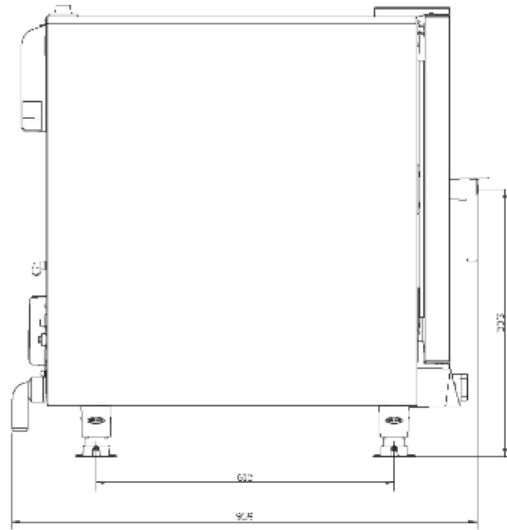
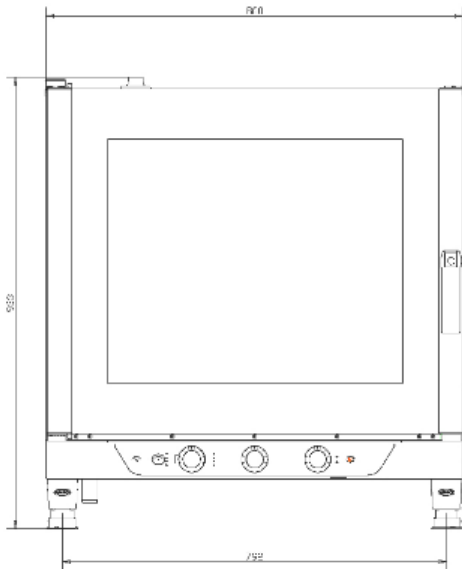


XV593

ELECTRIC



capacity	7 GN 1/1
distance	67 mm
frequency	50 / 60 Hz
Voltage	400 V ~ 3N
power	10,5 kW
heat power	-
Dimensions	860x882x930
weight	80 kg



	ECO	GAS
■ :Standard □ :Optional - :Not available		
COOKING MODES		
Convection cooking 30 °C - 260 °C	■	■
Convection cooking + Humidity 48 °C - 260 °C	■	■
Maximum pre-heating temperature 260° C	■	■
AIR DISTRIBUTION IN THE COOKING CHAMBER		
AIR.Plus technology: multiple auto-reversing fans	■	■
AIR.Plus technology: dual fan speeds	■	■
CLIMA MANAGEMENT IN THE COOKING CHAMBER		
DRY.Plus technology: rapid humidity extraction	■	■
STEAM.Plus technology: manual humidity activation	■	■
HIGH PERFORMANCE ATMOSPHERIC BURNER		
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	-	■
PATENTED DOOR		
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°	■	■
AUXILIARY FUNCTIONS		
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»	■	■
TECHNICAL DETAILS		
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

	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	■	■