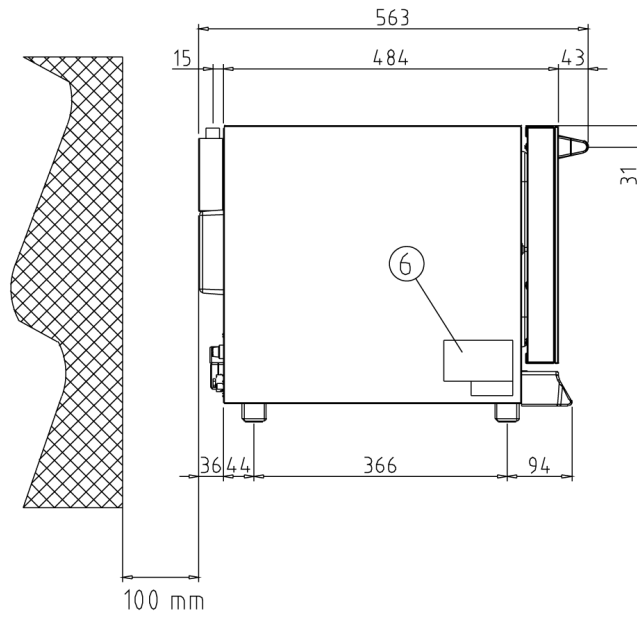
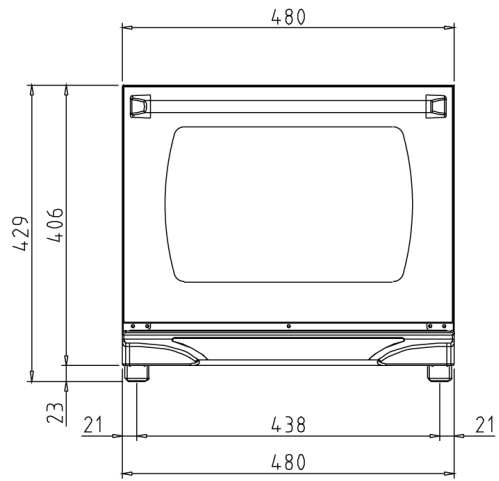
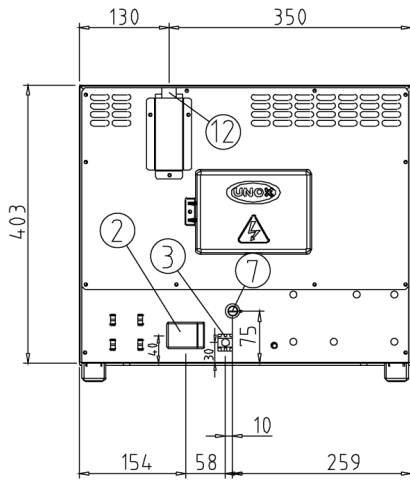


● **CRISTINA XF100**



| CRISTINA | XF100 |
|------------------|----------------|
| Capacity | 3 342x242 |
| Pitch | 75 mm |
| Frequency | 50 / 60 Hz |
| Voltage | 230 V~ 1N |
| Electrical power | 3 kW |
| Dimensions | 480x429x520 mm |
| Weight | 20 kg |



| | MATIC | DYNAMIC | CLASSIC | MANUAL HUM. |
|--|-------|---------|---------|-------------|
| BAKING MODES | | | | |
| Convection baking 30 °C - 260 °C | • | • | • | • |
| Mixed humidity and convection baking 48 °C - 260 °C | • | • | - | • |
| AIR DISTRIBUTION IN THE BAKING CHAMBER | | | | |
| AIR.Maxi™ technology: fans with reversing gear for models 600x400 | • | • | • | • |
| AIR.Maxi™ technology: fans with reversing gear for models 460x330 | • | • | • | - |
| CLIMA MANAGEMENT IN THE BAKING CHAMBER | | | | |
| DRY.Maxi™ technology: quick extraction of the humidity from the baking chamber | • | • | • | • |
| STEAM.Maxi™ technology: injection humidity from 20 to 100%, settable from the control panel | • | • | - | - |
| STEAM.Maxi™ technology: manual injection humidity | - | • | - | • |
| Pompa che permette al forno di aspirare acqua dal serbatoio (per modelli 460x330) | 0 | 0 | 0 | 0 |
| Elettrovalvola che permette di collegare il forno direttamente alla rete idrica (per modelli 600x400) | 0 | 0 | 0 | 0 |
| PANS | | | | |
| Pans aluminium flat (only for models 460x330) | • | • | • | • |
| AUXILIARIES FUNCTIONS | | | | |
| 70 baking programs memory, each one composed by 3 steps | • | • | - | - |
| 70 baking programs memory, each one composed by 1step | - | - | • | - |
| 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 | - | • | • | • |
| Right-to-left door opening | • | - | - | - |
| Automatic door opening at the end of the baking program | • | - | - | - |
| TECHNICAL DETAILS | | | | |
| Rounded baking chamber made of high resistant AISI 304 stainless steel for hygiene and easy of cleaning | • | • | • | • |
| Rounded baking chamber made of high resistant ferritic steel for hygiene and easy of cleaning | - | - | - | - |
| Halogen lights | • | • | • | • |
| Baking chamber lights | - | - | - | - |
| Light weight – heavy duty structure using innovative materials | • | • | • | • |
| Proximity door contact switch | • | • | • | • |
| Autodiagnosys system for problems or brake down | • | • | • | - |
| Safety temperature switch | • | • | • | • |