

MANIAC IN EXCELLENCE

PB | Professional
Bakery

Reliability and sturdiness at everyone's service.

Professional ovens for large and small catering businesses, conceived for ever more demanding chefs who follow the transformation of taste and the quality of an authentic **Made in Italy product**.

Gastronomy and pastry users find a professional response in Inoxtrend product ranges.

The chef only needs to choose his oven: convection, combi direct or with boiler with analog, digital or touch-screen control panel.

The ranges:



Gourmet

The cooking device becomes your true **partner in the kitchen**. Combi ovens with direct steam generator, gas and electric available from **6 to 40 levels**. The perfect match of design and technology to obtain the most advanced cooking results with minimum effort.



Professional

Meaning **reliability and high productivity**. Gas and electric professional ovens, available from **4 to 40 levels** for heavy duty use. A direct steam injection that assures high quality results in any type of traditional recipes for the kitchens of the world.



Nice & Go

The best performances in a compact and slick design. Electric and gas ovens available from **5 to 10 levels**, with a spacious and high performing cooking chamber.



Snack

The ideal range for snack bars or food trucks that need a small oven to heat up or cook croissants, pastry, bread or simple dishes.



THE RANGE

Designed for pastries and bakeries, Professional Bakery ovens come electrically or gas powered, with direct steam injection, available from 4 to 16 trays with crosswise insertion.

You can also choose to order an appliance which can fit both GN and EN trays.

COMPACT DIMENSIONS

Thanks to the control panel fit directly on the door, the outer dimensions of the appliance are extremely compact.

You will find place for it in any kitchen!

TOUCH SCREEN CONTROL PANEL

The touch screen control panel with its easy and intuitive graphical interface will make your life easy!



The home screen displays the main functions of the oven:



Manual cooking mode

All recipes carried out in manual mode may be stored as automatic cooking programs, even at a later time.



Cookbook

300 automatic programs are stored divided into groups according to type of food. Further 1000 recipes can be organized and stored in specific files. Each recipe has up to 20 cooking phases to set.



Multi cooking function

This function allows you to organize the service in three different modalities, depending on your cooking needs. Choose among these possibilities:

- ALL START
- ALL END
- MULTI END



Preheating function

The cooking chamber may be preheated at a selected temperature.



Cooling Function

The cooking chamber may be cooled down to a selected temperature in order to easily start a new recipe or washing program.



Washing system

The touch screen control panel allows you to choose between 3 automatic washing programs (long, medium, short), plus a semi-automatic and a rinsing program.

4 The smart and easy graphic interface of Professional Bakery line, allows you to keep everything easily under control.

5





COMPACT DIMENSIONS

Thanks to the control panel fit directly on the door, you will get a crosswise insertion equipment which is also extremely compact in its outer dimensions.



7" CAPACITIVE TOUCH SCREEN

Touch screen capacitive display, with a smart and easy graphic interface.



ERGONOMIC DOOR HANDLE ®

Patented design for a practical door handle: easy to open even with both hands full.



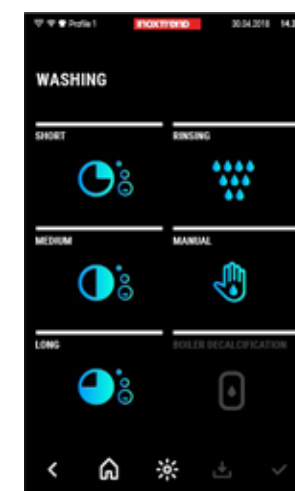
MULTI POINT CORE PROBE

Accurate temperature detection thanks to the multi point core probe that allows to take advantage of Delta T function.



CHAMBER LIGHTING

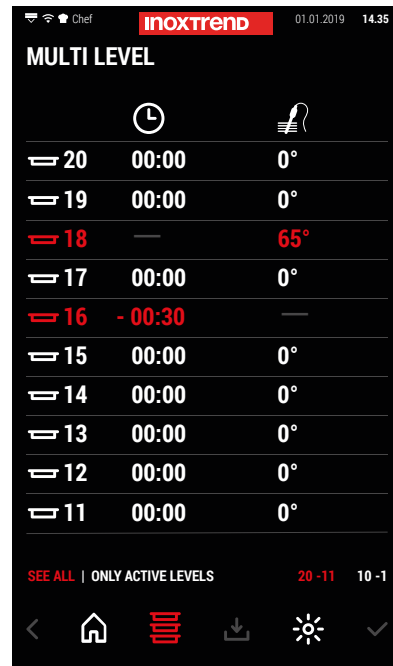
Double lighting: on the door and inside the cooking chamber for clear visibility in every corner of the tray.



INTEGRATED WASHING SYSTEM

You will obtain a spotless and hygienic cleaning of the oven choosing among 3 automatic washing programs, with liquid detergent, plus a semi-automatic and a rinsing program.

MULTI LEVEL & MULTI COOKING



Multi Level:

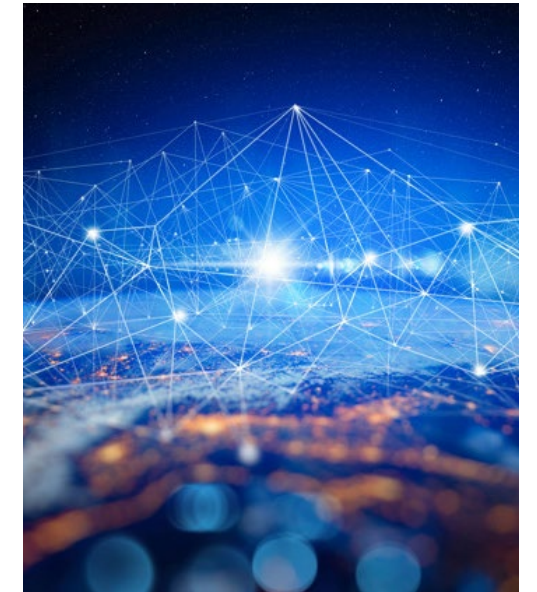
The Multi Level function, with manual cooking mode, allows to set different cooking times on each level in order to easily manage any combination of requests for the kitchen.



THE NUBE PROJECT COMMUNITY

Thanks to "NUBE", Inoxtrend is ever closer to you.

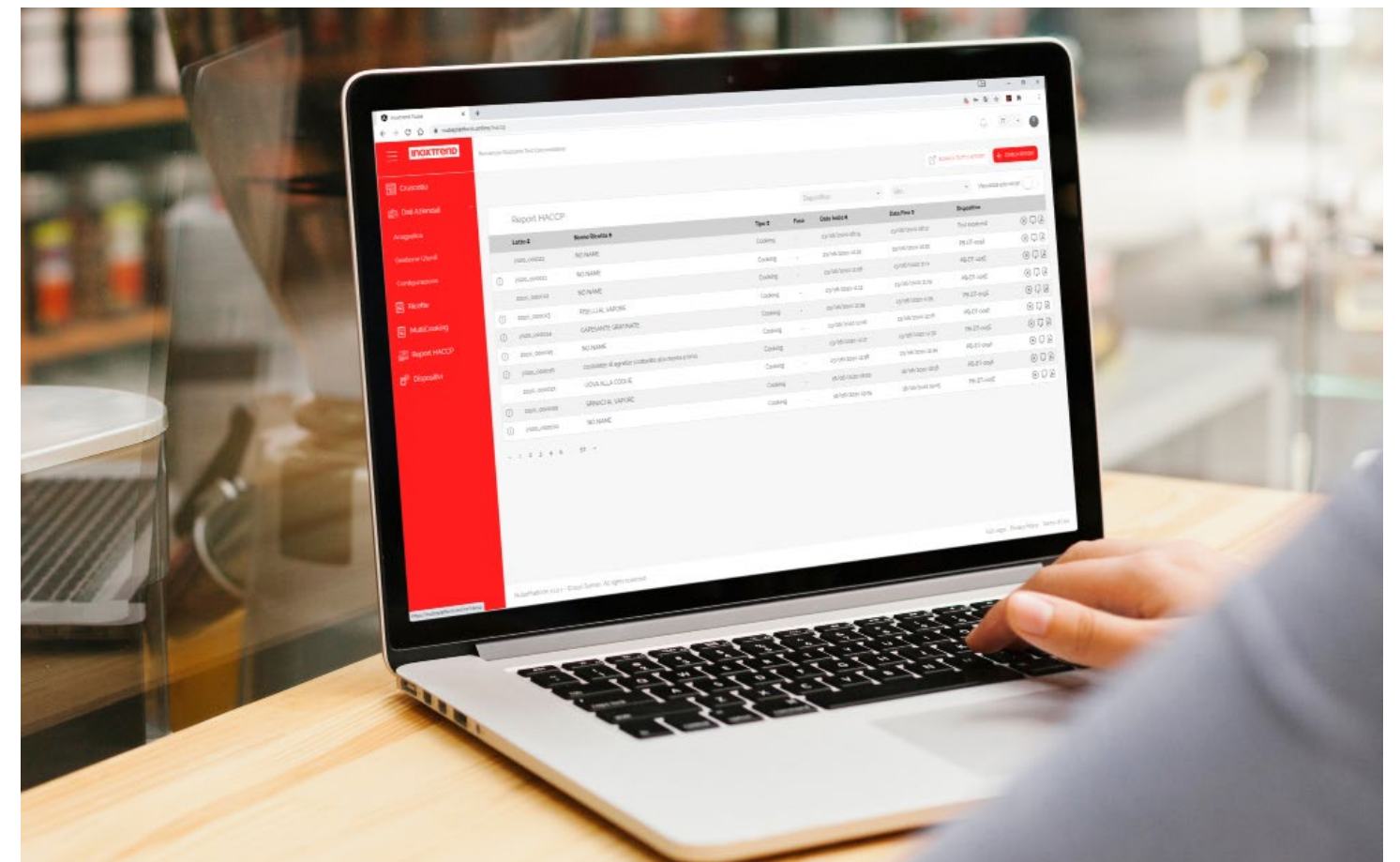
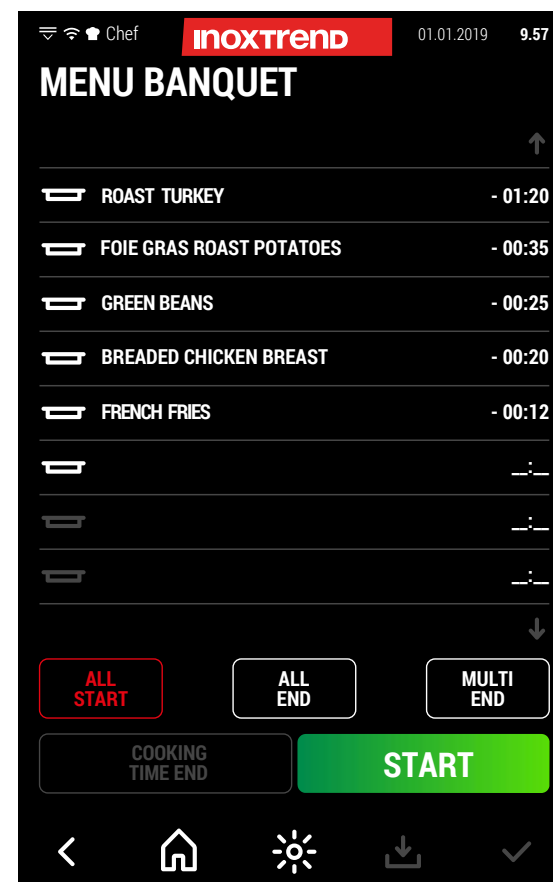
Through **connection**, we can share recipes, transmit service diagnosis, or even remote control your oven and **help you every step of the way**.



Multi Cooking:

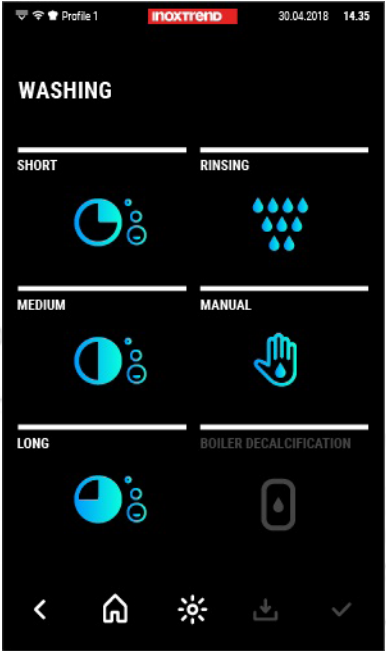
Thanks to the Multi Cooking function, it is possible to cook different dishes simultaneously in three modalities:

- ALL START: cooking starts at the same time for all the dishes, the oven alerts when each tray is ready for service.
- ALL END: cooking ends at the same set time for all the dishes, the oven alerts when it's time to put in each tray.
- MULTI END: cooking ends at different times for each tray.



AUTOMATIC WASHING

FEATURES



Three automatic washing cycles, zero thoughts!

Cleaning your oven will be super easy. Choose one of the three automatic washing systems, based on the degree of soiling in the chamber, launch it and do anything else.

Environmentally friendly, this new washing system was studied to **save resources** for the end users respecting the environment.



Cooking chamber temperature
Convection mode: 30 - 270 °C with normal ventilation; 30 - 200 °C with semi-static ventilation
Convection with adjustable steam mode: 30 - 240 °C normal; 30 - 200 °C semi-static
Steam mode: 30 -130 °C with both types of ventilation



Cooking time
From 1 minute to 99:59 hours, or unlimited functioning by digiting 0
cooking start can also be programmed up to ---- hrs. ahead



Steam regulation
Combi mode: 0 - 99% steam can be selected
Steam mode: continuous injection of direct steam in the chamber



Delta T function
The delta T value can be set from 30 to 150 °C.
The delta T function can only be activated if the core probe cooking mode has been selected first.



Core probe
Core probe with a working temperature value from 30 to 100 °C.
Multi-point core probe available.



Humidity control
In combi-mode, the oven will keep the humidity level inside the cooking chamber under control, making sure it remains the set value. This will retain the intrinsic moisture and flavours of the product resulting in particularly tender, succulent and tasty food while minimising weight loss.
In steam mode the system is always closed to keep the maximum humidity level inside the oven retaining vitamins and colour for optimal cooking results.



Normal ventilation
By selecting this mode, the ventilation is always active with autoroverse function.



Semi-static ventilation
By selecting this mode, the ventilation stops when the oven has reached the set temperature value to restart when it drops. This is particularly indicated for pastry and "light" foods.



Ventilation speed
2 ventilation speeds are available with both normal and semi-static ventilation.



Multi level function
In manual mode, when start is active, it is possible to activate the Multi Level function and manage each cooking level separately either with time or core probe.

Choose among:



SHORT WASHING CYCLE
This program is suggested for daily care and for a lightly soiled oven.



MEDIUM WASHING CYCLE
This program is suggested for average soiled oven.



LONG WASHING CYCLE
This program is suggested for dirty ovens or for kitchens that seldom clean the appliance.



RINSING CYCLE
This program does not require detergent or rinse-aid.
It is a function studied to remove small residuals from the previous cooking.



MANUAL WASHING CYCLE
This program is indicated in case you finish Inoxtrend liquid detergent. By selecting this program, the oven will notify you when you have to spray the detergent you chose into the chamber.