

Cooking chamber

- built in stainless steel 18/10 AISI 304, watertight, with rounded corners,
- fans in AISI 316,
- easy to remove racks, in stainless steel AISI 304, single piece without welding spots, for tabletop units,
- “U” shaped runners, anti-tilt, for the insertion of trays,
- drip pan to the front of the cooking chamber, in stainless steel AISI 304, with drain hole and ducts of adequate sizing, connected to the chamber drain pipe,
- thermal insulation of cooking chamber in ceramic fibre,
- release valve to evacuate the excess humidity in the cooking chamber and safety system for overpressure.



Steam generator

- automatic system for high power and maximum thermal performance,
- automatic system **XT BOXTOR** for immediate, maximum steam availability,
- heating by means of electric heating elements in stainless steel INCOLOY 800 (electric models),
- heating by means of **XT PREMIXER**, total air and gas “pre-mix” system (gas models),
- status and warning display for low water level, insufficient pressure, etc.,
- boiler safety thermostat, safety valve for eventual over-pressure,
- thermal insulation in ceramic fibre.



Door



Double tempered glass panels, internal glass panel opens to facilitate air circulation and cleaning operations.



Double setting to regulate the distance between door glass and chamber gasket both on the hinge and handle sides.



Door handle opening in both directions and slam push function.



Halogen cabinet lighting, easy to replace



Door locking position at 150°



Door glass drip pan



Door drip pan with permanent drainage



Easy-change, silicone rubber door gasket, suitable for food contact

Accessories



Core temperature probe.



Integrated hand shower with automatic retracting system.



USB device to store HACCP data and manage recipes (optional)