

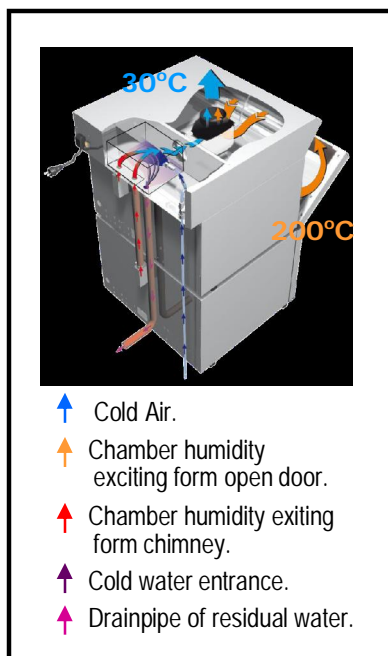


ChefTop™ Complementary Equipment

Hood with Steam Condenser

Digitally controlled only by the ChefTouch control panel

XC 314



Functioning:

- Suction of fumes when you open the oven door;
- Condensation of fumes from the exhaust of the oven with water, thermally controlled by a temperature sensor;
- Two speed suction (slow when the oven is turned on and the door is closed, fast when the door is open).

Technical Features

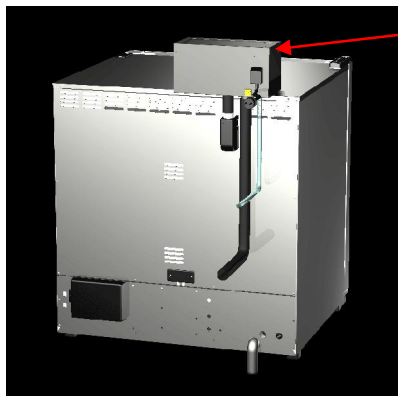
- Equipped with twin speed motor;
- Controlled by **CHEFTOUCH** digital panel;
- Also suitable for stacked ovens.

Requires:

- ⇒ Water connection to condensate the fumes;
- ⇒ Wastepipe for residual water;
- ⇒ Electric Connection.

Exhaust Steam Condenser

XC 114



Condensation of fumes from the exhaust of the oven with water, thermally controlled by a temperature sensor.

Advantages:

- Reduction of the heat introduced in the kitchen environment;
- Elimination of unpleasant smells;
- No maintenance required, as the fumes washing system is self-cleaning.

Requires:

- ⇒ Water connection to condensate the fumes;
- ⇒ Wastepipe for residual water;
- ⇒ Electric Connection.