

# De Kopermolen BV

-specialist op het gebied van grootkeukenapparatuur-

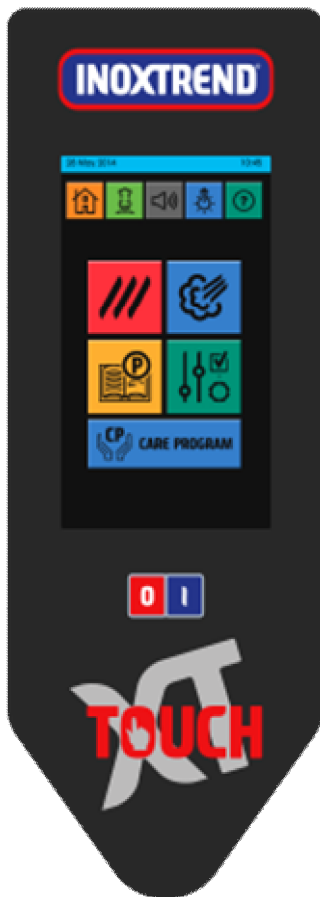


Model 106

Model 110

Model 210

Model 120



With XT TOUCH only a touch is what you need to program hundreds of recipes, in just a few seconds and, at the same time, have perfect cooking results.

All this thanks to the new, "Touch key" screen, (using the same intuitive technology as smartphones and tablets) with coloured, tempting icons and clear communicative symbology.

**XT TOUCH** control panel is a real revolution: an interactive system enables to set functions and instructions, in the meantime choose the favorite language, simply using the appropriate icon.

The graphics and position of the icons are the product of an in depth cognitive ergonomic research; the result is a system endowed with a vast range of controls and functions, but, at the same time, intuitive and easy to use.

The operator is guided at any time by messages on the Wizard area that inform him about possible choices.

The USB connection below the control panel enables to easily update the system with new languages or with new software versions.

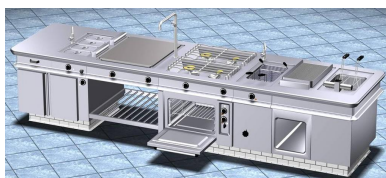
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**Model 106 ó Capacity: 6 x 1/1 GN**  
W 85 cm x D 86 cm x H 85 cm

MODEL	POWER SUPPLY	POWER	CONTROL PANEL	STEAM SYSTEM
TDP-106E	Electric	10.0 kW	Touch Screen	Direct
TDP-106G	Gas	12.0 kW	Touch Screen	Direct
TBP-106E	Electric	10.0 kW	Touch Screen	Boiler

**Model 110 ó Capacity: 10 x 1/1 GN**  
W 85 cm x D 86 cm x H 114 cm

MODEL	POWER SUPPLY	POWER	CONTROL PANEL	STEAM SYSTEM
TDP-110E	Electric	18.5 kW	Touch Screen	Direct
TDP-110G	Gas	16.0 kW	Touch Screen	Direct
TBP-110E	Electric	18.5 kW	Touch Screen	Boiler
TBP-110G	Gas	16.0 kW	Touch Screen	Boiler

**Model 210 ó Capacity: 10 x 2/1 GN**  
W 109 cm x D 88 cm x H 114 cm

MODEL	POWER SUPPLY	POWER	CONTROL PANEL	STEAM SYSTEM
TDP-210E	Electric	23 kW	Touch Screen	Direct
TDP-210G	Gas	23 kW	Touch Screen	Direct
TBP-210E	Electric	23 kW	Touch Screen	Boiler
TBP-210G	Gas	23 kW	Touch Screen	Boiler

**Model 120 ó Capacity: 20 x 1/1 GN**  
W 96.5 cm x D 108 cm x H 188 cm

MODEL	POWER SUPPLY	POWER	CONTROL PANEL	STEAM SYSTEM
TDP-120E	Electric	30 kW	Touch Screen	Direct
TDP-120G	Gas	29 kW	Touch Screen	Direct
TBP-120E	Electric	30 kW	Touch Screen	Boiler
TBP-120G	Gas	29 kW	Touch Screen	Boiler

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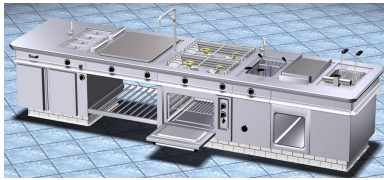
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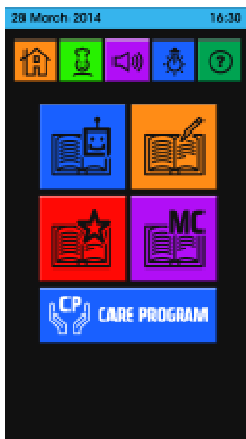
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## XT TOUCH

cooking no limits

### CHARACTERISTICS

#### XT Touch Key



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#### XT Simcleaner



**XT SIMCLEANER** cutting-edge technology for an auto cleaning system, available for programmable models. We are talking about one or more rotating devices, built-in inside the cooking chamber. By means of combined water and air action, the detergent tab melts and turns into a cleaning fluid. The obtained foaming fluid is introduced by means of rotating device into the cooking chamber, using special injectors with a specific and exclusive angle.

**XT CARE PROGRAM** the innovative cleaning and rinsing tablets product line for the cooking chamber.

**Detabinox**® detergent; packed in buckets with 100 pieces each: according to the capacity of the oven, you need from 1 up to 3 pieces each washing cycle.

**Brillinox**® sparkling aid; packed in containers with 20 pieces each: 1 or 2 pieces each rinsing cycle, if you chose to select it.

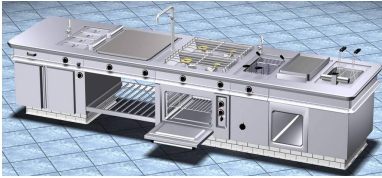
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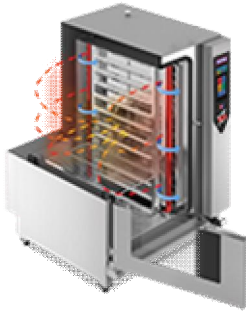


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## XT Optiflow

**XT TOUCH** uses the innovative **XT OPTIFLOW** technology.



Two special rotating deflectors delicately but effectively direct the airflow distribution inside the cooking chamber. Results: perfectly even cooking and uniformity guaranteed with any ventilation speed; reduced cooking time.

In case of particularly delicate food, **XT OPTIFLOW** system may be coupled with **XT AUTOREVERSE**, a system that automatically reverses fan direction.

All ovens series **XT TOUCH** use inverter devices to control ventilation parameters. These devices permit to reverse the rotation of the motorfans without involving mechanical parts.

Thanks to **XT QUICK STOP** control system, that permits reversal of the rotation in less than 10 seconds, activating autoreverse device cooking times are not modified at all.

The combined action of **XT OPTIFLOW**, **XT AUTOREVERSE** and **XT QUICK STOP** guarantees a cooking uniformity able to satisfy even the more demanding Chefs.

## Accessories



Core temperature probe.

Integrated hand shower with automatic retracting system and progressive regulation of water jet intensity.

Roll in rack with trolley for easy handling of the trays (optional)

HACCP data storage on USB open drive

Water softener (optional)

Tray rack trolley (standard on floor models)

Plate rack trolley (optional on floor models)

Heat retaining hood (optional on floor models)

Stands with or without tray-slides (optional on table-top models)

Warm cabinets (optional on table-top models)

Suction hoods with or without steam condenser (optional)

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