

 **XV393**



	XV393
Capacity	5 GN 1/1
Pitch	67 mm
Frequency	50 / 60 Hz
Voltage	230 V~ 1N / 400 V~ 3N
Electrical power	7,1 kW
Max. gas rated power	-
Dimensions	750x773x772
Weight	67 Kg



ChefLux™



	ECO	GAS
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 fans with reversing gear	•	•
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 simmetric heat distribution technology: rapid humidity extraction	-	•
Spido GAS™ technology: straight heat exchanger pipes for an easy service technology: manual humidity activation	-	•
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°	•	•
AUXILIARIES FUNCTIONS		
Protex.SAFE™ technology: maximum thermal efficiency and working safety (cold door glass and external surfaces)	•	•
Visualisation of the residual cooking time	•	•
Continuous functioning «INF»	•	•
TECHNICAL DETAILS		
Rounded stainless steel AISI 304 cavity 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	•	•
Openable internal glass to simplify the door cleaning	•	•
Stainless steel C-shaped rack rails	•	•
Light weight – heavy duty structure using innovative materials	•	•
Safety temperature switch	•	•