



ChefTop™ Electric Combi-Steam Oven GN 1/1



XVC 105E (3 GN 1/1)



XVC 305E (5 GN 1/1)

Combi steam ovens GN 1/1 electric, large capacity in compact dimensions.

Standard Features:

–Automatic cooking settings < slow cooking, steaming, roasting, grilling, regenerating > –Automatic cooking settings for groups of foods. –Cooking with Core Probe –Delta-T setting. –External Core Probe <optional>. –Digital control panel ChefTouch, that also controls complementary equipment. –9 programmable cooking steps. –99 programmes memory. –Hold function. –**STEAM.Maxi™** revolutionary system for the best steaming. –**DRY.Maxi™** system for humidity extraction. –**AIR.Maxi™** system for perfect uniform cooking. –Cool touch door **Protek.SAFE™**. –**Multi.Time™** to manage up to 9 different timers to bake simultaneously products that require different cooking times. –**Rotor.KLEAN™** integrated washing system. –“COOL” function for rapid cavity cooling. –Motor reversing gear. –Reversible door. –Wide modular structure. –Supplied with UNOX.Pure XC215 water filter.

Technical Information	XVC 105E	XVC 305E
Capacity:	3 GN 1/1	5 GN 1/1
Pitch:	67mm	67mm
Power:	3.6kW	6kW
Voltage:	230V / 15amp plug	230V / 400V
Max. Temperature:	260°C	260°C
Weight:	48kg	62kg
Dimensions:	750x762x572 (WxDxH mm)	750x773x707 (WxDxH mm)