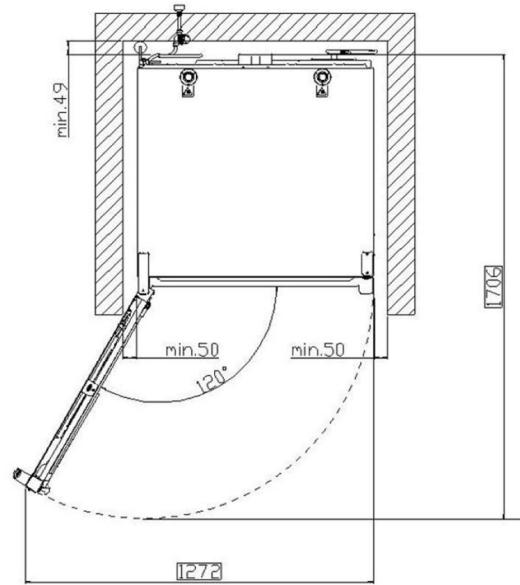
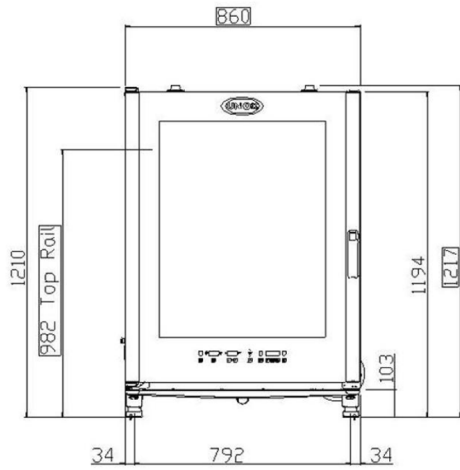
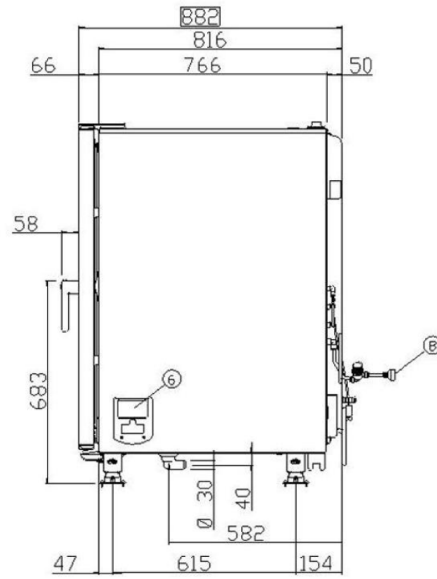
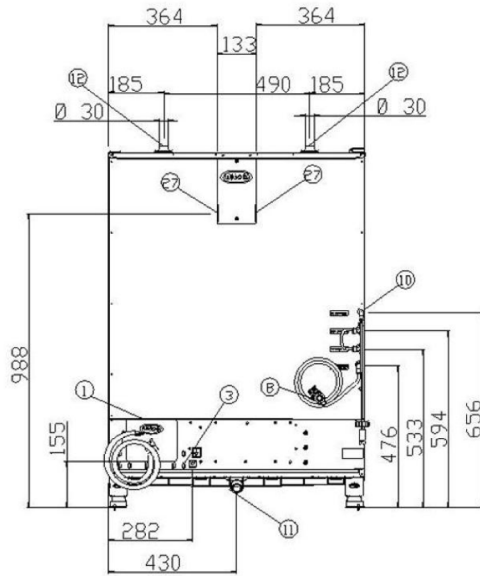


● **XBC805E**



|               | <b>XBC805E</b> |
|---------------|----------------|
| Kapazität     | 10 600x400     |
| Abstand       | 80 mm          |
| Frequenz      | 50 / 60 Hz     |
| Spannung      | 400 V ~ 3N     |
| Anschlusswert | 15,2 kW        |
| Gas           | -              |
| Abmessungen   | 860x882x1217   |
| Gewicht       | 121 kg         |



|   | ELETTRICO | GAS |
|---|-----------|-----|
| <b>BAKING MODES</b>   |           |     |
| Convection baking 30 °C - 260 °C  | •         | •   |
| Mixed steam and convection baking 48 °C - 260 °C, with STEAM.Maxi™ 30% to 90%   | •         | •   |
| Mixed humidity and convection baking 48 °C - 260 °C, with STEAM.Maxi™ 10% to 20%                                      | •         | •   |
| Steaming 48 °C - 130°C with STEAM.Maxi™ technology  | •         | •   |
| Dry air baking 30°C - 260 °C with DRY.Maxi™ technology settable 10% to 100%   | •         | •   |
| Maximum pre-heating temperature 280 °C  | •         | •   |
| Core probe  | •         | •   |
| Delta T baking with core probe  | •         | •   |
| MULTI.Point core probe  | 0         | •   |
| SOUS-VIDE core probe  | 0         | 0   |
| MULTI.Time: technology to manage up to 9 timers to bake at the same time different products                           | •         | •   |
| <b>AIR DISTRIBUTION IN THE BAKING CHAMBER</b>   |           |     |
| AIR.Maxi™ technology: multiple fans with reversing gear   | •         | •   |
| AIR.Maxi™ technology: 6 air speeds, programmable  | •         | •   |
| AIR.Maxi™ technology: 1 semi static baking mode, programmable   | •         | •   |
| AIR.Maxi™ technology: puase function  | •         | •   |
| <b>CLIMA MANAGEMENT IN THE BAKING CHAMBER</b>   |           |     |
| DRY.Maxi™ technology: high performance moist and humidity extraction, programmable by the user                        | •         | •   |
| DRY.Maxi™ technology: baking 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 baking process through the momorization of the real baking process    | •         | •   |
| ADAPTIVE.Clima technology: 20 ADAPTIVE.Clima process memory   | •         | •   |
| <b>BAKING COLUMNS WITH MAXI.Link TECHNOLOGY</b>   |           |     |
| MAXI.Link technology: creating multiple ovens and accessories columns controlled by a single BakerTouch 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 16 600x400 models)  | •         | •   |
| Door docking positions at 60°-120°-180°   | •         | •   |
| <b>AUXILIARIES FUNCTIONS</b>  |           |     |
| 99 baking programs memory, each one made of 9 baking steps  | •         | •   |
| Possibility to assign a name to the stored programs   | •         | •   |
| Preheating temperature up to 280 °C settable by the user  | •         | •   |
| Visualization of the residual baking time (when baking not using the core probe)                                      | •         | •   |
| Holding baking 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   | • | • |

**TECHNICAL DETAILS**

|  |   |   |
|--|---|---|
| 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 |
| Autodiagnosys system for problems or brake down                            | • | • |
| Safety temperature switch  | • | • |
| Openable internal glass to simplify the door cleaning                      | • | • |
| Stainless steel L-shaped rack rails with notched recesses for easy loading | • | • |