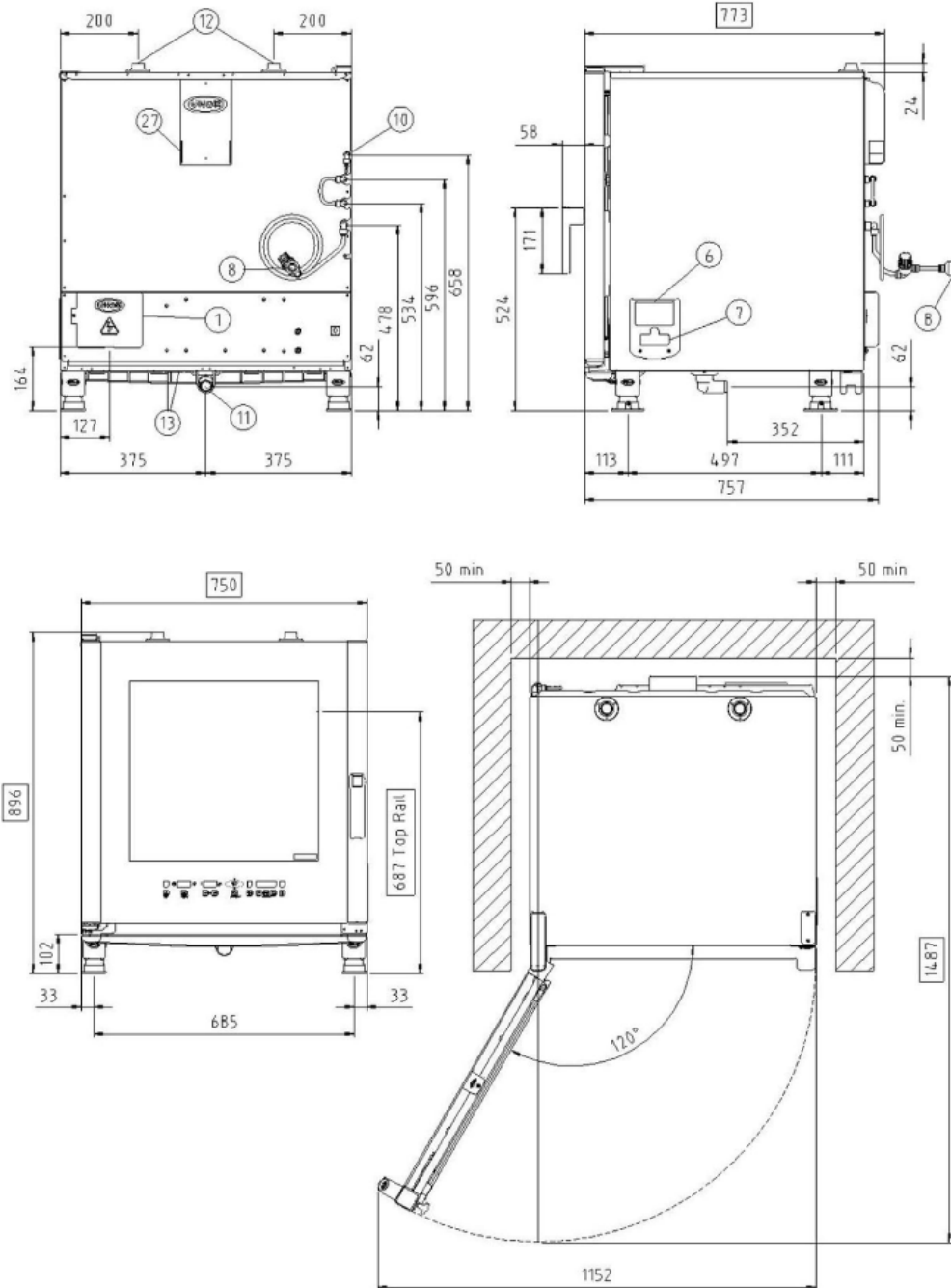



**XVC505E**


	XVC505E
Capacity	7 GN 1/1
Pitch	67 mm
Frequency	50 / 60 Hz
Voltage	230 V~1N / 400 V~3N
Electrical power	8,2 kW
Max. gas rated power	-
Dimensions	750x773x895
Weight	79 kg



	ECO	POWER	GAS
<b>COOKING MODES</b>			
Convection cooking 30 °C - 260 °C	*	*	*
Mixed steam and convection cooking 48 °C - 260 °C, with STEAM.Maxi™ 30% to 90%	*	*	*
Mixed humidity and convection cooking 48 °C - 260 °C, with STEAM.Maxi™ 10% to 20%	*	*	*
Steaming 48 °C - 130°C with STEAM.Maxi™ technology	*	*	*
Dry air cooking 30°C - 260 °C with DRY.Maxi™ technology settable 10% to 100%	*	*	*
Maximum pre-heating temperature 280 °C	*	*	*
Core probe	*	*	*
Delta T cooking with core probe	*	*	*
MULTI.Point core probe	o	*	*
SOUS-VIDE core probe	o	o	o
MULTI.Time: technology to manage up to 9 timers to bake at the same time different products	*	*	*
<b>AIR DISTRIBUTION IN THE COOKING CHAMBER</b>			
AIR.Maxi™ technology: multiple fans with reversing gear	*	*	*
AIR.Maxi™ technology: 6 air speeds, programmable	*	*	*
AIR.Maxi™ technology: 1 semi static cooking mode, programmable	*	*	*
AIR.Maxi™ technology: puase function	*	*	*
<b>CLIMA MANAGEMENT IN THE COOKING CHAMBER</b>			
DRY.Maxi™ technology: high performance moist and humidity extraction, programmable by the user	*	*	*
DRY.Maxi™ technology: cooking with humidity extraction 30 - 260 °C	*	*	*
STEAM.Maxi™ technology: steaming 48 °C - 130 °C	*	*	*
STEAM.Maxi™ technology: combination of moist air and dry air 48 °C- 260 °C	*	*	*
ADAPTIVE.Clima technology: cavity humidity measurement and regulation	*	*	*
ADAPTIVE.Clima technology: repeatability of the cooking process through the momorization of the real cooking process	*	*	*
ADAPTIVE.Clima technology: 20 ADAPTIVE.Clima process memory	*	*	*
<b>COOKING COLUMNS WITH MAXI.Link TECHNOLOGY</b>			
MAXI.Link technology: creating multiple ovens and accessories columns controlled by a single ChefTouch control panel	*	*	*
MAXI.Link technology with EFFICIENT.Power: power requirement reduced on MAXI.Link columns	*	*	*
<b>THERMAL INSULATION AND SAFETY</b>			
Protek.SAFE™ technology: maximum thermal efficiency and working safety (cold 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	-	-	*
<b>HIGH PERFORMANCE ATMOSPHERIC BURNER</b>			
Spido.GAS™ technology: high performance straight heat exchanger pipes for a simmetric heat distribution	-	-	*
Spido.GAS™ technology: straight heat exchanger pipes for an easy service	-	-	*
<b>AUTOMATIC CLEANING</b>			
Rotor.KLEAN™: 4 automatic and 2 semi-automatic washing programs	*	*	*
<b>PATENTED DOOR</b>			
Door hinges made of high durability and self-lubricating techno-polymer (only for lateral opening door)	*	*	*
Reversible door, even after the installation (not for 20 GN 2/1 and 20 GN 1/1 models)	*	*	*
Door docking positions at 60°-120°-180°	*	*	*
<b>AUXILIARIES FUNCTIONS</b>			
99 cooking programs memory, each one made of 9 cooking steps	*	*	*
Possibility to assign a name to the stored programs	*	*	*
Preheating temperature up to 280 °C settable by the user	*	*	*
Visualization of the residual cooking time (when cooking not using the core probe)	*	*	*
Holding cooking mode «HOLD»	*	*	*
Continuous functioning «INF»	*	*	*
Visualization of the set and real values of time, core probe temperature, cavity temperature and humidity	*	*	*
«COOL» function for rapid cavity cooling	*	*	*
Temperature unit settable in °C or °F	*	*	*
<b>TECHNICAL DETAILS</b>			
Rounded stainless steel AISI 304 cavity for hygiene and easy of cleaning	*	*	*
LED lights	*	*	*
Steam proof sealed ChefTouch 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 connectable to appliance drain	*	*	*
Light weight – heavy duty structure using innovative materials	*	*	*
Proximity door contact switch	*	*	*
2-stage safety door lock	o	o	o
Autodiagnosys system for problems or brake down	*	*	*
Safety temperature switch	*	*	*
Openable internal glass to simplify the door cleaning	*	*	*
Stainless steel C-shaped rack rails with notched recesses for easy loading	*	*	*