

### CHEFTOP MM PLUS - Combi Oven with Touch Screen Control

Technologically advanced combi oven for gastronomy cooking processes (dehydrating, steaming, low temperature cooking, sous vide cooking, roasting, grilling, pan frying, regeneration and plate regeneration) and for fresh or frozen baking which guarantee perfect results and repeatability for any load size.



**XEVC-0511-EPRM**



**XEVC-0711-EPRM**



**XEVC-1011-EPRM**



**XEVL-2021-YPRS**



**Cheftop Control Panel**



**Stainless Steel Chamber**

Model	Type	Tray Capacity	Dimension (mm)	Gas Power (kW)	Electric Power (kW)	Voltage (V/Ph/Hz)
XEVC-0511-EPRM	Electric	5 GN1/1	750 x 783 x 675		9.30	400/3/50
XEVC-0711-EPRM	Electric	7 GN1/1	750 x 783 x 843		11.70	400/3/50
XEVC-1011-EPRM	Electric	10 GN1/1	750 x 783 x 1010		18.50	400/3/50
XEVL-2011-YPRS	Electric	20 GN1/1	892 x 925 x 1875		38.50	400/3/50
XEVL-2021-YPRS	Electric	20 GN2/1	892 x 1164 x 1875		65.00	400/3/50
XEVC-0511-GPRM	Gas	5 GN1/1	750 x 783 x 675	15.00	0.60	230/1/50
XEVC-0711-GPRM	Gas	7 GN1/1	750 x 783 x 843	19.00	1.00	230/1/50
XEVC-1011-GPRM	Gas	10 GN1/1	750 x 783 x 1010	22.00	1.00	230/1/50
XEVL-2011-GPRS	Gas	20 GN1/1	892 x 925 x 1875	48.00	2.50	230/1/50
XEVL-2021-GPRS	Gas	20 GN2/1	892 x 1164 x 1875	90.00	2.60	230/1/50

### CHEFLUX - Combi Oven with Electro-Mechanical Control

Dry air-steam combi oven with analogical control and 304 stainless steel cooking chamber. Time, temperature, steam percentage and 2 fan speeds function. Allows to perform traditional cooking processes such as steaming, browning, grilling, frying and cooking of fresh and frozen bakery products.



XV393



XV593



XV513G



XV813G



XV1093

#### Features:

##### AIR.Plus - Transmit, unite, transform.

AIR.Plus guarantees perfect air and heat distribution within the baking chamber, for uniform results at every point throughout every tray.



##### STEAM.Plus - On-demand humidity for perfect baking

STEAM.Plus technology instantly creates humidity inside the baking chamber, from a temperature of 90°C up to 260°C, for excellent results with every batch.



##### DRY.Plus - Extracting humidity for maximum flavour

DRY.Plus expels humid air from the baking chamber to help the internal structure of the product to form properly, creating a texture that remains perfect for hours.



Model	Type	Tray Capacity	Dimension (mm)	Gas Power (kW)	Electric Power (kW)	Voltage (V/Ph/Hz)
XV393	Electric	5 GN1/1	750 x 773 x 772		7.10	400/3/50
XV593	Electric	7 GN1/1	860 x 882 x 932		10.50	400/3/50
XV893	Electric	12 GN1/1	860 x 882 x 1252		15.80	400/3/50
XV1093	Electric	20 GN1/1	913 x 997 x 1863		29.70	400/3/50
XV4093	Electric	20 GN2/1	913 x 1237 x 1863		46.70	400/3/50
XV513G	Gas	7 GN1/1	860 x 882 x 1144	17.50	0.70	230/1/50
XV813G	Gas	12 GN1/1	860 x 882 x 1464	20.00	1.00	230/1/50

## BAKERTOP MM PLUS - Combi Oven for Bakery and Patisserie

Intelligent combi oven for bakery and patisserie. Self-cleaning function, automatic baking cycles and intelligent functions for impeccable results. Suitable for bakery tray/pan size of 600x400mm size with 80mm distance between tray (80mm pitch).



XEBC-06EU

XEBC-10EU

### Features:

- **Dry Maxi:** Minimum Humidity. Maximum Flavour
- **Steam Maxi:** Steam Perfection. Simple as a drop of water.
- **Air Maxi:** Baking uniformity. Quality without compromise
- **Unox Care:** The value of time. Duration overtime
- **Adaptive Cooking:** Professional baking. Unmistakable result

Model	Type	Tray Capacity (600x400 mm)	Dimension (mm)	Gas Power (kW)	Electric Power (kW)	Voltage (V/Ph/Hz)
XEBC-06EU-GPRM	Gas	6 trays	860 x 967 x 842	19.00	1.00	230/1/50
XEBC-10EU-GPRM	Gas	10 trays	860 x 967 x 1162	25.00	1.40	230/1/50
XEBC-06EU-EPRM	Electric	6 trays	860 x 967 x 842		14.00	400/3/50
XEBC-10EU-EPRM	Electric	10 trays	860 x 967 x 1162		21.30	400/3/50

## SPEED-X Combi Speed Oven

The first ever combi speed oven with self-washing system, the perfect combination of quality and speed. Unimaginable performance with no compromises.



XEPA-0523-EXRN

### Specification:

- Model: Speed X
- Code: XEPA-0523-EXRN
- Dimension: 535 x 740 x 811 mm
- Tray Capacity: 5x GN2/3
- Pitch/Tray Distance: 70 mm
- Voltage: 400/3/50
- Electric Power: 9 kW

### Manual cooking

- Cooking steps: up to 9
- Temperature: 30 °C - 260 °C
- Preheating: up to 260 °C
- Microwave: setting the percentage of microwaves in increments of 10%
- CLIMA.Control: humidity setting from 10% to 100% and continuous measurement of the actual humidity present in the cooking chamber
- Fan speed: 5 continuous speeds and 5 pulsed speeds
- Storable programs: 1000+

### Automatic cooking

- CHEFUNOX & SPEEDUNOX: choose something to cook from the built-in combi or combi-speed library the oven automatically sets all the parameters.
- MULTI.Time: manages and monitor up to 10 cooking processes at the same time.
- MULTI.Speed: manages and monitors up to 4 speed cooking processes at the same time.



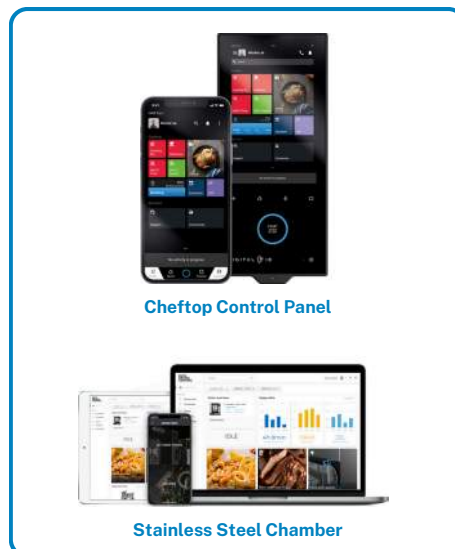
### CHEFTOP-X High-Performance Combi Oven with 16" Touch Screen Control

Professional high-performance combi oven equipped with a state-of-the-art operating system and intelligent technology designed to perfectly handle any gastronomy, pastry and bakery cooking process. It is ENERGY STAR® certified for low-consumption performance and waste reduction, also thanks to its automatic washing system with recirculation.



XEDA-0611

XEDA-1011



Cheftop Control Panel

Stainless Steel Chamber

Description	Model	Tray Capacity	Dimension (mm)	Gas Power (kW)	Electric Power (kW)	Voltage (V/Ph/Hz)
Electric Combi Oven 6 GN1/1	XEDA-0611-EXRS	6 GN1/1	750 x 841 x 789		11.60	400/3/50
Electric Combi Oven 10 GN1/1	XEDA-1011-EXRS	10 GN1/1	750 x 841 x 1069		19.60	400/3/50
Gas Combi Oven 6 GN1/1	XEDA-0611-GPRS	6 GN1/1	750 x 841 x 789	15.00	1.40	400/3/50
Gas Combi Oven 10 GN1/1	XEDA-1011-GPRS	10 GN1/1	750 x 841 x 1069	25.00	1.80	400/3/50

### EVEREO Service Temperature Food Preserver

Service Temperature Food Preserving is a patented technology that has been designed to preserve food at the temperature at which it is served and eaten. It means that you can cook food, keep it hot without blast freezing and regenerating it, and serve it in a few seconds at any time of the day and with zero waiting time for your customers.



XEEC-1013-EPRS

#### Specification:

- Model: Evero 900
- Code: XEEC-1013-EPRS
- Dimension: 535 x 883 x 915mm
- Tray Capacity: 10x GN1/1
- 7 touch control panel
- Voltage: 220-240 V
- Electric Power: 2.9 kW

#### Programs

- Store up to 256 customized programs
- **MULTY.DAY MODE:** Choose or set the program that best suits your needs to preserve the food for days or weeks in sealed containers
- **Superholding Mode:** Set your personal program while using open containers or trays, and have your food held at a precise temperature
- **Mealme mode:** use the most suitable program for the food you ordered from any of our MEALME approved vendors

#### Setting

- Temperature: 58 °C – 75 °C
- Tray assignment: possibility to assign one preserprogram to a dedicated tray
- ROP: manage the programs Reorder Point (the minumber of sous-vide single portions that must alwapresent in your chamber) in order to not run out obest selling menu items during service
- CLIMA.Control: humidity or dry air set by 10%