



Combi ovens for passion



XT PASTRY

dolcesalato

6 x 60x40
10 x 60x40

XT PASTRY

dolcesalato

PUE-606E



Pastry shops



Bakeries



Delicatessen stores



Supermarkets



Fast Food



Bars and cafeterias



Petrol stations/service areas

PASTRY & BAKERY



Electric supply



Steam generation:
direct system



Pitch: 85 mm



Width: 990 mm
Depth: 815 mm
Height mod. 606: 835 mm
Height mod. 610: 1.175 mm



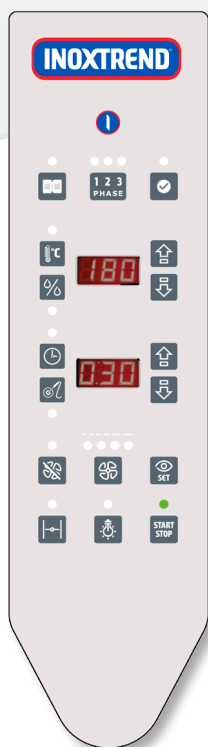
LS-612E

Static prover with 6+6 levels

- Power: 2 kW
- Pitch: 75 mm
- Temperature adjustment
- Humidification system

Model	Power supply	Electric power	Steam system	Control panel
PUE-606E	Electric	9.0 kW 380-415 V+3N ~	Humidification	Electronic
PUE-610E	Electric	18.0 kW 380-415 V+3N ~	Humidification	Electronic

Pastry and bakery ovens, simplicity and technology in perfect harmony



Electronic control panel

	Convection cooking	20 - 270 °C
	Combination cooking	20 - 270 °C
	4 speed fan	Standard
	Autoreverse XT Quick Stop	Standard
	Semi-static ventilation mode	Standard
	Possibility to store up to 99 cooking programs	Standard
	Core Probe	Optional
	Automatic washing system (1 program)	Optional

Features



4 speed ventilation system, with autoreverse device, along with semi-static ventilation mode guarantee the perfect hot air flow for each type of baking.



The control of the ventilation, thanks to the XT Quick stop device, permits the immediate reversal of the rotation, without stopping heating; it allows also the immediate stop of the fan, when you open the door.



Door opening direction may be reversed, even after installation, on site.



The big distance between the trays (pitch) guarantees a perfect even cooking with cooking chamber full of pastry leavened products. The crosswise insertion of the trays permits an easy handling and a better visual inspection of the cooking.



The possibility to store up to 99 programs permits to achieve each time the same cooking quality.



Manual humidification. The steam puff is a specific function, particularly suitable for bread and leavened pastry products; it makes the surface of the product crispy and shiny.



The chamber lighting with led bars lights all the trays and stops automatically when you open the door.



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