

**XT SIMPLE**

**XT BOXTOR**

**XT ROLL KEY**

**XT SIMCLEANER**



**“I’m looking for a quality oven,  
low cost, easy to use, sturdy,  
with minimal overall dimensions.  
It would be perfect if it had programmable controls  
and automatic chamber washing!”**

**XT SIMPLE**

*easy cooking*

**A range of super-compact electric ovens  
that meets your requirements**



**XT BOXTOR**

**XT SIMCLEANER**

**XT ROLL KEY**



**INOXTREND**  
*Combi ovens for passion*

# XT SIMPLE

easy cooking

**Models with super-compact structure with minimal overall dimensions!  
A well structured range: from 5 grids 2/3 GN to 15 grids 1/1 GN**



4 **SNACK & GASTRONOMY**

# XT SIMPLE

easy cooking



**GASTRONOMY & CATERING** 5



5 x 2/3 GN

⚡ **RDA-305E**

**Snack models** in two versions: convection with humidification and analog controls, combi with direct steam either with analog or programmable controls; dimensions: cm 71 x 59 x 60 h; pitch between trays: 67 mm.

Simple to use and quality results for small and medium size restaurants.



5 x 1/1 GN

⚡ **RDP-105E**

**Gastronomy models** in two versions: convection with humidification and analog controls, combi with direct steam either with analog or programmable controls; dimensions: cm 71 x 77 x 60 h. Pitch between trays: 67 mm.

Simple to set parameters; practical functionality, no complications.

⚡ **RDP-110E**

**Gastronomy models** in two versions: convection with humidification and analog controls, combi with direct steam either with analog or programmable controls; dimensions: cm 71 x 77 x 94 h. Pitch between trays: 67 mm.

Simple innovation to improve efficiency and limit operating expenses.



10 x 1/1 GN



**XT SIMPLE TOWER:** only one of the many solutions for greater flexibility, space and energy saving.

⚡ **RDA-115E**

**Gastronomy-Catering models** in two versions: convection with humidification and analog controls, combi with direct steam either with analog or programmable controls. Dimensions: cm 75 x 78 x 155 h. Pitch between trays: 67 mm.

Simple technology focused to reduce work for the chef and maintenance.



15 x 1/1 GN

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The synergy between the experience and creativity of the Pastry chefs and INOXTREND technology, guarantees perfect results, whatever your requirements. **XT SIMPLE Pastry & Bakery: the oven with minimal footprint**



**XT SIMPLE**  
easy cooking

Traditional and creative pastry, bread, focaccia, pizza, pies.... all fresh made every day making loyal customers, increasing your profit

PASTRY & BAKERY

PASTRY & BAKERY

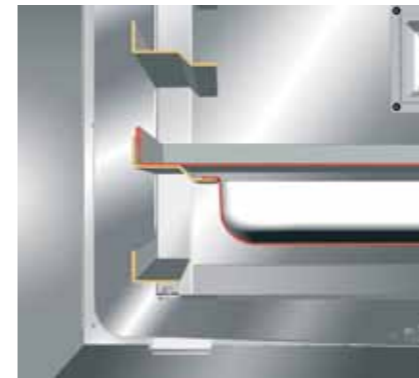


9 x 1/1 GN  
10 x 60x40

**RUA-610E**

**RDP-605E**

4 x 1/1 GN  
5 x 60x40



Models for pastry and, at the same time, for gastronomy, thanks to the special tray slides.



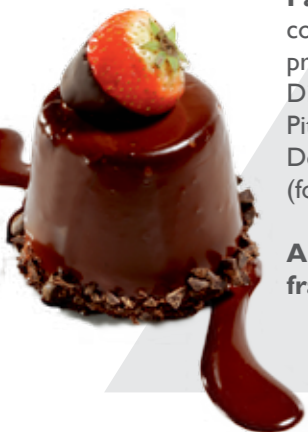
Autoreverse device "standard" on all models of **PASTRY & BAKERY** line



**XT SIMPLE Pastry & Bakery TOWER:** only one of the many solutions for greater flexibility, space and energy saving.

**Pastry-Bakery –Gastronomy models** in three versions: convection with analog controls, convection with steam injection button and analog controls, combi with direct steam and programmable controls (+steam injection button); auto-reverse device standard on all models; Dimensions: cm 80 x 84 x 70 h (mod. 605); cm 80 x 84 x 94 h (mod. 610). Pitch between trays: 70 mm. Double use: pastry and/or gastronomy in the same oven, thanks to the double tray-slides (for 60x40 trays or Gastro Norm grids/trays).

Always perfect leavening and cooking results; ideal gilding, crispiness, shine, fragrance and evenness guaranteed.



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**“No more stress during banqueting arrangement! I’m looking for regeneration and holding equipment for easier and faster service”**

**XT REGENERATION**

**The right choice!  
Regeneration systems for ready to be served food  
in perfect condition every time**

REGENERATION

REGENERATION



Preservation of food is a topical issue in modern catering. Banqueting is a simple way to present “fresh cooked “ meals to small or large numbers of people. Cook the food, blast chill, store in chill room, regenerate and hold until service time with **INOXTREND** regeneration equipment: **KEEP IT SIMPLE**.

**INOXTREND** regeneration equipment makes banqueting and catering easy, enables to prepare several dishes at the same time with a “fresh made” look, fast and low priced.

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## XT SIMPLE REGENERATION

**A wide range of models for the perfect service  
many meals ready in just a few minutes**



# XT SIMPLE

easy cooking



5 x 2/3 GN

### RRCA-305E

**Regeneration models** in two versions: convection, convection with humidification and holding cycle; both with analog controls, dimensions: cm 71 x 59 x 60 h; pitch between trays: 67 mm; temperature range from 30° to 160°C, holding at 50°C.

**Optimal regeneration and many advantages: advanced cooking, increased quantity of meals, more efficiency with less personnel.**



5 x 1/1 GN

### RRUA-105E

**Regeneration models** in two versions: convection, convection with humidification and holding cycle; both with analog controls, dimensions: cm 71 x 77 x 60 h; pitch between trays: 67 mm; temperature range from 30° to 160°C., holding at 50°C. models with 6 kW power.

**Ideal solution to organize many meals ready for service; more time available to dedicate to organization and creativity.**



15 x 1/1 GN

### RRCA-110E

**Regeneration models** in two versions: convection, convection with humidification and holding cycle; both with analog controls, dimensions: cm 71 x 77 x 94 h; pitch between trays: 67 mm; temperature range from 30° to 160°C, holding at 50°C.

**Food ready, as if it was just cooked, stored at the right temperature and with the right humidity level.**

### RRUA-115E

**Regeneration models** in two versions: convection, convection with humidification and holding cycle; both with analog controls, dimensions: cm 75 x 78 x 155 h; pitch between trays: 67 mm; temperature range from 30° to 160°C, holding at 50°C.

**A great number of meals and perfect service, in a calm atmosphere. XT Simple Regeneration is able to turn any catering service into a success.**



10 x 1/1 GN

## INOXTREND

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REGENERATION

REGENERATION

**XT SIMPLE**  
easy cooking

**“I’m looking for an affordable oven  
that cooks, delicately,  
only with steam  
and easy to use”**



**XT STEAMER**

**End of search!  
INOXTREND manufactures this specific kind of oven,  
with boiler, for gastronomy**



**⚡ VBA-104E**

**4 x 1/1 GN**

For those that require optimum cooking results, retained nutritional properties, vitamins, proteins and minerals; for those that require light foods without giving up taste; for those that require diet food.

With steam cooking, replacing the boiling in water method, food is cooked to perfect moisture content and maintains all the organic and texture properties. Vegetable and meat contain a very high percentage of water: resource that, with steam cooking, is perfectly exploited. the pressure free steam cycle guarantees the best thermal efficiency and reduced product weight loss.

Ultra compact dimensions: cm 60 x 74 x 53 h.

**XT SIMPLE Steamer** is ideal to cook rice, vegetable, fish, meat, eggs, etc.



**INOXTREND**

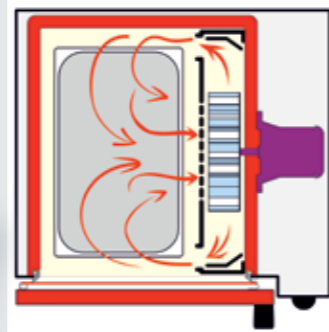
*Combi ovens for passion*

STEAMER

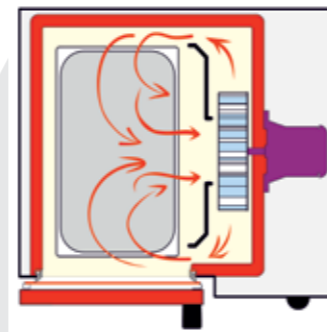
STEAMER

## XT BOXTOR

Inoxtrend's strengths, all the heat is in the cooking chamber to increase efficiency and reduce energy costs!



XT Boxtor® system



Traditional system

Short for **Box Side Convactor**; innovative technology, patented by **INOXTREND**, which re-designs old manufacturing standards housing the whole heat production system inside the cooking chamber.

Thanks to an exclusive rotatable and removable conveyor, the hot air is directed onto the food. Results: the oven heats up quickly, the appliance is compact and easy to access for maintenance and cleaning.

## XT ROLL KEY

The simplicity in programmable cooking!

A Control panel system that enables oven programmability. The control panel is simply programmed by the Encoder knob. You can create, manage and store personal cooking programs; use the pre-stored menus or write your own, using one simple knob.

**Briefly: Simple Easy, Smart and best of all it WORKS!**



Automatic self-washing system with tablets, specific for XT SIMPLE Line (Programmable models).



### XT SIMCLEANER®

is state of the art cleaning technology, easy and efficient, that solves the cleansing problem.

Just insert the detergent tablet in the appropriate receptacle, select the cleaning programme and the cleaning of even the hard to get to areas will be completed automatically.

**The washing system is built-in the oven.**

The combination of water and air from the fan ensures the detergent gets into every corner of the cooking chamber. The mechanical together with the chemical action, guarantees maximum cleanliness and hygienically safe.

XT SIMCLEANER® ensures:

- cleans without damage to the oven chamber,
- reduces staff cleaning time,
- preserves customers health, avoiding bacterial proliferation.



### XT SIMCLEANER®

uses **Detabinox®** detergent tablets, produced specially for **INOXTREND** products. Instead of liquid detergent which is not practical, the tablets are supplied, individually wrapped and sealed for safe handling, in hermetically sealed containers that can be stored wherever and are easy to carry.

**INOXTREND®**

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## Details that make the difference!



Door handle with opening both from left and right and with push shutting, adjustable lock to guarantee the steamtight sealing of the chamber gasket.

Door in Stainless Steel AISI 304 and a window with double athermic glass panes; inside pane can be opened for easy cleaning and air circulation in between.



Door hinge in Stainless Steel AISI 304, 6 mm. thickness, with adjustable blocking system.



Door gasket built-in type on the front side of the cooking chamber, made of silicone rubber food type, suitable to withstand high temperatures.



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## GASTRONOMY



## PASTRY & BAKERY



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INOXTREND  
ON TIME



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