PRICELIST

LINEMISS™
LINEMICRO™

VALID FROM: 05-2020

FEATURES

● Standard — Not available

	LineMss™ *Manual Matic*	LineMss™ *Manual Hum.*	LineMicro™
BAKING MODES			
Convection baking 80 °C - 260 °C	●	●	●
Mixed humidity and convection baking 90 °C - 260 °C	●	●	—
AIR DISTRIBUTION IN THE BAKING CHAMBER			
AIR.Plus technology: fans with reversing gear for models 600x400	●	●	●
AIR.Plus technology: fans with reversing gear for models 460x330	—	—	—
CLIMA MANAGEMENT IN THE BAKING CHAMBER			
DRY.Plus technology: quick extraction of the humidity from the baking chamber	●	●	●
STEAM.Plus technology: humidity injection that can be set from the control panel at 20% intervals	—	—	—
STEAM.Plus technology: manual humidity injection	●	●	—
PANS			
Aluminium flat pans (for models 460x330 and 342x242)	—	●	●
AUXILIARY FUNCTIONS			
99 baking programs memory, each one made up of 3 steps + pre-heating	—	—	—
Protek.SAFE™ technology: maximum thermal efficiency and working safety	●	●	●
Visualisation of the residual baking time	●	●	●
Continuous functioning «INF»	●	●	●
Visualisation of the set and real temperature values in the oven chamber	—	—	—
Temperature unit that can be set in °C or °F	—	—	—
DOOR OPENING			
Manual up-to-down door opening	—	●	●
Right-to-left door opening	—	—	—
Right-to-left door opening with magnetic lock	●	—	—
Automatic door opening at the end of the baking program	—	—	—
TECHNICAL DETAILS			
Rounded stainless steel chamber for hygiene and ease of cleaning	●	●	—
Rounded baking chamber made of high resistant ferritic steel for hygiene and ease of cleaning	—	—	●
Chamber lighting through external LED lights	●	●	—
Oven chamber lighting with halogen lamp	—	—	●
Light weight – heavy duty structure using innovative materials	●	●	●
Proximity door contact switch on models 600x400	●	●	●
Proximity door contact switch on models 460x330	—	—	—
Autodiagnosis system for problems or brake down	—	—	—
Safety temperature switch	●	●	●

LINEMISS™ ELECTRIC OVENS.
600x400 MANUAL

4 600x400	XFT 197 (*Manual Matic*)	XFT 193 (*Manual H.*)
Pitch	75 mm	75 mm
Frequency	50 / 60 Hz	50 / 60 Hz
Voltage	230 V~ 1N / 400 V ~ 3N	230 V~ 1N / 400 V ~ 3N
Electrical power	6,5 kW	6,5 kW
Dimensions WxDxH (mm)	800x774x509	800x774x509
Weight	49 kg	49 kg
Humidity	YES	YES

3 600x400	XFT 183 (*Manual H.*)
Pitch	75 mm
Frequency	50 / 60 Hz
Voltage	230 V~ 1N
Electrical power	3,3 kW
Dimensions WxDxH (mm)	800x774x429
Weight	40 kg
Humidity	YES

LINEMISS™ ACCESSORIES.

Stacking kit
Art.: XC646

Pump kit
To connect the oven to the water tank (XC 655) in case the oven is not connected to the water supply.
Voltage: 230 V~ 1N - Frequency: 50 / 60 Hz - Electrical power: 16 W
Art.: XC665

Water tank for ovens with pump
Art.: XC655

BAKERY.Pure
Permits to treat up to 1000 litres of water (depending on the water temporary hardness).
In case you need to install XHC010 on LINEMISS™, it is necessary to add the JG 8-10 mm reduction kit with code KEL1055A.
Art.: XHC010

Refill BAKERY.Pure filtering system
Art.: XHC011

Kit to adapt lateral support
From 600x400 to GN 1/1
Art.: XC630

Air reduction kit
1 plate for each fan. The kit contains 1 plate.
Art.: XC606

Prover with manual control
Capacity: 8 600x400 - Pitch: 70 mm
Voltage: 230 V~ 1N - Frequency: 50 / 60 Hz
Electrical power: 1,2 kW - Max. temperature: 50 ºC
Dimensions: 800x713x757 WxDxH mm - Weight: 37 Kg
Art.: XLT193

Steam condenser
Voltage: 230 V~ 1N - Frequency: 50 / 60 Hz
Electrical power: 8 W
Dimensions: 340x235x170 WxDxH mm - Weight: 7 Kg
Art.: XC114

High open stand
Capacity: 8 600x400 - Pitch: 70 mm
Dimensions: 798x599x782 WxDxH mm
Weight: 13 Kg
PATENTED **Art.: XR190**

Wheels kit with safety chains
Compatible with: XLT193/ XR190
4 Wheels complete kit: 2 wheels with brake - 2 wheels without brake. H: 100 mm.
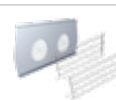**Art.: XR623**

Feet kit 150 mm
Compatible with: XLT193. For floor positioning.
Complete kit composed by 4 adjustable feet.
Art.: XR608

Kit for water connection of multiple ovens
Dimensions: 3 m
Art.: XC615

Kit for trays 660x460
Compatible with: XFT193 - XFT197
From 600x400 to 660x460
Art.: XC675

4 460x330	XFT 133 (*Manual H.*)
Pitch	75 mm
Frequency	50 / 60 Hz
Voltage	230 V- 1N
Electrical power	3 kW
Dimensions WxDxH (mm)	600x655x509
Weight	31 kg
Humidity	YES

3 460x330	XFT 113 (*Manual H.*)
Pitch	75 mm
Frequency	50 / 60 Hz
Voltage	230 V- 1N
Electrical power	3 kW
Dimensions WxDxH (mm)	600x655x429
Weight	25 kg
Humidity	YES

LINEMISS™ ACCESSORIES.

Stacking kit

Art.: XC651

Water electrovalve kit
To connect the oven to the water supply.
Voltage: 230 V- 1N - Frequency: 50 / 60 Hz
Electrical power: 8 W

Art.: XC660

Water tank for ovens with pump

Art.: XC655

BAKERY.Pure
Permits to treat up to 1000 litres of water (depending on the water temporary hardness).
In case you need to install XHC010 on LINEMISS™, it is necessary to add the JG 8-10 mm reduction kit with code KEL1055A.

Art.: XHC010

Refill BAKERY.Pure filtering system

Art.: XHC011

Air reduction kit
1 plate for each fan. The kit contains 1 plate

Art.: XC606

Prover with manual control
Capacity: 8 460x330 - Pitch: 70 mm - Voltage: 230 V- 1N
Frequency: 50 / 60 Hz - Electrical power: 1,2 kW
Max. temperature: 50 ºC - Dimensions: 600x650x757 WxDxH mm
Weight: 22 Kg

Art.: XLT133

Steam condenser
Voltage: 230 V- 1N - Frequency: 50 / 60 Hz
Electrical power: 8 W
Dimensions: 340x235x170 WxDxH mm
Weight: 7 Kg

Art.: XC114

High open stand
Capacity: 8 460x330
Pitch: 70 mm
Dimensions: 598x518x782 WxDxH mm
Weight: 12 Kg

PATENTED   **Art.: XR130**

Wheels kit with safety chains
Compatible with: XLT133/ XR130
4 Wheels complete kit: 2 wheels with brake - 2 wheels without brake. H: 100 mm.

Art.: XR623

Feet kit 150 mm
Compatible with: XLT133. For floor positioning.
Complete kit composed by 4 adjustable feet.

Art.: XR608

Kit for water connection of multiple ovens
Dimensions: 3 m

Art.: XC615

Kit to adapt lateral support
Compatible with: XFT133
From 460x330 to GN 2/3

Art.: XC620

600x400 ELECTRIC OVENS

4-3 600x400	XF 043 *Domenica*	XF 033 *Domenica*
Capacity	**4** 600x400	**3** 600x400
Pitch	75 mm	90 mm
Frequency	50 / 60 Hz	50 / 60 Hz
Voltage	230 V~ 1N / 400 V~ 3N	230 V~ 1N
Electrical power	5,3/ 3,2 kW	3,2 kW
Dimensions WxDxH (mm)	800x706x472	800x706x472
Weight	44 kg	44 kg

460x330 ELECTRIC OVENS

4 460x330	XF 023 *Anna*
Pitch	75 mm
Frequency	50 / 60 Hz
Voltage	230 V~ 1N
Electrical power	3 kW
Dimensions WxDxH (mm)	600x587x472
Weight	22 kg

3 460x330	XF 013 *Lisa*
Pitch	70 mm
Frequency	50 / 60 Hz
Voltage	230 V~ 1N
Electrical power	2,7 kW
Dimensions WxDxH (mm)	600x587x402
Weight	20 kg

342x242 ELECTRIC OVENS

3 342x242	XF 003 *Roberta*
Pitch	70 mm
Frequency	50 / 60 Hz
Voltage	230 V~ 1N
Electrical power	2,7 kW
Dimensions WxDxH (mm)	480x523x402
Weight	16 kg

BAKING ESSENTIALS

FORO.BAKE

Perforated aluminium pan for pastry and bakery products;
h 15 mm.
Can only be ordered in multiples of 2 pieces.

600x400	**Art.: TG410**
460x330	**Art.: TG310**

FORO.BLACK

Non-stick perforated aluminium pan for pastry and bakery products;
h 15 mm.
Can only be ordered in multiples of 2 pieces.

600x400	**Art.: TG430**
460x330	**Art.: TG330**

FAKIRO™

Alluminium plate with 2 sides: flat side to bake, toast and regenerate pizza, focaccia and bread. Ribbed side to bake, toast and regenerate frozen pizza and focaccia. The ribbed side allows to evacuate the extra humidity produced during the defrosting process;
h 13 mm.

600x400	**Art.: TG440**
460x330	**Art.: TG335**

FAKIRO.GRILL

Non stick alluminium plate with 2 sides: flat side to bake, toast and fresh pizza, focaccia and bread. Ribbed side to bake, toast and regenerate frozen pizza and focaccia. The non-stick coating prevent burnt food stick on the tray. The ribbed side allows to evacuate the extra humidity produced during the defrosting process;
h 13 mm.

600x400	**Art.: TG 465**

BAGUETTE.GRID

Chromium grid for pre-cooked baguettes or midi-baguettes. The light structure permits huge amount of heat and air on the food for a quicker baking process;
GRP 410: h 27 mm
GRP 310: h 32 mm.

PATENTED

600x400	**Art.: GRP410**
460x330	**Art.: GRP310**

FORO.BAGUETTE

5 channels aluminium tray for pre-cooked frozen baguettes or midi-baguettes;
h 34 mm.

600x400	**Art.: TG445**

FORO.BAGUETTE.BLACK

5 channels non-stick aluminium tray for fresh baguettes or midi-baguettes;
h 24 mm.

600x400	**Art.: TG435**

BAKE.BLACK

Non-stick aluminum tray;
h 15,5 mm.
Can only be ordered in multiples of 2 pieces.

600x400	**Art.: TG460**

BAKE

Aluminium pan;
TG305 - TG205: h 11 mm
TG405: h 15 mm
Can only be ordered in multiples of 2 pieces.

600x400	**Art.: TG405**
460x330	**Art.: TG305**
342x242	**Art.: TG205**

STEEL BAKE

Stainless steel pan;
h 20 mm.

600x400	**Art.: TG450**

PAN.FRY

Enamelled pan;
h 20 mm.

460x330	**Art.: TG350**

STEAM&FRY

Stainless steel grid for steaming and French fries;
h 30 mm.

600x400	**Art.: GRP420**

CHROMO.GRID

Flat chromium plated wire grid;
h 8,5 mm.

600x400	**Art.: GRP405**
460x330	**Art.: GRP305**
342x242	**Art.: GRP205**

FORO.SILICO

Silicone coated perforated aluminium pan for pastry and bakery products;
TG415: h 9 mm
TG315: h 10 mm.

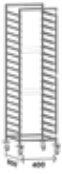|	
600x400	**Art.: TG415**

BAKE.SILICO

Silicon aluminium tray;
h 9 mm.

600x400	**Art.: TG416**

ACCESSORIES

Trays Trolley
Capacity: 18 400x600
Pitch: 80 mm
Dimensions: 526x695x1700 WxDxH mm
Weight: 15 Kg

400x600	**Art.: XTB0003**
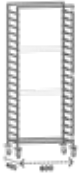
Trays Trolley
Capacity: 18 600x400
Pitch: 80 mm
Dimensions: 726x495x1701 WxDxH mm
Weight: 15 Kg

600x400	**Art.: XTB0005**

CLEANING AGENTS

SPRAY&Rinse
Spray detergent. One box contains n° 12 x 750 ml spray bottles. Trash the bottle once you have used the product.

Art.: DB1044

Single box purchase

Multiple box purchase: 6 boxes, unit cost
Multiple box purchase: 30 boxes (full pallet), unit cost