

öztiryakiler®

From: 11-2010

BakerTop™

TM



Combi ovens 16 600x400



16 600x400	XBC 1005	XBC 1015 G
Pitch	80 mm	80 mm
Frequency	50 / 60 Hz	50 / 60 Hz
Voltage	400 V ~ 3N	230 V~ 1N
Electrical power	29,7 kW	1,7 kW
Gas power	-	36 kW / 30960 Kcal/h
Dimensions WxDxH (mm)	866x972x1866	866x970x2072
Weight	177 kg	200 kg



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Trolley included



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Lateral support in the cavity of the oven.

Complementary equipments & Accessories 16 600x400



Trolley
(only for trolley models)
Capacity: 16 600x400
Pitch: 80 mm
Dimensions: 730x555x1790 WxDxH mm
Weight: 25 Kg

Art.: XR 830



Handle for Trolley (OPTIONAL)

Art.: MG1060A0



Reverse osmosis kit with pump
Voltage: 230 V~ 1N - F frequency: 50 / 60 Hz
Electrical power: 220 W - Dimensions 542x198x449 WxDxH mm
Weight: 16 Kg

Art.: XC 235



External core probe SOUS-VIDE
The kit contains 1 core probe + control box.

Art.: XC 249



External core probe MULTI.Point
The kit contains 1 core probe.

Art.: XC 255



Buzzer kit
It allows to increase the ring's intensity produced by the oven to inform you about the end of the baking.

Art.: XC 706



Safety double door opening kit

Art.: XC 720



Ovex.NET 2.0
with USB interface kit

Art.: XC 236



Hood with steam condenser
(only for electric ovens)

Voltage 230 V~ 1N - F frequenza: 50 / 60 Hz
Electrical power: 200 W - Exhaust chimney diameter: 121 mm
Min. air flow: 550 m³/h - Max. air flow: 750 m³/h
Dimensions: 868x1060x297 WxDxH mm

Art.: XC 515

CLEANING:



Rotor.KLEAN™ - Automatic washing kit
(two pieces required)

FULL AUTO

Art.: XC 405



Rotor.KLEAN™ - Semi-automatic washing kit
(two pieces required)

Art.: XC 302



Detergent for Rotor.KLEAN™
Tank 10 L
Minimum order: 60 tanks (one pallet)

Art.: SL 1130



Polish for Rotor.KLEAN™
Tank 10 L
Minimum order: 60 tanks (one pallet)

Art.: SL 1125



Detergent for non-automatically cleaning
Box 6 x 2 L
Minimum order: 44 box (one pallet)

Art.: SL 1135



Shower kit

Art.: XC 202

Combi ovens 600x400



10 600x400	XBC 805	XBC 815 G
Pitch	80 mm	80 mm
Frequency	50 / 60 Hz	50 / 60 Hz
Voltage	400 V ~ 3N	230 V~ 1N
Electrical power	15,2 kW	1 kW
Gas power	-	20,5 kW / 17630 Kcal/h
Dimensions WxDxH (mm)	860x900x1140	860x900x1348
Weight	118 kg	132 kg



6 600x400	XBC 605	XBC 615 G
Pitch	80 mm	80 mm
Frequency	50 / 60 Hz	50 / 60 Hz
Voltage	400 V ~ 3N	230 V~ 1N
Electrical power	10,1 kW	0,7 kW
Gas power	-	18,4 kW / 15820 Kcal/h
Dimensions WxDxH (mm)	860x900x820	860x900x1028
Weight	86 kg	106 kg



4 600x400	XBC 405
Pitch	80 mm
Frequency	50 / 60 Hz
Voltage	230 V ~ 1N / 400 V ~ 3N
Electrical power	7,6 kW
Gas power	-
Dimensions WxDxH (mm)	860x900x624
Weight	60 kg

Complementary equipments & Accessories 600x400



Prover
Capacity: 12 600x400 - Pitch: 75 mm - Voltage: 230 V~ 1N
Frequency: 50 / 60 Hz - Electrical power: 2,4 kW
Max. temperature: 50 °C - Dimensions: 862x910x727 WxDxH mm
Weight: 38 Kg

Art.: XL 405



Hood with steam condenser (only for electric ovens)
Voltage: 230 V~ 1N - Frequency: 50 / 60 Hz
Electrical power: 200 W
Exhaust chimney diameter: 121 mm
Min. air flow: 550 m³/h - Max. air flow: 750 m³/h
Dimensions: 860x1028x297 WxDxH mm

Art.: XC 415



Reverse osmosis kit with pump
Voltage: 230 V~ 1N - Frequency: 50 / 60 Hz
Electrical power: 220 W Dimensions: 542x198x449 WxDxH mm
Weight: 16 Kg

Art.: XC 235



Kit for complementary equipments water connection
Dimensions: 3 m

Art.: XC 615



Wheels
H: 105 mm
4 wheels complete Kit: 2 wheels with brake - 2 wheels without brake.

Art.: XR 621



Complete installation kit for stacked ovens. Fixing + water connection + waste and exhaust pipe

Art.: XC 725



External core probe SOUS-VIDE
The kit contains 1 core probe + control box.

Art.: XC 249



External core probe MULTI.Point
The kit contains 1 core probe.

Art.: XC 255



Buzzer kit
(It allows to increase the ring's intensity produced by the oven to inform you about the end of the baking.)

Art.: XC 706



Kit cooling drain

Art.: XC 695



Ovex.NET 2.0
with USB interface kit

Art.: XC 236



Safety double door opening kit

Art.: XC 720



Steam condenser (only for electric ovens)
Voltage: 230 V~ 1N - Frequency: 50 / 60 Hz
Electrical power: 8 W - Dimensions: 340x235x170 WxDxH mm
Weight 7 Kg

Art.: XC 115



Feet 100 mm (only for electric ovens)
H: 100 mm

Art.: XR 655



Intermediate stand
Dimensions: 860x826x276 WxDxH mm - Weight: 28 Kg

Art.: XR 204



Low open stand
Dimensions: 858x655x278 WxDxH mm - Weight: 5 Kg

Art.: XR 124



Intermediate open stand
Dimensions: 858x665x494 WxDxH mm - Weight: 8 Kg

Art.: XR 144



High open stand
Dimensions: 858x665x782 WxDxH mm - Weight: 10 Kg

Art.: XR 134



Lateral support - kit for stand (For model: XR 134)
Capacity: 8 600x400 - Pitch: 70 mm - Weight: 3 Kg

Art.: XR 724

CLEANING:



Rotor.KLEAN™ - [Automatic washing kit](#)

FULL AUTO

Art.: XC 405



Rotor.KLEAN™ - [Semi-automatic washing kit](#)

Art.: XC 302



Detergent for Rotor.KLEAN™
Tank 10 L - Minimun order: 60 tanks (one pallet)

Art.: SL 1130



Polish for Rotor.KLEAN™
Tank 10 L - Minimun order: 60 tanks (one pallet)

Art.: SL 1125



Detergent for non-automatically cleaning
Box 6 x 2 L - Minimun order: 44 box (one pallet)

Art.: SL 1135



Shower kit

Art.: XC 202

Pans & Grids

600x400



Aluminium pan
600x400x15 mm

Art.: TG 405



Perforated aluminium pan
600x400x15 mm

Art.: TG 410



Perforated Teflon® coated aluminium pan
600x400x15 mm

Art.: TG 430



Stainless steel pan
600x400x20 mm

Art.: TG 450



FAKIRO™ aluminium plate
600x400x16 mm

PATENTED

Art.: TG 425



Flat chromium plated grid
600x400 mm

Art.: GRP 405



5 canals chromium plated grid
600x400 mm

PATENTED

Art.: GRP 410



5 canals Teflon® coated perforated aluminium pan
600x400 mm

Art.: TG 435

Features

■ Standard □ Optional — Not available



BAKING MODES		
Convection baking 30 °C - 260 °C	■	■
Mixed steam and convection baking 48 °C - 260 °C, with STEAM.Maxi™ 30% to 90%	■	■
Mixed humidity and convection baking 48 °C - 260 °C, with STEAM.Maxi™ 10% to 20%	■	■
Steaming 48 °C - 130°C with STEAM.Maxi™ technology	■	■
Dry air baking 30°C - 260 °C with DRY.Maxi™ technology settable 10% to 100%	■	■
Maximum pre-heating temperature 300 °C	■	■
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: pause 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 30 - 260 °C	■	■
STEAM.Maxi™ technology: steaming 48 °C - 130 °C	■	■
STEAM.Maxi™ technology: combination of moist air and dry air 48 °C- 260 °C	■	■
ADAPTIVE.Clíma technology: cavity humidity measurement and regulation	■	■
ADAPTIVE.Clíma technology: repeatability of the baking process through the memorization of the real baking process	■	■
ADAPTIVE.Clíma technology: 20 ADAPTIVE.Clíma process memory	■	■
BAKING COLUMNS WITH MAXI.Link TECHNOLOGY		
MAXI.Link technology: creating multiple ovens and accessories columns controlled by a single BakerTouch control panel	■	■
MAXI.Link technology with EFFICIENT.Power: power requirement reduced on MAXI.Link columns	■	■
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	—	■
HIGH PERFORMANCE ATMOSPHERIC BURNER		
Spido.GAS™ technology: high performance straight heat exchanger pipes for a symmetric heat distribution	—	■
Spido.GAS™ technology: straight heat exchanger pipes for an easy service	—	■
AUTOMATIC CLEANING		
Rotor.KLEAN™ XC405: 3 automatic and 2 semi-automatic washing programs	□	□
Rotor.KLEAN™ XC302: 2 semi-automatic washing programs	□	□
PATENTED DOOR		
Door hinges made of high durability and self-lubricating techno-polymer (only for lateral opening door)	■	■
Reversible door, even after the installation (not for 16 600x400 models)	■	■
Door docking positions at 60°-120°-180°	■	■
AUXILIARIES FUNCTIONS		
99 baking programs memory, each one made of 9 baking steps	■	■
Possibility to assign a name to the stored programs	■	■
Preheating temperature up to 300 °C settable by the user	■	■
Visualization of the residual baking time (when baking not using the core probe)	■	■
Holding baking mode «HOLD»	■	■
Continuous functioning «INF»	■	■
Visualization of the set and real values of time, core probe temperature, cavity temperature and humidity	■	■
«COOL» function for rapid cavity cooling	■	■
Temperature unit settable in °C or °F	■	■
TECHNICAL DETAILS		
Rounded stainless steel (DIN 1.4301) cavity for hygiene and easy of cleaning	■	■
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	□	□
Autodiagnosis system for problems or brake down	■	■
Safety temperature switch	■	■
Openable internal glass to simplify the door cleaning	■	■
Stainless steel L-shaped rack rails with notched recesses for easy loading	■	■



OVENS PLANET ®



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