



# Electric Convection Oven with Humidity Function



**XF 135**

**Arianna Humidity**

**4 460 x 330**

**1/2 size American Baking Tray**

## Features:

- ♦ **High Quality Product to a very Competitive Price**
- ♦ **STEAM.Maxi™ System**  
Humidity can be produced from the very beginning of any operation at temperatures higher than 90°C.
- ♦ **Digital Control Panel** (can memorize 1-70 programmes)  
Every baking cycle can be programmed in **3 steps** with the parameters of **Time, Cavity Temperature & Humidity**.
- ♦ **Reliability**  
The whole line has been properly designed with components able to work continuously for long times.
- ♦ **Perfect Baking Results**  
The heat transported by the air is uniformly distributed inside the cavity in order to obtain a homogeneous external colouration of food in all the trays that the oven contains.
- ♦ **Easy Cleaning**
  - Baking chamber with a rounded shape and completely built in stainless steel;
  - Easy extraction of the lateral supports.
- ♦ **Safety**
  - The external glass remains cool thanks to an air space between the two glasses that compose the door (inner temp. 260°C—outer temp. 60°C);
  - The insulating material employed is characterized by extraordinary insulating features.
- ♦ **Hinges** tested for more than 100.000 openings, always with perfect balancing and soft closing.
- ♦ **Lighting:** through long-lift halogen lamp.
- ♦ **Supplied with 4 aluminium Pans.**

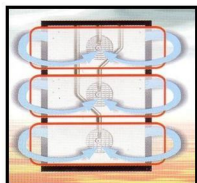
Technical Information				XF135 Arianna Humidity			
Capacity of trays	Tray size mm	Pitch mm	Dimensions WxDxH mm	Power kW	Voltage	Max. temp.	Weight
4	460x330	75	600x693x509	3	230V/15amp	260°C	31kg



# Convection Oven

## Functions

Cooking results are excellent thanks to the study and the specific application of **AIR•maxy™** and **STEAM•maxy™** device.



**AIR•maxy™** device has been studied to the last detail:

- Reversing gear;
- Special patented fans;
- Peculiar shape of the carter for the motor protection;
- Electric power.



In all the models of ovens with humidity, the chamber is humidified through the employ of the **STEAM•maxy™** device.

**Functioning:** The water poured in is nebulized by fans at high speed and vaporized on the heating element. As a result, the steam is produced from the very beginning of any operation and at a temperature which is lower than the usual 100°C.



The **PROTEK•maxy™** device has been carefully studied thanks to accurate tests.

The external glass remains cool thanks to an air space between the two glasses that compose the door that allows the constant flow of fresh water (inner temperature 260°C—outer temperature 60°C).

Every oven is supplied with a safety micro switch on the door, as a result, once the door has been opened, the working of the oven is stopped.

The insulating material employed is characterized by extraordinary features.



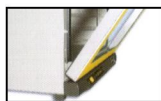
**Cleaning** is made easy.

The chamber of every oven has a rounded shape and is made completely in stainless steel

## Reliability

The whole line has been properly designed with components able to work for 10.000 hours without problems. The components specifically designed for this purpose are the electromechanical components included in the different models.

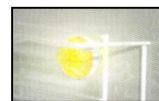
**Hinges:**  
with perfect  
balancing and  
soft closing.



**Gasket:**  
fastened into  
an airtight slot.



**Lighting:**  
through halogen  
lamp.



**Motors:** supplied with bearings resistant to high temperature and characterized by reversing gear, guaranteed for thousand hours of working.

## Aesthetic

The design of the equipment has been realized in cooperation with the designer Carlini to have the guarantee of a personalized and original result.

The design is really peculiar and quite aggressive, characterized by rounded lines, so that the ovens can be easily placed inside shops, whose furniture is both traditional and modern.

