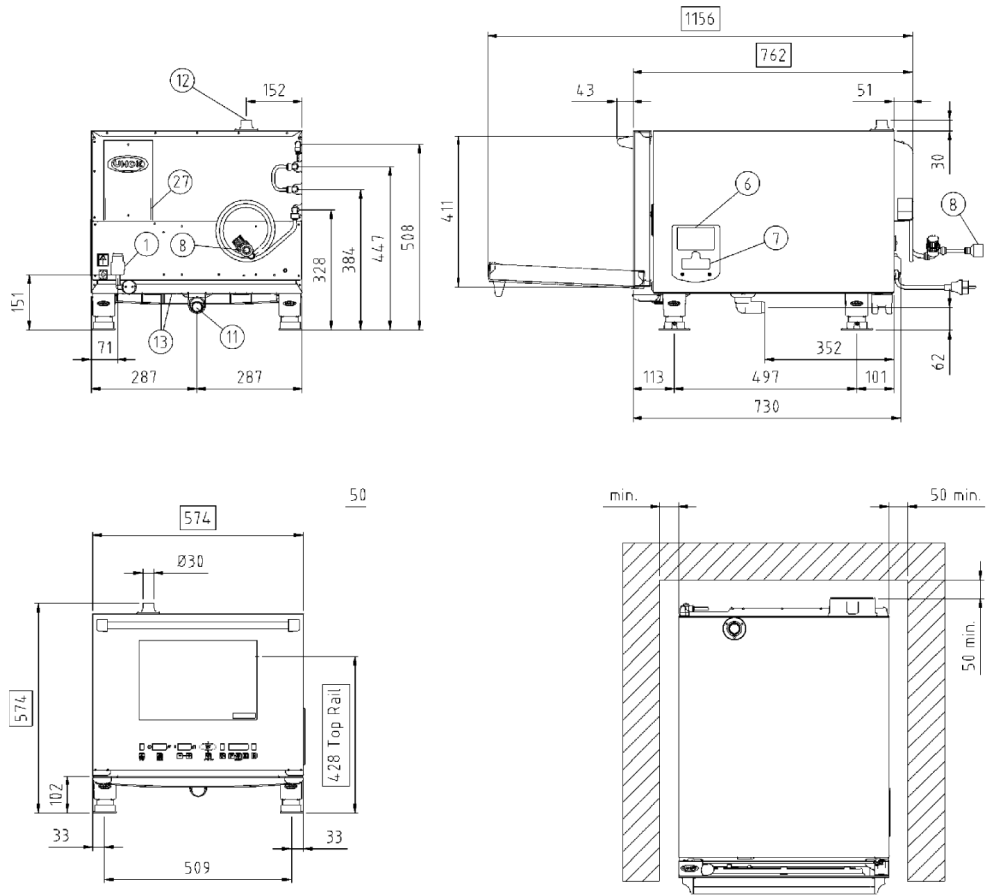


**XVC055E**

|               | <b>XVC055E</b> |
|---------------|----------------|
| Kapazität     | 5 GN 2/3       |
| Abstand       | 67 mm          |
| Frequenz      | 50 / 60 Hz     |
| Spannung      | 230 V ~ 1N     |
| Anschlusswert | 3,6 kW         |
| Abmessungen   | 574x762x572    |
| Gewicht       | 41 kg          |



|  | ELETRICO | 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   | 0        | •     | •   |
| SOUS-VIDE core probe   | 0        | 0     | 0   |
| 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   | • | • | • |

**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   | 0 | 0 | 0 |
| 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 | • | • | • |