

inoxtrend®



Professional

Crosswise door control



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CUTTING EDGE SOLUTIONS FOR SMART PROFESSIONAL OVENS

Any user's needs and desires will find a solution in the wide choice of Inoxtrend models, assuring a tasty, healthy and creative cooking, leaving way to imagination and skill.

Our philosophy is based on the cooperation with international top chefs and a very carefully engineered job in R&D. Our in-house dedicated laboratory represents the heart of the company's creativity and reliability.

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 direct steam generator, gas and electric available from **6 to 10 levels**. 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 20 levels** 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.

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THE RANGE

Electric and gas combi-ovens, with direct steam injection: available from 6 to 12 trays with crosswise insertion. You can fit both GN and EN dimensions.

A smart and easy graphic interface, allows you to keep everything easily under control..

COMPACT DIMENSIONS

Thanks to the control panel fit directly on the door, the outer dimensions of the appliance are extremely compact.

You will find place for it in any kitchen!



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COMPACT DIMENSIONS

Even if with crosswise insertion of the trays, thanks to the control pannel fit directly on the door, the outer dimensions are extremely compact.



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



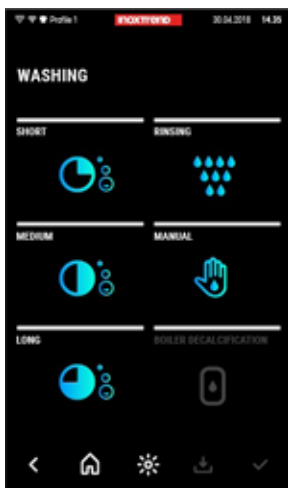
7" CAPACITIVE TOUCH SCREEN

Touch screen capacitive display, with a smart and easy graphic interface.



GN + EN TRAYS TOGETHER

You can cook with gastronomy or pastry trays in the same appliance, without any need to change the trayholder, A standard pitch of 67mm may be replaced upon order to 80mm, ideal for pastry&bakery.



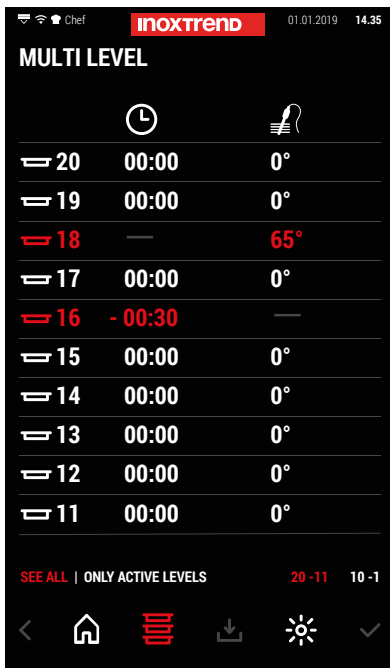
INTEGRATED WASHING SYSTEM

You will obtain a spotless and hygienic cleaning of the oven choosing among 3 automatic washing programs ,with liquid detergent, plus a semi-automatic and a rinsing program.

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TOUCH SCREEN CONTROLS



Multi Level:

The Multi Level function, with manual cooking mode, allows to set different cooking times on each level in order to manage easily any combination of requests for the kitchen.

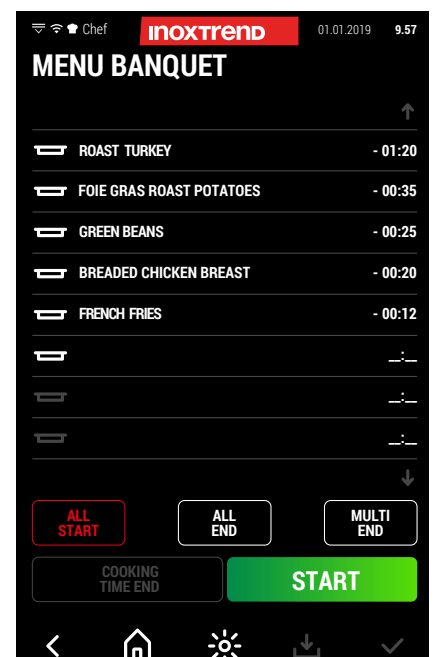


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Multi Cooking:

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

- ALL START: cooking starts at the same time for all the dishes, the oven alerts when each tray is ready for service.
- 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 tray.



FEATURES



Cooking chamber temperature

Convection mode: 30 - 270 °C with normal ventilation; 30 - 200 °C with semi-static ventilation
Convection with adjustable steam mode: 30 - 240 °C normal; 30 - 200 °C semi-static
Steam mode: 30 -130 °C with both types of ventilation



Cooking time

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



Steam regulation

Combi mode: 0 - 99% steam can be selected
Steam mode: 99% is fixed



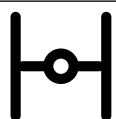
Delta T function

The delta T value can be set from 30 to 150 °C.
The delta T function can only be activated if the core probe cooking mode has been selected first.



Core probe

Core probe with a working temperature value from 30 to 100 °C.



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

2 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.

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Combi with direct steam

Power supply	Capacity	Dimensions WxDxH [mm]	Power [kW]	Voltage Hz	Model
 ELECTRIC	 07 X 600 x 400 mm + 07 x 1/1 GN Pitch: 67 mm	840 x 970 x 870	10.9	400V 3N 50/60Hz	PB-DT-007E
	 12 X 600 x 400 mm + 12 x 1/1 GN Pitch: 67 mm	840 x 970 x 1120	18.4	400V 3N 50/60Hz	PB-DT-012E
 GAS	 07 X 600 x 400 mm + 07 x 1/1 GN Pitch: 67 mm	840 x 970 x 890	17	230V 1N 50/60Hz	PB-DT-007G
	 12 X 600 x 400 mm + 12 x 1/1 GN Pitch: 67 mm	840 x 970 x 1260	20	230V 1N 50/60Hz	PB-DT-012G

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ACCESSORIES

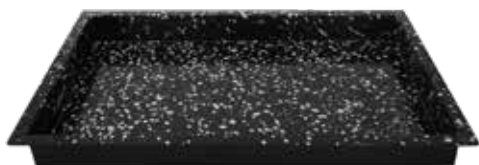
Stands /
heated
cabinets



Hoods



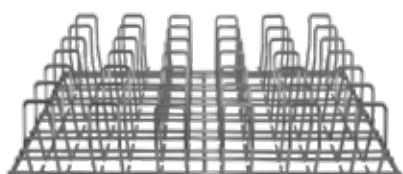
TRAYS AND GRIDS



Contoured enameled tray



Non-stick grid



Spare ribs grid



Eggs tray



Aluminium Silverstone tray



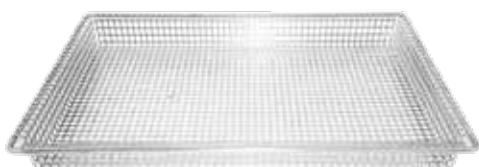
Baguette tray



Potato baking tray



Chicken spike



Frying basket



Perforated bread baking tray



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