

# XT SNACK

piccolo chef

# XT SIMCLEANER

# XT ROLL KEY



**“I’m looking for an oven, reduced dimensions to cook on a small scale; it must have all the features professional ovens have.”**



**XT SNACK piccolo chef is the right tool!  
A small professional oven for gastronomy,  
super-compact, with great performances.**

It's practical and easy to use;  
in such a small space it has concentrated  
all INOXTREND's innovative technology and quality.

**“In my restaurant I already have two ovens working fulltime, but I need a little combi-oven to support me when I get unexpected orders; ... sometimes I need to cook special foods, in small quantities...”**



**XT SNACK piccolo chef is a “handyman”  
that can cook first class dishes, on a small scale  
and quickly face any unexpected requirement.**

The creativity of manual cooking, the easiness of automatic cooking,  
and the simplicity of the programs are finally together, available  
in a small oven, sturdy, built to last in time.



With XT SNACK piccolo chef...

...cooking is an easy game to play!



**XT SNACK**  
piccolo chef

**INOXTREND**  
Combi ovens for passion





**⚡ SCA-304E**

XT Snack model  
Convection  
Electromechanical controls  
Dimensions: cm 60 x 65 x 48 h.  
Pitch: 67 mm.

4 x 2/3 GN  
4 x 1/2 GN



4 x 2/3 GN  
4 x 1/2 GN

**⚡ SUA-304E**

XT Snack model  
Convection with manual humidification  
Electromechanical controls  
Dimensions: cm 60 x 65 x 48 h.  
Pitch: 67 mm.



**⚡ SDA-104E**

XT Snack model  
Combination, direct steam injection  
Electromechanical controls  
Dimensions: cm 60 x 83 x 48 h.  
Pitch: 67 mm.

4 x 1/1 GN  
8 x 1/2 GN



4 x 1/1 GN  
8 x 1/2 GN

**⚡ SDP-104E**

XT Snack model  
Combination, direct steam injection  
Programmable controls  
Dimensions: cm 60 x 83 x 48 h.  
Pitch: 67 mm.







**SUA-604E**

XT Snack Pastry & Bakery Model  
Convection with manual humidification  
Electromechanical controls  
Dimensions: cm 92 x 73 x 48 h.  
Pitch: 70 mm.

**4 x 60x40**



Standard autoreverse device on all  
**PASTRY & BAKERY** models.



**SRA-304E**

XT Snack Regeneration model  
convection  
electromechanical controls  
Dimensions: cm 60 x 65 x 48 h.  
Pitch: 67 mm.

**4 x 2/3 GN  
4 x 1/2 GN**



Combi ovens for passion



**XT ROLL KEY** The simplicity in programmable cooking!

- Control Panel system enabling you to operate oven programming. Using the encoder (special selection knob) and 4 displays it is extremely easy to create, manage and store specific cooking programs.
- Operation of the automatic washing program.
- Various languages available.
- Storage of recipes which may be reproduced with consistency or modified as desired. Quick access to pre-programmed recipes without risk or error even by non-regular operators.

Briefly: a new easy and smart way to work!

**SNACK & GASTRONOMY**



**Many other options besides the programmable models**



**XT SIMCLEANER** The exclusive automatic washing system.

**XT SIMCLEANER** is state of the art technology, easy and efficient, that solves the problems of cleaning. Just insert the detergent tablet in the appropriate receptacle, select the cleaning program and the cleaning of even the hard to get areas will be completed automatically. The washing system is built into 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 hygienic safety.

**XT SIMCLEANER** uses **DETABINOX®** detergent tablets, developed and produced specially by **INOXTREND**. Instead of liquid detergent which is not practical, the tablets are supplied, individually wrapped and sealed for safe handling, in hermetically sealed containers which allow for easy storage and handling.





**Manufacturing features**



Built-in type door gasket made of food quality silicone rubber, suitable to withstand high temperatures.



Heating by means of armour-plated heating elements made of stainless steel INCOLOY 800.



Cooking chamber lighting with lamp, easy to be replaced.



Door handle with click opening and push shutting.



Door hinges of AISI 304 with adjustable fixing system.



Possibility to stack 3 ovens max. one on top of the other.

Thanks to its reduced dimensions, its moderate weight and low Energy consumption, **XT SNACK piccolo chef**,

is the ideal cooking tool for:

- “Chef on demand”
  - Catering for small groups
  - Remote locations for mobile kitchen service
- ...and for those who want restaurant cooking at home.



**XT SNACK piccolo chef** is manufactured using the same material and technical solutions used for the other **INOXTREND** professional ovens, in order to guarantee high quality standards.

Ease of use, safe cooking results, Energy efficiency, pleasant design, total reliability: every aspect was thoroughly studied and the right solution found.

**XT SNACK piccolo chef** is the most suitable oven for professional cooking in reduced space (snack-bar, bistrò, deli, butchers etc. ...).

**XT SNACK piccolo chef** range includes combi and convection ovens; a range designed for catering staff to meet their requirements while bridging the gap between tradition and innovation.

**A small range, to cover all the requirements:**

**XT SNACK piccolo chef** includes the following models:

- with capacity 4 trays 2/3 GN  
- dimensions cm. 60x65xh.48
- with capacity 4 trays 1/1 GN  
- dimensions: cm. 60x83xh.48
- with capacity 4 trays (60x40)  
- dimensions: cm. 92x73xh.48
- electric heated,
- combination ovens with direct water injection,
- convection with manual steam injection,
- convection ovens;
- with electromechanical or programmable control panel;
- with the exclusive **XT SIMCLEANER** tablet washing system (programmable models).

Model	Capacity	Power Supply	Power	Control Pannell	Steam System	Equipment														Cooking modes/systems										
						CHAMBER LIGHTING	RELEASE VALVE	STEAM CONDENSATION	FAST COOLING	XT ROLL-KEY	XT MULTI CLEANER	XT CARE PROGRAM	2 SPEED FAN	AUTOREVERSE	CORE PROBE	DELTA T FUNCT.	PREHEAT	HAND SHOWER	RIGHT HINGED DOOR	MANUAL HUMIDIFIC.	CONVECTION	STEAM	COMBINED	REGENERATION	MULTI-STAGE COOK.	PASTEURIZATION	SLOW COOKING			
<b>TABLE-TOP OVENS FOR GASTRONOMY</b>						<b>TABLE-TOP OVENS FOR GASTRONOMY</b>														<b>TABLE-TOP OVENS FOR GASTRONOMY</b>										
SCA-304E	4 x 2/3 GN 4 x 1/2 GN	Electric	4,0-2,7 kW *	Analog	-	●	●	○	●	-	-	-	-	-	-	-	-	-	○	○	-	●	-	-	●	-	●	●	SCA-304E	
SUA-304E				Analog	-	●	●	○	●	-	-	-	-	-	-	-	-	-	-	○	○	●	●	-	-	●	-	●	●	SUA-304E
SDA-304E				Analog	Direct	●	●	○	●	-	-	-	-	-	-	-	-	-	-	○	○	-	●	●	●	●	-	●	●	SDA-304E
SDP-304E				Programmable	Direct	●	●	○	●	●	●	●	●	●	-	●	●	●	○	○	●	●	●	●	●	●	●	●	●	SDP-304E
SCA-104E	4 x 1/1 GN 8 x 1/2 GN	Electric	5,2 kW	Analog	-	●	●	○	●	-	-	-	-	-	-	-	-	○	○	-	●	-	-	●	-	●	●	SCA-104E		
SUA-104E				Analog	-	●	●	○	●	-	-	-	-	-	-	-	-	-	○	○	●	●	-	-	●	-	●	●	SUA-104E	
SDA-104E				Analog	Direct	●	●	○	●	-	-	-	-	-	-	-	-	-	○	○	-	●	●	●	●	-	●	●	SDA-104E	
SDP-104E				Programmable	Direct	●	●	○	●	●	●	●	●	●	-	●	●	●	○	○	●	●	●	●	●	●	●	●	●	SDP-104E
<b>TABLE-TOP OVENS FOR PASTRY &amp; BAKERY</b>						<b>TABLE-TOP OVENS FOR PASTRY &amp; BAKERY</b>														<b>TABLE-TOP OVENS FOR PASTRY &amp; BAKERY</b>										
SCA-604E	4 x (60x40)	Electric	8,2-6,3-5,0 3,4 kW ***	Analog	-	●	●	○	●	-	-	-	○	●	-	-	-	○	○	-	●	-	-	●	-	●	●	SCA-604E		
SUA-604E				Analog	-	●	●	○	●	-	-	-	○	●	-	-	-	○	○	●	●	-	-	●	-	●	-	●	●	SUA-604E
<b>TABLE-TOP OVENS FOR REGENERATION</b>						<b>TABLE-TOP OVENS FOR REGENERATION</b>														<b>TABLE-TOP OVENS FOR REGENERATION</b>										
SRA-304E	4 x 2/3 GN	Electric	4,0-2,7 kW *	Analog	-	-	○	-	-	-	-	-	-	-	-	-	-	○	-	●	-	-	●	-	-	-	SRA-304E			
SRA-104E	4 x 1/1 GN		5,2-3,5 kW**	Analog	-	-	○	-	-	-	-	-	-	-	-	-	-	○	-	●	-	-	●	-	-	-	-	SRA-104E		

\* 4,0 kW 400V+3N-50/60 Hz - 2,7 kW 240V+N-50/60 Hz  
 \*\* 5,2 kW 400V+3N-50/60 Hz - 3,5 kW 240V+N-50/60 Hz  
 \*\*\* 8,2 kW 400V+3N-50/60 Hz - 6,3 kW 400V+3N-50/60 Hz - 5 kW 400V+3N-50/60 Hz - 3,4 kW 230V+1-50/60 Hz

● STANDARD  
 ○ OPTIONAL  
 - NOT AVAILABLE

**MAIN FEATURES**

- 18/10 AISI 304, stainless steel construction,
- water tight cooking chamber, with rounded edges,
- double glazed door to reduce external surface temperatures,
- built-in door gasket, made of silicone rubber suitable to withstand heat and ageing,
- door handle with click opening and push shutting,
- heating elements made of stainless steel Incoloy 800,
- release valve for steam venting,
- visual malfunctions alert,
- top quality brand components and insulation,
- safety devices (motor thermal protection, door micro-switch, cooling for components and control compartment),
- top quality craftsmanship in manufacturing.

**COOKING MODES/SYSTEMS**

- dry convection, convection + steam, steam;
- programmable cooking, using preset or self-made recipes, with automatic management of the cooking (programmable models);
- with core probe and DeltaT function, "Cook & Hold", regeneration and holding;
- slow cooking at low temperature, dehydration, pasteurization.



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