

Sell iX-series intelligent steam oven

with **SmartFlow™ STEAM**



iX-series • P/N 8202-10-0000-XX

Stunning food quality is possible with our iX-series steam oven. Full, programmable control is offered in conjunction with our high performance dual steam/convection oven.

Despite its performance levels, like all our ovens, the iX-series dual steam and convection oven has evolved from a basic premise – a simple, well designed package with proven, long-lasting components that are both reliable and easy to clean that truly performs at all levels.

High quality food preparation made easy.

ATLAS standard

- P/N 8202-10-0000-XX
left-hand hinged door
- P/N 8202-60-0000-XX
right-hand hinged door

also available:

- KSSU standard
- specific airline types

programmable digital control:

99 programs

Up to 99 different cycles can be set – combining precise temperatures and timings with a choice of steam and/or convection heating.

infrared upload

To help realise the full potential of the oven our control system features remote infrared program uploads.



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.

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 8202-10-0000-XX

• P/N 8202-60-0000-XX

power consumption

heating

temperature range

basic weight

total weight

overall dimensions

Sell iX-series
intelligent 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 (fully programmable)

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

• for high quality food preparation

**oven control module (OCM):**

- fully programmeable digital timer and temperature control with up to 99 programmed cycles or simple crew-selected settings
- quick change OCM – the control module can be exchanged in the unlikely event of failure without removing the oven from the galley

more information:

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

call +49 (0)2772-707 211

fax +49 (0)2772-707 195

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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