# XEBC-04EU-E1R

ЭЛЕКТРИЧЕСКИЙ




| | |
|---|---|
| Вместимость | 4 600x400 |
| Расстояние | 80 mm |
| Частота | 50 / 60 Hz |
| Напряжение | 230 V - 1N / 400 V - 3N |
| Мощность | 7,4 kW |
| Размеры | 860x957x675 |
| Вес | 85 kg |

| ■ :Standard □ :Optional - :Not available | PLUS ELECTRIC | PLUS GAS | ONE ELECTRIC |
|---|---|---|---|
| **MANUAL BAKING MODES** | | | |
| Convection baking 30 °C - 260 °C | ■ | ■ | ■ |
| Mixed steam and convection baking 35 °C - 260 °C, with STEAM.Maxi™ 30% to 90% | ■ | ■ | ■ |
| Mixed humidity and convection baking 35 °C - 260 °C, with STEAM.Maxi™ 10% to 20% | ■ | ■ | ■ |
| Steaming 35 °C - 130 °C with STEAM.Maxi™ technology 100% | ■ | ■ | ■ |
| Dry air baking 30°C - 260 °C with DRY.Maxi™ technology 10% to 100% | ■ | ■ | ■ |
| Core probe | - | - | ■ |
| Delta T baking with core probe | ■ | ■ | ■ |
| MULTI.Point core probe | ■ | ■ | - |
| SOUS-VIDE core probe | □ | □ | □ |
| **ADVANCED AND AUTOMATIC BAKING PROGRAMMING** | | | |
| MIND.Maps™ technology: draw baking processes made of infinite steps with one simple touch | ■ | ■ | ■ |
| PROGRAMS: store up to 256 user's programs | ■ | ■ | ■ |
| PROGRAMS: possibilty to assign a name and picture to the stored programs | ■ | ■ | ■ |
| PROGRAMS: save recipe name by writing it (in any language) | ■ | ■ | ■ |
| CHEFUNOX: select baking mode, food to be baked, food size and baking result. and start baking | ■ | ■ | - |
| MULTI.Time: technology to manage up to 10 timers to bake at the same time different products | ■ | ■ | - |
| MISE.EN.PLACE: technology to sincronize the food loading in the baking chamber to have every pan ready at the same time | ■ | ■ | - |
| **AIR DISTRIBUTION IN THE BAKING CHAMBER** | | | |
| AIR.Maxi™ technology: multiple, reversing fans | ■ | ■ | ■ |
| AIR.Maxi™ technology: 4 air speeds, programmable | ■ | ■ | - |
| AIR.Maxi™ technology: 4 semi static baking modes, programmable | ■ | ■ | - |
| AIR.Maxi™ technology: 2 air speeds, programmable | - | - | ■ |
| AIR.Maxi™ technology: 2 semi static baking modes, programmable | - | - | ■ |

INVENTIVE SIMPLIFICATION

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|---|---|---|---|
| **CLIMA MANAGEMENT IN THE BAKING CHAMBER** | | | |
| DRY.Maxi™ technology: high performance moisture and humidity extraction, programmable by the user | ■ | ■ | ■ |
| DRY.Maxi™ technology: baking with humidity extraction 30 - 260 °C | ■ | ■ | ■ |
| STEAM.Maxi™ technology: steaming 35 °C - 130 °C | ■ | ■ | ■ |
| STEAM.Maxi™ technology: combination of moist air and dry air 35 °C- 260 °C | ■ | ■ | ■ |
| ADAPTIVE.Cooking™ technology: identifies baking process optimization and automatically adjusts baking parameters to grant perfect baking results | ■ | ■ | - |
| ADAPTIVE.Cooking™ technology: one pan or full load, same result | ■ | ■ | - |
| ADAPTIVE.Cooking™ technology: humidity sensor and automatic adjustment | ■ | ■ | - |
| **DOUBLE STACK COLUMN** | | | |
| MAXI.LINK technology: allows double-stack oven columns to be created | ■ | ■ | ■ |
| **THERMAL INSULATION AND SAFETY** | | | |
| Protek.SAFE™ technology: maximum thermal efficiency and working safety (cool door glass and external surfaces) | ■ | ■ | ■ |
| Protek.SAFE™ technology: fan impeller brake to contain energy loss at door opening | ■ | ■ | ■ |
| Protek.SAFE™ technology: electrical power absorbtion related to the real needs | ■ | - | ■ |
| Protek.SAFE™ technology: gas power absorbtion related to the real needs | - | ■ | - |
| Protek.SAFE™ PLUS: triple glazed door | ■ | ■ | - |
| **HIGH PERFORMANCE PRESSURE BURNER** | | | |
| Spido.GAS™ technology: suitable for G20 / G25 / G25.1 / G30 / G31 gas types | - | ■ | - |
| Spido.GAS™ technology: high performance straight heat exchanger pipes for a symmetric heat distribution | - | ■ | - |
| Spido.GAS™ technology: straight heat exchanger pipes for an easy service | - | ■ | - |
| **AUTOMATIC CLEANING** | | | |
| Rotor.KLEAN™ : 4 automatic washing programs with detergent and water presence control | ■ | ■ | ■ |
| Rotor.KLEAN™ : detergent tank integrated in the oven | ■ | ■ | ■ |
| **PATENTED DOOR** | | | |
| Door hinges made of high durability and self-lubricating techno-polymer | ■ | ■ | ■ |
| Reversible door, even after the installation | □ | □ | □ |
| Door docking positions at 60°-120°-180° | ■ | ■ | ■ |

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|---|---|---|---|
| **AUXILIARY FUNCTIONS** | | | |
| Preheating temperature up to 260 °C | ■ | ■ | ■ |
| Visualisation of the residual baking time (when baking not using the core probe) | ■ | ■ | ■ |
| Holding baking mode «HOLD» | ■ | ■ | ■ |
| Continuous functioning «INF» | ■ | ■ | ■ |
| Visualisation of the set and real values of time, core probe temperature, cavity temperature, humidity, fan speed | ■ | ■ | ■ |
| Temperature unit in °C or °F | ■ | ■ | ■ |
| **TECHNICAL DETAILS** | | | |
| Rounded stainless steel (AISI 304) cavity for hygiene and ease of cleaning | ■ | ■ | ■ |
| Chamber lighting through external LED lights | ■ | ■ | ■ |
| Steam proof sealed MASTER.Touch control panel | ■ | ■ | ■ |
| High-durability carbon fibre door lock | ■ | ■ | ■ |
| Door drip pan with continuous drainage, even when the door is open | ■ | ■ | ■ |
| High capacity appliance drip pan | ■ | ■ | ■ |
| Light weight – heavy duty structure using innovative materials | ■ | ■ | ■ |
| Proximity door contact switch | ■ | ■ | ■ |
| 2-stage safety door lock | □ | □ | □ |
| Autodiagnosis system for problems or brake down | ■ | ■ | ■ |
| Safety temperature switch | ■ | ■ | ■ |
| Openable internal glass to simplify door cleaning | ■ | ■ | ■ |
| Stainless steel L-shaped rack rails with notched recesses for easy loading | ■ | ■ | ■ |