

**inoxTrend®**



**Gourmet**

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# Gourmet

Excellence above all.

Excellence finds its maximum expression in the project for the Gourmet range.

Inoxtrend's R&D exploited every possibility given by IT to the service of culinary arts: the result is an appliance in which refined and distinctive design meets exceptional cooking performances.

# MANIAC IN EXCELLENCE

## Reliability and sturdiness at everyone's service.

Professional ovens for large and small catering businesses, conceived for ever more demanding chefs who follow the transformation of taste and the quality of an authentic **Made in Italy product**.

Gastronomy and pastry users find a professional response in Inoxtrend product ranges.

The chef only needs to choose his oven: convection, combi direct or with boiler with analog, digital or touch-screen control panel.

The ranges:



## Gourmet

The cooking device becomes your true **partner in the kitchen**. Combi ovens with steam generator, gas and electric available from **6 to 40 trays**. The perfect match of design and technology to obtain the most advanced cooking results with minimum effort.



## Professional

Meaning **reliability and high productivity**. Gas and electric professional ovens, available from **4 to 40 trays** for heavy duty use. A direct steam injection that assures high quality results in any type of traditional recipes for the kitchens of the world.



## Nice & Go

**The best performances** in a compact and slick design. Electric and gas ovens available from **5 to 12 levels**, with a spacious and high performing cooking chamber.



## Snack

The ideal range for snack bars or food trucks that need a small oven to heat up or cook croissants, pastry, bread or simple dishes.



# Gourmet



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## THE RANGE

Electric and gas combi-steamers, available from 6 to 40 trays, with a smart and easy touch screen to keep everything easily under control.

## ITALIAN STYLE

Its sleek design makes Gourmet not only the best support for your successful business thanks to the attention payed towards ergonomics, it is also the ideal tool to show-off in "front of house" cooking,

## YOUR HELP IN THE KITCHEN

The O.S. enables many function combinations and highly versatile screens.

You can either trust that Gourmet will do your job for you choosing among 300 international recipes tested in our labs or, exploit Gourmet's potentials to create new recipes of your own, store them into the 1000 spaces you have available, and repeat them any time and anywhere you like. You can transfer them from the control panel to any other "smart system" just like you are used to doing with your tablet or cell phone, easy peasy!



# Gourmet



## TRIPLE GLAZED DOOR

All three panels can be opened for cleaning and they guarantee minimal heat loss, hence energy saving.



## ERGONOMIC DOOR HANDLE

Patented design for a practical door handle: easy to open even with both hands full.



## CHAMBER LIGHTING

**Double lighting** on the door and inside the cooking chamber for clear visibility in every corner of the tray.



# UNIQUE SELLING POINTS



## **10" CAPACITIVE TOUCH SCREEN**

10" full touch screen capacitive display, with a smart and easy graphic interface.



## **MULTIPOINT CORE PROBE**

Detachable multipoint core probe, for a precise temperature detection and with  $\Delta T$ .



## **INTEGRATED RETRACTABLE HAND-SHOWER**

The handshower facilitates deglazing, adding water to the trays or simply rinsing the cooking chamber if necessary.

# Gourmet



## From manual cooking to automatic cooking programs:

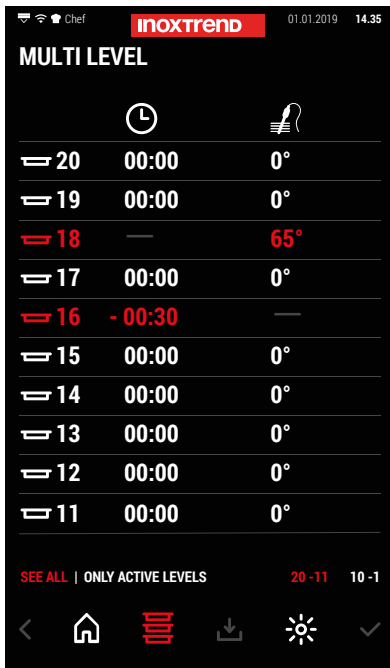
Possibility to store up to 1.000 programs with 20 phases. The recipes are divided into groups as appetizers, pasta and rice, meat, poultry, fish, vegetables, eggs, bakery.

# AUTOMATIC COOKING SYSTEM

## Multi Level:

The Multi Level function, in combination with manual cooking mode, allows to set different cooking times or to use core probe separately in each level.

This function simplifies the management of à la carte service while the kitchen is on duty.

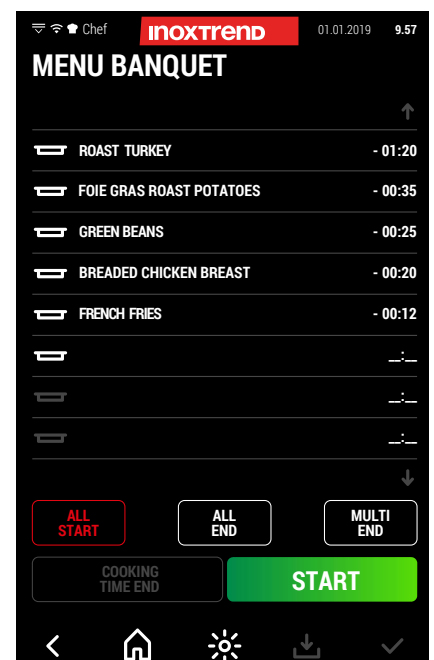


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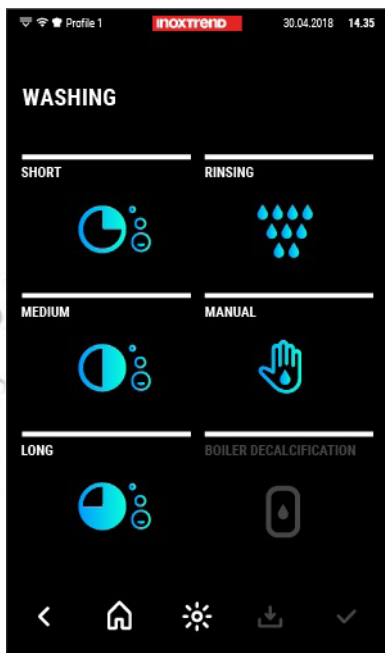
## Multi Cooking:

Thanks to Multi Cooking function it is possible to cook simultaneously different dishes in three modalities:

- ALL START: cooking starts in the same moment for all the dishes, the oven alerts when it's time to pull out each tray.
- ALL END: cooking ends at the same set time for all the dishes the oven alerts when it's time to put in each tray.
- MULTI END: cooking ends at different times for each dish.



# AUTOMATIC WASHING SYSTEM



## liquid detergent... tablet detergent...your choice!

The automatic washing system on Gourmet ovens, can either be working with tablet or liquid detergent. One can chose upon ordering the oven. In both cases, you have all the options listed on the following page and Inoxtrond will supply the required detergent.

**Economical, ecological and highly efficient** are the words to describe this new washing system that was studied to save resources for the end user and respect the environment.



### SHORT WASHING CYCLE

This program is suggested for daily care and for a lightly soiled oven.



### MEDIUM WASHING CYCLE

This program is suggested for average soiled oven.



### LONG WASHING CYCLE

This program is suggested for dirty ovens or for kitchens that seldomly clean the appliance.



### RINSING CYCLE

Recommended after cooking food with a very intense odor.



### MANUAL WASHING CYCLE

After selecting the program, just spray the appropriate detergent into the cooking chamber and start.



### BOILER DECALCIFICATION CYCLE

The oven will display a warning when it is necessary to carry out the descaling.



# Gourmet

## **"NUBE PROJECT": NEW OPPORTUNITIES!**

Thanks to the "NUBE" project developed, Inoxtrend is ever closer to you. Through connection, we can share recipes, transmit service diagnosis, or even remote control your oven and we can help you every step of the way.

## **Gourmet, your faithful partner!**

Gourmet can guarantee perfect steam saturation, automatic humidity adjustment and active control of air input and output, creating the ideal environment in the cooking chamber for all products, from vegetables to meat and fish, whether fresh, frozen or precooked. You will achieve consistently evenly cooked dishes, whatever the cooking process required.

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# FEATURES



## Cooking chamber temperature

300°C maximum cooking cabinet temperature for grilling or searing.



## Cooking time

From 1 minute to 99:59 hours, or unlimited functioning by digiting 0 cooking start can also be planned up to 24 hrs. ahead.



## Steam regulation

100% fresh steam from 30 to 130°C



## Delta T function

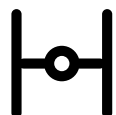
The delta T value can be set from 30 to 150 °C.

The delta T function can only be activated when the core probe cooking mode has been set.



## Core probe

Multi-point core probe with a working temperature value from 30 to 100 °C. The probe considers an average of the temperatures detected, working even on thin slices of food.



## Humidity control

In combi-mode, the oven will keep the humidity level inside the cooking chamber under control, making sure it remains the set value. This will retain the intrinsic moisture and flavours of the product resulting in particularly tender, succulent and tasty food while minimising weight loss.

In steam mode the system is always closed to keep the maximum humidity level inside the oven retaining vitamins and colour for optimal cooking results.



## Normal ventilation

By selecting this mode, the ventilation is always active with autoroverse function.



## Semi-static ventilation

By selecting this mode, the ventilation stops when the oven has reached the set temperature value to restart when it drops. This is particularly indicated for pastry and "light" foods.



## Ventilation speed

8 ventilation speeds are available with both normal and semi-static ventilation.















## Multi level function

In manual mode, when start is active, it is possible to activate the Multi Level function and manage each cooking level separately either with time or core probe.



## COMBI WITH STEAM GENERATOR

Power supply	Capacity	Dimensions WxDxH [mm]	Power [kW]	Voltage Hz	Model
 ELECTRIC	 <b>06</b> x 1/1 GN Passo: 80 mm	890 x 860 x 960	11	400V 3N 50/60Hz	<b>GR-BT-106E</b>
	 <b>10</b> x 1/1 GN Passo: 80 mm	890 x 860 x 1230	18,5	400V 3N 50/60Hz	<b>GR-BT-110E</b>
	 <b>10</b> x 2/1 GN Passo: 80 mm	1230 x 990 x 1230	40	400V 3N 50/60Hz	<b>GR-BT-210E</b>
	 <b>20</b> x 1/1 GN Passo: 65 mm	1000 x 1000 x 1890	40	400V 3N 50/60Hz	<b>GR-BT-120E</b>
	 <b>20</b> x 2/1 GN Passo: 65 mm	1230 x 990 x 1890	60	400V 3N 50/60Hz	<b>GR-BT-220E</b>
 GAS	 <b>06</b> x 1/1 GN Passo: 80 mm	850 x 860 x 960	12	230V 1N 50/60Hz	<b>GR-BT-106G</b>
	 <b>10</b> x 1/1 GN Passo: 80 mm	850 x 820 x 1150	18	230V 1N 50/60Hz	<b>GR-BT-110G</b>
	 <b>10</b> x 2/1 GN Passo: 80 mm	1090 x 970 x 1150	36	230V 1N 50/60Hz	<b>GR-BT-210G</b>
	 <b>20</b> x 1/1 GN Passo: 65 mm	1000 x 1000 x 1890	40	230V 1N 50/60Hz	<b>GR-BT-120G</b>
	 <b>20</b> x 2/1 GN Passo: 65 mm	1000 x 1000 x 1890	72	230V 1N 50/60Hz	<b>GR-BT-120G</b>

# ACCESSORIES



Stands /  
heated  
cabinets



Hoods

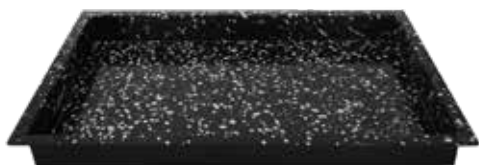


Smoker





# TRAYS AND GRIDS



Contoured enameled tray



Non-stick grid



Spare ribs grid



Eggs tray



Aluminium Silverstone tray



Baguette tray GN



Potato baking tray



Chicken spike



Frying basket



Perforated bread baking tray



# Inoxtrend

## A REFERENCE IN **HIGH QUALITY** PROFESSIONAL OVENS **MADE IN ITALY**

Inoxtrend was founded in 1989 in the heart of the North-East Italian region, where several small and medium-sized enterprises skillfully specialized in manufacturing stainless steel products.

It immediately stood out for its attention towards specialization and its **continuous research to find the best solution for every professional kitchen.**

Inoxtrend ovens are the ideal solution for **restaurants, hotels, bars, delis, bakeries, pastry-shops and pizzerias.**





**[www.inoxtrend.com](http://www.inoxtrend.com)**

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