

inoxTrend



Professional

 **Professional** LengthWise
 **Professional** CrossWise

EN



A close-up photograph of a chef's face in the background, slightly out of focus, and a hand holding a ripe red tomato in the foreground, in sharp focus. The chef is wearing a white neckerchief. The background is dark, likely a kitchen setting.

CUTTING EDGE SOLUTIONS
FOR STATE-OF-THE-ART
PROFESSIONAL OVENS

**TECHNOLOGY AT YOUR
SERVICE**

Any user's needs and desires will find a solution in the wide choice of Inoxtrend models, assuring a tasty, healthy and creative cooking, leaving way to imagination and skill.

We base our company's philosophy on the cooperation with international top chefs and a very carefully engineered job in R&D.

Our in-house dedicated laboratory represents the heart of the company's creativity and reliability. Inoxtrend develops professional combi and convection ovens with essential qualities as durability, safety and efficiency.

CHOOSE & CREATE

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 injection or with boiler, gas and electric available from **6 to 20 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 20 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

The best performances in a compact and slick design. Electric ovens available from **4 to 15 levels**, available in the compact version as well. Only 510 mm wide still keeping a spacious and high performing cooking chamber.

PROFESSIONAL LINE

FOOD SERVICE & CATERING



Professional Lengthwise



PROFESSIONAL LW:

ovens with direct steam injection, electric and gas, available from 7 to 20 levels with Analog or Touch screen controls. The lengthwise insertion of the tray is the typical solution required by the medium and large catering business.

The chef has all the essentials available to express his best talents: three cooking modes, as convection / steam / combi, humidity control in the chamber and a "cookbook" in which he can store his creations.

Professional

Crosswise



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PROFESSIONAL CW:

ovens with direct steam injection, electric and gas, available from 7 to 20 levels with Analog or Touch screen controls. An oven for professional use with crosswise insertion of the trays, meant for whoever expects the best performances both in gastronomy and pastry cooking.

Inoxtrend's team pursued and achieved the best results for the distribution of air and heat inside the cooking chamber, assuring a constant and perfectly even cooking result on the whole tray, on whichever level it may be.

serija „Professional”

ANALIGINĖ VALDYMO PANĖLĖ

Orkaitė įjungta kontrolinė lemputė

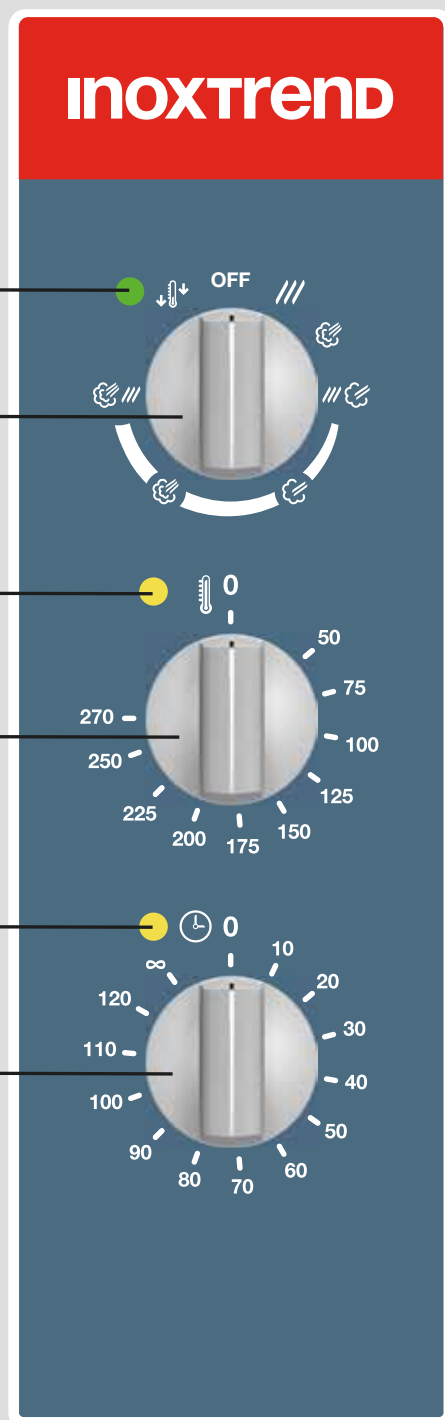
Ciklo parinkiklis

6 Kaitinimas įjungtas kontrolinė lemputė

Temperatūros nustatymas

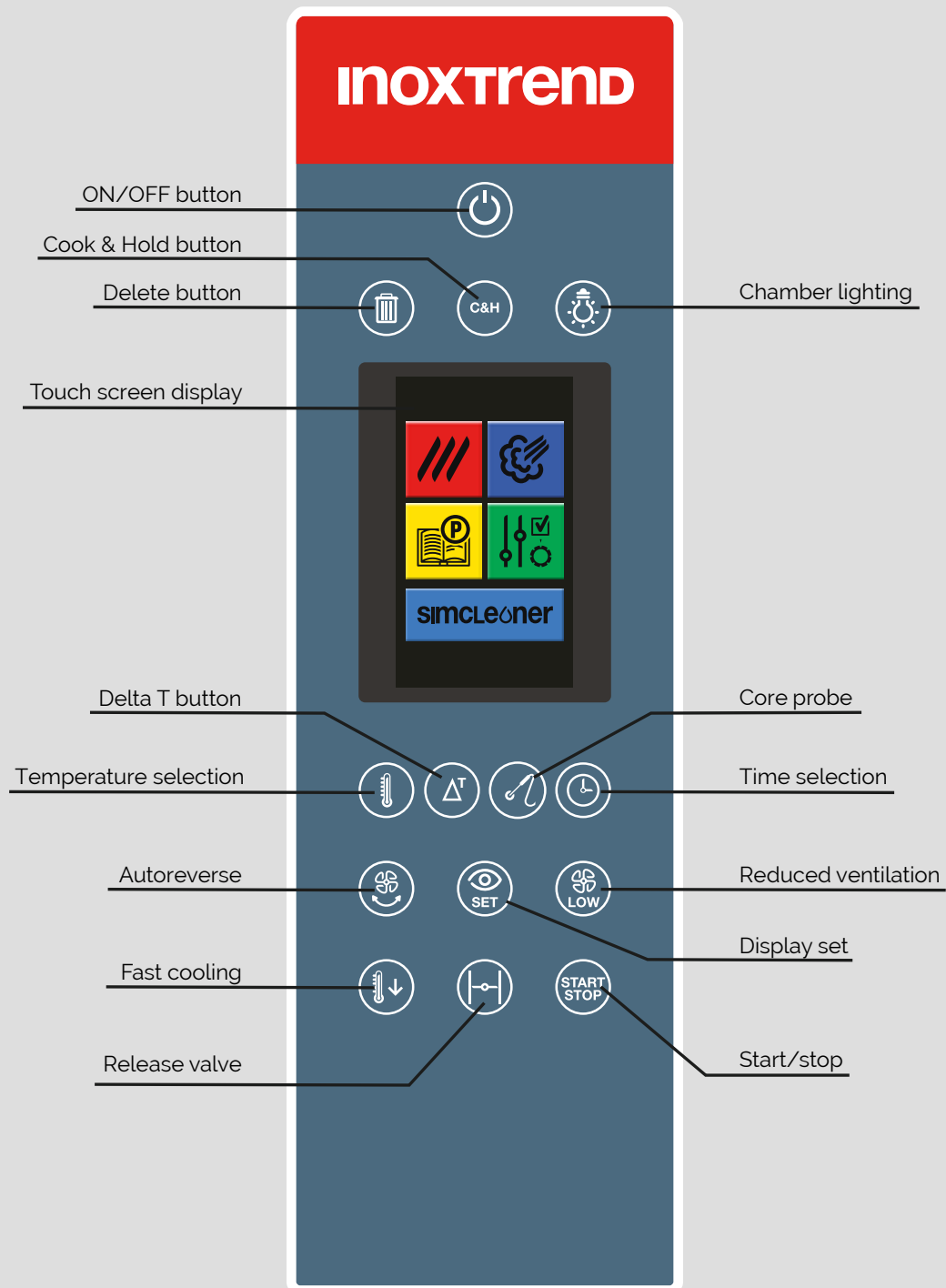
Laikmačio kontrolinė lemputė

Laikmatis



Professional

TOUCH SMALL CONTROL PANEL



Professional Lengthwise

INFORMATION





Control panels: possibility to choose between **Analog controls** and **Touch Small** simple, efficient and intuitive controls



Ergonomic door handle with opening from both sides and double snap safety lock (optional)



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Cooking chamber: molded cavity in stainless steel AISI 304, with rounded corners and internal welding for improved hygiene standards



Steam release valve: manual or automatic control



Tray holders: kit for gastronomy trays

Professional Lengthwise

INFORMATION



Door opening reversible upon order

Door with double glass with book-like opening for easy cleaning

Light: internal lighting of the cooking chamber

Magnetic door switch to stop ventilation at door opening

67 mm pitch in table top models and 65 mm in floor models

Two ventilation speeds with auto-reverse option (see models chart)

Easy to remove **door gasket** made of silicone rubber for professional use



Heating system: heating system located directly inside the cooking cavity **for perfect evenness of cooking**



Fans: stainless steel AISI 316 fans with auto-reverser (see models chart)



Ovens with **electric or gas supply**



Frequencies available:
50 and 60 Hz

Professional

Crosswise

INFORMATION





Control panels: possibility to choose between **Analog controls** and **Touch Small** simple, efficient and intuitive controls



Ergonomic door handle with opening from both sides and double snap safety lock (optional)



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Cooking chamber: molded cavity in stainless steel AISI 304 with rounded corners



Steam release valve: manual or automatic control



Tray-holder kit for Gastronomy, Pastry or Universal

Professional

Crosswise

INFORMATION



Tray-holder kit for Gastronomy, Pastry or Universal



Gasket: easy to remove door gasket made of silicone rubber for professional use



Drip-pan connected to drain



Door with double glass with book-like opening for easy cleaning

Light: internal lighting of the cooking chamber

67 mm pitch in GN 1/1 and 80 mm in EN and universal models

Two ventilation speeds with auto-reverse option (see models chart)

Door with double glass with book-like opening for easy cleaning

Magnetic door switch to stop ventilation at door opening

Door opening reversible upon order



Heating system: heating system located directly inside the cooking cavity **for perfect evenness of cooking**



Fans: stainless steel AISI 316 fans with auto-reverser (see models chart)



Ovens with **electric or gas supply**



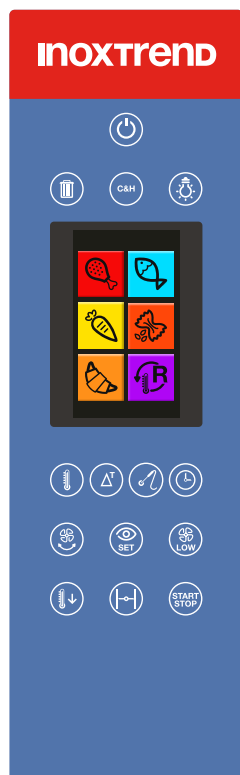
Frequencies available:
50 and 60 Hz

CREATIVITY AND EASY USE ARE THE CORE OF THE TOUCH SMALL CONTROL PANEL

Every chef will be able to choose if he prefers to express his skills creating his own recipe or accessing Inoxtrend's rich recipes selection.



YOUR HELP IN THE KITCHEN



PROGRAMS: RECIPES

The intuitive graphic interface will support the chef in the choice of the desired recipe.

Six folders are available, in which he will find creations for meat, fish and vegetable dishes, pastry and regeneration.

Every recipe was created and tested by our in-house chef to guarantee perfect results in terms of evenness of cooking and the possibility to repeat the ideal results over and over again.

In our website, the chef will always find at his disposal recipes, videos and tips that will make him feel like a member of Inoxtrend Team.

PROGRAMS: YOUR RECIPES

Creative but forgetful? No problem... Inoxtrend makes available a database with 150 recipes divided into 6 folders, each dedicated to different types of preparations.

So thanks to your recipes database, it is possible to organize and store your own cooking programs assuring successful results in every dish you create.

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Cook & Hold.

This function allows to hold food in the oven after the end of the cooking cycle, at safety temperature, avoiding bacterial growth, thus ensuring an ideal preservation time of the food. **C&H** is the ideal tool for long, overnight cooking, and much else....



Core probe.

The use of the core probe guarantees high precision to obtain the desired cooking consistency. If used with Delta T function, it significantly reduces weight loss of the food during cooking.



Double speed ventilation and Autoreverse.

The possibility to use two different ventilation speeds and autoreverse function, that reverses the rotation of the fans at regular intervals, assures an accurate control of the oven ventilation and a high level of cooking evenness results.



Steam release valve.

In ovens with Touch Small controls, the release valve is controlled directly from the control panel. In this way, opening and closing the release valve may also be managed as parameter within the automatic cooking programs.

AUTOMATIC WASHING SYSTEM



Spotless chamber washing

Inoxtrend ovens with Touch Small controls offer state-of-the-art technology even in the **automatic cooking chamber washing system**. One more choice offered is between our tablet or liquid detergent. **A spotless and hygienic cleaning of the oven** is achieved with both solutions, without any extra effort.

At any time, you will have 3 programs available:
SHORT WASHING | LONG WASHING | RINSING



SYMBOLS AND WORDING



Autoreverse



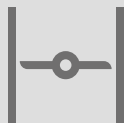
Double speed ventilation



Core probe



Delta T



Steam release valve



Electric or gas supply



Automatic washing with
liquid detergent



Automatic washing with
tablet detergent



Automatic cooking programs



USB connection

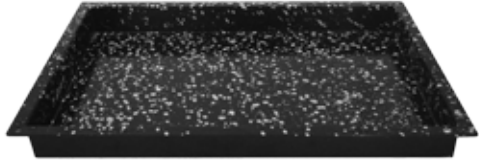


Automatic preheating

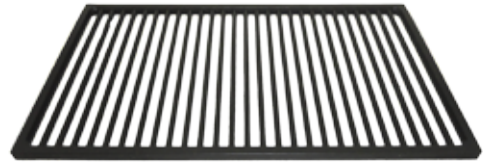


Direct steam production system

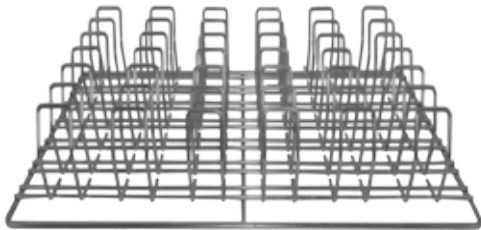
TRAYS AND GRIDS



Contoured enameled tray



Non-stick grid



Spare ribs grid



Eggs tray



Aluminium Silverstone tray



Baguette tray GN



Potato baking tray



Chicken spike



Frying basket



Perforated bread baking tray

ACCESSORIES



Hoods



Provers



Stands /
heated
cabinets



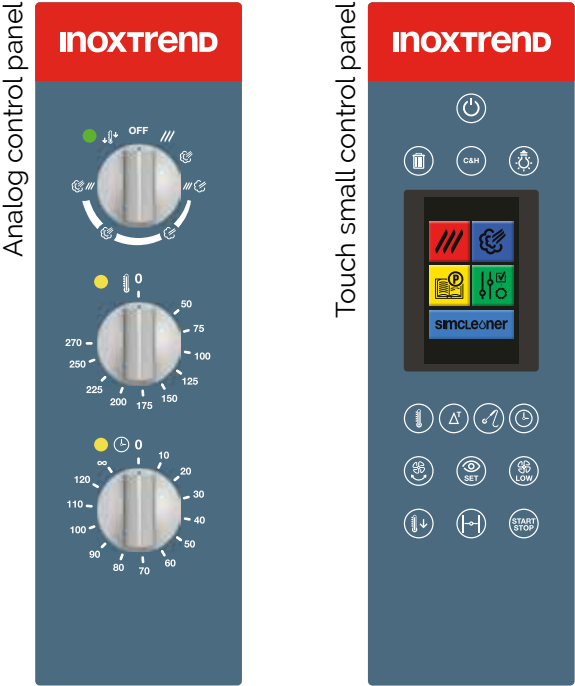
Plate rack trolley



Roll-in rack with trolley

Professional

LW



	Oven model	CUA	CDA	CDT
	Control panel	Analog	Analog	Touch Small
	Convection mode	50 - 270 °C	50 - 270 °C	20 - 270 °C
	Combi mode	50 - 270 °C	50 - 270 °C	20 - 270 °C
	Steam mode	Not available	50 - 100 °C	20 - 100 °C
	Steam production	Direct system	Direct system	Direct system
	Autoreverse	Optional	Optional	Standard
	Double ventilation speed	Not available	Not available	Standard
	Core probe	Not available	Not available	Standard
	Delta T	Not available	Not available	Standard
	Automatic programs	Not available	Not available	150 programs 6 phases
	Automatic preheating	Not available	Not available	Standard
	USB connection	Not available	Not available	Standard
	Automatic washing	Not available	Not available	Standard with tabs

Analog control panel



Touch small control panel



Professional

CW

	Oven model	PUA	PDA	PDT
	Control panel	Analog	Analog	Touch Small
	Convection mode	50 - 270 °C	50 - 270 °C	20 - 270 °C
	Combi mode	50 - 270 °C	50 - 270 °C	20 - 270 °C
	Steam mode	Not available	50 - 100 °C	20 - 100 °C
	Steam production	Direct system	Direct system	Direct system
	Autoreverse	Standard	Standard	Standard
	Double ventilation speed	Standard	Standard	Standard
	Core probe	Not available	Not available	Optional
	Delta T	Not available	Not available	Standard
	Automatic programs	Not available	Not available	150 programs 6 phases
	Automatic preheating	Not available	Not available	Standard
	USB connection	Not available	Not available	Standard
	Automatic washing	Not available	Not available	Optional with liquid detergent

Professional

LW electric and gas



Capacity	7 x 1/1 GN	11 x 1/1 GN	
Dimensions W x D x H	800 x 750 x 800	800 x 750 x 1060	
Distance between trays	67 mm	67 mm	

Model	CUA-107E	CUA-111E	
Control panel	Analog	Analog	
Cooking mode	Convection + humidification	Convection + humidification	
Electric power	8.3 kW	16.4 kW	
Voltage	380-415 V +3N ~	380-415 V +3N ~	
Type of trays	GN	GN	

Model	CDA-107E	CDA-111E	
Control panel	Analog	Analog	
Cooking mode	Combi direct	Combi direct	
Electric power	8.3 kW	16.4 kW	
Voltage	380-415 V +3N ~	380-415 V +3N ~	
Type of trays	GN	GN	

Model	CDT-107E	CDT-111E	
Control panel	Touch Small	Touch Small	
Cooking mode	Combi direct	Combi direct	
Electric power	8.3 kW	16.4 kW	
Voltage	380-415 V +3N ~	380-415 V +3N ~	
Type of trays	GN	GN	

Model	CUA-107G	CUA-111G	
Control panel	Analog	Analog	
Cooking mode	Convection + humidification	Convection + humidification	
Gas power	12 kW	16 kW	
Voltage	220-240 V 1N ~	220-240 V 1N ~	
Type of trays	GN	GN	

Model	CDA-107G	CDA-111G	
Control panel	Analog	Analog	
Cooking mode	Combi direct	Combi direct	
Gas power	12 kW	16 kW	
Voltage	220-240 V 1N ~	220-240 V 1N ~	
Type of trays	GN	GN	

Model	CDT-107G	CDT-111G	
Control panel	Touch Small	Touch Small	
Cooking mode	Combi direct	Combi direct	
Gas power	12 kW	16 kW	
Voltage	220-240 V 1N ~	220-240 V 1N ~	
Type of trays	GN	GN	

Professional

2/1 GN electric and gas



	7 x 2/1 GN	11 x 2/1 GN	20 x 2/1 GN
	1050 x 870 x 800	1050 x 870 x 1060	970 x 1350 x 1880
	67 mm	67 mm	65 mm

	CUA-207E	CUA-211E	CUA-220E
	Analog	Analog	Analog
	Convection + humidification	Convection + humidification	Convection + humidification
	16.4 kW	23 kW	52 kW
	380-415 V +3N ~	380-415 V +3N ~	380-415 V +3N ~
	GN	GN	GN

	CDA-207E	CDA-211E	CDA-220E
	Analog	Analog	Analog
	Combi direct	Combi direct	Combi direct
	16.4 kW	23 kW	52 kW
	380-415 V +3N ~	380-415 V +3N ~	380-415 V +3N ~
	GN	GN	GN

	CDT-207E	CDT-211E	CDT-220E
	Touch Small	Touch Small	Touch Small
	Combi direct	Combi direct	Combi direct
	16.4 kW	23 kW	52 kW
	380-415 V +3N ~	380-415 V +3N ~	380-415 V +3N ~
	GN	GN	GN

	CUA-207G	CUA-211G	CUA-220G
	Analog	Analog	Analog
	Convection + humidification	Convection + humidification	Convection + humidification
	16 kW	23 kW	40 kW
	220-240 V 1N ~	220-240 V 1N ~	220-240 V 1N ~
	GN	GN	GN

	CDA-207G	CDA-211G	CDA-220G
	Analog	Analog	Analog
	Combi direct	Combi direct	Combi direct
	16 kW	23 kW	40 kW
	220-240 V 1N ~	220-240 V 1N ~	220-240 V 1N ~
	GN	GN	GN

	CDT-207G	CDT-211G	CDT-220G
	Touch Small	Touch Small	Touch Small
	Combi direct	Combi direct	Combi direct
	16 kW	23 kW	40 kW
	220-240 V 1N ~	220-240 V 1N ~	220-240 V 1N ~
	GN	GN	GN

Professional

CW electric



Capacity	5 x 1/1 GN	4 x 1/1 GN - 60x40	7 x 1/1 GN	
Dimensions W x D x H	950 x 790 x 730	950 x 790 x 730	950 x 790 x 870	
Distance between trays	67 mm	80 mm	67 mm	

Model	PUA-105E	PUA-604E	PUA-107E	
Control panel	Analog	Analog	Analog	
Cooking mode	Convection + humidification	Convection + humidification	Convection + humidification	
Electric power	7.3 kW	7.3 kW	12.3 kW	
Voltage	380-415 V +3N ~	380-415 V +3N ~	380-415 V +3N ~	
Type of trays	GN	EN	GN	

Model		PUA-004E		
Control panel		Analog		
Cooking mode		Convection + humidification		
Electric power		7.3 kW		
Voltage		380-415 V +3N ~		
Type of trays		GN-EN		

Model	PDA-105E	PDA-604E	PDA-107E	
Control panel	Analog	Analog	Analog	
Cooking mode	Combi direct	Combi direct	Combi direct	
Electric power	7.3 kW	7.3 kW	12.3 kW	
Voltage	380-415 V +3N ~	380-415 V +3N ~	380-415 V +3N ~	
Type of trays	GN	EN	GN	

Model		PDA-004E		
Control panel		Analog		
Cooking mode		Combi direct		
Electric power		7.3 kW		
Voltage		380-415 V +3N ~		
Type of trays		GN-EN		

Model	PDT-105E	PDT-604E	PDT-107E	
Control panel	Touch Small	Touch Small	Touch Small	
Cooking mode	Combi direct	Combi direct	Combi direct	
Electric power	7.3 kW	7.3 kW	12.3 kW	
Voltage	380-415 V +3N ~	380-415 V +3N ~	380-415 V +3N ~	
Type of trays	GN	EN	GN	

Model		PDT-004E		
Control panel		Touch Small		
Cooking mode		Combi direct		
Electric power		7.3 kW		
Voltage		380-415 V +3N ~		
Type of trays		GN-EN		

Professional

CW electric



	6 x 1/1 GN - 60x40	12 x 1/1 GN	10 x 1/1 GN - 60x40	20 x 1/1 GN
	950 x 790 x 870	950 x 790 x 1190	950 x 790 x 1190	970 x 1030 x 1880
	80 mm	67 mm	80 mm	65 mm

	PUA-606E	PUA-112E	PUA-610E	CUA-120E
	Analog	Analog	Analog	Analog
	Convection + humidification	Convection + humidification	Convection + humidification	Convection + humidification
	12.3 kW	16.9 kW	16.9 kW	30 kW
	380-415 V +3N ~	380-415 V +3N ~	380-415 V +3N ~	380-415 V +3N ~
	EN	GN	EN	GN

	PUA-006E		PUA-010E	
	Analog		Analog	
	Convection + humidification		Convection + humidification	
	12.3 kW		16.9 kW	
	380-415 V +3N ~		380-415 V +3N ~	
	GN-EN		GN-EN	

	PDA-606E	PDA-112E	PDA-610E	CDA-120E
	Analog	Analog	Analog	Analog
	Combi direct	Combi direct	Combi direct	Combi direct
	12.3 kW	16.9 kW	16.9 kW	30 kW
	380-415 V +3N ~	380-415 V +3N ~	380-415 V +3N ~	380-415 V +3N ~
	EN	GN	EN	GN

	PDA-006E		PDA-010E	
	Analog		Analog	
	Combi direct		Combi direct	
	12.3 kW		16.9 kW	
	380-415 V +3N ~		380-415 V +3N ~	
	GN-EN		GN-EN	

	PDT-606E	PDT-112E	PDT-610E	CDT-120E
	Touch Small	Touch Small	Touch Small	Touch Small
	Combi direct	Combi direct	Combi direct	Combi direct
	12.3 kW	16.9 kW	16.9 kW	30 kW
	380-415 V +3N ~	380-415 V +3N ~	380-415 V +3N ~	380-415 V +3N ~
	EN	GN	EN	GN

	PDT-006E		PDT-010E	
	Touch Small		Touch Small	
	Combi direct		Combi direct	
	12.3 kW		16.9 kW	
	380-415 V +3N ~		380-415 V +3N ~	
	GN-EN		GN-EN	

Professional

CW gas



Capacity	5 x 1/1 GN	4 x 1/1 GN - 60x40	7 x 1/1 GN	
Dimensions W x D x H	950 x 790 x 730	950 x 790 x 730	950 x 790 x 870	
Distance between trays	67 mm	80 mm	67 mm	

Model	PUA-105G	PUA-604G	PUA-107G	
Control panel	Analog	Analog	Analog	
Cooking mode	Convection + humidification	Convection + humidification	Convection + humidification	
Gas power	10.5 kW	10.5 kW	17 kW	
Voltage	220-240 V 1N ~	220-240 V 1N ~	220-240 V 1N ~	
Type of trays	GN	EN	GN	

Model		PUA-004G		
Control panel		Analog		
Cooking mode		Convection + humidification		
Gas power		10.5 kW		
Voltage		220-240 V 1N ~		
Type of trays		GN-EN		

Model	PDA-105G	PDA-604G	PDA-107G	
Control panel	Analog	Analog	Analog	
Cooking mode	Combi direct	Combi direct	Combi direct	
Gas power	10.5 kW	10.5 kW	17 kW	
Voltage	220-240 V 1N ~	220-240 V 1N ~	220-240 V 1N ~	
Type of trays	GN	EN	GN	

Model		PDA-004G		
Control panel		Analog		
Cooking mode		Combi direct		
Gas power		7.3 kW		
Voltage		220-240 V 1N ~		
Type of trays		GN-EN		

Model	PDT-105G	PDT-604G	PDT-107G	
Control panel	Touch Small	Touch Small	Touch Small	
Cooking mode	Combi direct	Combi direct	Combi direct	
Gas power	10.5 kW	10.5 kW	17 kW	
Voltage	220-240 V 1N ~	220-240 V 1N ~	220-240 V 1N ~	
Type of trays	GN	EN	GN	

Model		PDT-004G		
Control panel		Touch Small		
Cooking mode		Combi direct		
Gas power		10.5 kW		
Voltage		220-240 V 1N ~		
Type of trays		GN-EN		

Professional

CW gas



	6 x 1/1 GN - 60x40	12 x 1/1 GN	10 x 1/1 GN - 60x40	20 x 1/1 GN
	950 x 790 x 870	950 x 790 x 1190	950 x 790 x 1190	970 x 1030 x 1880
	80 mm	67 mm	80 mm	65 mm

	PUA-606G	PUA-112G	PUA-610G	CUA-120G
	Analog	Analog	Analog	Analog
	Convection + humidification	Convection + humidification	Convection + humidification	Convection + humidification
	17 kW	20.5 kW	20.5 kW	29 kW
	220-240 V 1N ~	220-240 V 1N ~	220-240 V 1N ~	220-240 V 1N ~
	EN	GN	EN	GN

	PUA-006G		PUA-010G	
	Analog		Analog	
	Convection + humidification		Convection + humidification	
	17 kW		20.5 kW	
	220-240 V 1N ~		220-240 V 1N ~	
	GN-EN		GN-EN	

	PDA-606G	PDA-112G	PDA-610G	CDA-120G
	Analog	Analog	Analog	Analog
	Combi direct	Combi direct	Combi direct	Combi direct
	17 kW	20.5 kW	20.5 kW	29 kW
	220-240 V 1N ~	220-240 V 1N ~	220-240 V 1N ~	220-240 V 1N ~
	EN	GN	EN	GN

	PDA-006G		PDA-010G	
	Analog		Analog	
	Combi direct		Combi direct	
	17 kW		20.5 kW	
	220-240 V 1N ~		220-240 V 1N ~	
	GN-EN		GN-EN	

	PDT-606G	PDT-112G	PDT-610G	CDT-120G
	Touch Small	Touch Small	Touch Small	Touch Small
	Combi direct	Combi direct	Combi direct	Combi direct
	17 kW	20.5 kW	20.5 kW	29 kW
	220-240 V 1N ~	220-240 V 1N ~	220-240 V 1N ~	220-240 V 1N ~
	EN	GN	EN	GN

	PDT-006G		PDT-010G	
	Touch Small		Touch Small	
	Combi direct		Combi direct	
	17 kW		20.5 kW	
	220-240 V 1N ~		220-240 V 1N ~	
	GN-EN		GN-EN	

InoXTrend

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Inoxtrend was founded in 1989 in the heart of the North-East Italian region, where several small and medium size industries skillfully specialized in manufacturing stainless steel products.

It immediately stands out for its attention towards specialization and its **continuous research to find the best solution for each professional kitchen.**

Inoxtrend ovens are the ideal solution for **restaurants, hotels, bars, delis, bakeries, pastry-shops and pizzerias.**



www.inoxtrend.com

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