

inoxtrend®



Snack

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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.



Nice & Go

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.



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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 ovens with Analog or Digital controls.
4 levels with several types of capacity: 460x340, 2/3 GN, 600x400, 1/1 GN + 600x400 (Omnia).



CONVECTION WITH VENTILATION



Mod. SN-CA-304ES



CONVECTION WITH HUMIDIFICATION



Mod. SN-UA-604ES



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

Control panels: possibility to choose between Analog and Digital controls

Fans: stainless steel fan

Door with double glass

Grill: available both on Analog and Digital versions

Cooking modes:

- convection with ventilation
- convection with humidification
- convection with steam



NEW MODELS WITH STEAM REGULATION!

HIGHLIGHTS

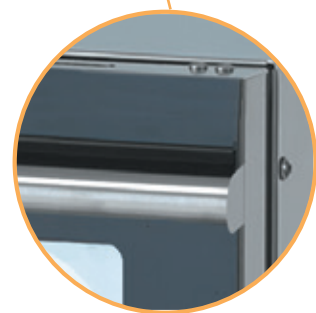
Inoxtrend Snack Line is a range of ovens, with tilt-open door, studied and designed to be **easy to use** and to satisfy cooking requirements of small gastronomy or baking with **optimal results**.



Mod.. SN-SA-304E

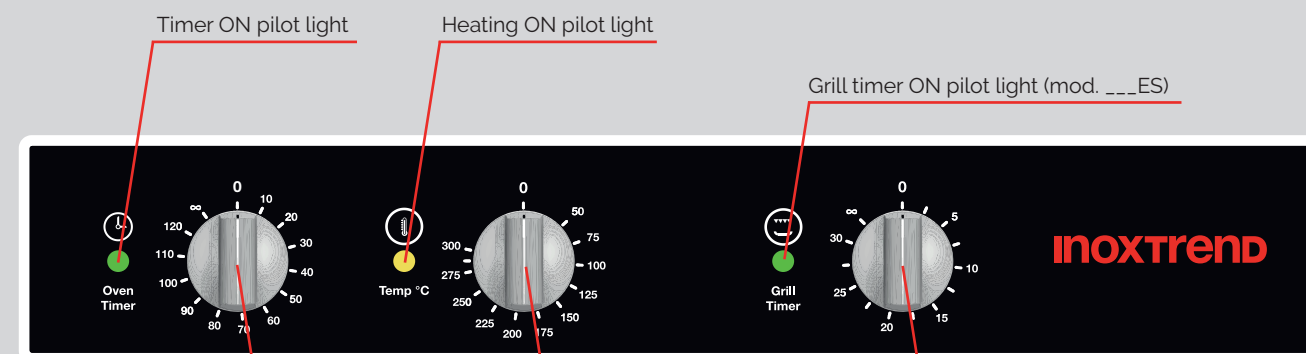


Combi mode with **steam regulation**.



Tilt open door with **easy clean double glass** and **ergonomic door handle**.

ANALOG CONTROL PANEL



Models SN-CA

Timer ON pilot light

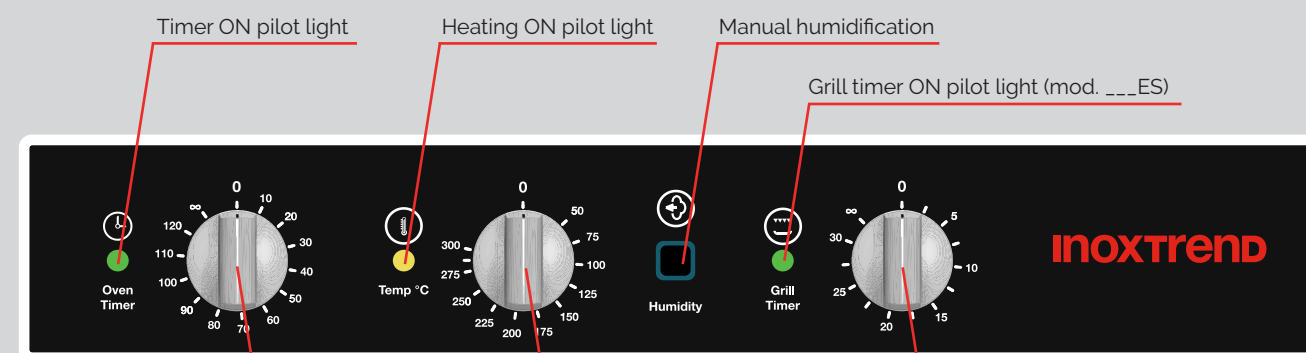
Heating ON pilot light

Grill timer ON pilot light (mod. ___ES)

Timer

Chamber thermostat

Grill timer (mod. ___ES)



Models SN-UA

Timer ON pilot light

Heating ON pilot light

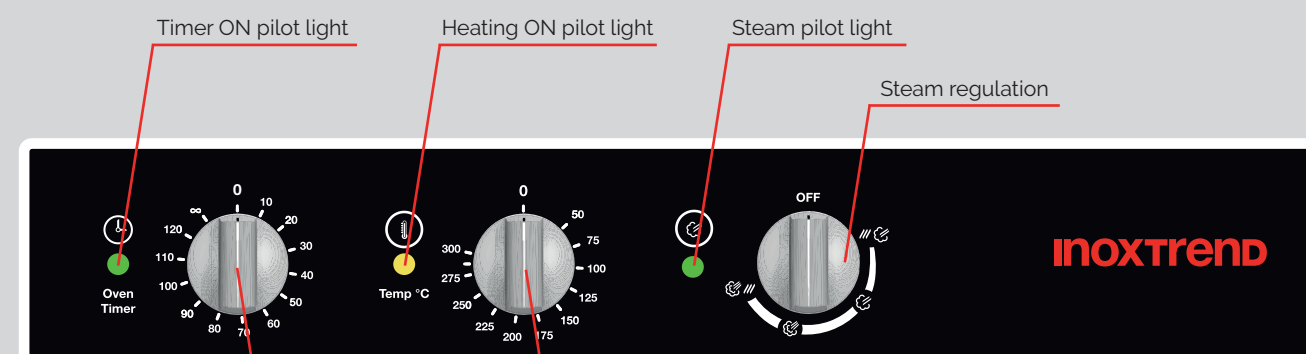
Manual humidification

Grill timer ON pilot light (mod. ___ES)

Timer

Chamber thermostat

Grill timer (mod. ___ES)



Models SN-SA

Timer ON pilot light

Heating ON pilot light

Steam pilot light

Steam regulation

Timer

Chamber thermostat

PIZZA, BAKERY, PASTRY AND STEAMING... NOW IT'S EASY!

HIGHLIGHTS

Roasting, baking, grilling, combi-steaming, with **simple analog controls** or storing your own precious recipes in an **easy digital control board**.

All this in a **sturdy oven** to get anything you need to cook for your snack bar or small cuisine, done with the best results!



Mod. SN-SP-604E



All models with steam regulation (S) have cooking chamber in **stainless steel AISI 304**.

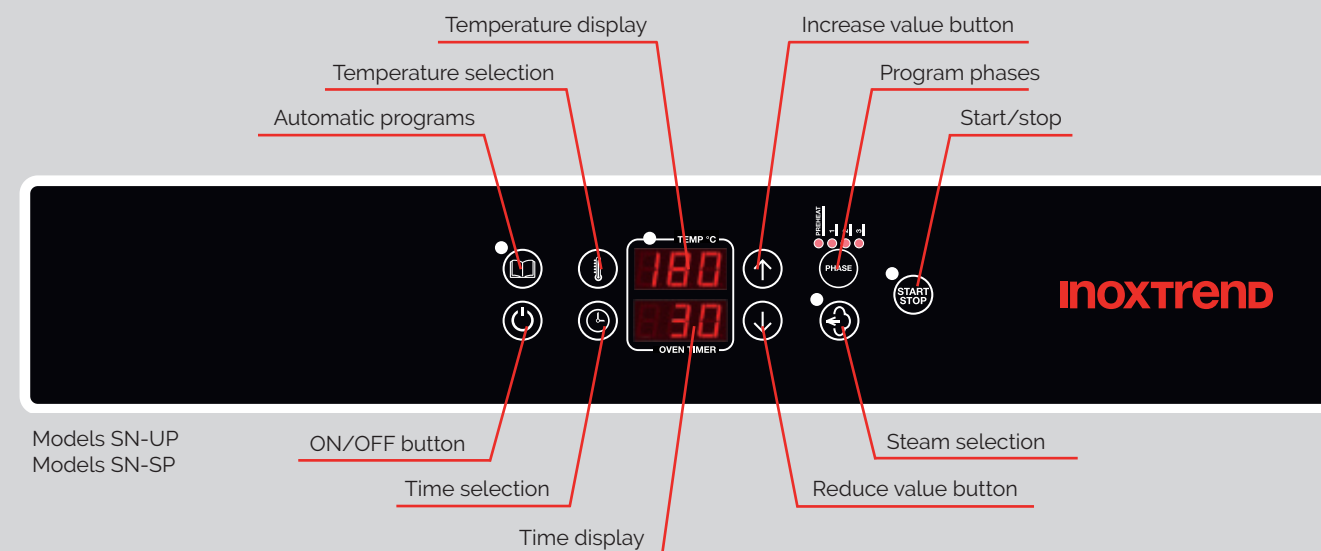
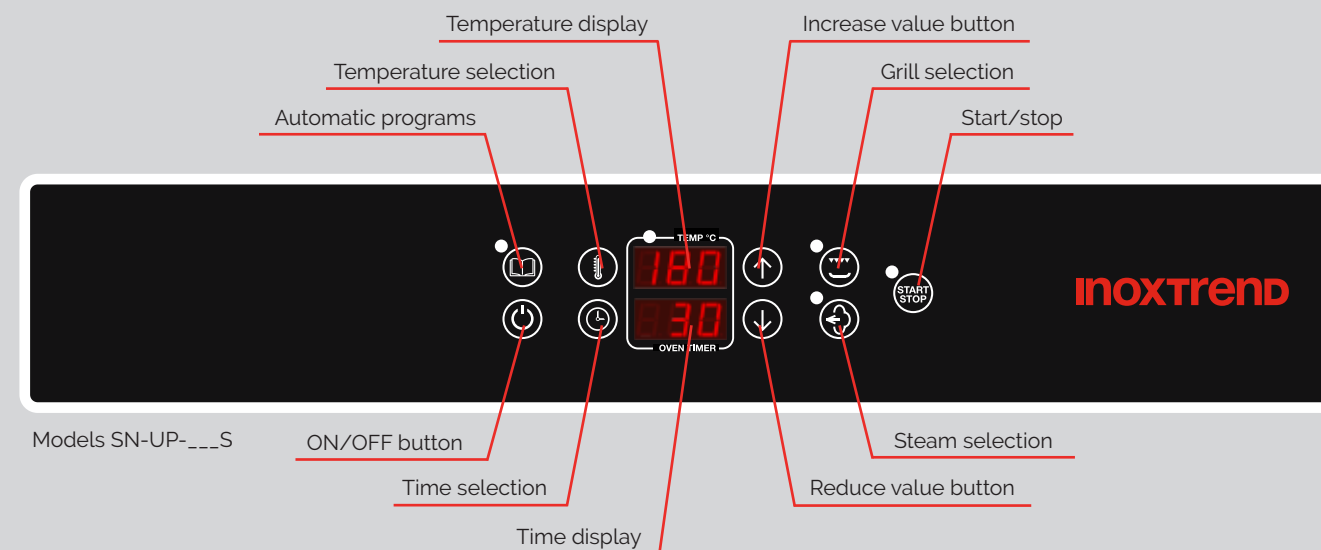
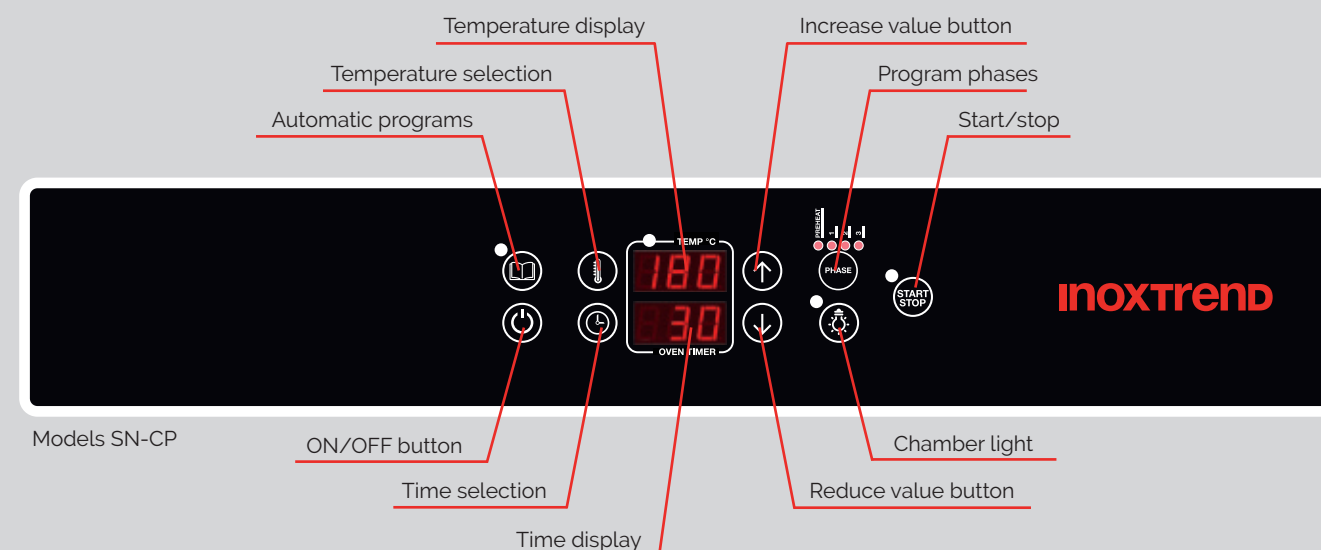


Digital control panel with **99 programs, four phases** and **direct steam regulation** to set in 6 positions.


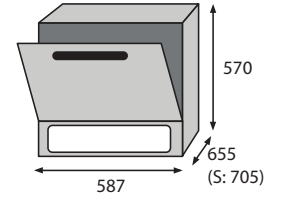




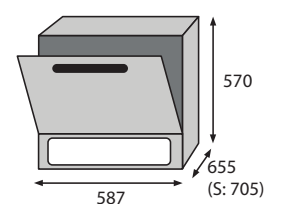





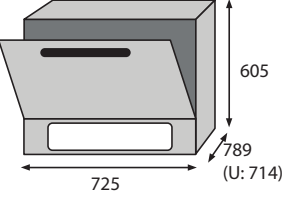





All models with steam regulation (S) have one motorfan, with autoreverse function.

PROGRAMMABLE CONTROL PANEL



Snack

Power supply	Capacity	Dimensions [mm]	Cooking mode	Control panel		Power [kW]	Voltage	Hz	Model			
ELECTRIC	 <p>04 x 460 x 340 mm Pitch: 70 mm</p>		C  CONVECTION WITH VENTILATION	A Analog		2.7	230V 1N	50/60	SN-CA-404E			
						3.2	230V 1N	50/60	SN-CA-404EW W Powered			
						3.6	230V 1N	50/60	SN-CA-404EWS WS Powered + grill			
			U  CONVECTION WITH HUMIDIFICATION	A Analog		2.7	230V 1N	50/60	SN-UA-404E			
						3.2	230V 1N	50/60	SN-UA-404EW W Powered			
						3.6	230V 1N	50/60	SN-UA-404EWS WS Powered + grill			
					P Programmable		3.2	230V 1N	50/60	SN-UP-404EW W Powered		
				3.6		230V 1N	50/60	SN-UP-404EWS WS Powered + grill				
			S  CONVECTION WITH STEAM	A Analog		3.3	230V 1N	50/60	SN-SA-404E			
					P Programmable		3.3	230V 1N	50/60	SN-SP-404E		
			 <p>04 x 2/3 GN Pitch: 70 mm</p>			C  CONVECTION WITH VENTILATION	A Analog		2.7	230V 1N	50/60	SN-CA-304E
								3.2	230V 1N	50/60	SN-CA-304EW W Powered	
		3.6			230V 1N			50/60	SN-CA-304EWS WS Powered + grill			
	U  CONVECTION WITH HUMIDIFICATION	A Analog				2.7	230V 1N	50/60	SN-UA-304E			
						3.2	230V 1N	50/60	SN-UA-304EW W Powered			
						3.6	230V 1N	50/60	SN-UA-304EWS WS Powered + grill			
					P Programmable		3.2	230V 1N	50/60	SN-UP-304EW W Powered		
		3.6				230V 1N	50/60	SN-UP-304EWS WS Powered + grill				
	S  CONVECTION WITH STEAM	A Analog				3.3	230V 1N	50/60	SN-SA-304E			
					P Programmable		3.3	230V 1N	50/60	SN-SP-304E		
	 <p>04 x 600 x 400 mm Pitch: 70 mm</p>  <p>04 x 600 x 400 mm + 04 x 1/1 GN Pitch: 70 mm</p>					C  CONVECTION WITH VENTILATION	A Analog		5.8	400V 3N	50/60	SN-CA-604E
					P Programmable				5.8	400V 3N	50/60	SN-CP-604E
			U  CONVECTION WITH HUMIDIFICATION	A Analog			3.2	230V 1N	50/60	SN-UA-604E		
						3.2	230V 1N	50/60	SN-UA-004E			
					3.6	230V 1N	50/60	SN-UA-604ES S Grill				
					3.6	230V 1N	50/60	SN-UA-004ES S Grill				
					4.9	400V 3N	50/60	SN-UA-604EW W Powered				
					4.9	400V 3N	50/60	SN-UA-004EW W Powered				
P Programmable						3.2	230V 1N	50/60	SN-UP-604E			
						3.2	230V 1N	50/60	SN-UP-004E			
						3.6	230V 1N	50/60	SN-UP-604ES S Grill			
						3.6	230V 1N	50/60	SN-UP-004ES S Grill			
				4.9	400V 3N	50/60	SN-UP-604EW W Powered					
				4.9	400V 3N	50/60	SN-UP-004EW W Powered					
S  CONVECTION WITH STEAM			A Analog		5.8	400V 3N	50/60	SN-SA-604E				
					5.8	400V 3N	50/60	SN-SA-004E				
				P Programmable		5.8	400V 3N	50/60	SN-SP-604E			
						5.8	400V 3N	50/60	SN-SP-004E			

TRAYS AND GRIDS

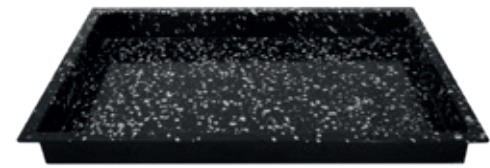
INOXTREND®

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.**

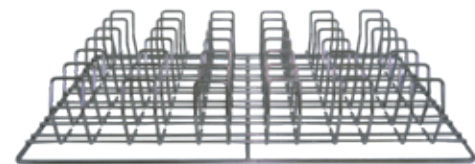
Inoxtrend ovens are the ideal solution for **restaurants, hotels, bars, delis, bakeries, pastry-shops and pizzerias.**



Contoured enameled tray



Non-stick grid



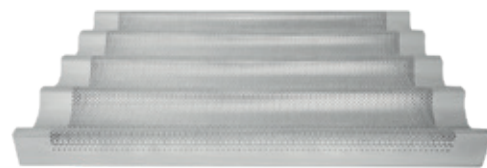
Spare ribs grid



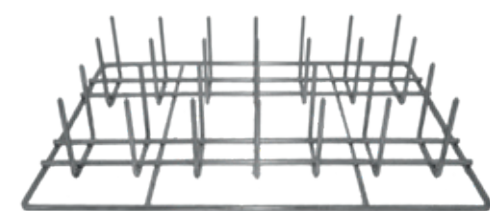
Eggs tray



Aluminium Silverstone tray



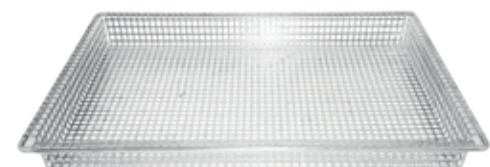
Baguette tray GN



Potato baking tray



Chicken spike



Frying basket



Perforated bread baking tray



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