

Model
LINEMICRO™

- Convection oven
- Electric
- 4 trays 460x330
- Drop-down door opening
- Control knob

DESCRIPTION

Combi 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 - linemicro

- **Temperature:** 80 °C – 260 °C

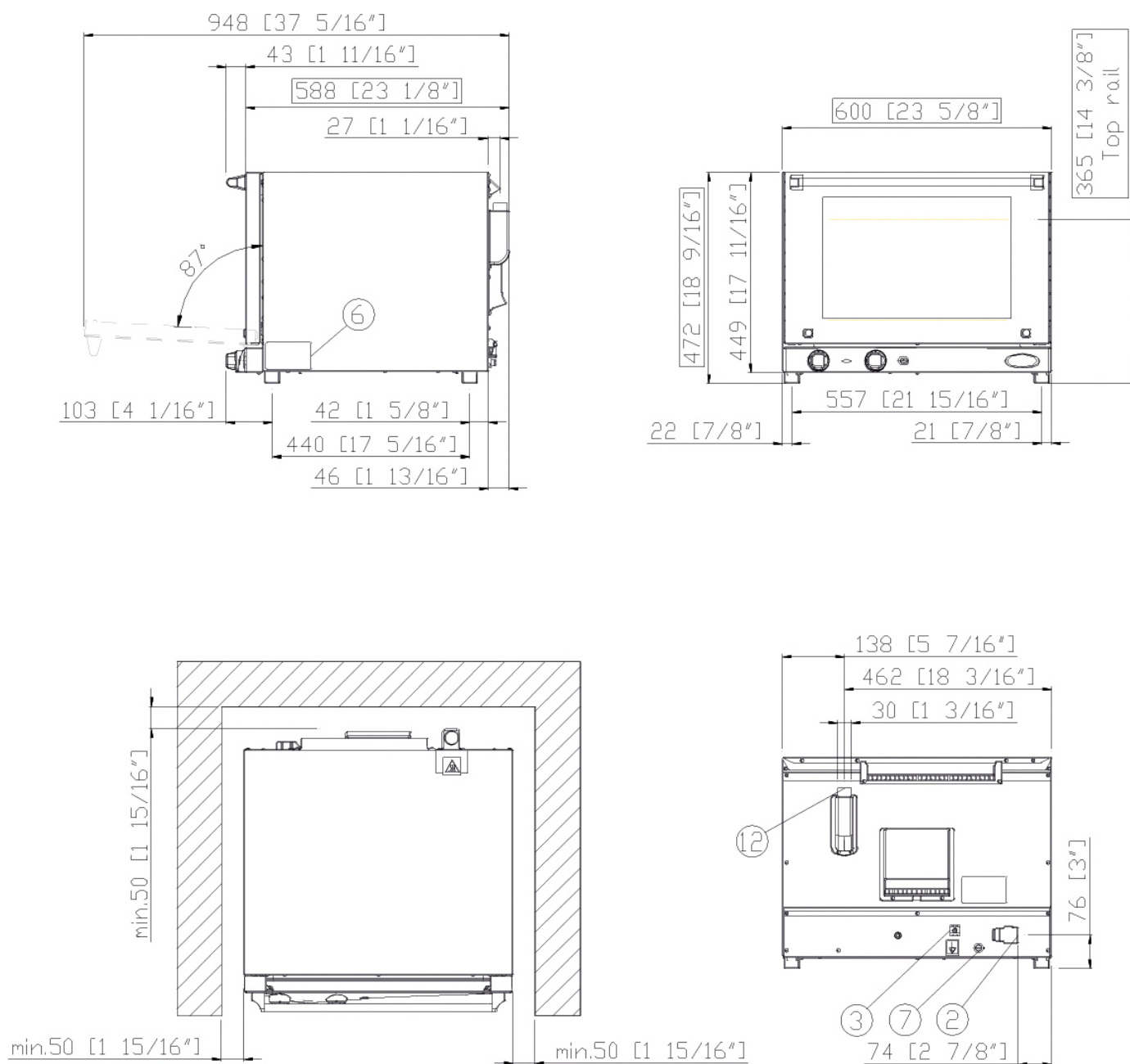
STANDARD TECHNICAL FEATURES

- Rounded baking chamber made of high resistant ferritic steel for hygiene and ease of cleaning
- Double glass
- Oven chamber lighting with halogen lamp
- Baking chamber with chrome-plated steel rack rails

ADVANCED AND AUTOMATIC COOKING FEATURES

Unox Intensive Cooking - linemicro 460x330

- **DRY.Plus:** extracts humidity from the cooking chamber
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DIMENSIONS AND WEIGHT

Width	600 mm
Depth	587 mm
Height	472 mm
Net Weight	22 kg
Pan spacing	75 mm

CONNECTION POSITIONS

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

POWER AND GAS SUPPLY

STANDARD

Voltage	220-240 V
Phase	~1PH+PE
Frequency	50 / 60 Hz
Total power	3 kW
Maximum Amp Draw	13 A
Required breaker size	16 A
Power cable requirement	H07RN-F 3G 3G
Cord diameter	10 mm
Plug	Schuko

ACCESSORIES

- **Baking Essentials:** special trays
- **SPRAY&Rinse:** Practical spray detergent to manually clean all kinds of oven.
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.

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