XEVC-0711-E1R

ЭЛЕКТРИЧЕСКИЙ



Вместимость	7 GN 1/1
Расстояние	67 mm
Частота	50 / 60 Hz
Напряжение	400 V~ 3N
Мощность	9,9 kW
тепловая мощность	-
Размеры	750x773x843
Вес	85 kg

■ :Standard □ :Optional - :Not available

	PLUS ELECTRIC	PLUS GAS	ONE ELECTRIC
MANUAL COOKING MODES			
Convection cooking 30 °C - 260 °C	■	■	■
Mixed steam and convection cooking 35 °C - 260 °C, with STEAM.Maxi™ 30% to 90%	■	■	■
Mixed humidity and convection cooking 35 °C - 260 °C, with STEAM.Maxi™ 10% to 20%	■	■	■
Steaming 35 °C - 130 °C with STEAM.Maxi™ technology 100%	■	■	■
Dry air cooking 30°C - 260 °C with DRY.Maxi™ technology 10% to 100%	■	■	■
Core probe	-	-	■
Delta T cooking with core probe	■	■	■
MULTI.Point core probe (not for XEVC-0311-EPR/ XECC-0523-EPR ovens)	■	■	-
SOUS-VIDE core probe	□	□	□
ADVANCED AND AUTOMATIC COOKING PROGRAMMING			
MIND.Maps™ technology: draw cooking 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 cooking mode (roast, braise, grill…), food to be cooked, food size and cooking result. and start cooking	■	■	-
MULTI.Time: technology to manage up to 10 timers to cook different products at the same time	■	■	-
MISE.EN.PLACE: technology to sincronize the food loading in the cooking chamber to have every pan ready at the same time	■	■	-
AIR DISTRIBUTION IN THE COOKING CHAMBER			
AIR.Maxi™ technology: multiple, reversing fans	■	■	■
AIR.Maxi™ technology: 4 air speeds, programmable	■	■	■
AIR.Maxi™ technology: 4 semi static cooking modes, programmable	■	■	■

INVENTIVE SIMPLIFICATION

■ :di serie □ :Optional - :Non disponibile

	PLUS ELECTRIC	PLUS GAS	ONE ELECTRIC
CLIMA MANAGEMENT IN THE COOKING CHAMBER			
DRY.Maxi™ technology: high performance moisture and humidity extraction, programmable by the user	■	■	■
DRY.Maxi™ technology: cooking 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 cooking process optimization and automatically adjusts cooking parameters to grant perfect cooking results (not for XECC-0523-EPR oven)	■	■	-
ADAPTIVE.Cooking™ technology: one pan or full load, same result (not for XECC-0523-EPR oven)	■	■	-
ADAPTIVE.Cooking™ technology: humidity sensor and automatic adjustment (not for XECC-0523-EPR oven)	■	■	-
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 (not for XEVC-0311-EPR/ XECC-0523-EPR ovens)	■	■	-
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*) *excluding the ovens XEVC-0311-EPR/ XECC-0523-EPR	■	■	■
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°	■	■	■

INVENTIVE SIMPLIFICATION

■ :di serie □ :Optional - :Non disponibile	PLUS ELECTRIC	PLUS GAS	ONE ELECTRIC
AUXILIARY FUNCTIONS			
Preheating temperature up to 260 °C	■	■	■
Visualisation of the residual cooking time (when cooking not using the core probe)	■	■	■
Holding cooking 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 C-shaped rack rails with notched recesses for easy loading	■	■	■