

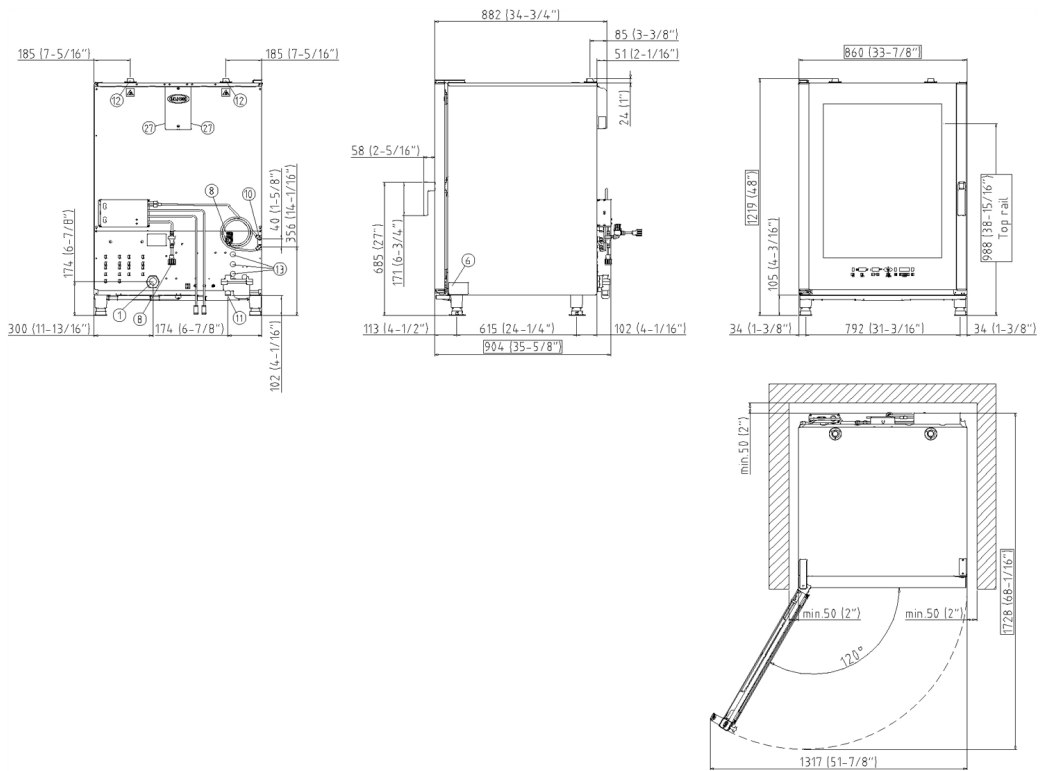


XAV805P-208



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Capacity	10 18"x26" Full Sheet Pans
Pitch	3-3/16" (80mm)
Frequency	60 Hz
Voltage	208V 3~
Electrical power	23,1 kW
Dimensions	33-7/8"(860 mm) x 34-3/4" (882 mm) x 47-13/16"(1214 mm)
Weight	269 lbs (122 kg)



POWER
COOKING MODES

- Convection cooking 86 °F - 500 °F •
- Mixed steam and convection cooking 118 °F - 500 °F, with STEAM.Maxi™ 30% to 90% •
- Mixed humidity and convection cooking 118 °F - 500 °F, with STEAM.Maxi™ 10% to 20% •
- Steaming 118 °F - 266 °F with STEAM.Maxi™ technology 100% •
- Dry air cooking 86 °F - 500 °F with DRY.Maxi™ technology settable 10% to 100% •
- Maximum pre-heating temperature 572 °F •
- Core probe •
- Delta T cooking with core probe •
- MULTI.Point core probe •
- SOUS-VIDE core probe 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: pulse function •

CLIMA MANAGEMENT IN THE COOKING CHAMBER

- DRY.Maxi™ technology: high performance moisture and humidity extraction, programmable by the user •
- DRY.Maxi™ technology: cooking 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 - 266 °F •
- ADAPTIVE.Clima technology: cavity humidity measurement and regulation •
- ADAPTIVE.Clima technology: repeatability of the cooking process through the memorization of the real cooking 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 high durability and self-lubricating techno-polymer •
- Reversible door, even after the installation •
- Door docking positions at 60°-120°-180° •

AUXILIARIES FUNCTIONS

- 99 cooking programs memory, each one capable of 9 cooking steps •
- Possibility to assign a name to the stored programs •
- Preheating temperature up to 572 °F settable by the user •
- Display of the residual cooking time (when cooking not using the core probe) •
- Holding cooking 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 hygiene and ease of cleaning •

- Cavity lighting through external 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
- Self-diagnostic system •
- Safety temperature switch •
- Accesible internal glass to simplify the door cleaning •
- Stainless steel C-shaped rack rails with notched recesses for easy loading •