



PRICELIST

LINEMISS™
LINEMICRO™

VALID FROM: 05-2020



FEATURES

• Standard — Not available

LineMiss™ Manual Mode
LineMiss™ Manual Steam
LineMicro™

	LineMiss™ Manual Mode	LineMiss™ Manual Steam	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	•	•	•



4 600x400	XFT 197 (<i>Manual Matic</i>)	XFT 193 (<i>Manual H-</i>)
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
<i>Humidity</i>	YES	YES



3 600x400	XFT 183 (<i>Manual H-</i>)
Pitch	75 mm
Frequency	50 / 60 Hz
Voltage	230 V- 1N
Electrical power	3,3 kW
Dimensions WxDxH (mm)	800x774x429
Weight	40 kg
<i>Humidity</i>	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 °C
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

LINEMISS™ ELECTRIC OVENS.
460x330 MANUAL



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
<i>Humidity</i>	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
<i>Humidity</i>	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 °C - 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 <i>Domenica</i>	XF 033 <i>Domenica</i>
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 <i>Anna</i>
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 <i>Lisa</i>
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 <i>Roberta</i>
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™

Aluminium 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 aluminium 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 non-stick coating prevents burnt food from sticking to the tray. The ribbed side allows to evacuate the extra humidity produced during the defrosting process; h 13 mm.

600x400

Art.: TG 465



PATENTED

BAGUETTE.GRID

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

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 aluminium 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



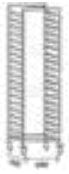
BAKE.SILICO

Silicon aluminium tray; h 9 mm.

600x400

Art.: TG416

ACCESSORIES



Trays Trolley

Capacity: 18 400x600

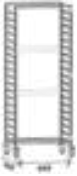
Pitch: 80 mm

Dimensions: 526x695x1700 WxDxH mm

Weight: 15 Kg

400x600

Art.: XTBO003



Trays Trolley

Capacity: 18 600x400

Pitch: 80 mm

Dimensions: 726x495x1701 WxDxH mm

Weight: 15 Kg

600x400

Art.: XTBO005

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
