



# Electric Convection Oven with Digital Control Panel



**XF 199**  
**Rossella *Matic***  
 4 600 x 400  
 4 660 x 460 opt.

## Features:

- ◆ **High Quality Product to a very Competitive Price**
- ◆ **Left hinged door / optional: right hinged**
- ◆ **Automatic opening of the door** at the end of the baking process
- ◆ **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.
- ◆ **2 Fans with Dual Directions for Uniform Baking** at all the points.
- ◆ **Perfect Baking Results**
- ◆ **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.

Technical Information				XF199 Rossella <i>Matic</i>			
Max Temp.	Weight	Capacity of trays	Tray size mm	Pitch mm	Dimensions WxDxH mm	Power kW	Voltage
260°C	50kg	4	600x400 660x460 opt.	75	800x813x509	6.3	230V / 400V
Model		Accessories - XF199 Rossella <i>Matic</i>					
Hood XC595		-	-	-	800x840x180	200W	230V
Prover XL195		8	600x400	70	800x713x757	1.2kW	230V

Supplied with 2 grids