








Description:



Professional oven suitable for pastry & bakery products cooking. It fit 60x40 trays.

Capacity:	6 x 60x40
Control panel:	Electronic
Indicative quantity of meals:	--
Cooking chamber heating:	Electric
Steam generation:	Direct system

Cooking modes and functioning:

	Convection mode	Temperature range between 20 °C and 270 °C
	Convection-steam mode	Temperature range between 20 °C and 270 °C
	Core probe	Temperature range between 20 °C and 99 °C (optional)
	4 fan speed + Autoreverse	4 ventilation speeds to be selected with automatic autoreverse
	Semi-static Ventilation	Cooking mode with minimum air flow
	Cooking programs	possibility to store till 99 automatic cooking programs with 3 phases each.
	Automatic washing	XT Simcleaner® automatic washing system (optional).

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 clear symbology;
- Signs and symbols readable from any angle;
- Electronic control of cooking parameters (time, cooking chamber temperature and humidity percentage)
- 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.

Standard devices, systems and equipments:

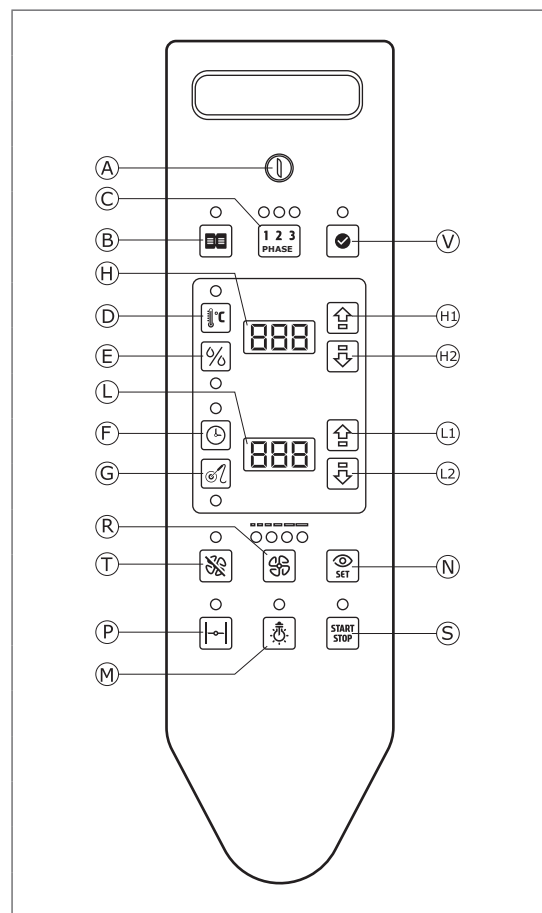
- Heating system located on the back side of the cooking chamber, protected by a panel made of AISI 304
- XT SIMCLEANER® (optional): device for automatic cooking chamber washing,
- Electromechanical venting device to evacuate the exceeding humidity in the cooking chamber;
- Motor-fan with suitable air flow, 4 ventilation speed + autoreverse;
- Semi-static ventilation;
- Cooling system for electric and electronic components, fixed in the control components compartment;
- Chamber lighting by means of led lamps, located inside the door;

Manufacturing features

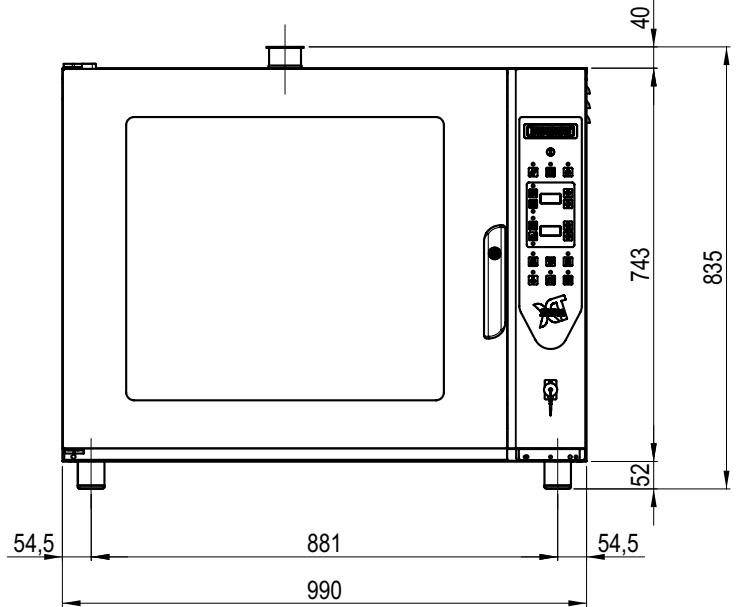
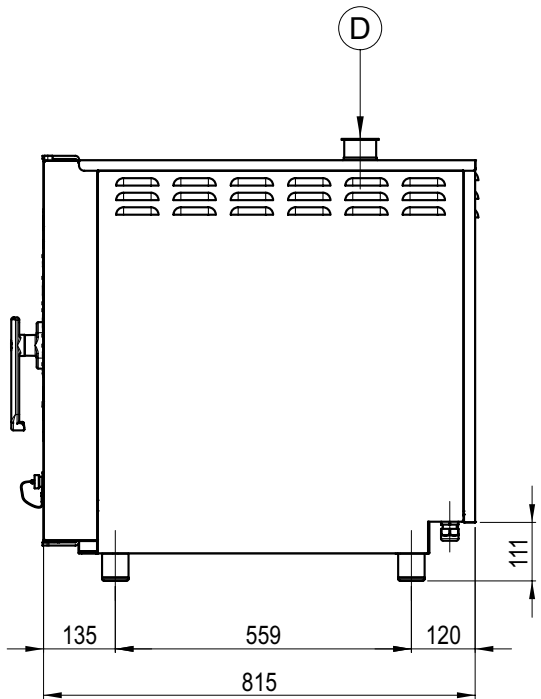
- Height adjustable feet made of plastic material;
- Base chassis made of sheet steel AISI 430;
- Waterproof cooking chamber with rounded edges and deflector panels in stainless steel AISI 304;
- External covering panels made of satin stainless steel AISI 430;
- Stainless steel door AISI 304 with 2 tempered 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 ELECTRONIC CONTROL PANEL

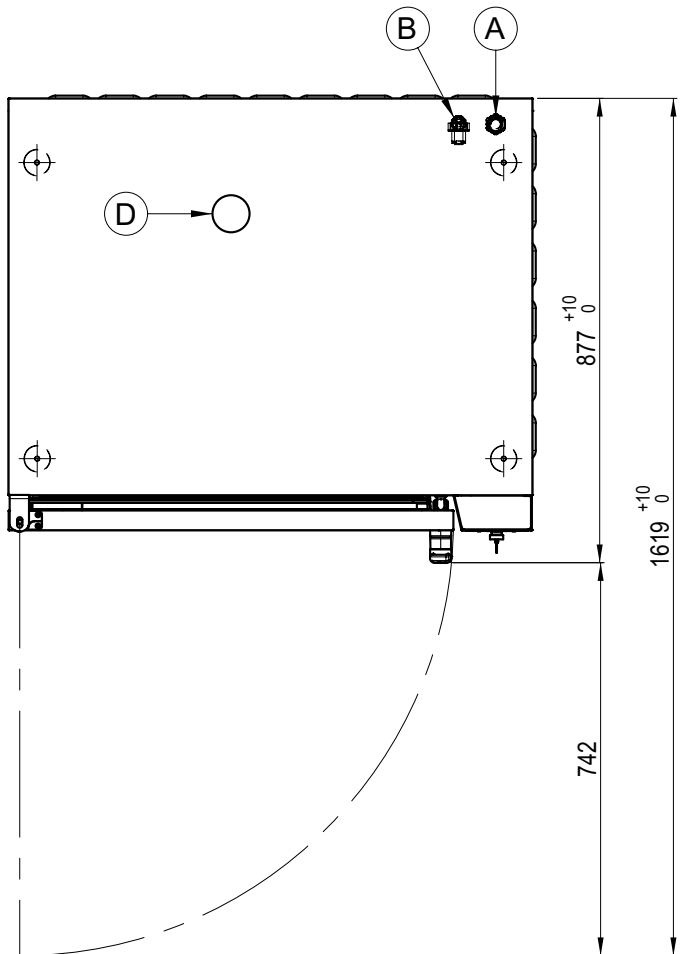
A	ON/OFF button
B	Cooking programs button
C	Programs phases button
D	Cooking chamber temperature selection button
E	Humidification percentage selection button
F	Cooking time selection button
G	Core probe selection button (core probe optional)
H	Temperature/humidity display
H1	H Display value increasing button
H2	H display value decreasing button
L	Time/core probe display
L1	L Display value increasing button
L2	L Display value decreasing button
M	Cooking chamber lighting button
N	Set values visualization button
P	Release valve button
R	Fan speed selection button
S	Cooking/washing cycle starting button
T	Semistatic ventilation button
V	Programs memorization button



Optional accessories	
Code	Description
	Core probe
	Automatic washing system (to be requested upon order)
	Hand shower
	Water softener
	Fat filter
	Suction hood
	Suction hood with steam condensation system
	Stand
	Stand with tray-slides



- A Electrical cables connection
- B Water inlet Ø 3/4" gas
- D Cooking chamber relief valve



Dimensions

Capacity	6 x 60x40	
Pitch between the trays	85 mm	
	Oven	Package
Width	990 mm	
Depth (with door handle)	877 mm	
Height	835 mm	
Weight		

Power supply

Power loading	9.0 kW
Cooking chamber power	8.5 kW
Power of the motors	n° 1 x 250 W
Max. power loading	9 kW
Voltage	380 - 415 V +3N ~ 50/60 Hz
Absorbed current	14 A
Feed cable section	n° 5 x 2.5 mm ²

Water supply

Water supply coupling	Ø 3/4 gas
Water pressure	1.5 - 2.5 bar
Water hardness	4 -8 °f (French degr.)
Water conductivity	50 e 2000 µS/cm
Chlorine concentration Cl ₂	< 0.2 mg/litre
Chloride concentration	<150 mg/litre
Water drain coupling	Øe 40 mm