



# XF043

Project	_____
Item	_____
Quantity	_____
Date	_____

**Model**  
**LINEMICRO™**

Convection oven	Electric
4 trays 600x400	Drop down opening
Knob	
Voltage: 380-415V 3N~ / 220-240V 3~ / 220-240V 1~	

## Description

Convection oven with analogical control and stainless steel cooking chamber. It allows to set the cooking time and temperature. Ideal for frozen bakery and pastry products for breakfast and fast foods. The AIR.Plus technology guarantees perfect cooking uniformity on all baking trays.



## Standard cooking features

### Manual cooking

- **Temperature:** 80 °C – 260 °C

## Advanced and automatic cooking features

### Unox Intensive Cooking

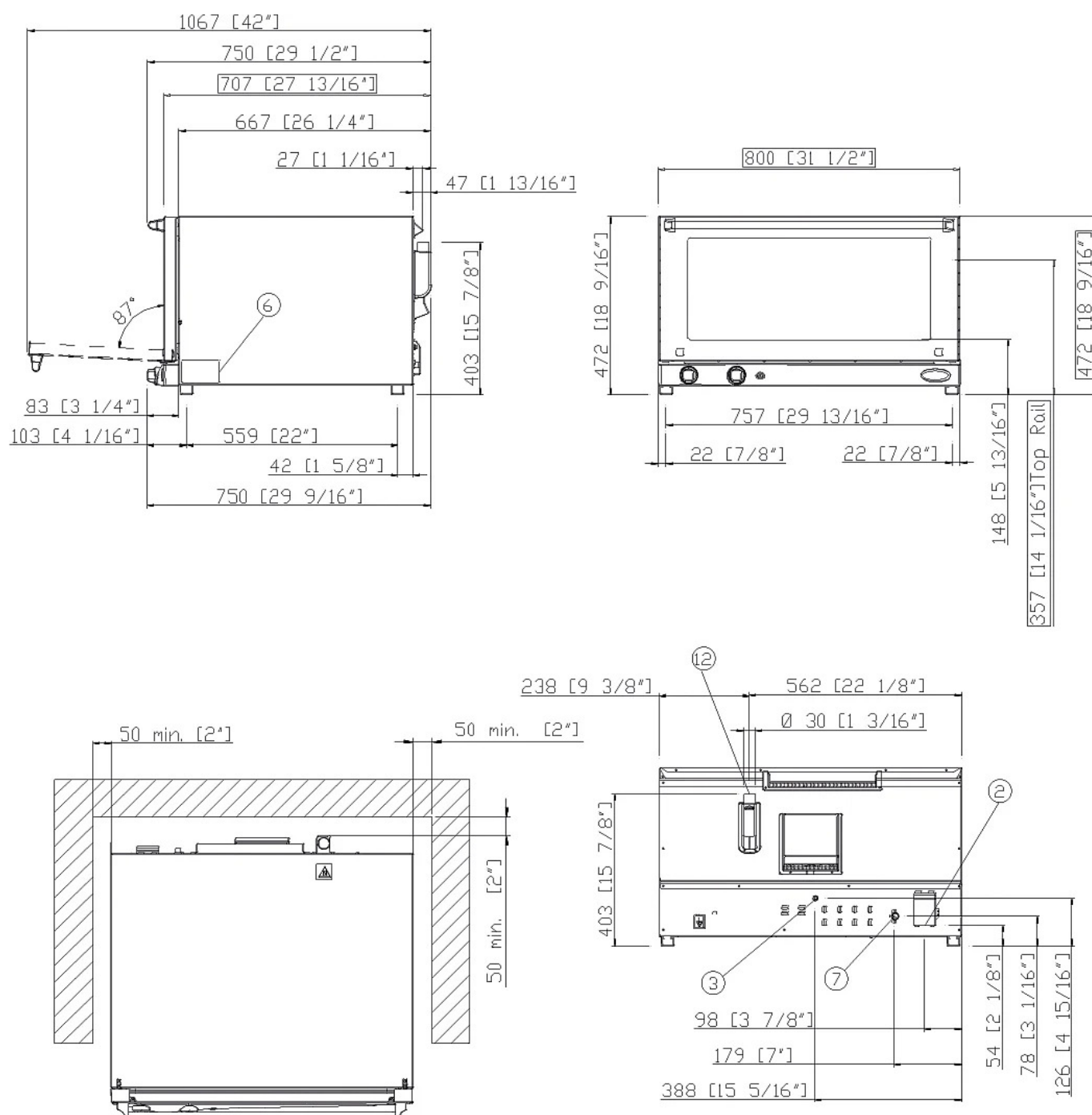
- **DRY.Plus:** rapidly extracts humidity from the cooking chamber
- **AIR.Plus:** multiple fans with reverse gear and 2 speed settings

### Key features

- Cooking chamber in high-resistance AISI 430 steel with rounded edges
- Double glass
- Oven chamber lighting with halogen lamp
- Baking chamber with chrome-plated steel rack rails



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## Dimensions and weight

Width	800 mm
Depth	707 mm
Height	472 mm
Net weight	44 kg
Tray pitch	70 mm

## Connection positions

2	Terminal board power supply
3	Unipotential terminal
6	Technical data plate
7	Safety thermostat
12	Hot fumes exhaust chimney



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Power supply

Water connection

Installation requirements

Accessories

## Electrical power supply

### STANDARD

Voltage	380-415 V
Phase	~3PH+N+PE
Frequency	50 Hz
Total power	5,3 kW
Max Amp draw	13 A
Required breaker size	16 A
Power cable requirements*	5G x 1,5 mm <sup>2</sup>
Plug	NOT INCLUDED

### OPTION A

Voltage	220-240 V
Phase	~3PH+PE
Frequency	50 Hz
Total power	5,3 kW
Max Amp draw	13 A
Required breaker size	16 A
Power cable requirements*	4G x 2,5 mm <sup>2</sup>
Plug	NOT INCLUDED

### OPTION B

Voltage	220-240 V
Phase	~1PH+PE
Frequency	50 Hz
Total power	5,3 kW
Max Amp draw	23 A
Required breaker size	25 A
Power cable requirements*	3G x 2,5 mm <sup>2</sup>
Plug	NOT INCLUDED

\*Recommended size - observe local ordinance.

## Accessories

- **Baking Essentials:** special trays
- **SPRAY&Rinse:** Practical spray detergent to manually clean all kinds of oven. It degreases and removes all kind of dirt

## Installation requirements

Installations must comply with all local electrical systems, particularly as for minimum wire gauge required for field connection, hydraulic and ventilation supply. Exhaust and fume analysis must be performed in case of gas ovens.

Register to DDC Service to access data and product specifications.  
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