



SMART OVENS FOR SMART KITCHENS

INOXTREND IS PART OF TALENTA, PROFESSIONAL KITCHEN SYSTEMS AND PRODUCTS DIVISION OF SOMEK GROUP

Integrated and bespoke systems for professional kitchens, which harmoniously combine high-end aesthetics and superior performance levels.

5 Companies to offer turnkey solutions for the **catering** and **hospitality industry**, characterised by endorsed standards of efficiency and durability to meet the requirements of high-end customers.

 **TALENTA** COMPANIES

 **GICO**

Bespoke professional kitchens with high performance and reliability characteristics, supporting international chefs in developing high-end catering for 50 years.

 **INOXTREND**

Professional stainless steel ovens to meet professional catering requirements.

 **PIZZAGROUP**

Design and production of ovens and equipment for pizzerias. Technological solutions that preserve traditional Italian flavour throughout the world.

 **PRIMAX**

Design and production of blast chillers and equipment to preserve foodstuffs in professional kitchens.

 **OXIN**

Design and production of heavy-duty bespoke professional kitchens, in stainless steel to guarantee high performance and long life.



SINCE 1989

A POINT OF REFERENCE IN THE PRODUCTION OF MADE IN ITALY QUALITY PROFESSIONAL OVENS.

Inoxtrend was founded in 1989 in the Italian Inox Valley and is characterized, from the very beginning, by the attention paid to specialization and the continuous search for solutions suitable for every professional kitchen: ovens for restaurants, hotels, gastronomy, catering chains, coffee shops and bars, petrol stations, as well as frozen bakery and pastry shops.

The prompt response to customer needs and the care of relationships have allowed the company to continue growing and evolving.



MADE IN ITALY

4

INOXTREND products are completely Made in Italy.

Our R&D department develops, designs and tests each oven. With 30 years of experience producing stainless steel products, Inoxtrend has a deep knowledge of its manufacturing process. We have highly qualified in-house manufacturing capabilities using state-of-the-art technologies (laser cutting, tig welding robot).

We work with European suppliers for our components. In our policy every single oven is tested before delivery.

INOXTREND IN NUMBERS

5

50

NATIONS

+30

YEARS OF
EXPERIENCE

50

EMPLOYEES

6.000

OVENS / YEAR

INOXTREND AT A GLANCE

6

WHAT

PRODUCT:

Professional convection and combi ovens

FEATURES:

Reliability and long lasting performance

TO WHOM

FOOD SERVICE

EQUIPMENT SECTOR:
Importers and distributors

HOW

FLEXIBLE AND RESPONSIVE

to market change and expectations, dynamic and innovative

STRATEGY

PARTNERSHIP WITH LIMITED NUMBER OF STRONG AND RELIABLE PLAYERS in order to cover properly local expectations in each market

4 GOOD REASONS TO CHOOSE INOXTREND

1

EXPERIENCE AND
RELIABILITY

2

WIDE RANGE
OF PRODUCTS

3

QUALITY OF
MATERIALS

4

FAST AND DIRECT
CUSTOMER
SERVICE

LEVEL UP

Your best ally in the kitchen

Our know-how, the continuous research of our engineers and the collaboration with excellent Chefs allowed us to take advantage of every possibility offered by technology to put it at the service of the culinary art.

The result is a product where refined and characteristic design meets extraordinary cooking performance. A wide range to meet all requirements. Equipment for intensive and long-lasting use.



LEVEL UP

9


SUPER OVEN

With steam generator



It is the suitable tool for large kitchens, which demand high productivity and reliability. In fact, steam generation through the boiler allows excellent performances to be achieved and the organoleptic characteristics of food to be preserved.

FEATURES:

Supply: **Electric**
Pitch: **65 mm**
Nr of ventilation speed with autoreverse: **8**
Multipoint core probe with Delta T function: **Yes**
Release valve: **Automatic**
Automatic programs: **Yes**
Automatic preheating: **Yes**
USB connection: **Yes**
Automatic washing with tablets detergent: **Yes** 

CAPACITY:

20 x GN 1/1


TOUCH

With direct steam injection



The ideal technological solution for gastronomy cooking that sets the Chef's imagination free by creating cooking independently or using the preset programs. A multifunctional tool to cook, roast, grill, fry, braise having the right grids and baking trays available, thus achieving perfect cooking results and optimal work organization.

FEATURES:

Supply: **Electric and Gas**
Pitch: **67 mm**
Nr of ventilation speed with autoreverse: **2+2**
Multipoint core probe with Delta T function: **Yes**
Release valve: **Automatic**
Automatic programs: **Yes**
Automatic preheating: **Yes**
USB connection: **Yes**
Automatic washing with tablets detergent: **Yes** 

CAPACITY:

7 x GN 1/1
11 x GN 1/1
7 x GN 2/1
11 x GN 2/1

LEVEL UP

10

ANALOGIC

With direct steam injection



Gas and/or electric heated professional oven. Direct steam injection that assures high quality cooking results in any type of traditional recipes for the kitchens all over the world. The Chef has all the essentials to express his best skills; three cooking modes: convection, steam, combi.

FEATURES:

Supply: **Electric and Gas**
Pitch: **67 mm**
Nr of ventilation speed with autoreverse: **1**
Release valve: **Manual**

CAPACITY:

7 x GN 1/1
11 x GN 1/1
7 x GN 2/1
11 x GN 2/1

HEAVY-DUTY USE

With direct steam injection



Gas and electric heated professional ovens, available from 20 to 40 levels for heavy duty use.

TOUCH FEATURES:

Supply: **Electric and Gas**
Pitch: **65 mm**
Nr of ventilation speed with autoreverse: **2**
Release valve: **Automatic**
Automatic programs: **Yes (150)**
Automatic preheating: **Yes**
USB connection: **Yes**
Automatic washing with tablets detergent: **Yes**



ANALOGIC FEATURES:

Supply: **Electric and Gas**
Pitch: **65 mm**
Nr of ventilation speed with autoreverse: **1**
Release valve: **Manual**

CAPACITY:

20 x GN 1/1
20 x GN 2/1

COMPATECH

What you need to optimize your space

CompaTech ovens are an epitome of size and technology. Suitable for finding space in any kitchen, even the smallest, they are the ideal tool for those who want everything.

In fact, in a small space, our engineers have enclosed reliability, culinary performance and cleanliness.



INOXTREND


TOUCH

With direct steam injection



Only 52 cm wide for every kitchen, even the smallest, that requires a high performing professional oven. Stackable on top of each other to take full advantage of the precious space in your kitchen. Automatic washing system and core probe as a standard on all touch models. Reversible door on site.

FEATURES:

Supply: **Electric**
Pitch: **67 mm**
Nr of ventilation speed with autoreverse: **2+2**
Multipoint core probe with Delta T function: **Yes**
Release valve: **Automatic**
Automatic programs: **Yes**
Automatic preheating: **Yes**
USB connection: **Yes**
Automatic washing with tablets detergent: **Yes** 

CAPACITY:

4 x GN 2/3
4 x GN 1/1
7 x GN 1/1
11x GN 1/1

ANALOGIC

With direct steam injection



FEATURES:

Supply: **Electric**
Pitch: **67 mm**
Nr of ventilation speed with autoreverse: **2**
Core probe with Delta T function: **—**
Release valve: **Manual**
Automatic programs: **—**
Automatic preheating: **—**
USB connection: **—**
Automatic washing with tablets detergent: **—**

CAPACITY:

4 x GN 2/3
4 x GN 1/1
7 x GN 1/1
11x GN 1/1

FLEXO

What you need to be flexible

Maximum flexibility in the model that best suits
your needs in the kitchen.

For confectionary for catering to the world
of gastronomy, the Flexo line combines modern
design and high quality standard.



 INOXTREND

TOUCH

With direct steam injection



In a small footprint, gas and electric heated professional ovens, available from 4 to 16 levels. All ovens with capacitive 7" touch screen panel, placed on the door. Possibility to have double insertion of trays (GN + EN).

FEATURES:

Supply: **Electric / Gas**
Pitch: **80 mm**
Nr of ventilation speed with autoreverse: **2+2**
Core probe with Delta T function: **Yes**
Release valve: **Automatic**
Automatic programs: **Yes (1000)**
Automatic preheating: **Yes**
USB connection: **Yes**
Automatic washing with liquid detergent: **Yes**

CAPACITY:

4 x 60x40
6 x 60x40
10 x 60x40
16 x 60x40

ANALOGIC

With direct steam injection



In a small footprint, gas and electric heated professional ovens, available from 4 to 10 levels.

FEATURES:

Supply: **Electric / Gas**
Pitch: **80 mm**
Nr of ventilation speed with autoreverse: **2**
Core probe with Delta T function: **—**
Release valve: **Electromechanic**
Automatic programs: **—**
Automatic preheating: **—**
USB connection: **—**
Automatic washing with tablets detergent: **—**

CAPACITY:

4 x 60x40
6 x 60x40
10 x 60x40

TOUCH

With direct steam injection



Gas and electric heated professional ovens, available from 6 to 20 levels GN 1/1. Thanks to their functions, they are the ideal appliances for most restaurant and canteen requirements. The models with touch screen control have a capacitive 5" panel placed on the door.

FEATURES:

Supply: **Electric / Gas**

Pitch: **70 mm** (65 mm for model 120)

Nr of ventilation speed with autoreverse: **2+2**

Core probe with Delta T function: **Yes**

Release valve: **Automatic**

Automatic programs: **Yes**

Automatic preheating: **Yes**

USB connection: **Yes**

Automatic washing with liquid detergent: **Yes**

CAPACITY:

6 x GN 1/1

7 x GN 1/1

10 x GN 1/1

20 x GN 1/1

VERSO

What you need is what you get

Versatility, simplicity and easy handling are our distinctive features. A range that offers everything you need to carry out your job in the kitchen. The double insertion of the trays allows you to meet appropriately any kind of requirements.



INOXTREND

VERSO

POWER

PROGRAMMABLE

With direct steam injection



Electric and gas heated combi ovens available from 5 up to 11 levels. The ideal solution for restaurants that require performance and simplicity at the same time.

FEATURES:

Supply: **Electric / Gas**

Pitch: **75 mm** (67 mm for model 011)

Nr of ventilation speed with autoreverse: **1**

Core probe with Delta T function: —

Release valve: **Automatic**

Automatic programs: **Yes (99)**

Automatic preheating: **Yes**

USB connection: —

Automatic washing with tablets detergent: —

CAPACITY:

5 x GN1/1 + 60x40

7 x GN1/1 + 60x40

11x GN1/1 + 60x40

17

ANALOGIC

With direct steam injection



FEATURES:

Supply: **Electric / Gas**

Pitch: **75 mm** (67 mm for model 011)

Nr of ventilation speed with autoreverse: **1**

Core probe with Delta T function: —

Release valve: **Electromechanic**

Automatic programs: —

Automatic preheating: —

USB connection: —

Automatic washing with tablets detergent: —

CAPACITY:

5 x GN1/1 + 60x40

7 x GN1/1 + 60x40

11x GN1/1 + 60x40

VERSO

EVO

PROGRAMMABLE

With direct steam injection



Electric and gas heated combi ovens available from 4 up to 10 levels, with analog and programmable control.

FEATURES:

Supply: **Electric**
Pitch: **75 mm** (67 mm for model 011)
Nr of ventilation speed with autoreverse: **1**
Core probe with Delta T function: —
Release valve: **Mechanic**
Automatic programs: **Yes (99)**
Automatic preheating: **Yes**
USB connection: —
Automatic washing with tablets detergent: —

CAPACITY:

4 x 60x40 + GN1/1
6 x 60x40 + GN1/1
10 x 60x40 + GN1/1

18

ANALOGIC

With direct steam injection



FEATURES:

Supply: **Electric**
Pitch: **75 mm** (67 mm for model 011)
Nr of ventilation speed with autoreverse: **1**
Core probe with Delta T function: —
Release valve: **Mechanic**
Automatic programs: —
Automatic preheating: —
USB connection: —
Automatic washing with tablets detergent: —

CAPACITY:

4 x 60x40 + GN1/1
6 x 60x40 + GN1/1
10 x 60x40 + GN1/1

VERSO

BASIC

ANALOGIC

Convection + Humidification



FEATURES:

Supply: **Electric**

Pitch: **75 mm** (67 mm for model 011)

Nr of ventilation speed with autoreverse: **1**

Core probe with Delta T function: —

Release valve: **Mechanic**

Automatic programs: —

Automatic preheating: —

USB connection: —

Automatic washing with tablets detergent: —

CAPACITY:

4 x GN2/3

4 x 46x34

4 x 60x40

4 x 60x40 + GN1/1

6 x 60x40

6 x 60x40 + GN1/1

10 x 60x40

10 x 60x40 + GN1/1



ToGo
-

What you need to be prepared

Your snacky friend: practical, simple and functional, always at hand.
The ideal solution for snack bars or food trucks that need a small oven to heat up or cook croissants, pastry, bread or simple dishes.



PROGRAMMABLE

Humidification and steam



Electric ovens with tilt up door, analog controls or digital controls with 99 programs. Not only convection ovens but also models with steam regulation, with stainless steel AISI 304 cooking chamber and autoreverse fan.

FEATURES:

Supply: **Electric**
Pitch: **70 mm**
Nr of ventilation speed with autoreverse: **1**
Core probe with Delta T function: —
Release valve: —
Automatic programs: **Yes**
Automatic preheating: **Yes**
USB connection: —
Automatic washing with tablets detergent: —

CAPACITY:

4 x GN2/3
4 x 46x34
4 x 60x40
4 x 60x40 + GN1/1
5 x 60x40 + GN1/1

ANALOGIC

Convection, humidification and steam



Not only convection ovens but also models with steam regulation, with stainless steel AISI 304 cooking chamber and autoreverse fan.

FEATURES:

Supply: **Electric**
Pitch: **70 mm**
Nr of ventilation speed with autoreverse: **1**
Core probe with Delta T function: —
Release valve: —
Automatic programs: —
Automatic preheating: —
USB connection: —
Automatic washing with tablets detergent: —

CAPACITY:

4 x GN2/3
4 x 46x34
4 x 60x40
4 x 60x40 + GN1/1
6 x 60x40 + GN1/1

POLO BLAST CHILLER

SEMITOUCH

Polo is the complementary partner for every kitchen and for every Chef, who wants to amaze his customers with genuine and excellent products, further increasing the organization of the entire team and reducing food waste. Each Chef can thus concentrate on creating new dishes, and then leave the cooking task to our devices, bake, chill, preserve and regenerate.

CAPACITY:

5 X GN 1/1 + 60x40
11 X GN 1/1 + 60x40
15 X GN 1/1 + 60x40



REGENERATORS AND PROVERS

23

REGENERATORS



CAPACITY:
5 X GN 1/1
10 X GN 1/1
15 X GN 1/1

PROVERS



CAPACITY:
8 levels
8 levels 60x40
6+6 levels GN 1/1 + 60x40
8+8 levels GN 1/1 + 60x40

NUBE

Straight from the future

Connect and log-in to simplify your job.

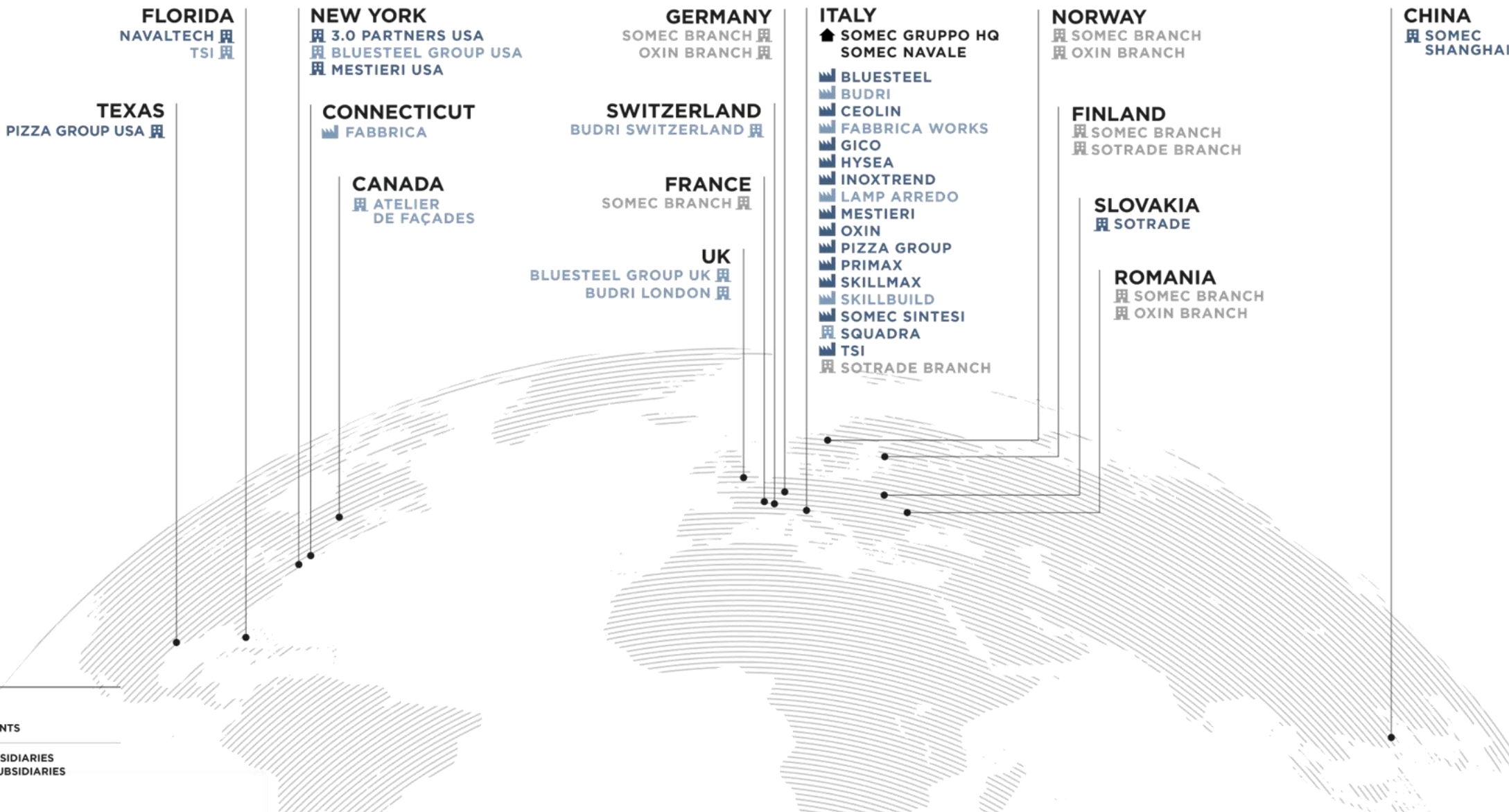
Thanks to “NUBE”, Inoxtrend is even closer to you. Through a wi-fi connection, you can create, edit and share recipes on multiple appliances; while your oven will always be updated and monitored. HACCP register always updated, as well as recommended and real-time service to help you in every step.



THE HUB OF ITALIAN CONSTRUC- TION QUALITY

SOMEC GROUP IS ONE OF THE WORLD'S LEADING EXPERTS IN
THE CONSTRUCTION OF COMPLEX TURNKEY PROJECTS.

GLOBAL DELIVERY



A WORLD OF COMPANIES

IN 3 MACRO SEGMENTS:



HORIZONS

Marine glazing and building façades





**NAVALE**

**NAVALTECH**

**SINTESI**



bluesteel

FABBRICA

FABBRICA
WORKS

AFM

SQUADRA

TALENTA

Professional kitchen solutions





**OXIN**



GICO

INOXTREND

PIZZAGROUP

PRIMAX


OXIN

MESTIERI

Bespoke luxury interiors and architectural elements





**TSI**



BUDRI

CEO
LIN

lamparredo

SKILLMAX

SKILLBUILD

inoxtrend.com