


**XVC505**


|                      | <b>XVC505</b>  |
|----------------------|----------------|
| Capacity             | 7 GN 1/1       |
| Pitch                | 67 mm          |
| Frequency            | 50 / 60 Hz     |
| Voltage              | 400 V~ 3N      |
| Electrical power     | 8,2 kW         |
| Max. gas rated power | -              |
| Dimensions           | 750x813x792 mm |
| Weight               | 76 kg          |



|  | ELETTRICO | 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 300 °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: 3 air speeds, programmable   | •         | •     | •   |
| AIR.Maxi™ technology: 3 semi static cooking modes, 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™ XC405: 3 automatic and 2 semi-automatic washing programs  | 0         | 0     | 0   |
| Rotor.KLEAN™ XC302: 2 semi-automatic washing programs  | 0         | 0     | 0   |
| <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 20-16 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 300 °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 (DIN 1.4301) 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   | • | • | • |