

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 and Δt (DeltaT) system; holding of already cooked food.



Capacity:	6 x 1/1 GN
Control panel:	Touch Screen
Indicative quantity of meals:	75
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 Humidity regulation between 0% and 99%
	Steam mode	Temperature range between 20°C and 130°C
	Core probe cooking	Temperature range between 20°C and 99°C
	Core probe cooking with Delta T control	Core probe temperature range between 20°C and 99°C Δt temperature range between 30°C and 150°C
	Ventilation speed	Four ventilation speed selectable.
	Autoreverse	Autoreverse device for fast rotation direction reversal by the system XT Quick Stop
PRH	Automatic Preheating	The electronic system will provide to automatically increase the selected pre-heating temperature.
C&H	Cook & Hold	Steady holding temperature at 50 °C for cooking with single or programmable cooking with multiple phases.
	Fast cooling	Quick cooling down of the cooking chamber, with open door, through the cooking chamber fan.

Technical sheet

	Automatic Cooking Programs	About 150 stored programs (divided into 6 groups based on the type of food) with possibility for the user to add 150 more.
	Favourites Cooking Programs	Possibility to include favorite programs on a single list for easier management. Each profile can manage a different list of favorites.
	Multi Cook function for simultaneous cooking	Possibility to create and manage simultaneous cooking sessions of different foods, controlled and guided by the XT Touch Key system.
	Washing system XT Simcleaner	Automatic devices (XT Simcleaner) and products for cleaning chamber and boiler controlled by automatic programs.
	4 working profiles	Possibility to manage three different profiles (plus default profile) with different languages and different lists of favorite programs.
	USB connection	Connection for USB pendrive for data transfer, software upgrade and backup.

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.

MANUFACTURING FEATURES:

- Height adjustable feet made of plastic material;
- Waterproof cooking chamber with rounded edges and deflector panels in stainless steel AISI 304;
- External covering panels and base chassis 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;
- Door hinges in AISI 304 with a thickness of 6 mm, with adjustable fixing system to guarantee steam proof;
- Heating element made of stainless steel Incoloy 800 for cooking chamber heating;
- Cooking chamber fan made of stainless steel AISI 316;
- 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;

STANDARD DEVICES, SYSTEMS AND EQUIPMENTS:

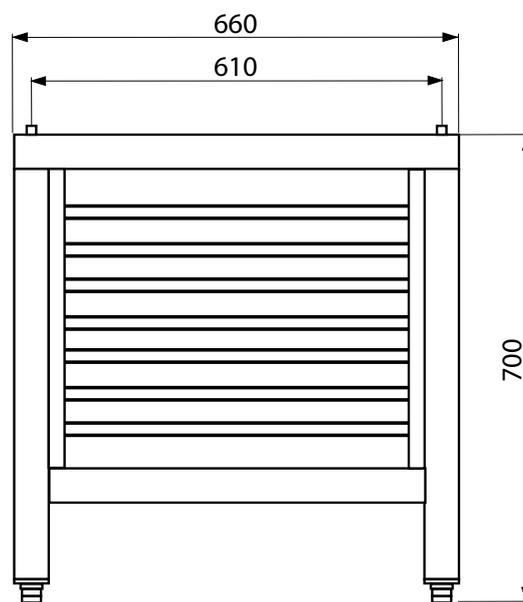
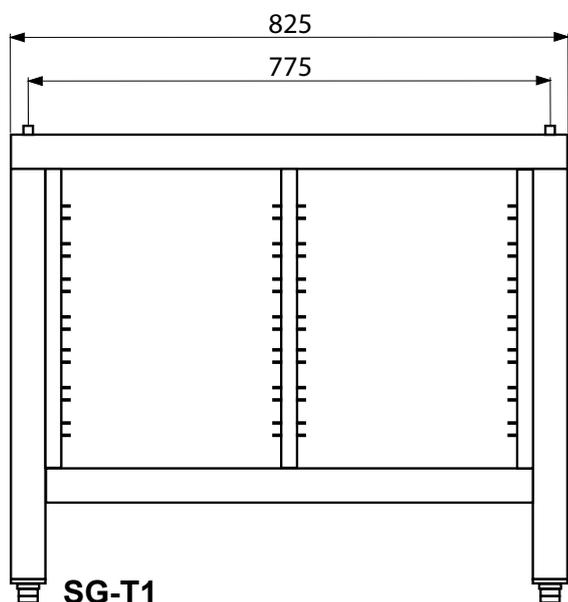
- Heating system located on the inner right side of the cooking chamber, protected by a panel made of AISI 304 hinged on the back side;
- “XT BOXTOR®” ventilation and flowing system of forced hot air; the hot air flow is conveyed by means of apposite deflectors through the grids on the panel above mentioned;
- “XT SIMCLEANER®”: device for automatic cooking chamber washing
- Automatic system to drop-down the fumes and steam at the cooking chamber discharge;
- Venting device to evacuate the exceeding humidity in the cooking chamber;
- Motor-fan with suitable air flow, four ventilation speed;
- Chamber lighting by means of incandescent lamp, located inside the cooking chamber;

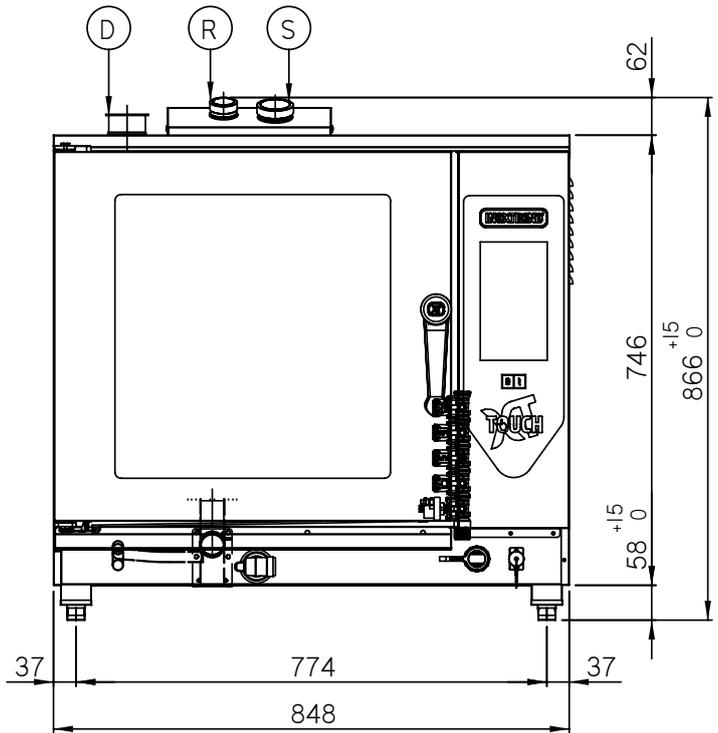
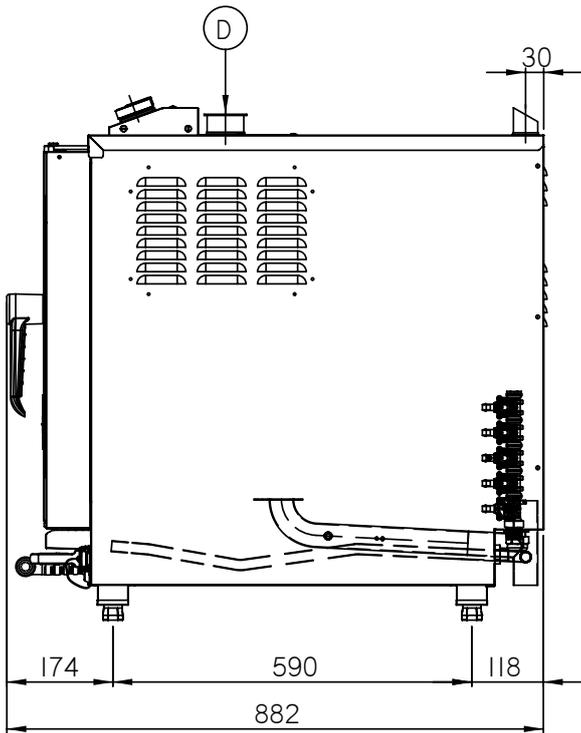
CONTROLS AND AUTOMATISMS:

- Control panel equipped with “XT TOUCH KEY®” technology.
- Wide viewing angle
- 9” backlighted screen
- Electronic control of cooking parameters;
- Acoustic signal for cooking cycle end;
- Temperature to be selected in °C o °F;
- Self-diagnosis displaying the error message to determine the malfunctions and/or faults.

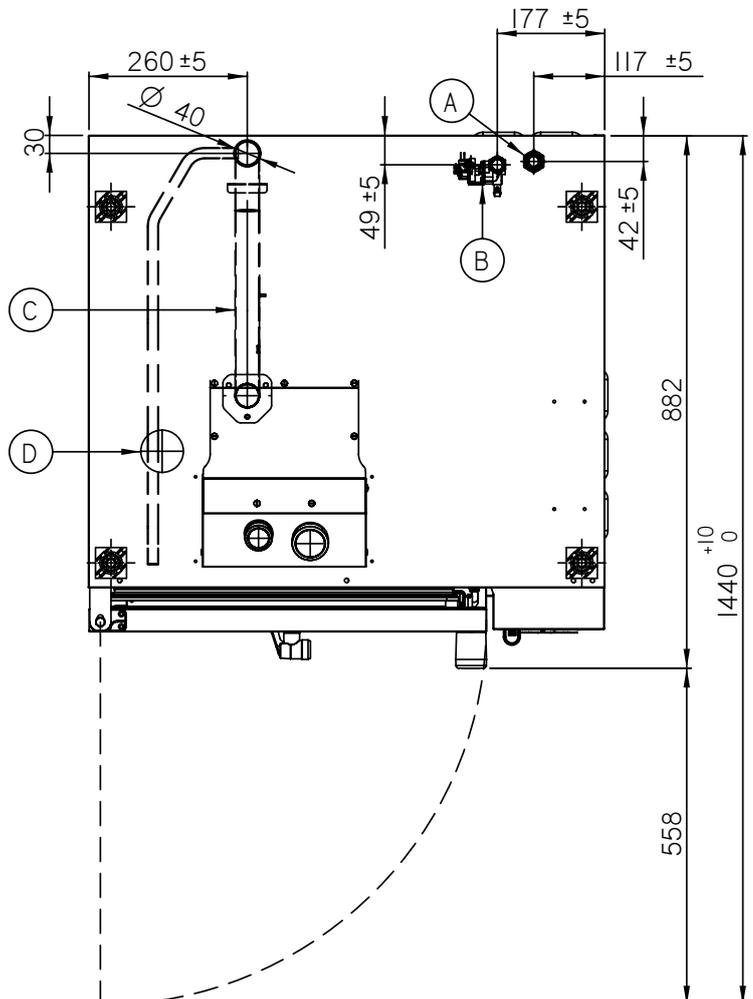
Power supply	Threephase
Cooking chamber power	8.0 kW
Power of the motors	1 x 0,2 kW
Max. power loading	8.5 kW
Voltage	380 - 415 V +3N ~ 50/60Hz
Absorbed current	12 A
Feed cable section	5 x 1.5 mm²

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 <2000 µS/cm
Chlorine concentration Cl2	< 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	6 x 1/1 GN	
Pitch between the trays	70 mm	
	Oven	Package
Width	848 mm	980 mm
Depth (with door handle)	882 mm	1040 mm
Height	866 mm	1050 mm
Weight	135 kg	160 kg