

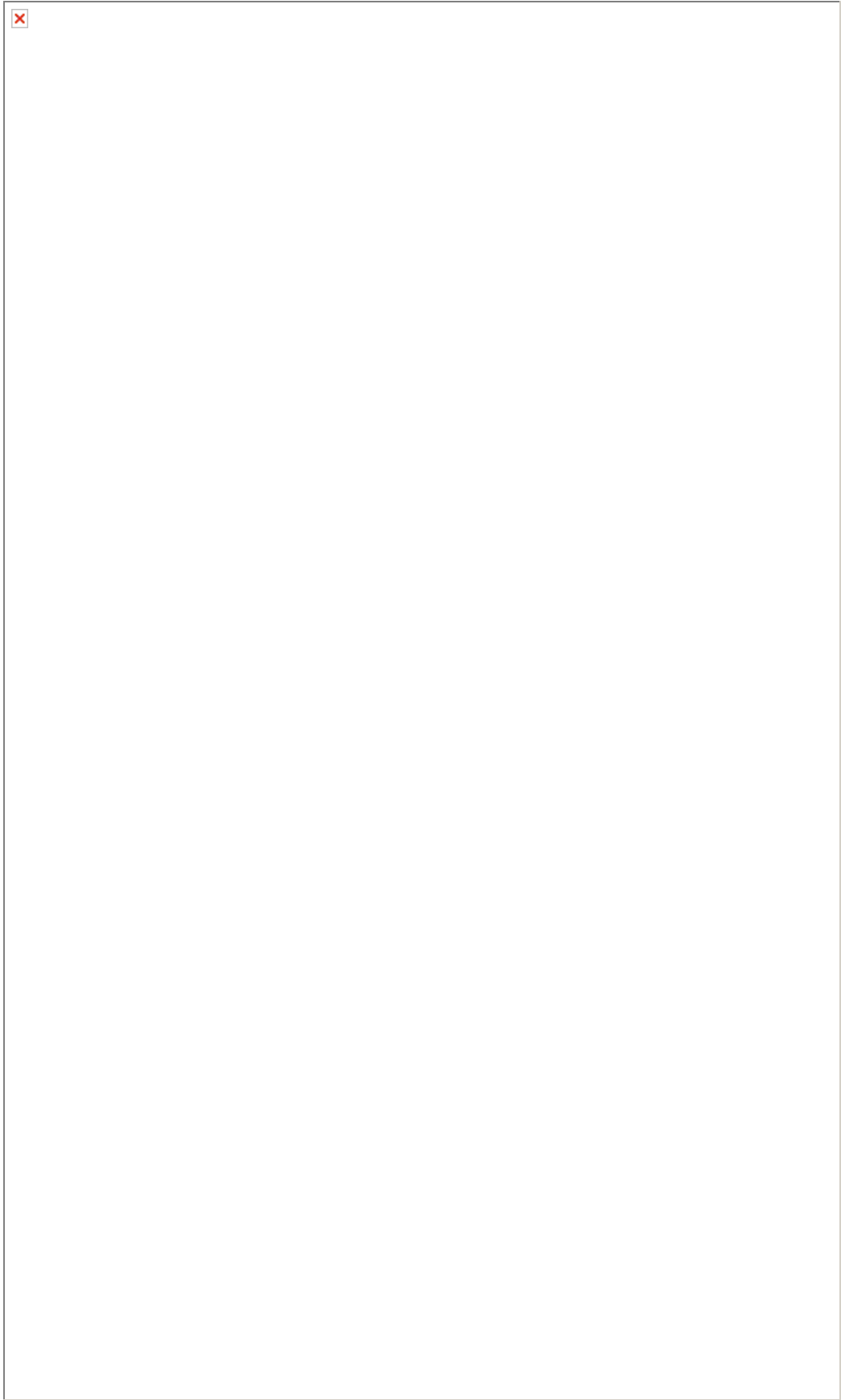


# XAB985P



### XAB985P

<b>Capacity</b>	16 18"x26" Full Sheet Pans
<b>Pitch</b>	2 -11/16" (67 mm)
<b>Frequency</b>	60 Hz
<b>Voltage</b>	208V 3~ / 240V 3~
<b>Electrical power</b>	29,3 kW / 38,4 kW
<b>Dimensions</b>	34-1/4" (869 mm) x 38-1/4" (972 mm) x 73-15/32" (1866 mm)
<b>Weight</b>	404 lbs (183 kg)



**ELECTRIC**
**BAKING MODES**

- Convection baking 86 °F - 500 °F •
- Mixed steam and convection baking 118 °F - 500 °F, with STEAM.Maxi™ 30% to 90% •
- Mixed humidity and convection baking 118 °F - 500 °F, with STEAM.Maxi™ 10% to 20% •
- Steaming 118 °F - 266 °F with STEAM.Maxi™ technology 100% •
- Dry air baking 86 °F - 500 °F with DRY.Maxi™ technology settable 10% to 100% •
- Maximum pre-heating temperature 572 °F •
- Core probe ○
- Delta T baking with core probe ○
- MULTI.Point core probe ○
- SOUS-VIDE core probe ○
- MULTI.Time: technology to manage up to 9 timers to bake at the same time different products •

**AIR DISTRIBUTION IN THE BAKING CHAMBER**

- AIR.Maxi™ technology: multiple fans with reversing gear •
- AIR.Maxi™ technology: 3 air speeds, programmable •
- AIR.Maxi™ technology: 3 semi static baking modes, programmable •
- AIR.Maxi™ technology: pulse function •

**CLIMA MANAGEMENT IN THE BAKING CHAMBER**

- DRY.Maxi™ technology: high performance moist and humidity extraction, programmable by the user •
- DRY.Maxi™ technology: baking with humidity extraction 86 °F - 500 °F •
- STEAM.Maxi™ technology: steaming 118 °F - 266 °F •
- STEAM.Maxi™ technology: combination of moist air and dry air 118 °F - 500 °F •
- ADAPTIVE.Clima technology: cavity humidity measurement and regulation •
- ADAPTIVE.Clima technology: repeatability of the baking process through the memorization of the real baking process ○
- ADAPTIVE.Clima technology: 20 ADAPTIVE.Clima process memory ○

**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 absorption related to the real needs •
- Protek.SAFE™ technology: gas power absorption related to the real needs -

**AUTOMATIC CLEANING**

- Rotor.KLEAN™ XC405: 3 automatic and 2 semi-automatic washing programs ○

**PATENTED DOOR**

- Door hinges made of highly durable and self-lubricating techno-polymer •
- Reversible door, even after the installation •
- Door docking positions at 60°-120°-180° •

**AUXILIARIES FUNCTIONS**

- 99 baking programs memory, each one capable of 9 baking steps •
- Possibility to assign a name to the stored programs •
- Preheating temperature up to 572 °F settable by the user •
- Display of the residual baking time (when baking not using the core probe) •
- Holding baking mode «HOLD» •
- Continuous functioning «INF» •
- Display of the set and real values of time, core probe temperature, cavity temperature and humidity •
- «COOL» function for rapid cavity cooling •
- Temperature unit °C or °F •

**TECHNICAL DETAILS**

- Rounded stainless steel (DIN 1.4301) cavity for sanitation and ease of cleaning •

- Cavity lighting through external LED lights •
- Steam proof sealed BakerTouch 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
- Self-diagnostic system •
- Safety temperature switch •
- Accessible internal glass to simplify the door cleaning •
- Stainless steel C-shaped rack rails with notched recesses for easy loading •