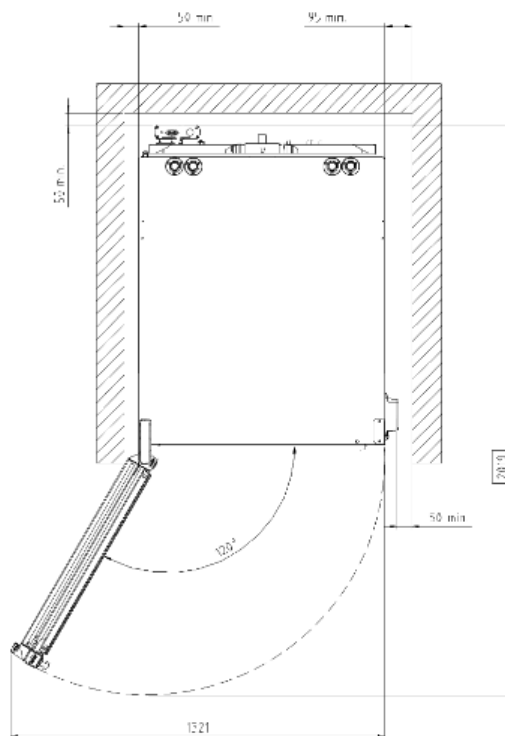
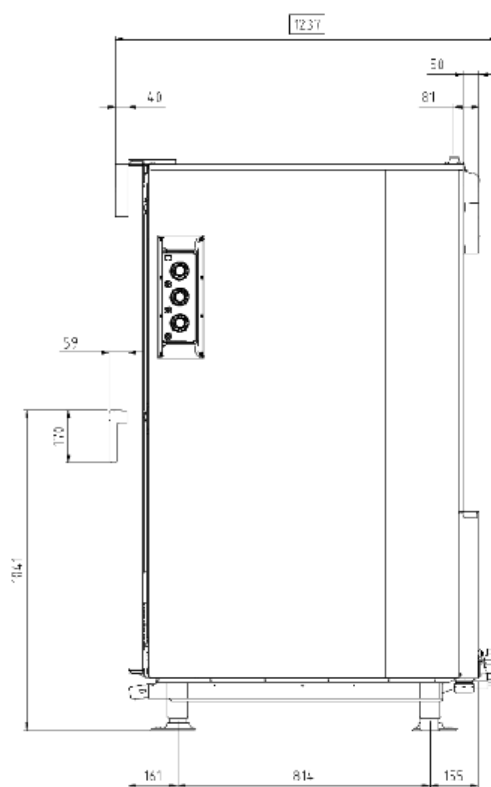


XV4093

ELECTRIC



capacity	20 GN 2/1
distance	66 mm
frequency	50 / 60 Hz
voltage	400 V~ 3N
power	46,7 kW
Dimensions	866x1237x1863
weight	190 kg



■ :Standard □ :Optional - :Not available

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 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)

■

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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

■ :Standard □ :Optional - :Not available	ECO	GAS
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	■	■