

MANIAC IN EXCELLENCE

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

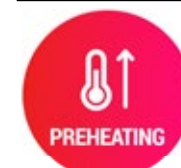
300 automatic programs are stored divided into groups according to type of food. Further 1000 recipes can be organized and stored in specific files. Each recipe has up to 20 cooking phases to set.



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.



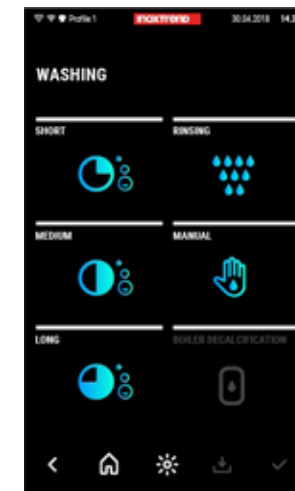
MULTI POINT CORE PROBE

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



CHAMBER LIGHTING

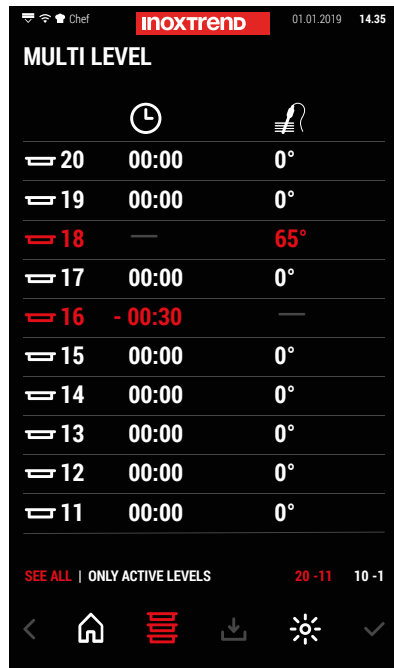
Double lighting: on the door and inside the cooking chamber for clear visibility in every corner of the tray.



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.

