

FEATURES

Baking Quality

- Ceramic heating elements
- Base/Top/Front heating element independent configuration.
- Automatic Damper High Quality steam

Robustness

- 5 year warranty on Heating elements

Energy Efficiency

- Ceramic heating elements
- High insulation
- ECO and ECU programs

Maintenance

- Easy access to the components
- Few wear elements

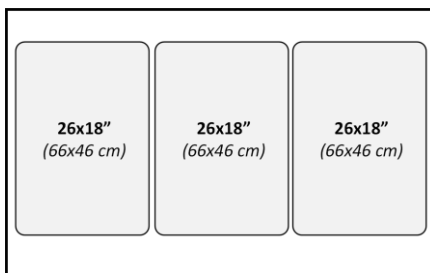
Versatility

- Modular configuration adaptable to your needs
- Optional tray sizes
- Pastry, Bakery and Pizza models

Esthetic

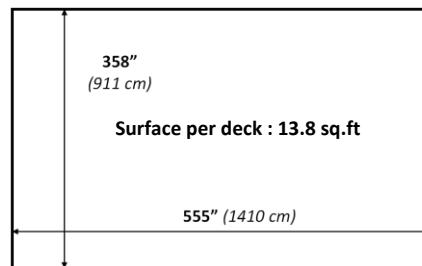
- Current and Modern
- Customizable

modular NXE Pastry



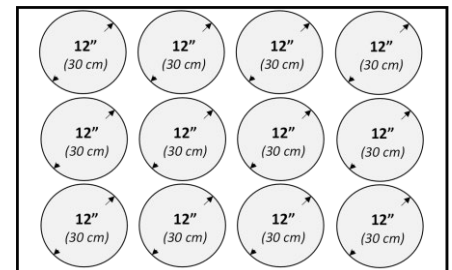
	Power	3 Phases
NXE 1003	208 V	9.5 Kw 24.5 A
	240 V	
NXE 1003 A1	208 V	12.6 Kw 32.5 A
	240 V	
NXE 1003 V1	208 V	10.9 Kw 28.2 A
	240 V	
NXE 1003 A1-V1	208 V 240 V	14.0 Kw 36.2 A

modular NXEP Bakery



	Power	3 Phases
NXE 1003 B1 V1	208 V 240 V	10.9 Kw 28.2 A

modular NXE Pizza



	Power	3 Phases
NXE 1003 P1	208 V 240 V	12.6 Kw 32.5 A

Advance

- Touch control
- Easy handling and programming
- 100 programs
- Lighting control key
- Automatic air intake
- Automatic switch-off



E-Future

- Touch control
- Pictograms
- 100 programs · 10 phases
- Independent heating by program
- Intuitive, easy to program and use
- Update and loading of programs by firmware
- Automatic switch-off
- Partial loading
- Easy access to a large quantity of information
- salvaLINK

modular NXE 3009 Pastry



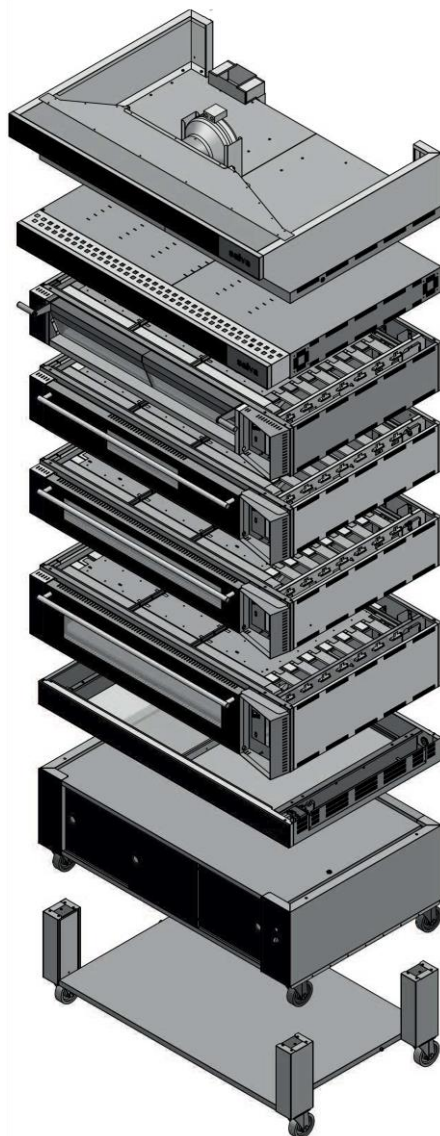
modular NXE 3009 Bakery



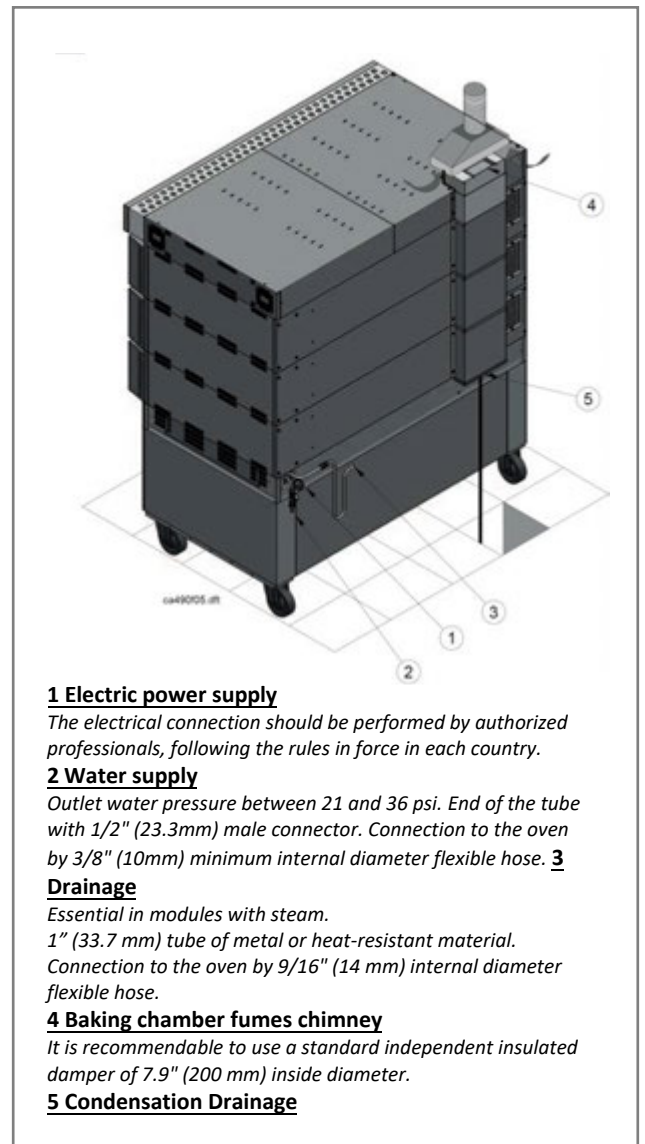
modular NXE 3009 Pizza



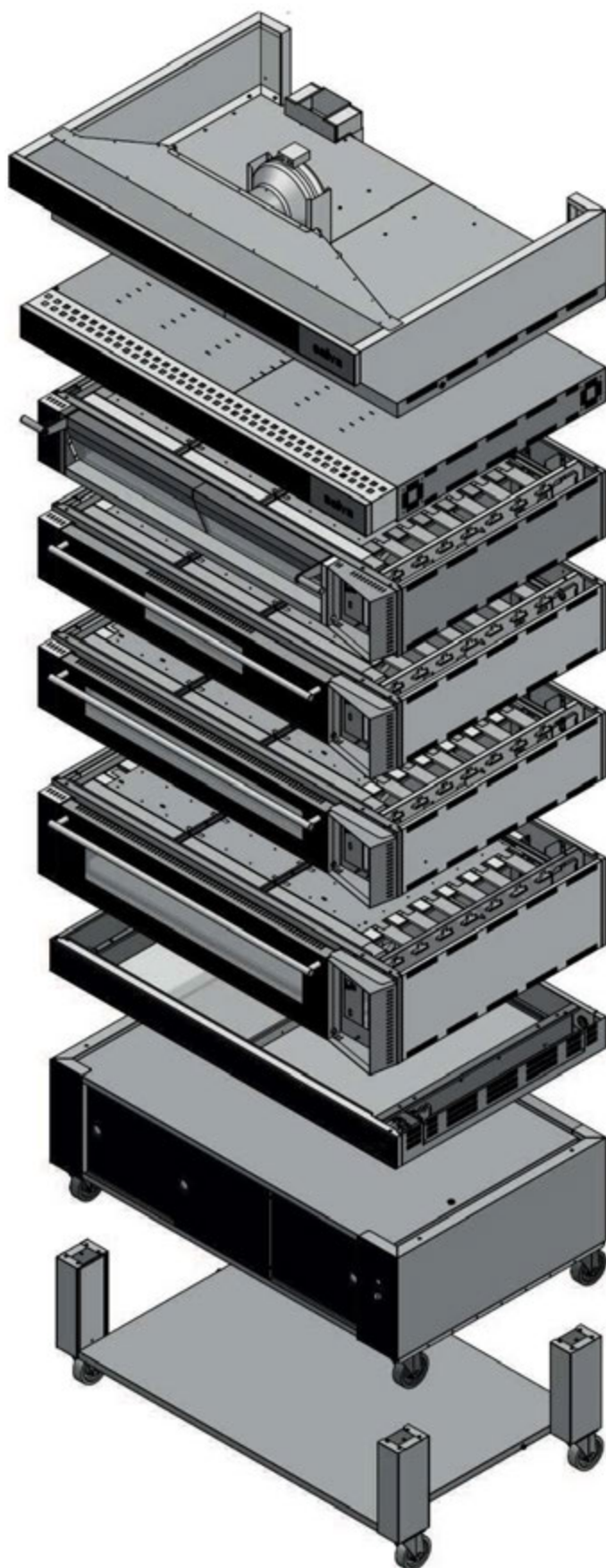
STEAM	Optional (Y/N)	Yes	No
STONE	Optional (Y/N)	Bakery Stone	Pizza Stone
TEMPERATURE	570°F (300°C)	570°F (300°C)	752°F (400°C)
DOOR	Pastry Door	Bakers Door	Pizza Door
LOADER	No	Yes	No
INDEPENDENT DECKS	Yes	Yes	Yes
CONTROL	Advance/Future	Advance/Future	Advance/Future
HIGH	7.9"/11.8"	7.9"	7.9"



- Extraction Hood**
H:18" / W: 75.3" / D: 57.1"
- TOP (Base/Top)**
H:6.5" / W: 75.3" / D: 57.4"
- Bakery Deck 20**
H:12.4" / W: 75.3" / D: 53.7"
- Pizza Deck 20**
H:12.4" / W: 75.3" / D: 51.8"
- Pastry Deck 20**
H:12.4" / W: 75.3" / D: 51.8"
- Pastry Deck 30**
H:16.3" / W: 75.3" / D: 51.8"
- BASE (Base/Top)**
H:5.9" / W: 75.3" / D: 46"
- Proofer**
H:27.7" / W: 75.3" / D: 46"
- Stand + Wheels**
One Deck: 28.7"+ 4"
Two Deck: 20.9"+ 4"
Three Deck: 17.1"+4"
Four Deck: 4"+4"
Five Deck: 2"+4"



- 1 Electric power supply**
The electrical connection should be performed by authorized professionals, following the rules in force in each country.
- 2 Water supply**
Outlet water pressure between 21 and 36 psi. End of the tube with 1/2" (23.3mm) male connector. Connection to the oven by 3/8" (10mm) minimum internal diameter flexible hose.
- 3 Drainage**
Essential in modules with steam.
1" (33.7 mm) tube of metal or heat-resistant material.
Connection to the oven by 9/16" (14 mm) internal diameter flexible hose.
- 4 Baking chamber fumes chimney**
It is recommendable to use a standard independent insulated damper of 7.9" (200 mm) inside diameter.
- 5 Condensation Drainage**



NXE Extraction Hood 1138286912

NXE Base/Top+V (TOP) 1138296902

NXEP Bakery Adv. 1138701902
Fut. 1138791902

NXE Pizza Adv. 1138211902
Fut. 1138711902

NXE Pastry Adv. 1138191902
Fut. 1138691902

NXE Pastry + V Adv. 1138201902
Fut. 1138701902

NXE-30 Pastry Adv. 1138351902
Fut. 1138851902

NXE-30 Pastry + V Adv. 1138361902
Fut. 1138861902

NXE Base/Top + V (BASE) 1138296902

NXE Proofer 1138197902

NXE S730 1138198025

NXE S530 1138198026

NXE S435 1138198027

NXE S200 1124492000

NXE S100 1124491000