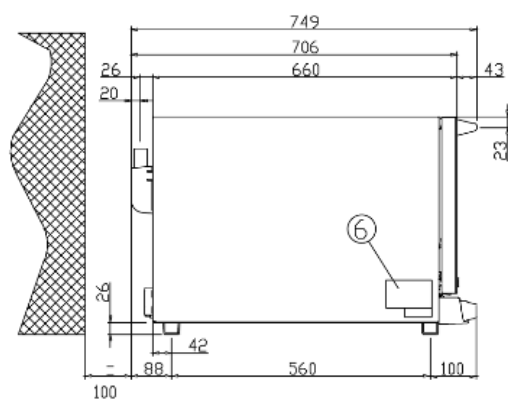
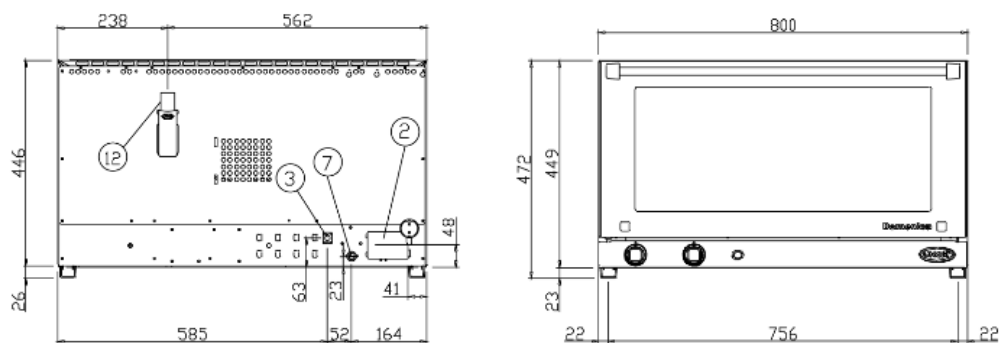


● DOMENICA (Manual)XF043



DOMENICA (Manual)	XF043
Capacity	4 600x400
Pitch	70 mm
Frequency	50 / 60 Hz
Voltage	230 V~ 1N / 400 V~ 3N
Electrical power	3,2 kW / 5,3 kW
Dimensions	800x472x706 mm
Weight	44 kg



	ELETRICO
BAKING MODES	
Convection baking 30 °C - 260 °C	•
AIR DISTRIBUTION IN THE BAKING CHAMBER	
AIR.Plus technology: fans with reversing gear for models 600x400	•
CLIMA MANAGEMENT IN THE BAKING CHAMBER	
DRY.Plus technology: quick extraction of the humidity from the baking chamber	•
PANS	
Pans aluminium flat (only for 460x330 and 342x242 models)	•
AUXILIARIES FUNCTIONS	
Protek.SAFE™ technology: maximum thermal efficiency and working safety (cold door glass and external surfaces)	•
Visualization of the set and real values of time left to finish the baking program	•
Continuous functioning «INF»	•
Visualization of the set and real values of the baking chamber temperature	-
Temperature unit settable in °C or °F	-
DOOR OPENING	
Manual up-to-down door opening	•
TECHNICAL DETAILS	
Rounded baking chamber made of high resistant ferritic steel for hygiene and easy of cleaning	•
Baking chamber lights	•
Light weight – heavy duty structure using innovative materials	•
Proximity door contact switch	• (XF043)
Autodiagnosis system for problems or brake down	-
Safety temperature switch	•