



**Italian Cooking Equipment**

**2024 General Catalogue**



### **Professional Catering Pag. 3**

4; 5, 6; 7;10; 12; 20 levels electric COMBI ovens with LCD Touch screen, LCD Digital, Digital or Manual control panels.

6; 10 levels GAS COMBI ovens with LCD Digital, Digital or Manual control panels.

12 levels holding cabinets and oven stands.



### **Bakery and Patisserie Pag. 24**

4; 6; 10, 16 levels electric convection ovens with LCD Touch screen, LCD Digital, Digital and Manual control panels.

5; 10 levels GAS convection ovens with LCD Digital, Digital or Manual control panels.

12 levels proofers and oven stands.



### **Snack and Food Truck Pag. 38**

3; 4; 5 levels electric COMBI and convection ovens with Digital and Manual control panels.

4 levels electric multifunction oven, LCD digital.



# **COMBI Electric Manual Ovens for Professional Catering**



## OL0411M

**4 levels GN 1/1 manual COMBI oven**

### Main technical features

Capacity:	4 sheet pans GN 1/1	Tray distance:	80 mm
Oven dimensions:	920x680x540mm	Weight:	65 Kgs.
Temperature range:	50° - 270° C	Door:	double glazed
Motors:	1 reverse	Light:	halogen lamp
Control panel:	manual	Steam system:	direct with timer
Timer:	el/mechanic 0 – 120 min.	Electric spec's:	3N 400V / 4,6Kw
*Electric spec's:	3N 400V / 6,1Kw	*Electric spec's:	1N 230V / 4,6Kw



## OL0511M

**5 levels GN 1/1 manual COMBI oven**

### Main technical features

Capacity:	5 sheet pans GN 1/1	Tray distance:	67 mm
Oven dimensions:	920x680x540mm	Weight:	65 Kgs.
Temperature range:	50° - 270° C	Door:	double glazed
Motors:	1 reverse	Light:	halogen lamp
Control panel:	manual	Steam system:	direct with timer
Timer:	el/mechanic 0 – 120 min.	Electric spec's:	3N 400V / 6,1Kw
*Electric spec's:	3N 400V / 4,6Kw	*Electric spec's:	1N 230V / 4,6Kw

\* Optional



## OL0611M

**6 levels GN 1/1 manual COMBI oven**

### Main technical features

Capacity:	6 sheet pans GN 1/1	Tray distance:	80 mm
Oven dimensions:	920x680x670mm	Weight:	95 Kgs.
Temperature range:	50° - 270° C	Door:	double glazed
Motors:	2 reverse	Light:	halogen lamps
Control panel:	manual	Steam system:	direct with timer
Timer:	el/mechanic 0 – 120 min.	Electric spec's:	3N 400V / 9,2Kw
*Electric spec's:	3N 400V /12,2Kw	*Electric spec's:	1N 230V / 5,8Kw



## OL0711M

**7 levels GN 1/1 manual COMBI oven**

### Main technical features

Capacity:	7 sheet pans GN 1/1	Tray distance:	67 mm
Oven dimensions:	920x680x670mm	Weight:	95 Kgs.
Temperature range:	50° - 270° C	Door:	double glazed
Motors:	2 reverse	Light:	halogen lamps
Control panel:	manual	Steam system:	direct with timer
Timer:	el/mechanic 0 – 120 min.	Electric spec's:	3N 400V / 12,2Kw
*Electric spec's:	3N 400V / 9,2Kw		

\* Optional



## OL1011M

**10 levels GN 1/1 manual COMBI oven**

### Main technical features

Capacity:	10 sheet pans GN 1/1	Tray distance:	80 mm
Oven dimensions:	920x680x1020mm	Weight:	120 Kgs.
Temperature range:	50° - 270° C	Door:	double glazed
Motors:	3 reverse	Light:	halogen lamps
Control panel:	manual	Steam system:	direct with timer
Timer:	el/mechanic 0 – 120 min.	Electric spec's:	3N 400V / 13,8Kw
*Electric spec's:	3N 400V / 18,3Kw		



## OL1211M

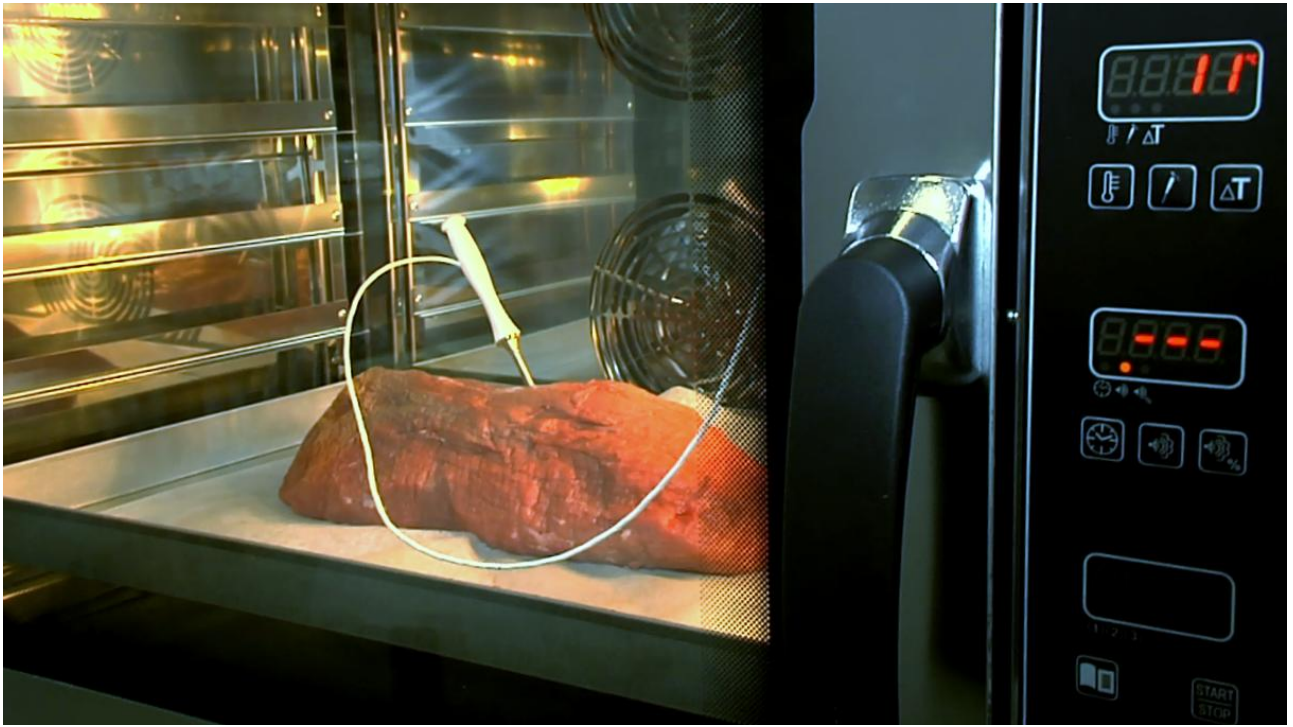
**12 levels GN 1/1 manual COMBI oven**

### Main technical features

Capacity:	12 sheet pans GN 1/1	Tray distance:	67 mm
Oven dimensions:	920x680x1020mm	Weight:	120 Kgs.
Temperature range:	50° - 270° C	Door:	double glazed
Motors:	3 reverse	Light:	halogen lamps
Control panel:	manual	Steam system:	direct with timer
Timer:	el/mechanic 0 – 120 min.	Electric spec's:	3N 400V / 18,3Kw
*Electric spec's:	3N 400V / 13,8Kw		

\* Optional





# COMBI Electric Digital Ovens for Professional Catering





## OL0411E

### 4 levels GN 1/1 digital COMBI oven

#### Main technical features

Capacity:	4 sheet pans GN 1/1	Tray distance:	80 mm
Oven dimensions:	920x680x540mm	Weight:	65 Kgs.
Temperature range:	50° - 280° C	Door:	double glazed
Motors:	1 reverse	Light:	halogen lamp
Control panel:	digital with encoder	Recipes:	99 programs (3 steps)
*Cooking cycles:	timer; *core probe;* ΔT	Steam system:	direct programmable
Electric spec's:	3N 400V / 4,6Kw	*Electric spec's:	3N 400V / 6,1Kw
*Electric spec's:	1N 230V / 4,6Kw		



## OL0511E

### 5 levels GN 1/1 digital COMBI oven

#### Main technical features

Capacity:	5 sheet pans GN 1/1	Tray distance:	67 mm
Oven dimensions:	920x680x540mm	Weight:	65 Kgs.
Temperature range:	50° - 280° C	Door:	double glazed
Motors:	1 reverse	Light:	halogen lamp
Control panel:	digital with encoder	Recipes:	99 programs (3 steps)
*Cooking cycles:	timer; *core probe;* ΔT	Steam system:	direct programmable
Electric spec's:	3N 400V / 6,1Kw	*Electric spec's:	3N 400V / 4,6 Kw
*Electric spec's:	1N 230V / 4,6Kw		





## OL0611E

### 6 levels GN 1/1 digital COMBI oven

#### Main technical features

Capacity:	6 sheet pans GN 1/1	Tray distance:	80 mm
Oven dimensions:	920x680x670mm	Weight:	95 Kgs.
Temperature range:	50° - 270° C	Door:	double glazed
Motors:	2 reverse	Light:	halogen lamps
Control panel:	digital with encoder	Recipes:	99 programs (3 steps)
*Cooking cycles:	timer; *core probe;* ΔT	Steam system:	direct programmable
Electric spec's:	3N 400V / 9,2Kw	*Electric spec's:	3N 400V / 12,2Kw
*Electric spec's:	1N 230V / 5,8Kw		



## OL0711E

### 7 levels GN 1/1 digital COMBI oven

#### Main technical features

Capacity:	7 sheet pans GN 1/1	Tray distance:	67 mm
Oven dimensions:	920x680x670mm	Weight:	95 Kgs.
Temperature range:	50° - 270° C	Door:	double glazed
Motors:	2 reverse	Light:	halogen lamps
Control panel:	digital with encoder	Recipes:	99 programs (3 steps)
*Cooking cycles:	timer; *core probe;* ΔT	Steam system:	direct programmable
Electric spec's:	3N 400V / 12,2Kw	*Electric spec's:	3N 400V / 9,2Kw



## OL1011E

### 10 levels GN 1/1 digital COMBI oven

#### Main technical features

Capacity:	10 sheet pans GN 1/1	Tray distance:	80 mm
Oven dimensions:	920x680x1020mm	Weight:	120 Kgs.
Temperature range:	50° - 270° C	Door:	double glazed
Motors:	3 reverse	Light:	halogen lamps
Control panel:	digital with encoder	Recipes:	99 programs (3 steps)
*Cooking cycles:	timer; *core probe;* ΔT	Steam system:	direct programmable
Electric spec's:	3N 400V / 13,8Kw	*Electric spec's:	3N 400V / 18,3Kw

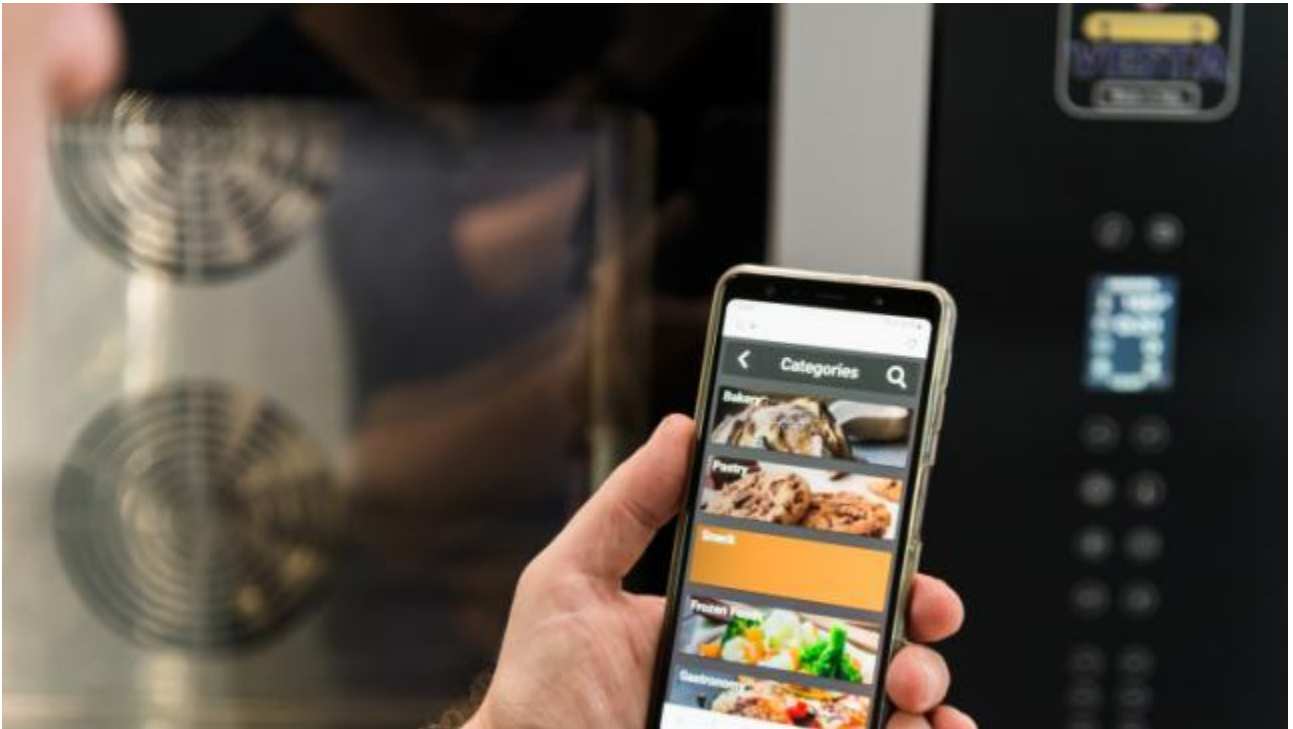


## OL1211E

### 12 levels GN 1/1 digital COMBI oven

#### Main technical features

Capacity:	12 sheet pans GN 1/1	Tray distance:	67 mm
Oven dimensions:	920x680x1020mm	Weight:	120 Kgs.
Temperature range:	50° - 270° C	Door:	double glazed
Motors:	3 reverse	Light:	halogen lamps
Control panel:	digital with encoder	Recipes:	99 programs (3 steps)
*Cooking cycles:	timer; *core probe;* ΔT	Steam system:	direct programmable
Electric spec's:	3N 400V / 18,3Kw	*Electric spec's:	3N 400V / 13,8Kw



# **COMBI Electric LCD Digital Ovens for Professional Catering**



## 0V0611D

### LCD digital 6 levels GN 1/1 EVO COMBI oven



#### Main technical features

Capacity:	6 sheet pans GN 1/1	Tray distance:	80 mm
Oven dimensions:	1000x710x730mm	Weight:	100 Kgs.
Temperature range:	30° - 240° C	Door:	hinged double glazed
Motors:	2 reverse + speed control	Light:	LED light on door
Control panel:	LCD digital	Recipes:	99 programs (3 steps)
Cooking cycles:	timer; core probe;	Connectivity:	USB+wi-fi+cloud access
Steam system:	direct programmable	Automatic cleaning:	3 cycles, liquid detergent
Electric spec's:	3N 400V / 9,2Kw	*Electric spec's:	3N 400V / 12,2Kw



## 0V0711D

### LCD digital 7 levels GN 1/1 EVO COMBI oven



#### Main technical features

Capacity:	7 sheet pans GN 1/1	Tray distance:	67 mm
Oven dimensions:	1000x710x730mm	Weight:	100 Kgs.
Temperature range:	30° - 240° C	Door:	hinged double glazed
Motors:	2 reverse + speed control	Light:	LED light on door
Control panel:	LCD digital	Recipes:	99 programs (3 steps)
Cooking cycles:	timer; core probe	Connectivity:	USB+wi-fi+cloud access
Steam system:	direct programmable	Automatic cleaning:	3 cycles, liquid detergent
Electric spec's:	3N 400V / 12,2Kw	*Electric spec's:	3N 400V / 9,2Kw



## 0V1011D

### LCD digital 10 levels GN 1/1 EVO COMBI oven

#### Main technical features

Capacity:	10 sheet pans GN 1/1	Tray distance:	80 mm
Oven dimensions:	1000x710x1090mm	Weight:	130 Kgs.
Temperature range:	30° - 240° C	Door:	hinged double glazed
Motors:	3 reverse + speed control	Light:	LED light on door
Control panel:	LCD digital	Recipes:	99 programs (3 steps)
Cooking cycles:	timer; core probe	Connectivity:	USB+wi-fi+cloud access
Steam system:	direct programmable	Automatic cleaning:	3 cycles, liquid detergent
Electric spec's:	3N 400V / 13,8Kw	*Electric spec's:	3N 400V / 18,3Kw



## 0V1211D

### LCD digital 12 levels GN 1/1 EVO COMBI oven

#### Main technical features

Capacity:	12 sheet pans GN 1/1	Tray distance:	67 mm
Oven dimensions:	1000x710x1090mm	Weight:	130 Kgs.
Temperature range:	30° - 240° C	Door:	hinged double glazed
Motors:	3 reverse + speed control	Light:	LED light on door
Control panel:	LCD digital	Recipes:	99 programs (3 steps)
Cooking cycles:	timer; core probe	Connectivity:	USB+wi-fi+cloud access
Steam system:	direct programmable	Automatic cleaning:	3 cycles, liquid detergent
Electric spec's:	3N 400V / 18,3Kw	*Electric spec's:	3N 400V / 13,8Kw



# **COMBI Electric LCD Touch Screen Ovens for Professional Catering**



## OV0611E

### LCD T.S. 6 levels GN 1/1 EVO COMBI oven

#### Main technical features

Capacity:	6 sheet pans GN 1/1	Tray distance:	80 mm
Oven dimensions:	1000x710x730mm	Weight:	105 Kgs.
Temperature range:	30° - 240° C	Door:	hinged double glazed
Motors:	2 reverse + speed control	Light:	LED light on door
Control panel:	LCD touch screen	Recipes:	99 programs (6 steps)
Cooking cycles:	timer; core probe; ΔT	Connectivity:	USB+wi-fi+cloud access
Steam system:	steam generator	Automatic cleaning system:	4 cycles, liquid detergent
Electric spec's:	3N 400V / 13,4Kw		



## OV0711E

### LCD T.S. 7 levels GN 1/1 EVO COMBI oven

#### Main technical features

Capacity:	7 sheet pans GN 1/1	Tray distance:	67 mm
Oven dimensions:	1000x710x730mm	Weight:	105 Kgs.
Temperature range:	30° - 240° C	Door:	hinged double glazed
Motors:	2 reverse + speed control	Light:	LED light on door
Control panel:	LCD touch screen	Recipes:	99 programs (6 steps)
Cooking cycles:	timer; core probe; ΔT	Connectivity:	USB+wi-fi+cloud access
Steam system:	steam generator	Automatic cleaning system:	4 cycles, liquid detergent
Electric spec's:	3N 400V / 13,4Kw		





## 0V1011E

### LCD T.S. 10 levels GN 1/1 EVO COMBI oven

#### Main technical features

Capacity:	10 sheet pans GN 1/1	Tray distance:	80 mm
Oven dimensions:	1000x710x1090mm	Weight:	135 Kgs.
Temperature range:	30° - 240° C	Door:	hinged double glazed
Motors:	3 reverse + speed control	Light:	LED light on door
Control panel:	LCD touch screen	Recipes:	99 programs (6 steps)
Cooking cycles:	timer; core probe; ΔT	Connectivity:	USB+wi-fi+cloud access
Steam system:	steam generator	Automatic cleaning system:	4 cycles, liquid detergent
Electric spec's:	3N 400V / 21,0Kw		



## 0V1211E




### LCD T.S. 12 levels GN 1/1 EVO COMBI oven

#### Main technical features

Capacity:	12 sheet pans GN 1/1	Tray distance:	67 mm
Oven dimensions:	1000x710x1090mm	Weight:	135 Kgs.
Temperature range:	30° - 240° C	Door:	hinged double glazed
Motors:	3 reverse + speed control	Light:	LED light on door
Control panel:	LCD touch screen	Recipes:	99 programs (6 steps)
Cooking cycles:	timer; core probe; ΔT	Connectivity:	USB+wi-fi+cloud access
Steam system:	steam generator	Automatic cleaning system:	4 cycles, liquid detergent

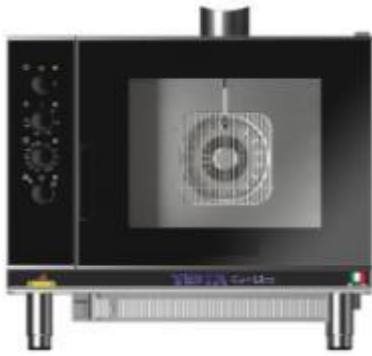


# **COMBI Electric 20 levels Ovens for Professional Catering**

			
	<b>0L2011M</b>	<b>0L2011D</b>	<b>0L2011E</b>
Capacity	Trolley 20 GN 1/1	Trolley 20 GN 1/1	Trolley 20 GN 1/1
Tray distance	65mm	65mm	65mm
Oven dimension	1000x800x1810	1000x800x1810	1000x800x1810
Net weight	210 Kgs	210 Kgs.	210 Kgs.
Control panel	Manual	Digital with LCD color display	LCD 7" touch screen panel I
Temperature	50° - 280°C	30° - 280°C	30° - 280°C
Steam system	Direct injection with 10 levels	Direct injection with 10 levels	Instant steam generator
Timer	120 minutes + no stop	120 minutes + no stop	5040 minutes + no stop
Cooking cycles	Timer	Timer – Core probe	Timer – Core probe - ΔT
Recipes	n.a.	99 programs (3 steps)	254 programs (9 steps)
Special cycles	n.a.	Preheating – Fast cooling	Preheating – Fast cooling – Multilevel timer – Scheduler
Connectivity IOT	n.a.	USB – wi fi interface with device – wi fi access to cloud platform	USB – wi fi access to cloud platform
Door	Double glazed		
Light	LED light on door		
Motors	5 reverse	5 reverse + speed fan control	5 reverse + speed fan control
Cleaning system	n.a.	Automatic 3 cycles + liquid detergent loading	Automatic 4 cycles
Electric spec's	3N 400V / 23,1kW	3N 400V / 23,1kW	3N 400V / 27,3kW
<b>Optional and Accessories</b>			
Shower kit	1003001		
Liquid detergent	n.a.	5102002: Automatic cleaning system liquid combi detergent (10 Kgs.)	



# **COMBI GAS Ovens for Professional Catering**

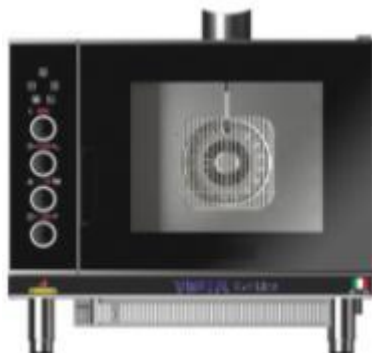


## OG0611M

**6 levels GN 1/1 manual. COMBI GAS oven**

### Main technical features

Capacity:	6 sheet pans GN 1/1	Tray distance:	75 mm
Oven dimensions:	935x925x885mm	Weight:	115 Kgs.
Temperature range:	30° - 270° C	Door:	double glazed
Motors:	1 reverse	Light:	halogen lamps
Control panel:	manual	Steam system:	direct
Electric spec's:	1N 230V	Power:	13,8Kw
Gas:	Methane (G20) 1,46 m3/h	Gas:	GPL/LPG (G30) 1,088 kg/h
Gas:	GPL/LPG (G31) 1,088 kg/h		



## OG0611D

**6 levels GN 1/1 digital COMBI GAS oven**

### Main technical features

Capacity:	6 sheet pans GN 1/1	Tray distance:	75 mm
Oven dimensions:	935x925x885mm	Weight:	115 Kgs.
Temperature range:	30° - 270° C	Door:	double glazed
Motors:	1 reverse + speed control	Light:	halogen lamps
Control panel:	Digital	Recipes:	60 programs (5 steps)
Steam system:	direct programmable	Electric spec's:	1N 230V
Power:	13,8Kw	Gas:	Methane (G20) 1,46 m3/h
Gas:	GPL/LPG (G30) 1,088 kg/h	Gas:	GPL/LPG (G31) 1,088 kg/h

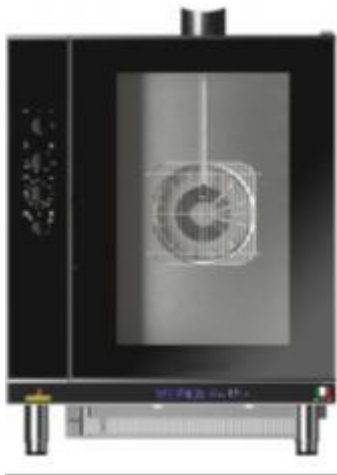


## OG0611T

**6 levels GN 1/1 LCD digital COMBI GAS oven**

### Main technical features

Capacity:	6 sheet pans GN 1/1	Tray distance:	75 mm
Oven dimensions:	935x925x885mm	Weight:	115 Kgs.
Temperature range:	30° - 270° C	Door:	double glazed
Motors:	1 reverse + speed control	Light:	halogen lamps
Control panel:	LCD digital	Recipes:	99 programs (10 steps)
Steam system:	direct programmable	Electric spec's:	1N 230V
Power:	13,8Kw	Gas:	Methane (G20) 1,46 m3/h
Gas:	GPL/LPG (G30) 1,088 kg/h	Gas:	GPL/LPG (G31) 1,088 kg/h

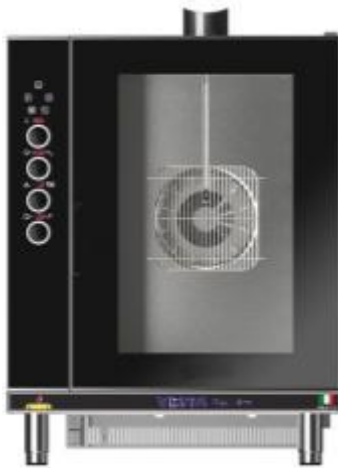


## OG1011M

**10 levels GN 1/1 manual COMBI GAS oven**

### Main technical features

Capacity:	10 sheet pans GN 1/1	Tray distance:	75 mm
Oven dimensions:	935x925x1285mm	Weight:	163 Kgs.
Temperature range:	30° - 270° C	Door:	double glazed
Motors:	1 reverse	Light:	halogen lamps
Control panel:	manual	Steam system:	direct
Electric spec's:	1N 230V	Power:	16,0Kw
Gas:	Methane(G20)1,693 m3/h	Gas:	GPL/LPG (G30) 1,262 kg/h
Gas:	GPL/LPG (G31) 1,262 kg/h		

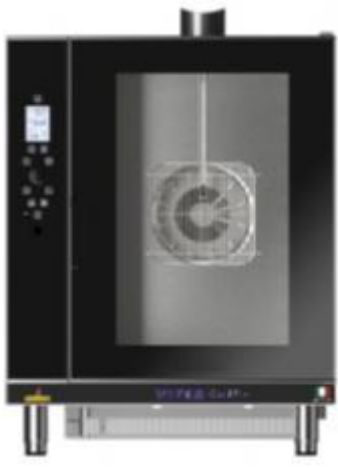


## 0G1011D

**10 levels GN 1/1 digital COMBI GAS oven**

### Main technical features

Capacity:	10 sheet pans GN 1/1	Tray distance:	75 mm
Oven dimensions:	935x925x1285mm	Weight:	163 Kgs.
Temperature range:	30° - 270° C	Door:	double glazed
Motors:	1 reverse + speed control	Light:	halogen lamps
Control panel:	Digital	Recipes:	60 programs (5 steps)
Steam system:	direct programmable	Electric spec's:	1N 230V
Power:	16Kw	Gas:	Methane(G20)1,693 m3/h
Gas:	GPL/LPG (G30) 1,262 kg/h	Gas:	GPL/LPG (G31) 1,262 kg/h



## 0G1011T

**10 levels GN 1/1 LCD digital COMBI GAS oven**

### Main technical features

Capacity:	10 sheet pans GN 1/1	Tray distance:	75 mm
Oven dimensions:	935x925x1285mm	Weight:	163 Kgs.
Temperature range:	30° - 270° C	Door:	double glazed
Motors:	1 reverse + speed control	Light:	halogen lamps
Control panel:	LCD digital	Recipes:	99 programs (10 steps)
Steam system:	direct programmable	Electric spec's:	1N 230V
Power:	16,0Kw	Gas:	Methane(G20)1,693 m3/h
Gas:	GPL/LPG (G30) 1,262 kg/h	Gas:	GPL/LPG (G31) 1,262 kg/h



## OPTIONAL AND ACCESSORIES FOR COMBI OVENS

	OL0411M OL0511M OL0611M OL0711M OL1011M OL1211M	OL0411E OL0511E OL0611E OL0711E OL1011E OL1211E	OV0661D OV0711D OV1011D OV1211D	OV0661E OV0711E OV1011E OV1211E	OL2011M OL2011D OL2011E	OG0611M OG0611D OG0611T	OG1011M OG1011D OG1011T
Oven stand	OT1011	OT1011	OT1011V	OT1011V	n.a.	OT0611G	OT1011G
Double size tray holder	Opt.	Opt.	Opt.	Opt.	n.a.	n.a.	n.a.
6 Kw heating elements	Opt.	Opt.	Opt.	✓	n.a.	n.a.	n.a.
Hinged inner glass door	Opt.	Opt.	✓	✓	✓	✓	✓
Holding cabinet	OH1011M	OH1011M	n.a.	n.a.	n.a.	n.a.	n.a.
Hood with extractor fan	OA1064M	OA1064M	OA1011M	OA1011M	n.a.	n.a.	n.a.
Single point core probe	n.a.	1004001	✓	✓	Standard on LCD	Standard on digital	Standard on digital
Automatic cleaning	n.a.	n.a.	✓	✓	Standard on LCD	1003004 only digital	1003004 only digital
Liquid detergent Kgs.10	n.a.	n.a.	5102002	5102002	5102002	n.a.	n.a.
Shower kit	1003001	1003001	1003001	1003001	1003001	1003001	1003001
Wire shelf GN 1/1	1002010	1002010	1002010	1002010	1002010	1002010	1002010



# **Convection Electric Ovens**

## **Manual and Digital for**

### **Bakery and Patisserie**



## OL0464M

**4 levels 600x400 manual convection oven**

### Main technical features

Capacity:	4 sheet pans 600x400	Tray distance:	80 mm
Oven dimensions:	920x680x540mm	Weight:	65 Kgs.
Temperature range:	50° - 270° C	Door:	double glazed
Motors:	1 reverse	Light:	halogen lamps
Control panel:	manual	Steam system:	direct with button
Timer:	el/mechanic 0 – 120 min.	Electric spec's:	3N 400V / 4,6Kw
*Electric spec's:	3N 400V / 6,1Kw	*Electric spec's:	1N 230V / 4,6Kw



## OL0664M

**6 levels 600x400 manual convection oven**

### Main technical features

Capacity:	6 sheet pans 600x400	Tray distance:	80 mm
Oven dimensions:	920x680x670mm	Weight:	95 Kgs.
Temperature range:	50° - 270° C	Door:	double glazed
Motors:	2 reverse	Light:	halogen lamps
Control panel:	manual	Steam system:	direct with button
Timer:	el/mechanic 0 – 120 min.	Electric spec's:	3N 400V / 9,2Kw
*Electric spec's:	3N 400V / 12,2Kw	*Electric spec's:	1N 230V / 5,8Kw



## OL1064M

**10 levels 600x400 manual convection oven**

### Main technical features

Capacity:	10 sheet pans GN 1/1	Tray distance:	80 mm
Oven dimensions:	920x680x1020mm	Weight:	120 Kgs.
Temperature range:	50° - 270° C	Door:	double glazed
Motors:	3 reverse	Light:	halogen lamps
Control panel:	manual	Steam system:	direct with button
Timer:	el/mechanic 0 – 120 min.	Electric spec's:	3N 400V / 13,8Kw
*Electric spec's:	3N 400V / 18,3Kw		



## OL0464E

**4 levels 600x400 digital convection oven**

### Main technical features

Capacity:	4 sheet pans 600x400	Tray distance:	80 mm
Oven dimensions:	920x680x540mm	Weight:	65 Kgs.
Temperature range:	50° - 270° C	Door:	double glazed
Motors:	1 reverse	Light:	halogen lamps
Control panel:	digital with encoder	Recipes:	99 programs (3 steps)
Cooking cycles:	timer	Steam system:	direct programmable
Electric spec's:	3N 400V / 4,6Kw	*Electric spec's:	3N 400V / 6,1Kw
*Electric spec's:	1N 230V / 4,6Kw		



## OL0664E

**6 levels 600x400 digital convection oven**

### Main technical features

Capacity:	6 sheet pans 600x400	Tray distance:	80 mm
Oven dimensions:	920x680x670mm	Weight:	95 Kgs.
Temperature range:	50° - 270° C	Door:	double glazed
Motors:	2 reverse	Light:	halogen lamps
Control panel:	digital with encoder	Recipes:	99 programs (3 steps)
Cooking cycles:	timer	Steam system:	direct programmable
Electric spec's:	3N 400V / 9,2Kw	*Electric spec's:	3N 400V / 12,2Kw
*Electric spec's:	1N 230V / 5,8Kw		

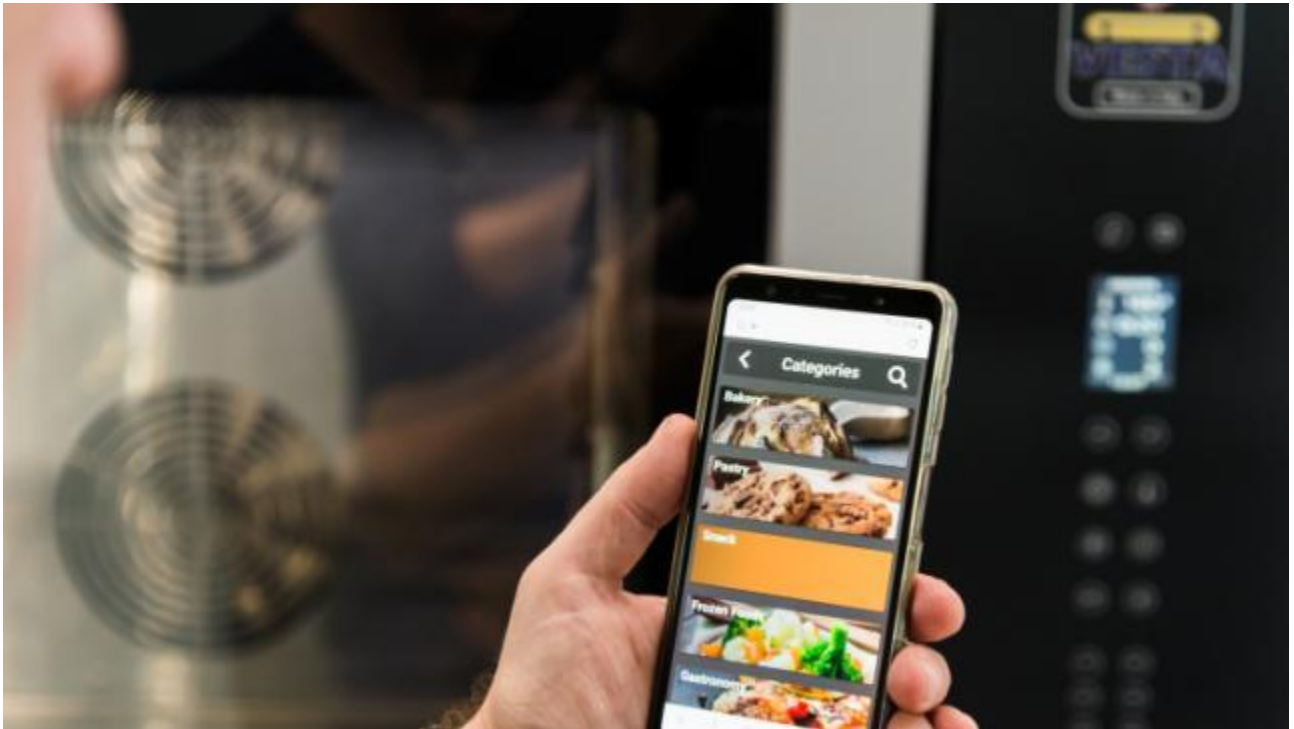


## OL1064E

**10 levels 600x400 digital convection oven**

### Main technical features

Capacity:	10 sheet pans 600x400	Tray distance:	80 mm
Oven dimensions:	920x680x1020mm	Weight:	120 Kgs.
Temperature range:	50° - 280° C	Door:	double glazed
Motors:	3 reverse	Light:	halogen lamps
Control panel:	digital with encoder	Recipes:	99 programs (3 steps)
Cooking cycles:	timer	Steam system:	direct programmable
Electric spec's:	3N 400V / 13,8Kw	*Electric spec's:	3N 400V / 18,3Kw



# **Convection Electric LCD Digital and Touch Screen Ovens for Bakery and Patisserie**



## 0V0664D

### LCD digital 6 levels 600x400 EVO convection oven



#### Main technical features

Capacity:	6 sheet pans 600x400	Tray distance:	80 mm
Oven dimensions:	1000x710x730mm	Weight:	100 Kgs.
Temperature range:	30° - 240° C	Door:	hinged double glazed
Motors:	2 reverse + speed control	Light:	LED light on door
Control panel:	LCD digital	Recipes:	99 programs (3 steps)
Cooking cycles:	timer;	Connectivity:	USB+wi-fi+cloud access
Steam system:	direct programmable	Optional automatic cleaning:	3 cycles, liquid detergent
Electric spec's:	3N 400V / 9,2Kw	*Electric spec's:	3N 400V / 12,2Kw



## 0V1064D

### LCD digital 10 levels 600x400 EVO convection oven



#### Main technical features

Capacity:	10 sheet pans 600x400	Tray distance:	80 mm
Oven dimensions:	1000x710x1090mm	Weight:	135 Kgs.
Temperature range:	30° - 240° C	Door:	hinged double glazed
Motors:	3 reverse + speed control	Light:	LED light on door
Control panel:	LCD digital	Recipes:	99 programs (3 steps)
Cooking cycles:	timer	Connectivity:	USB+wi-fi+cloud access
Steam system:	direct programmable	Optional automatic cleaning:	3 cycles, liquid detergent
Electric spec's:	3N 400V / 13,8Kw	*Electric spec's:	3N 400V / 18,3Kw





## OV0664E

### LCD T.S. 6 levels 600x400 EVO convection oven

#### Main technical features

Capacity:	6 sheet pans GN 1/1	Tray distance:	80 mm
Oven dimensions:	1000x710x730mm	Weight:	105 Kgs.
Temperature range:	30° - 240° C	Door:	hinged double glazed
Motors:	2 reverse + speed control	Light:	LED light on door
Control panel:	LCD touch screen	Recipes:	99 programs (6 steps)
Cooking cycles:	timer;	Connectivity:	USB+wi-fi+cloud access
Steam system:	direct programmable	Automatic cleaning system:	4 cycles, liquid detergent
Electric spec's:	3N 400V / 12,2Kw		



## OV1064E




### LCD T.S. 10 levels 600x400 EVO convection oven

#### Main technical features

Capacity:	10 sheet pans 600x400	Tray distance:	80 mm
Oven dimensions:	1000x710x1090mm	Weight:	135 Kgs.
Temperature range:	30° - 240° C	Door:	hinged double glazed
Motors:	3 reverse + speed control	Light:	LED light on door
Control panel:	LCD touch screen	Recipes:	99 programs (6 steps)
Cooking cycles:	timer	Connectivity:	USB+wi-fi+cloud access
Steam system:	direct programmable	Automatic cleaning system:	4 cycles, liquid detergent
Electric spec's:	3N 400V / 18,3Kw		



**Convection Electric  
16 levels Ovens  
for Bakery and Patisserie**

			
	<b>OL1664M</b>	<b>OL1664D</b>	<b>OL1664E</b>
Capacity	Trolley 16 600x400	Trolley 16 600x400	Trolley 16 600x400
Tray distance	80mm	80mm	80mm
Oven dimension	1000x800x1810	1000x800x1810	1000x800x1810
Net weight	210 Kgs	210 Kgs.	210 Kgs.
Control panel	Manual	Digital with LCD color display	LCD 7" touch screen panel I
Temperature	50° - 280°C	30° - 280°C	30° - 280°C
Steam system	Direct injection with 10 levels	Direct injection with 10 levels	Direct injection with 10 levels
Timer	120 minutes + no stop	120 minutes + no stop	5040 minutes + no stop
Cooking cycles	Timer	Timer	Timer
Recipes	n.a.	99 programs (3 steps)	254 programs (9 steps)
Special cycles	n.a.	Preheating – Fast cooling	Preheating – Fast cooling – Multilevel timer – Scheduler
Connectivity IOT	n.a.	USB – wi fi interface with device – wi fi access to cloud platform	USB – wi fi access to cloud platform
Door	Double glazed		
Light	LED light on door		
Motors	5 reverse	5 reverse + speed fan control	5 reverse + speed fan control
Cleaning system	n.a.	Automatic 3 cycles + liquid detergent loading (optional)	Automatic 4 cycles (optional)
Electric spec's	3N 400V / 23,1kW	3N 400V / 23,1kW	3N 400V / 23,1kW
<b>Optional and Accessories</b>			
Shower kit	1003001		
Cleaning system	n.a.	1003003	
Liquid detergent	n.a.	5102002: Automatic cleaning system liquid combi detergent (10 Kgs.)	



# **Convection GAS Ovens for Bakery and Patisserie**



## OG0564M

**5 levels 600x400 manual. convection GAS oven**

### Main technical features

Capacity:	5 sheet pans 600x400	Tray distance:	80 mm
Oven dimensions:	995x975x885mm	Weight:	115 Kgs.
Temperature range:	30° - 270° C	Door:	double glazed
Motors:	1 reverse	Light:	halogen lamps
Control panel:	manual	Steam system:	direct
Electric spec's:	1N 230V	Power:	13,8Kw
Gas:	Methane (G20) 1,46 m3/h	Gas:	GPL/LPG (G30) 1,088 kg/h



## OG0564D

**5 levels 600x400 digital convection GAS oven**

### Main technical features

Capacity:	5 sheet pans 600x400	Tray distance:	80 mm
Oven dimensions:	995x975x885mm	Weight:	115 Kgs.
Temperature range:	30° - 270° C	Door:	double glazed
Motors:	1 reverse + speed control	Light:	halogen lamps
Control panel:	Digital	Steam system:	direct programmable
Electric spec's:	1N 230V	Power:	13,8Kw
Gas:	Methane (G20) 1,46 m3/h	Gas:	GPL/LPG (G30) 1,088 kg/h



## OG0564T

**5 levels 600x400 LCD digital GAS oven**

### Main technical features

Capacity:	5 sheet pans 600x400	Tray distance:	80 mm
Oven dimensions:	995x975x885mm	Weight:	115 Kgs.
Temperature range:	30° - 270° C	Door:	double glazed
Motors:	1 reverse + speed control	Light:	halogen lamps
Control panel:	LCD	Recipes:	90 programs (10 steps)
Steam system:	direct programmable	Electric spec's:	1N 230V
Power:	13,8Kw	Gas:	Methane (G20) 1,46 m3/h
Gas:	GPL/LPG (G30) 1,088 kg/h		



## OG1064M

**10 levels 600x400 manual convection GAS oven**

### Main technical features

Capacity:	10 sheet pans 600x400	Tray distance:	80 mm
Oven dimensions:	995x975x1285mm	Weight:	172 Kgs.
Temperature range:	30° - 270° C	Door:	double glazed
Motors:	2 reverse	Light:	halogen lamps
Control panel:	manual	Steam system:	direct programmable
Electric spec's:	1N 230V	Power:	16,0Kw
Gas:	Methane(G20)1,693 m3/h	Gas:	GPL/LPG (G30) 1,262 kg/h



## OG1064D

**10 levels GN600x400 digital convection GAS oven**

### Main technical features

Capacity:	10 sheet pans 600x400	Tray distance:	80 mm
Oven dimensions:	995x975x1285mm	Weight:	172 Kgs.
Temperature range:	30° - 270° C	Door:	double glazed
Motors:	2 reverse + speed control	Light:	halogen lamps
Control panel:	Digital	Steam system:	direct programmable
Electric spec's:	1N 230V	Power:	16Kw
Gas:	Methane(G20)1,693 m3/h	Gas:	GPL/LPG (G30) 1,262 kg/h



## OG1064T

**10 levels 600x400 LCD digital GAS oven**

### Main technical features

Capacity:	10 sheet pans 600x400	Tray distance:	80 mm
Oven dimensions:	995x975x1285mm	Weight:	172 Kgs.
Temperature range:	30° - 270° C	Door:	double glazed
Motors:	2 reverse + speed control	Light:	halogen lamps
Control panel:	LCD digital	Recipes:	90 programs (10 steps)
Steam system:	direct programmable	Electric spec's:	1N 230V
Power:	16,0Kw	Gas:	Methane(G20)1,693 m3/h
Gas:	GPL/LPG (G30) 1,262 kg/h		

## OPTIONAL AND ACCESSORIES FOR CONVECTION OVENS

	0L0464M 0L0664M 0L1064M	0L0464E 0L0664E 0L1064E	0V0664D 0V1064D	0V0664E 0V1064E	0L1664M 0L1664D 0L1664E	0G0564M 0G0564D 0G0564T	0G1064M 0G1064D 0G1064T
Oven stand	0T1064	0T1064	0T1064V	0T1064V	n.a.	0T0564G	0T1064G
Double size tray holder	Opt.	Opt.	Opt.	Opt.	n.a.	n.a.	n.a.
6 Kw heating elements	Opt.	Opt.	Opt.	✓	n.a.	n.a.	n.a.
Hinged inner glass door	Opt.	Opt.	✓	✓	✓	✓	✓
Static Proofer	0C1064M	0C1064M	n.a.	n.a.	n.a.	n.a.	n.a.
Hood with extractor fan	0A1064M	0A1064M	0A1011M	0A1011M	n.a.	n.a.	n.a.
Single point core probe	n.a.	n.a.	n.a.	n.a.	n.a.	Standard on digital	Standard on digital
Automatic cleaning	n.a	n.a	1003002	✓	1003003 on LCD	n.a	n.a
Liquid detergent Kgs.10	n.a	n.a	5102002	5102002	5102002	n.a	n.a
Shower kit	1003001	1003001	1003001	1003001	1003001	1003001	1003001
Wire shelf 600x400	1001010	1001010	1001010	1001010	1001010	1001010	1001010
Aluminated pan 600x400x20	1001001	1001001	1001001	1001001	1001001	1001001	1001001







**Electric**  
**Manual and Digital Ovens**  
**for Snack, Bistrot, Bar**  
**&**  
**Food Truck**



## OE0343M

**3 levels 430x330 manual convection oven**

### Main technical features

Capacity:	3 sheet pans 430x330	Tray distance:	80 mm
Oven dimensions:	550x585x500mm	Weight:	30 Kgs.
Temperature range:	50° - 270° C	Door:	double glazed
Motors:	1 no reverse	Timer:	el/mechanic 0 – 120 min.
Control panel:	manual	Power:	2,8Kw
Electric spec's:	1N 230V		



## OE0343M\_H

**3 levels 430x330 manual convection oven with humidification**

### Main technical features

Capacity:	3 sheet pans 430x330	Tray distance:	80 mm
Oven dimensions:	550x585x500mm	Weight:	30 Kgs.
Temperature range:	50° - 270° C	Door:	double glazed
Motors:	1 no reverse	Humidification	direct with button
Control panel:	manual	Timer:	el/mechanic 0 – 120 min.
Electric spec's:	1N 230V	Power:	2,8Kw



## 0N0443M

**4 levels 430x330 manual convection oven**

### Main technical features

Capacity:	4 sheet pans 430x330	Tray distance:	80 mm
Oven dimensions:	550x585x560mm	Weight:	35 Kgs.
Temperature range:	50° - 270° C	Door:	double glazed
Motors:	1 no reverse	Timer:	el/mechanic 0 – 120 min.
Control panel:	manual	Power:	2,8Kw
Electric spec's:	1N 230V		



## 0N0443M\_H

**4 levels 430x330 manual convection oven with humidification**

### Main technical features

Capacity:	4 sheet pans 430x330	Tray distance:	80 mm
Oven dimensions:	550x585x560mm	Weight:	35 Kgs.
Temperature range:	50° - 270° C	Door:	double glazed
Motors:	1 no reverse	Humidification	direct with button
Control panel:	manual	Timer:	el/mechanic 0 – 120 min.
Electric spec's:	1N 230V	Power:	2,8Kw



## OE0364M

**3 levels 600x400 manual convection oven**

### Main technical features

Capacity:	3 sheet pans 600x400	Tray distance:	80 mm
Oven dimensions:	725x650x500mm	Weight:	35 Kgs.
Temperature range:	50° - 270° C	Door:	double glazed
Motors:	2 no reverse	Light:	halogen lamps
Control panel:	manual	Timer:	el/mechanic 0 – 120 min.
Electric spec's:	3N 400V/5,5kw	Electric spec's:	1N 230V/5,5kw



## OE0364M\_H

**3 levels 600x400 manual convection oven with humidification**

### Main technical features

Capacity:	3 sheet pans 600x400	Tray distance:	80 mm
Oven dimensions:	725x650x500mm	Weight:	35 Kgs.
Temperature range:	50° - 270° C	Door:	double glazed
Motors:	2 no reverse	Light:	halogen lamps
Control panel:	manual	Timer:	el/mechanic 0 – 120 min.
Humidification	direct with button	*Electric spec's:	1N 230V/5,5kw
Electric spec's:	3N 400V/5,5kw		

\* Optional



## ON0464M

**4 levels 600x400 manual convection oven**

### Main technical features

Capacity:	4 sheet pans 600x400	Tray distance:	80 mm
Oven dimensions:	725x650x560mm	Weight:	40 Kgs.
Temperature range:	50° - 270° C	Door:	double glazed
Motors:	2 no reverse	Light:	halogen lamps
Control panel:	manual	Timer:	el/mechanic 0 – 120 min.
Electric spec's:	3N 400V/5,5kw	*Electric spec's:	1N 230V/5,5kw



## ON0464M\_H

**4 levels 600x400 manual convection oven with humidification**

### Main technical features

Capacity:	4 sheet pans 600x400	Tray distance:	80 mm
Oven dimensions:	725x650x560mm	Weight:	40 Kgs.
Temperature range:	50° - 270° C	Door:	double glazed
Motors:	2 no reverse	Light:	halogen lamps
Control panel:	manual	Timer:	el/mechanic 0 – 120 min.
Humidification	direct with button	Electric spec's:	3N 400V/5,5kw
*Electric spec's:	1N 230V/5,5kw		

\* Optional



## OS0423M

### 4 levels GN 2/3 manual COMBI oven

#### Main technical features

Capacity:	4 sheet pans GN 2/3	Tray distance:	80 mm
Oven dimensions:	580x675x595mm	Weight:	45 Kgs.
Temperature range:	50° - 270° C	Door:	double glazed
Motors:	1 reverse	Light:	halogen lamps
Control panel:	manual	Timer:	el/mechanic 0 – 120 min.
Humidification	direct with timer	Electric spec's:	1N 230V/2,9kw



## OS0423E

### 4 levels GN 2/3 digital COMBI oven

#### Main technical features

Capacity:	4 sheet pansGN 2/3	Tray distance:	80 mm
Oven dimensions:	580x675x595mm	Weight:	45 Kgs.
Temperature range:	30° - 250° C	Door:	double glazed
Motors:	1 reverse	Light:	halogen lamps
Control panel:	digital	Recipes:	99 programs (3 steps)
Humidification	direct programmable	Electric spec's:	1N 230V/2,9kw



## OS0411M

**4 levels GN 1/1 manual COMBI oven**

### Main technical features

Capacity:	4 sheet pans GN 1/1	Tray distance:	80 mm
Oven dimensions:	765x690x585mm	Weight:	65 Kgs.
Temperature range:	50° - 270° C	Door:	double glazed
Motors:	1 reverse	Light:	halogen lamps
Control panel:	manual	Timer:	el/mechanic 0 – 120 min.
Humidification	direct with timer	Electric spec's:	3N 400V/4,6kw
*Electric spec's:	1N 230V/4,6kw	*Electric spec's:	3N 400V/6,1kw
*Electric spec's:	1N 230V/6,1kw		



## OS0411E

**4 levels GN 1/1 digital COMBI oven**

### Main technical features

Capacity:	4 sheet pans GN 1/1	Tray distance:	80 mm
Oven dimensions:	765x690x585mm	Weight:	65 Kgs.
Temperature range:	50° - 250° C	Door:	double glazed
Motors:	1 reverse	Light:	halogen lamps
Control panel:	digital	Recipes:	99 programs (3 steps)
Humidification	direct programmable	Electric spec's:	3N 400V/4,6kw
*Electric spec's:	1N 230V/4,6kw	*Electric spec's:	3N 400V/6,1kw
*Electric spec's:	1N 230V/6,1kw		

\* Optional





## OS0443M

**4 levels 430x330 manual convection oven**

### Main technical features

Capacity:	4 sheet pans 430x330	Tray distance:	80 mm
Oven dimensions:	580x675x595mm	Weight:	45 Kgs.
Temperature range:	50° - 270° C	Door:	double glazed
Motors:	1 reverse	Light:	halogen lamps
Control panel:	manual	Timer:	el/mechanic 0 – 120 min.
Humidification	direct with button	Electric spec's:	1N 230V/2,9kw



## OS0443E

**4 levels 430x330 digital convection oven**

### Main technical features

Capacity:	4 sheet pans 430x330	Tray distance:	80 mm
Oven dimensions:	580x675x595mm	Weight:	45 Kgs.
Temperature range:	30° - 250° C	Door:	double glazed
Motors:	1 reverse	Light:	halogen lamps
Control panel:	digital	Recipes:	99 programs (3 steps)
Humidification	direct programmable	Electric spec's:	1N 230V/2,9kw





## OS0464M

**4 levels 600x400 manual convection oven**

### Main technical features

Capacity:	4 sheet pans 600x400	Tray distance:	80 mm
Oven dimensions:	765x690x585mm	Weight:	65 Kgs.
Temperature range:	50° - 270° C	Door:	double glazed
Motors:	1 reverse	Light:	halogen lamps
Control panel:	manual	Timer:	el/mechanic 0 – 120 min.
Humidification	direct with button	Electric spec's:	3N 400V/4,6kw
*Electric spec's:	1N 230V/4,6kw	*Electric spec's:	3N 400V/6,1kw
*Electric spec's:	1N 230V/6,1kw		



## OS0464E

**4 levels 600x400 digital convection oven**

### Main technical features

Capacity:	4 sheet pans 600x400	Tray distance:	80 mm
Oven dimensions:	765x690x585mm	Weight:	65 Kgs.
Temperature range:	30° - 250° C	Door:	double glazed
Motors:	1 reverse	Light:	halogen lamps
Control panel:	digital	Recipes:	99 programs (3 steps)
Humidification	direct programmable	Electric spec's:	3N 400V/4,6kw
*Electric spec's:	1N 230V/4,6kw	*Electric spec's:	3N 400V/6,1kw
*Electric spec's:	1N 230V/6,1kw		

\* Optional





## OS0443M\_M

**4 levels 430x330 + GN 2/3 manual multifunction (static and convection) oven**

### Main technical features

Capacity:	4 sheet pans 430x230 + GN 2/3	Tray distance:	80 mm
Oven dimensions:	580x675x595mm	Weight:	45 Kgs.
Temperature range:	50° - 270° C	Door:	double glazed
Motors:	1 reverse	Light:	halogen lamps
Control panel:	manual	Timer:	el/mechanic 0 – 120 min.
Humidification	direct with button	Cooking mode:	5 modes static, convection, grill
Electric spec's:	1N 230V/4,5kw	*Electric spec's:	3N 400V/4,5kw
*Electric spec's:	1N 230V/5,0kw	*Electric spec's:	3N 400V/5,0kw



## ON0443D

**4 levels 430x330 LCD digital oven IOT**

### Main technical features

Capacity:	4 sheet pans 430x330	Tray distance:	80 mm
Oven dimensions:	550x585x560mm	Weight:	35 Kgs.
Temperature range:	30° - 250° C	Door:	double glazed
Motors:	1 no reverse	Light:	halogen lamps
Control panel:	digital	Timer:	0 – 120 min.
Steam system	direct	Recipes:	99 progr. (3 steps)
Connectivity:	USB + Wi Fi	Electric spec's:	1N 230V/2,8kw

\* Optional





## OS0543M

**5 levels 430x330 manual convection oven**

### Main technical features

Capacity:	5 sheet pans GN 1/1	Tray distance:	75 mm
Oven dimensions:	760x690x550mm	Weight:	65 Kgs.
Temperature range:	50° - 270° C	Door:	double glazed
Motors:	1 reverse	Light:	halogen lamps
Control panel:	manual	Timer:	el/mechanic 0 – 120 min.
Humidification	direct with button	Electric spec's:	3N 400V/4,6kw
*Electric spec's:	1N 230V/4,6kw	*Electric spec's:	3N 400V/6,1kw
*Electric spec's:	1N 230V/6,1kw		



## OS0523M

**5 levels GN 2/3 manual COMBI oven**

### Main technical features

Capacity:	5 sheet pans GN 2/3	Tray distance:	75 mm
Oven dimensions:	760x690x550mm	Weight:	65 Kgs.
Temperature range:	50° - 270° C	Door:	double glazed
Motors:	1 reverse	Light:	halogen lamps
Control panel:	digital	Timer:	el/mechanic 0 – 120 min.
Humidification	direct with timer	Electric spec's:	3N 400V/4,6kw
*Electric spec's:	1N 230V/4,6kw	*Electric spec's:	3N 400V/6,1kw
*Electric spec's:	1N 230V/6,1kw		

\* Optional



**Accessories**  
**&**  
**Optional**



## 0H1011M

**12 levels GN 1/1 ventilated manual holding cabinet**

### Main technical features

Capacity:	12 sheet pans GN 1/1	Tray distance:	80 mm
Dimensions:	970x680x750mm	Weight:	60 Kgs.
Temperature range:	30° - 90° C	Timer:	el/mechanic 0 – 120 min.
Humidification	evaporation bowl	Light:	halogen lamps
Control panel:	manual	Motor:	1 no reverse
Electric spec's:	1N 230V/1,4kw		



## 0C1064M

**12 levels 600x400 manual proofer**

### Main technical features

Capacity:	12 sheet pans 600x400	Tray distance:	80 mm
Dimensions:	970x680x750mm	Weight:	50 Kgs.
Temperature range:	30° - 50° C	Timer:	el/mechanic 0 – 120 min.
Humidification	evaporation bowl	Light:	halogen lamps
Control panel:	manual	Electric spec's:	1N 230V/0,7kw



**OT1011V 12 levels GN 1/1**  
**OT1064V 12 levels 600x400**  
**12 levels EVO oven stand**

**Main technical features**

Capacity:	12 levels	Tray distance:	80 mm
Dimensions:	1050x680x750mm	Weight:	50 Kgs.



**OT1011 12 levels GN 1/1**  
**OT1064 12 levels 600x400**  
**12 levels oven stand**

**Main technical features**

Capacity:	12 levels	Tray distance:	80 mm
Dimensions:	970x680x750mm	Weight:	40 Kgs.



**0A1011M**  
**Hood with extractor fan**

**Main technical features**

Dimensions:	1000x1000x400mm	Weight:	50 Kgs.
Electric spec's:	1N 230V/0,6kw		



**0A1064M**  
**Hood with extractor fan**

**Main technical features**

Dimensions:	920x1000x400mm	Weight:	45 Kgs.
Electric spec's:	1N 230V/0,6kw		





1003001 Shower kit



1004001 Single point core probe

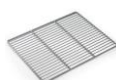


1003002 Automatic cleaning system

1003003 Automatic cleaning system for 16 levels oven



6C10464M8302 Set of wheels for stand and cabinets



1001010 Wire shelf 600x400

1002010 Wire shelf GN 1/1



1001020 Wire shelf 430x330

1002011 Wire shelf GN 2/3



1001001 Aluminated sheet pan 600x400x20

1002004 Aluminated sheet pan 430x330x20



5102002 Liquid detergent for automatic cleaning (10Kgs.)

Warranty  
and  
Conditions

Contact numbers





# Warranty

## 1 year standard warranty

- a. Vesta S.r.l. warrants to the original purchaser only that any original part that is found to be defective in material or workmanship will, at Vesta S.r.l. option, subject to provisions hereinafter stated, be replaced with a new or rebuilt part
- b. This warranty is only provided upon presentation of the original invoice indicating the date of purchase, product type and reference and product serial number indicated inside the owner manual and on the label present on the oven side..
- c. The parts warranty period is 1 year from the shipping date and applies only and exclusively to defective components.
- d. To be valid, a warranty claim must be asserted during the applicable warranty period. This warranty is not transferable.

### **This warranty doesn't apply to:**

- 1 Replacement of light bulbs, door gaskets, and/or the replacement of glass due to damage of any kind.
- 2. Equipment damage caused by accident, shipping, improper installation or alteration.
- 3. Equipment used under conditions of abuse, misuse, carelessness or abnormal conditions, including but not limited to, equipment subjected to harsh or inappropriate chemicals, including but not limited to, compounds containing chloride or quaternary salts, poor water quality, or equipment with missing or altered serial numbers.
- 4. Damage incurred as a direct result of poor water quality, inadequate maintenance of steam generators and/or surfaces affected by water quality. Water quality and required maintenance of steam generating equipment is the responsibility of the owner/operator.
- 5. Damage caused by use of any cleaning agent including but not limited to damage due to chlorine or other harmful chemicals..
- 6. Any losses or damage resulting from malfunction, including loss of product, food product, revenue, or consequential or incidental damages of any kind
- 7. Equipment modified in any manner from original model, substitution of parts other than factory authorized parts, removal of any parts, or addition of any parts.
- 8. Any cost or reimbursement incurred in making functional inspections, verifications, repairs or replacements of equipment.

This warranty is exclusive and is in lieu of all other warranties, express or implied, including the implied warranties of merchantability and fitness for a particular purpose. In no event shall Vesta S.r.l. be liable for loss of use, loss of revenue or profit, or loss of product, or for any indirect, special, incidental, or consequential damages.

# Conditions

## General conditions

•**1. Orders:** Vesta S.r.l. reserves the right to accept the orders received in written by email, complete of customer company data, reference number, description, quantity of ordered items and agreed sales condition. The order reception will be confirmed by our proforma invoice or order confirmation sent to the customer by e-mail, specifying the order number, customer code, customer purchase number, prices, delivery time and all the other agreed conditions for the supply. Same order will be confirmed by the customer sending to Vesta S.r.l. copy of the document signed and stamped to confirm terms and conditions.

•**2. Price:** Prices are always Ex works and VAT excluded.

•**3. Payment:** If it isn't otherwise specified, agreed payment for both goods and spare parts is always in advance at order confirmation or before shipping.

•**4. . Shipping Terms:** EX works our warehouse of San Giorgio in Bosco (Pd) for both goods and spare parts for sale. Should damage occur in shipment, it is a matter between the carrier and the consignee. In such cases, the carrier is assumed to be responsible for the safe delivery of the merchandise, unless negligence can be established on the part of the shipper.

•a. Make an immediate inspection while the equipment is still in the truck or immediately after it is moved to the receiving area. Do not wait until after the material is moved to a storage area.

•b. Do not sign a delivery receipt or a freight bill until you have made a proper count and inspection of all merchandise received.

•c. Note all damage to packages directly on the carrier's delivery receipt

We cannot accept any deductions in payment for shipping claims

•**5. Claims:** Claims should be made in written to Vesta S.r.l., within 8 days from goods arrival, otherwise claims would not be acknowledged.

•**6. Return:** Return of products must be authorized in written by Vesta S.r.l. For any approved return, all transport cost and responsibility are on sender behalf. Unauthorized returns will be always resend to the sender without previous notification.

## REGISTERED OFFICE AND WAREHOUSE

**Company name:** Vesta S.r.l.

**Registered office address:** Via Leonardo Da Vinci, 82

**ZIP code:** 35010

**Place:** San Giorgio in Bosco (Pd)

**Country:** Italy

**Phone:** +39 049 9450024

**e-mail address:** info@vestaitalia.it

**Web site:** [www.vestaitalia.it](http://www.vestaitalia.it)



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