

Sell X-series steam oven

with **SmartFlow™ STEAM**



X-series • P/N 8202-16-0000-XX

ATLAS standard

- P/N 8202-16-0000-XX
left-hand hinged door
- P/N 8202-66-0000-XX
right-hand hinged door

also available:

- KSSU standard
- specific airline types

SmartFlow™ STEAM

Our enhanced X-series ovens feature the steam version of **SmartFlow™** – an improved steam generation system (comprising a pre-heated water supply and highly-effective steam pan), coupled with our airflow system (distributing steam/air evenly throughout the dual steam/convection oven).



E-series:

Our full range of **efficient** galley inserts provides high quality performance in simple, reliable packages.

X-series:

Our range of enhanced products includes **extra** performance and features to deliver the very best.

Our X-series ovens provide improved cooking performance with the addition of steam. This digitally controlled oven provides excellent results with reliability and ease of use similar to that of our E-series ovens.

An ideal option for business class or an enhanced economy class offer, over 3000 Sell steam ovens are in service with the world's airlines. The design of the oven ensures that the interior cavity does not become pressurised and the steam pan, smooth interior surfaces and overall design prevents limescale build-up in inaccessible places and makes it easy to clean and maintain.

Enhanced performance delivered.

quality assurance:

All our products receive stringent testing for air-worthiness and are assessed for performance. On-going support, including spares and repair services, is also available.



ATLAS standard

32 meals capacity

• P/N 8202-16-0000-XX

• P/N 8202-66-0000-XX

power consumption

heating

temperature range

basic weight

total weight

overall dimensions

**Sell X-series
steam oven**

• left-hand hinged door

• right-hand hinged door

3.86kW (115v/200v, 400Hz, 3 phase)

3.65kW

120°C/250°F to 210°C/410°F (with three pre-set temperatures available)

22kg

45kg (incl. inserts & shelves)

H 560mm/22" x W 285mm/11.22" x D 570mm/22.4"

key features:

- **SmartFlow™ STEAM**
 - our special steam generation and airflow system designed to provide rapid, even heat distribution with maximum humidity
- easy to clean stainless steel inner case
- no hidden limescale build-up
- no pressurisation of the internal cavity
- automatic switching to convection mode in the event of water supply failure
- robust powder-coated aluminium outer housing
- standard ATLAS connections

oven control module (OCM):

- full digital timer and temperature control with three pre-set temperatures (LOW/MEDIUM/HIGH)
- quick change OCM – the control module can be exchanged in the unlikely event of failure without removing the oven from the galley

• **SmartFlow™ STEAM****more information:**

To find out more about our range of galley inserts please:

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or mail info@sell-interiors.com

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Sell has been designing and manufacturing aircraft galleys and galley inserts since 1954. Our pedigree is unrivalled and today we work hard to ensure that all our products benefit from this experience, our modern technology and manufacturing capabilities so that, in turn, they might perform reliably and to the highest standards in the most demanding of environments.

providing lifetime value

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premium aircraft interiors

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