

 **XVC315G**



| | XVC315G |
|----------------------|-----------------------|
| Capacity | 5 GN1/1 |
| Pitch | 67 mm |
| Frequency | 50 / 60 Hz |
| Voltage | 230 V~ 1N |
| Electrical power | 0,4 kW |
| Max. gas rated power | 11,5 kW / 9890 kcal/h |
| Dimensions | 750x840x796 mm |
| Weight | 73 kg |

| | ELETTRICO | POWER | GAS |
|--|-----------|-------|-----|
| COOKING MODES | | | |
| 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 | • | • | • |
| AIR DISTRIBUTION IN THE COOKING CHAMBER | | | |
| 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 | • | • | • |
| CLIMA MANAGEMENT IN THE COOKING CHAMBER | | | |
| 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 | • | • | • |
| COOKING COLUMNS WITH MAXI.Link TECHNOLOGY | | | |
| 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 | • | • | • |
| THERMAL INSULATION AND SAFETY | | | |
| 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 | - | - | • |
| HIGH PERFORMANCE ATMOSPHERIC BURNER | | | |
| 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 | - | - | • |
| AUTOMATIC CLEANING | | | |
| 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 |
| PATENTED DOOR | | | |
| 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° | • | • | • |
| AUXILIARIES FUNCTIONS | | | |
| 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 | • | • | • |