

# LineMicro™



Domenica



Anna



Lisa



Roberta



# LineMicro™

## Small with big capacity!





Electric convection oven  
600x400



Domenica  
XF 043

| XF 043           |                       |
|------------------|-----------------------|
| Capacity         | 4 600x400             |
| Pitch            | 70 mm                 |
| Voltage          | 230 V~ 1N / 400 V~ 3N |
| Frequency        | 50 / 60 Hz            |
| Electrical power | 5,3/ 3,2 kW           |
| Max. temperature | 260 °C                |
| Dimensions       | 800x706x472 WxDxH mm  |
| Weight           | 44 Kg                 |

# Electric convection ovens

## 460x330



**Anna**  
XF 023



**Lisa**  
XF 013

|                  | XF 023               | XF 013               |
|------------------|----------------------|----------------------|
| Capacity         | 4 460x330            | 3 460x330            |
| Pitch            | 70 mm                | 70 mm                |
| Voltage          | 230 V~ 1N            | 230 V~ 1N            |
| Frequency        | 50 / 60 Hz           | 50 / 60 Hz           |
| Electrical power | 3 kW                 | 2,62 kW              |
| Max. temperature | 260 °C               | 260 °C               |
| Dimensions       | 600x587x472 WxDxH mm | 600x587x402 WxDxH mm |
| Weight           | 22 Kg                | 20 Kg                |

STANDARD FEATURES FOR MODELS: XF023: 4 pans aluminium flat  
XF013: 3 pans aluminium flat

## Electric convection oven 342x242



### Roberta XF 003

| XF 003           |                      |
|------------------|----------------------|
| Capacity         | 3 342x242            |
| Pitch            | 70 mm                |
| Voltage          | 230 V~ 1N            |
| Frequency        | 50 / 60 Hz           |
| Electrical power | 2,62 kW              |
| Max. temperature | 260 °C               |
| Dimensions       | 480x523x402 WxDxH mm |
| Weight           | 16 Kg                |

STANDARD FEATURES FOR MODELS: XF003: 3 pans aluminium flat

# The difference is in the detail!



## High quality of baking

Fan and Chamber design studied to optimize the air flow.



## Hinges

Our Hinges are designed for optimum reliability and have been tested for more than 60,000 openings with perfect balance and soft closing.



## Door columns

Our door columns are manufactured using elastic technopolymers which are resistant to extreme temperatures and reduce the mechanical shocks transmitted to the glass.



## Knobs

**LineMicro™** knobs are embedded into the control panel to protect them from impact.

The reading of the temperature is made easy by the kind of serigraphy of the knob.



## Motor

**LineMicro™** fan motors have been developed to provide optimum performance and reliability for extended life. Noise reduction has been achieved by the use of steel bearings in the motor and clever design of the fan blades to reduce air turbulence and noise.



## Double glass

The **LineMicro™** ovens use an innovative double glass system **Protek.SAFE™** to provide minimum heat transfer to the external glass therefore reducing the risk of injury and the ambient temperature in the kitchen.



OVENS PLANET®

**UNOX S.p.A.**

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