

Description:


Professional oven suitable to bake roast, grill, gratin, brown, glaze, boil, stew, steam; cook at low temperature; with temperature control at the core of the product, holding of already cooked food.

Capacity: **7 x 1/1 GN - 14 x 1/2 GN**

Control panel: **Touch Screen**

Indicative quantity of meals: **80**

Cooking chamber heating: **Electric**

Steam generation: **Direct system**

Cooking modes and functioning:

	Convection mode with humidity regulation	Temperature range between 20 °C and 270 °C
	Steam mode	Temperature range between 20 °C and 100 °C
	Core probe	Temperature range between 20 °C and 99 °C
	Delta T function	Temperature range between 30 °C and 150 °C
	Automatic programs	About 150 stored programs (divided into 6 groups based on the type of food) with possibility for the user to add 150 more.
PRH	Automatic preheating	Electronic system to preheat the chamber with increased temperature to equilibrate the temperature loss caused to the door opening.
C&H	Cook & Hold	Maintenance phase at a safety temperature to limit bacterial proliferation.
H/ACCP	H.A.C.C.P.	H.A.C.C.P. data management.
	Reduced fan speed	Two ventilation speeds to be selected.
	Autoreverse	Autoreverse device for rotation direction reversal.
	Electromechanical release valve	Its opening allows the steam outlet of the cooking chamber.
	Fast cooling	Quick cooling down of the cooking chamber, with open door, through the cooking chamber fan.
	Automatic washing	XT Simcleaner® automatic washing system with detergent tabs Detabinox and sparkling aid tabs Brillinox.



Safety at work:

The oven has been designed to work without any supervision. Compulsory use of apposite protection gloves for the manual introduction/removal of trays holding food to be cooked or already cooked.

Safety equipment:

- Safety fuses against short-circuits;
- Thermal protection for motor;
- Safety thermostat for cooking chamber;
- Cooling fan for motor and control components compartment;
- Magnetic sensor for automatic stop of the oven when door open.

Controls and automatisms:

- Control panel with XT Touch small Technology;
- Electronic control of cooking parameters (time, cooking chamber temperature and humidity percentage)
- About 150 stored programs (divided into 6 groups based on the type of food) with possibility to add 150 more.
- Electromechanical release valve
- Acoustic signal for cooking cycle end;
- Temperature to be selected in °C;
- Self-diagnosis displaying the error message to determine the malfunctions and/or faults.
- Connection for USB pendrive for data transfer, software upgrade and backup.

Standard devices, systems and equipments:

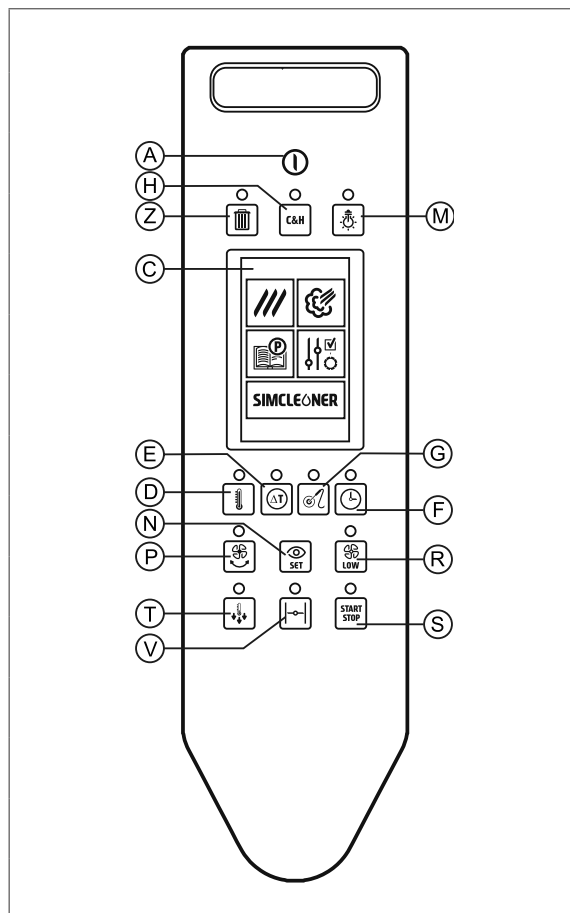
- Heating system located on the inner right side of the cooking chamber, it is protected by a panel made of AISI 304 which is hinged on the back side; simply opening by rotating from right to left and removable for fan and heating elements inspection and cleaning;
- XT BOXTOR® ventilation and flowing system of forced hot air; the hot air flow is conveyed by means of apposite deflectors through the grids on the panel above mentioned;
- XT SIMCLEANER®: device for automatic cooking chamber washing , using one or more detergent tabs DETABINOX® and rinsing tabs BRILLINOX® to put in the suitable container.
- Venting device to evacuate the exceeding humidity in the cooking chamber;
- Cooking chamber electric heating system by means of Incoloy 800 resistance
- Motor-fan with suitable air flow, two ventilation speed + autoreverse;
- Cooling system for electric and electronic components, fixed in the control components compartment;
- Chamber lighting by means of incandescent lamp, located inside the cooking chamber;

Manufacturing features

- Height adjustable feet made of plastic material;
- Base chassis made of sheet steel AISI 430;
- Waterproof cooking chamber with rounded edges and deflector panels in stainless steel AISI 304;
- External covering panels made of satin stainless steel AISI 430;
- Tray-holding racks with U-form guides (without welding) entirely built in stainless steel AISI 304;
- Stainless steel door AISI 304 with 2 tempered glasses; air circulation between them;
- Handle for door opening with one hand and push shutting; adjustable blocking to guarantee steam proof of the cooking chamber gaskets;
- Door hinges in AISI 304 with a thickness of 6 mm, with adjustable fixing system to guarantee steam proof as above specified;
- Heating element made of stainless steel Incoloy 800 for cooking chamber heating;
- Cooking chamber fan made of stainless steel AISI 304;
- Door gasket (built-in type on the front side of the cooking chamber) made of silicone rubber food type, suitable to withstand high temperatures;
- Thermal insulation of the cooking chamber in ceramics fibre;
- Drops gatherer (cooking chamber) in AISI 304.

COMPONENT DESCRIPTION ON THE PROGRAMMABLE CONTROL PANEL

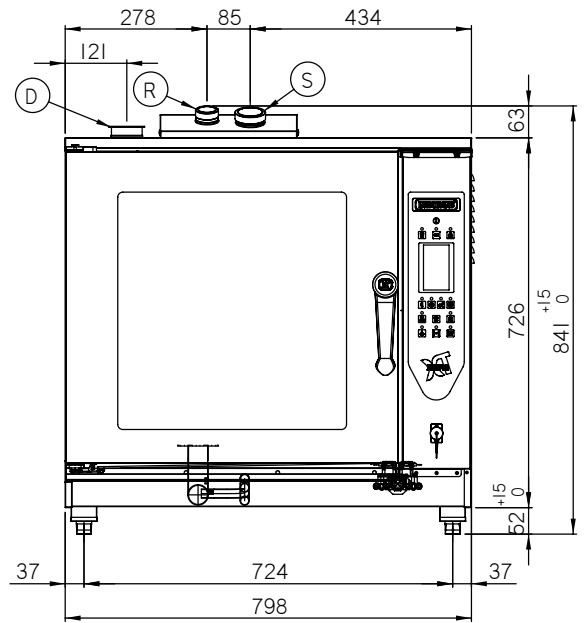
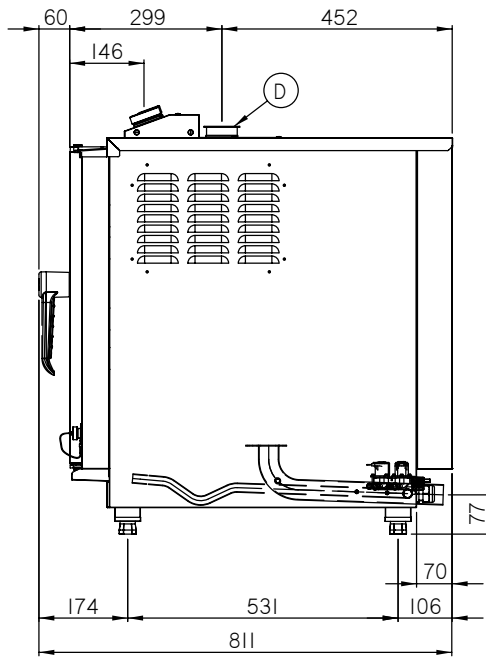
A	ON/OFF button to turn the oven on and off
C	Touch screen display
D	Cooking chamber temperature button
E	Delta T function button
F	Cooking time button
G	Temperature core probe button
H	Cook & Hold function button
M	Chamber lighting button
N	Display set button
P	Autoreverse button
R	Reduced ventilation button
S	Cooking /programs starting button
T	Fast cooling button
V	Release valve on/off button
Z	Program cancellation button


Optional accessories

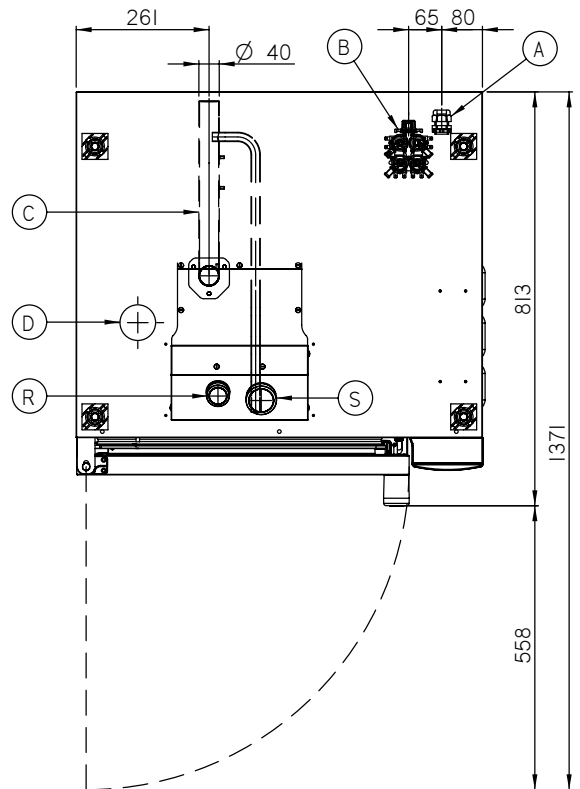
Code	Description
PC-107C	Right hinged door (to be requested upon order)
DLE	Hand shower
DCF-20	Water softener
FT-107C	Fat filter
SH-C1	Suction hood
SHC-C1	Suction hood with steam condensation system
S-61C	Stand
SG-61C	Stand with tray-slides

Power supply	
Power loading	8.3 kW
Cooking chamber power	8 kW
Power of the motors	n° 1 x 250 W
Max. power loading	8.3 kW
Voltage	380 - 415 V +3N ~ 50/60Hz
Absorbed current	13 A
Feed cable section	n° 5 x 2.5 mm ²

Water supply	
Water supply coupling	Ø ¾ gas
Water pressure	1.5 - 2.5 bar
Water hardness	4 - 8 °f (French degr.)
Water conductivity	>50 e <200 µS/cm
Chlorine concentration Cl ₂	< 0.2 mg/liter
Chloride concentration	<150 mg/liter
Water drain coupling	Øe 40 mm



- A Electrical cables connection
- B Water inlet Ø 3/4" gas
- C Cooking chamber drainage Øe 40 mm
- D Cooking chamber relief valve
- R Sparkling aid tablet container
- S Detergent tablet container



Dimensions		
Capacity	7 x 1/1 GN / 14 x 1/2 GN	
Pitch between the trays	67 mm	
	Oven	Package
Width	798 mm	850 mm
Depth (with door handle)	811 mm	890 mm
Height	841 mm	990 mm
Weight	110 kg	115 kg

