INOXTREND®



Nice & Go

EN



CUTTING EDGE SOLUTIONS
FOR SMART 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.

Our philosophy is based 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.

MANIAC IN EXCELLENCE

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 generator,** 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.



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The best performances in a compact and slick design. Electric and gas ovens available from **5 to 12 levels**, with a spacious and high performing cooking chamber.



Snack

The ideal range for snack bars or food trucks that need a small oven to heat up or cook croissants, pastry, bread or simple dishes.

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WHAT YOU NEED IS WHAT YOU GET

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INFORMATION

Electric and gas ovens with Analog, Digital or Touch Screen controls.
Available from 5 to 12 levels with crosswise insertion of 600 x 400 and 1/1 GN trays together.



Mod. NG-SP-012G





CONVECTION
WITH STEAM

Door with double glass

Light: internal lighting

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

Magnetic door switch to stop ventilation

Fan engine: **autoreverse / 2 speed fans**

Steam release valve

Cooking modes:
- convection with humidification
- convection with steam
- combi with direct steam



ACCESSORIES

	Description	Code	Compatible with capacities
	Stand in stainless steel with trayholders	SCAG-11-NG8	05-07 levels
		SCAG-11-NG7	12 levels
	Static prover, 8 + 8 levels H 900 mm Temperature range 0-60 °C	LS-088E-P	05-07 levels
	Static prover 6 + 6 levels H 700 mm Temperature range 0-60 °C	LS-066E-P	12 levels



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HIGHLIGHTS



Mod. NG-DA-007EW



Models with tray holders to **fit both GN and EN trays** (Omnia).

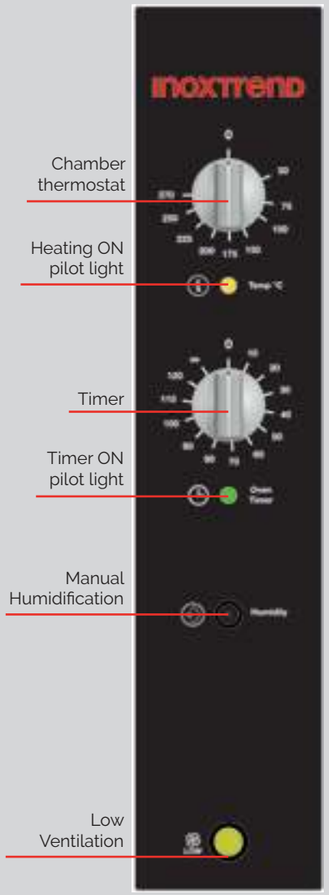


Easy to clean internal glass.

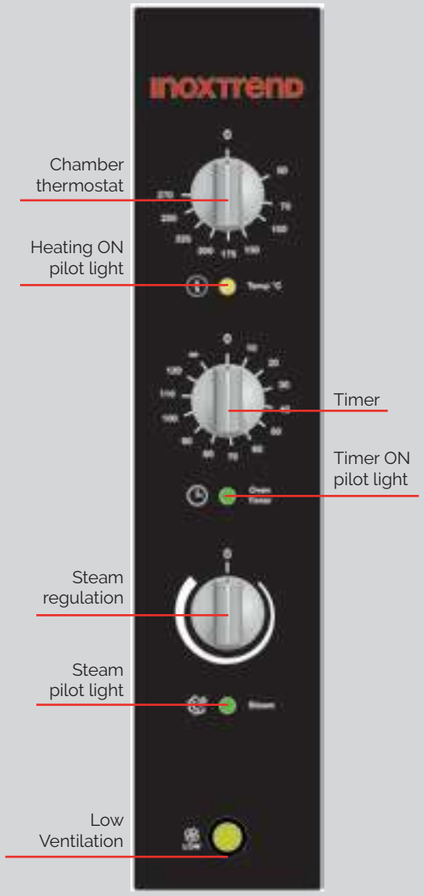


Combi with **direct steam**

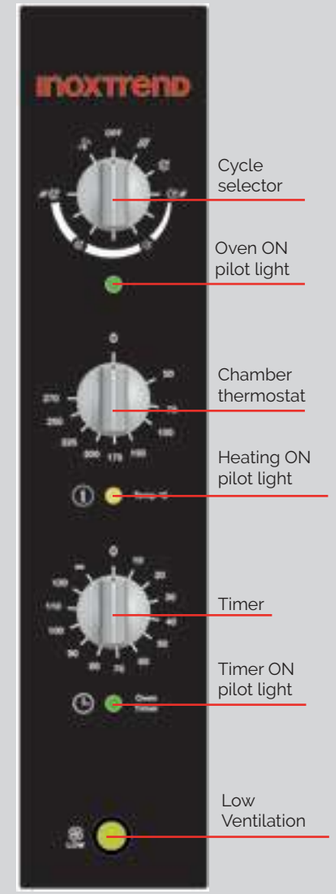
ANALOG CONTROL PANEL



Models NG-UA



Models NG-SA



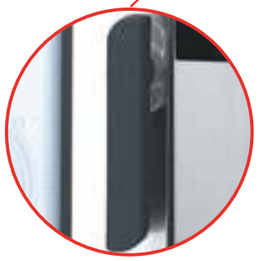
Models NG-DA

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HIGHLIGHTS



Mod. NG-SP-012EW

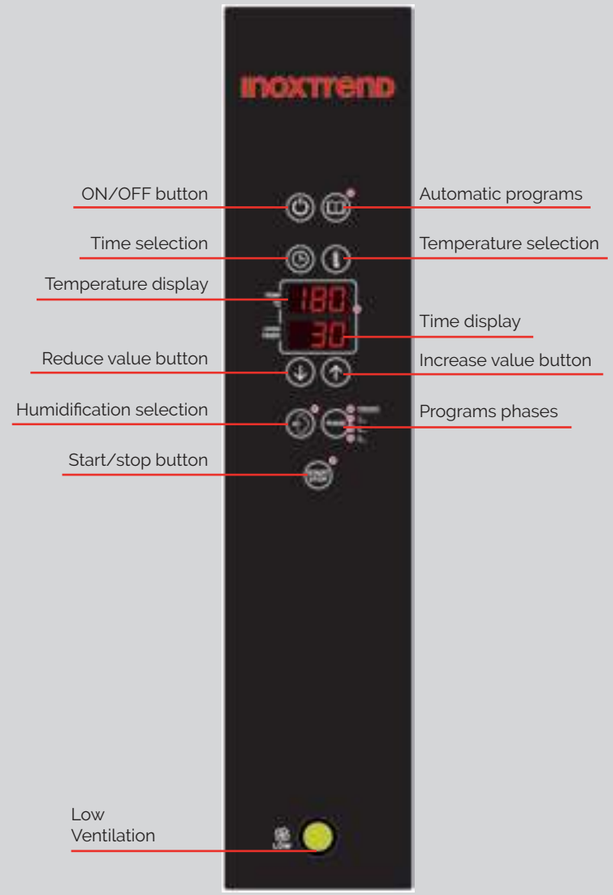


Ergonomic door handle.



Digital control panel with **99 programs**, **four phases** and **direct steam regulation** to set in 6 positions.

PROGRAMMABLE CONTROL PANEL



Models NG-SP

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HIGHLIGHTS



Mod. NG-DT-012EW

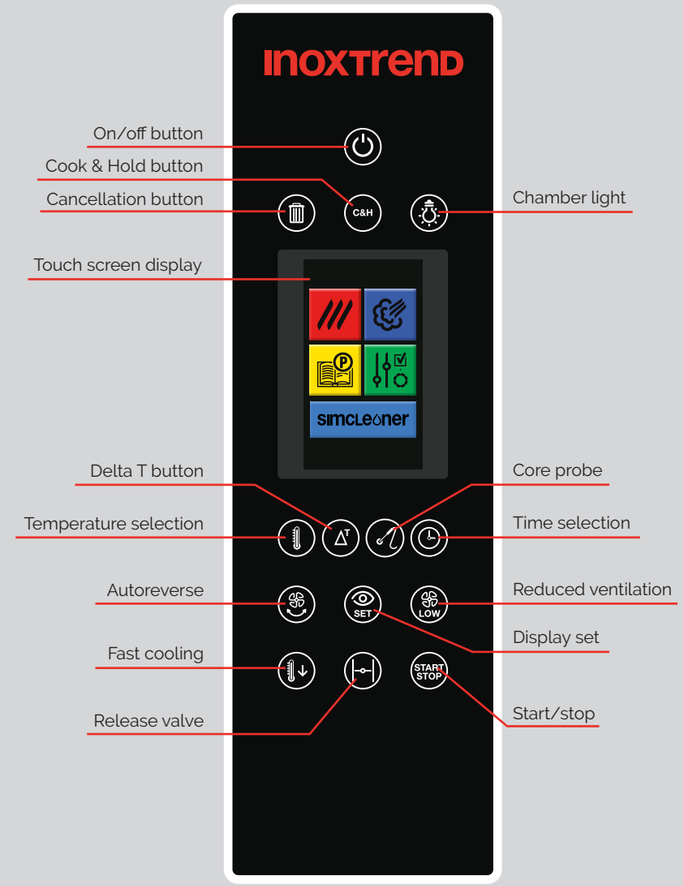


Automatic chamber washing system with liquid detergent.



Simple, efficient and intuitive Touch Screen control panel.

TOUCH SCREEN CONTROL PANEL



Models NG-DT



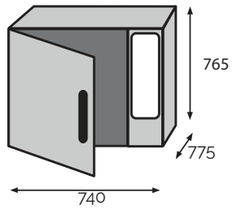
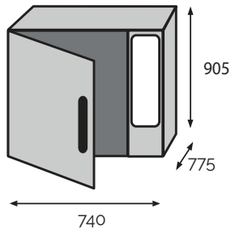
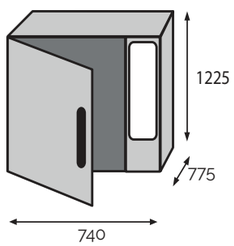
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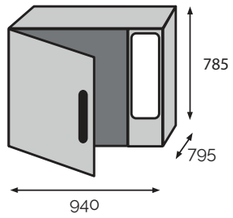
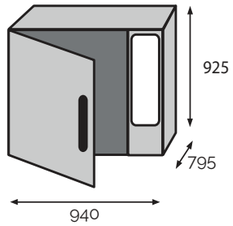
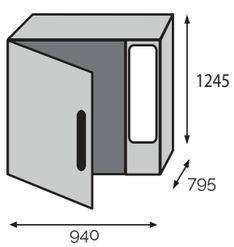
	Oven model	NG-UA	NG-SA	NG-DA		NG-SP	NG-DT
	Control panel	Analog	Analog	Analog		Programmable	Touch Screen
	Convection with ventilation	50-270 °C	50-270 °C	50-270 °C		50-270 °C	30-270 °C
	Convection with humidification	Standard	–	–		–	–
	Convection with steam	–	Standard	–		Standard	–
	Combi with direct steam	–	–	50-270 °C		–	30-270 °C
	Steam	–	–	50-100°C		–	20-100 °C
L H	Double ventilation speed	Standard	Standard	Standard		Standard	Standard
	Autoreverse	Standard	Standard	Standard		Standard	Standard
	Core probe	Not available	Not available	Not available		Not available	Standard
ΔT	Delta T	Not available	Not available	Not available		Not available	Standard
	Automatic programs	Not available	Not available	Not available		99 programs 4 phases	300 programs 6 phases
PRH	Automatic preheating	Not available	Not available	Not available		Standard	Standard
USB	USB connection	Not available	Not available	Not available		Not available	Standard
	Automatic washing	Not available	Not available	Not available		Not available	With liquid detergent (see model chart)



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Power supply	Capacity	Dimensions [mm]	Cooking mode	Control panel			Power [kW]	Voltage	Hz	Model		
ELECTRIC	**05** X 600 x 400 mm + **05** x 1/1 GN Pitch: 67 mm		**U** CONVECTION WITH HUMIDIFICATION	**A**	Analog		6.5	400V 3N	50/60	**NG-UA-005EW**	**W**	Powered
			S CONVECTION WITH STEAM	**A**	Analog		6.5	400V 3N	50/60	**NG-SA-005EW**	**W**	Powered
				P	Programmable		6.5	400V 3N	50/60	**NG-SP-005EW**	**W**	Powered
			D COMBI WITH DIRECT STEAM	**A**	Analog		6.5	400V 3N	50/60	**NG-DA-005EW**	**W**	Powered
				T	Touch Screen		6.5	400V 3N	50/60	**NG-DT-005EW**	**W**	Powered
							6.5	400V 3N	50/60	**NG-DT-005EWL**	**WL**	Powered + Chamber Washing
	07 X 600 x 400 mm + **07** x 1/1 GN Pitch: 67 mm		**U** CONVECTION WITH HUMIDIFICATION	**A**	Analog		11.5	400V 3N	50/60	**NG-UA-007EW**	**W**	Powered
			S CONVECTION WITH STEAM	**A**	Analog		11.5	400V 3N	50/60	**NG-SA-007EW**	**W**	Powered
				P	Programmable		11.5	400V 3N	50/60	**NG-SP-007EW**	**W**	Powered
			D COMBI WITH DIRECT STEAM	**A**	Analog		11.5	400V 3N	50/60	**NG-DA-007EW**	**W**	Powered
				T	Touch Screen		11.5	400V 3N	50/60	**NG-DT-007EW**	**W**	Powered
							11.5	400V 3N	50/60	**NG-DT-007EWL**	**WL**	Powered + Chamber washing
	12 X 600 x 400 mm + **12** x 1/1 GN Pitch: 67 mm		**U** CONVECTION WITH HUMIDIFICATION	**A**	Analog		17.3	400V 3N	50/60	**NG-UA-012EW**	**W**	Powered
			S CONVECTION WITH STEAM	**A**	Analog		17.3	400V 3N	50/60	**NG-SA-012EW**	**W**	Powered
				P	Programmable		17.3	400V 3N	50/60	**NG-SP-012EW**	**W**	Powered
			D COMBI WITH DIRECT STEAM	**A**	Analog		17.3	400V 3N	50/60	**NG-DA-012EW**	**W**	Powered
				T	Touch Screen		17.3	400V 3N	50/60	**NG-DT-012EW**	**W**	Powered
							17.3	400V 3N	50/60	**NG-DT-012EWL**	**WL**	Powered + Chamber washing

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Power supply	Capacity	Dimensions [mm]	Cooking mode	Control panel			Power [kW]	Voltage	Hz	Model	
GAS	**05** X 600 x 400 mm + **05** x 1/1 GN Pitch: 67 mm		**U** CONVECTION WITH HUMIDIFICATION	**A**	Analog		10	230V 1N	50*	**NG-UA-005G**	
			S CONVECTION WITH STEAM	**A**	Analog		10	230V 1N	50*	**NG-SA-005G**	
				P	Programmable		10	230V 1N	50*	**NG-SP-005G**	
			D COMBI WITH DIRECT STEAM	**A**	Analog		10	230V 1N	50*	**NG-DA-005G**	
				T	Touch Screen		10	230V 1N	50*	**NG-DT-005G**	
							10	230V 1N	50*	**NG-DT-005GL**	**L** Chamber washing
	07 X 600 x 400 mm + **07** x 1/1 GN Pitch: 67 mm		**U** CONVECTION WITH HUMIDIFICATION	**A**	Analog		16	230V 1N	50*	**NG-UA-007G**	
			S CONVECTION WITH STEAM	**A**	Analog		16	230V 1N	50*	**NG-SA-007G**	
				P	Programmable		16	230V 1N	50*	**NG-SP-007G**	
			D COMBI WITH DIRECT STEAM	**A**	Analog		16	230V 1N	50*	**NG-DA-007G**	
				T	Touch Screen		16	230V 1N	50*	**NG-DT-007G**	
							16	230V 1N	50*	**NG-DT-007GL**	**L** Chamber washing
	12 X 600 x 400 mm + **12** x 1/1 GN Pitch: 67 mm		**U** CONVECTION WITH HUMIDIFICATION	**A**	Analog		19.5	230V 1N	50*	**NG-UA-012G**	
			S CONVECTION WITH STEAM	**A**	Analog		19.5	230V 1N	50*	**NG-SA-012G**	
				P	Programmable		19.5	230V 1N	50*	**NG-SP-012G**	
			D COMBI WITH DIRECT STEAM	**A**	Analog		19.5	230V 1N	50*	**NG-DA-012G**	
				T	Touch Screen		19.5	230V 1N	50*	**NG-DT-012G**	
							19.5	230V 1N	50*	**NG-DT-012GL**	**L** Chamber washing

*60 Hz available upon order

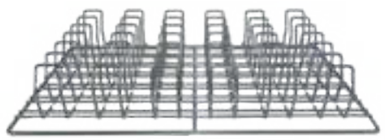
TRAYS AND **GRIDS**



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

INOXTREND®

A REFERENCE IN **HIGH QUALITY** PROFESSIONAL OVENS **MADE IN ITALY**

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

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

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



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