



**Professional  
Cooking Ovens**

**General Catalogue 2025**



## Professional Catering Pag. 3

COMBI electric ovens 4; 5; 6; 7; 10; 12; 20; levels with 7" LCD touch control panel and wi fi IOT connection, digital LCD with wi fi IOT connection; digital or manual.

COMBI gas ovens 5 - 7 - 10 levels with LCD touch screen or manual Control panel.

Ventilated holding cabinet and oven stand 12 levels.



## Bakery and Patisserie Pag. 31

Electric convection ovens 4; 6; 10; 16; levels with 7" LCD touch control panel and wi fi IOT connection, digital LCD colour and wi fi IOT connection; digital or manual.

Gas convection ovens 4 - 6 - 10 levels with LCD touch screen or manual Control panel.

Proofers and oven stands 12 levels.



## Snack and Food Truck Pag. 43

Electric convection and COMBI ovens with digital or manual control 3- 4- 5 levels.

Electric ovens 4 levels multifunctional, digital LCD colour and wi fi IOT connection.

# **Smart Line**

## **COMBI electric ovens manual for Professional Catering**

Direct injection steam with timer, water drain, manually adjustable steam exhaust valve.



## OL0411M

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

#### Main technical features

Capacity:	4 oven racks GN 1/1	Tray spacing:	80 mm
Dimensions:	920x780x560mm	Net weight:	65 Kg.
Temperature:	50° - 270° C	Door features:	double glass
Motors:	1 reverse	Lighting:	halogen lamp
Control panel:	manual	Steam system:	direct with timer
Timer:	el/mechanical 0 – 120 min.	Electrical specifications:	3N 400V / 4,6Kw
*Electrical specifications:	3N 400V / 6,1Kw	*Electrical specifications:	1N 230V / 4,6Kw
*Electrical specifications:	1N 230V / 6,1Kw		



## OL0511M

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

#### Main technical features

Capacity:	5 oven racks GN 1/1	Tray spacing:	67 mm
Dimensions:	920x780x560mm	Net weight:	65 Kg.
Temperature:	50° - 270° C	Door features:	double glass
Motors:	1 reverse	Lighting:	halogen lamp
Control panel:	manual	Steam system:	direct with timer
Timer:	el/mechanical 0 – 120 min.	Electrical specifications:	3N 400V / 6,1Kw
*Electrical specifications:	3N 400V / 4,6Kw	*Electrical specifications:	1N 230V / 4,6Kw
*Electrical specifications:	1N 230V / 6,1Kw		



## OL0611M

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

#### Main technical features

Capacity:	6 oven racks GN 1/1	Tray spacing:	80 mm
Dimensions:	920x780x715mm	Net weight:	95 Kg.
Temperature:	50° - 270° C	Door features:	double glass
Motors:	2 reverse	Lighting:	halogen lamp
Control panel:	manual	Steam system:	direct with timer
Timer:	el/mechanical 0 – 120 min.	Electrical specifications:	3N 400V / 9,2Kw
*Electrical specifications:	3N 400V / 12,2Kw	*Electrical specifications:	1N 230V / 5,8Kw

\* Optional





## OL0711M

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

#### Main technical features

Capacity:	7 oven racks GN 1/1	Tray spacing:	67 mm
Dimensions:	920x780x715mm	Net weight:	95 Kg.
Temperature:	50° - 270° C	Door features:	double glass
Motors:	2 reverse	Lighting:	halogen lamp
Control panel:	manual	Steam system:	direct with timer
Timer:	el/mechanical 0 – 120 min.	Electrical specifications:	3N 400V / 12,2Kw
*Electrical specifications:	3N 400V / 9,2Kw		



## OL1011M

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

#### Main technical features

Capacity:	10 oven racks GN 1/1	Tray spacing:	80 mm
Dimensions:	920x780x1030mm	Net weight:	120 Kg.
Temperature:	50° - 270° C	Door features:	double glass
Motors:	3 reverse	Lighting:	halogen lamp
Control panel:	manual	Steam system:	direct with timer
Timer:	el/mechanical 0 – 120 min.	Electrical specifications:	3N 400V / 13,8Kw
*Electrical specifications:	3N 400V / 18,3Kw		



## OL1211M

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

#### Main technical features

Capacity:	12 oven racks GN 1/1	Tray spacing:	67 mm
Dimensions:	920x780x1030mm	Net weight:	120 Kg.
Temperature:	50° - 270° C	Door features:	double glass
Motors:	3 reverse	Lighting:	halogen lamp
Control panel:	manual	Steam system:	direct with timer
Timer:	el/mechanical 0 – 120 min.	Electrical specifications:	3N 400V / 18,3Kw
*Electrical specifications:	3N 400V / 13,8Kw		

\* Optional

# Smart+ Line

## COMBI electric ovens digital for Professional Catering

10 levels of direct injection steam, automatic steam and combi, water draining, manually adjustable steam exhaust valve, 99 programmable recipes, programmed start, optional core probe with  $\Delta T$  cooking.



## OL0411E

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

#### Main technical features

Capacity:	4 oven racks GN 1/1	Tray spacing:	80 mm
Dimensions:	920x780x560mm	Net weight:	65 Kg.
Temperature:	50° - 270° C	Door features:	double glass
Motors:	1 reverse	Lighting:	halogen lamp
Control panel:	digital with encoder	Recipes:	99 programs (3 steps)
*Cooking cycles:	timer; *core probe; *ΔT	Steam system:	direct programmable
Electrical specifications:	3N 400V / 4,6Kw	*Electrical specifications:	3N 400V / 6,1Kw
*Electrical specifications:	1N 230V / 4,6Kw	*Electrical specifications:	1N 230V / 6,1Kw



## OL0511E

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

#### Main technical features

Capacity:	5 oven racks GN 1/1	Tray spacing:	67 mm
Dimensions:	920x780x560mm	Net weight:	65 Kg.
Temperature:	50° - 270° C	Door features:	double glass
Motors:	1 reverse	Lighting:	halogen lamp
Control panel:	digital with encoder	Recipes:	99 programs (3 steps)
*Cooking cycles:	timer; *core probe; *ΔT	Steam system:	direct programmable
Electrical specifications:	3N 400V / 6,1Kw	*Electrical specifications:	3N 400V / 4,6 Kw
*Electrical specifications:	1N 230V / 4,6Kw	*Electrical specifications:	1N 230V / 6,1Kw



## OL0611E

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

#### Main technical features

Capacity:	6 oven racks GN 1/1	Tray spacing:	80 mm
Dimensions:	920x780x715mm	Net weight:	95 Kg.
Temperature:	50° - 270° C	Door features:	double glass
Motors:	2 reverse	Lighting:	halogen lamp
Control panel:	digital with encoder	Recipes:	99 programs (3 steps)
*Cooking cycles:	timer; *core probe; *ΔT	Steam system:	direct programmable
Electrical specifications:	3N 400V / 9,2Kw	*Electrical specifications:	3N 400V / 12,2Kw
*Electrical specifications:	1N 230V / 5,8Kw		

\* Optional





## OL0711E

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

#### Main technical features

Capacity:	7 oven racks GN 1/1	Tray spacing:	67 mm
Dimensions:	920x780x715mm	Net weight:	95 Kg.
Temperature:	50° - 270° C	Door features:	double glass
Motors:	2 reverse	Lighting:	halogen lamp
Control panel:	digital with encoder	Recipes:	99 programs (3 steps)
*Cooking cycles:	timer; *core probe; *ΔT	Steam system:	direct programmable
Electrical specifications:	3N 400V / 12,2Kw	*Electrical specifications:	3N 400V / 9,2Kw



## OL1011E

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

#### Main technical features

Capacity:	10 oven racks GN 1/1	Tray spacing:	80 mm
Dimensions:	920x780x1030mm	Net weight:	120 Kg.
Temperature:	50° - 270° C	Door features:	double glass
Motors:	3 reverse	Lighting:	halogen lamp
Control panel:	digital with encoder	Recipes:	99 programs (3 steps)
*Cooking cycles:	timer; *core probe; *ΔT	Steam system:	direct programmable
Electrical specifications:	3N 400V / 13,8Kw	*Electrical specifications:	3N 400V / 18,3Kw



## OL1211E

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

#### Main technical features

Capacity:	12 oven racks GN 1/1	Tray spacing:	67 mm
Dimensions:	920x780x1030mm	Net weight:	120 Kg.
Temperature:	50° - 270° C	Door features:	double glass
Motors:	3 reverse	Lighting:	halogen lamp
Control panel:	digital with encoder	Recipes:	99 programs (3 steps)
*Cooking cycles:	timer; *core probe; *ΔT	Steam system:	direct programmable
Electrical specifications:	3N 400V / 18,3Kw	*Electrical specifications:	3N 400V / 13,8Kw

\* Optional





# **Smart Advanced Line**

**COMBI electric ovens**

**manual for**

**Professional Catering**

10 Levels of direct injection steam, water drain, manually adjustable steam exhaust valve, door with interior glass opening.





## OL0411M\_ADV

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

#### Main technical features

Capacity:	4 oven racks GN 1/1	Tray spacing:	80 mm
Dimensions:	920x800x560mm	Net weight:	65 Kg.
Temperature:	50° - 270° C	Door features:	hinged interior glass
Motors:	1 reverse	Lighting:	halogen lamp
Control panel:	manual	Steam system:	10 Levels of direct injection steam
Timer:	el/mechanical 0 – 120 min.	Electrical specifications:	3N 400V / 4,6Kw
*Electrical specifications:	3N 400V / 6,1Kw	*Electrical specifications:	1N 230V / 4,6Kw
*Electrical specifications:	1N 230V / 6,1Kw		



## OL0511M\_ADV

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

#### Main technical features

Capacity:	5 oven racks GN 1/1	Tray spacing:	67 mm
Dimensions:	920x800x560mm	Net weight:	65 Kg.
Temperature:	50° - 270° C	Door features:	hinged interior glass
Motors:	1 reverse	Lighting:	halogen lamp
Control panel:	manual	Steam system:	10 Levels of direct injection steam
Timer:	el/mechanical 0 – 120 min.	Electrical specifications:	3N 400V / 6,1Kw
*Electrical specifications:	3N 400V / 4,6Kw	*Electrical specifications:	1N 230V / 4,6Kw
*Electrical specifications:	1N 230V / 6,1Kw		



## OL0611M\_ADV

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

#### Main technical features

Capacity:	6 oven racks GN 1/1	Tray spacing:	80 mm
Dimensions:	920x800x715mm	Net weight:	95 Kg.
Temperature:	50° - 270° C	Door features:	hinged interior glass
Motors:	2 reverse	Lighting:	halogen lamp
Control panel:	manual	Steam system:	10 Levels of direct injection steam
Timer:	el/mechanical 0 – 120 min.	Electrical specifications:	3N 400V / 9,2Kw
*Electrical specifications:	3N 400V / 12,2Kw	*Electrical specifications:	1N 230V / 5,8Kw

\* Optional





**OL0711M\_ADV**  
**Manual COMBI oven 7 levels GN 1/1**

**Main technical features**

Capacity:	7 oven racks GN 1/1	Tray spacing:	67 mm
Dimensions:	920x800x715mm	Net weight:	95 Kg.
Temperature:	50° - 270° C	Door features:	hinged interior glass
Motors:	2 reverse	Lighting:	halogen lamp
Control panel:	manual	Steam system:	10 Levels of direct injection steam
Timer:	el/mechanical 0 – 120 min.	Electrical specifications:	3N 400V / 12,2Kw
*Electrical specifications:	3N 400V / 9,2Kw		



**OL1011M\_ADV**  
**Manual COMBI oven 10 levels GN 1/1**

**Main technical features**

Capacity:	10 oven racks GN 1/1	Tray spacing:	80 mm
Dimensions:	920x800x1030mm	Net weight:	120 Kg.
Temperature:	50° - 270° C	Door features:	hinged interior glass
Motors:	3 reverse	Lighting:	halogen lamp
Control panel:	manual	Steam system:	10 Levels of direct injection steam
Timer:	el/mechanical 0 – 120 min.	Electrical specifications:	3N 400V / 13,8Kw
*Electrical specifications:	3N 400V / 18,3Kw		



**OL1211M\_ADV**  
**Manual COMBI oven 12 levels GN 1/1**

**Main technical features**

Capacity:	12 oven racks GN 1/1	Tray spacing:	67 mm
Dimensions:	920x800x1030mm	Net weight:	120 Kg.
Temperature:	50° - 270° C	Door features:	hinged interior glass
Motors:	3 reverse	Lighting:	halogen lamp
Control panel:	manual	Steam system:	10 Levels of direct injection steam
Timer:	el/mechanical 0 – 120 min.	Electrical specifications:	3N 400V / 18,3Kw
*Electrical specifications:	3N 400V / 13,8Kw		

\* Optional



# Smart Advanced+ Line

**COMBI electric ovens**

**digital for**

**Professional Catering**

10 Levels of direct injection steam, automatic steam and combi, water drain, manually adjustable steam exhaust valve, 99 programmable recipes, programmed start, optional core probe with  $\Delta T$  cookings, door with hinged interior glass.



## OL0411E\_ADV

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

#### Main technical features

Capacity:	4 oven racks GN 1/1	Tray spacing:	80 mm
Dimensions:	920x800x560mm	Net weight:	65 Kg.
Temperature:	50° - 270° C	Door features:	hinged interior glass
Motors:	1 reverse	Lighting:	halogen lamp
Control panel:	digital with encoder	Recipes:	99 programs (3 steps)
*Cooking cycles:	timer; *core probe; *ΔT	Steam system:	direct programmable
Electrical specifications:	3N 400V / 4,6Kw	*Electrical specifications:	3N 400V / 6,1Kw
*Electrical specifications:	1N 230V / 4,6Kw	*Electrical specifications:	1N 230V / 6,1Kw



## OL0511E\_ADV

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

#### Main technical features

Capacity:	5 oven racks GN 1/1	Tray spacing:	67 mm
Dimensions:	920x800x560mm	Net weight:	65 Kg.
Temperature:	50° - 270° C	Door features:	hinged interior glass
Motors:	1 reverse	Lighting:	halogen lamp
Control panel:	digital with encoder	Recipes:	99 programs (3 steps)
*Cooking cycles:	timer; *core probe; *ΔT	Steam system:	direct programmable
Electrical specifications:	3N 400V / 6,1Kw	*Electrical specifications:	3N 400V / 4,6 Kw
*Electrical specifications:	1N 230V / 4,6Kw	*Electrical specifications:	1N 230V / 6,1Kw



## OL0611E\_ADV

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

#### Main technical features

Capacity:	6 oven racks GN 1/1	Tray spacing:	80 mm
Dimensions:	920x800x715mm	Net weight:	95 Kg.
Temperature:	50° - 270° C	Door features:	hinged interior glass
Motors:	2 reverse	Lighting:	halogen lamp
Control panel:	digital with encoder	Recipes:	99 programs (3 steps)
*Cooking cycles:	timer; *core probe; *ΔT	Steam system:	direct programmable
Electrical specifications:	3N 400V / 9,2Kw	*Electrical specifications:	3N 400V / 12,2Kw
*Electrical specifications:	1N 230V / 5,8Kw		

\* Optional





**0L0711E\_ADV**  
**Digital COMBI oven 7 levels GN 1/1**

**Main technical features**

Capacity:	7 oven racks GN 1/1	Tray spacing:	67 mm
Dimensions:	920x800x715mm	Net weight:	95 Kg.
Temperature:	50° - 270° C	Door features:	hinged interior glass
Motors:	2 reverse	Lighting:	halogen lamp
Control panel:	digital with encoder	Recipes:	99 programs (3 steps)
*Cooking cycles:	timer; *core probe; *ΔT	Steam system:	direct programmable
Electrical specifications:	3N 400V / 12,2Kw	*Electrical specifications:	3N 400V / 9,2Kw



**0L1011E\_ADV**  
**Digital COMBI oven 10 levels GN 1/1**

**Main technical features**

Capacity:	10 oven racks GN 1/1	Tray spacing:	80 mm
Dimensions:	920x800x1030mm	Net weight:	120 Kg.
Temperature:	50° - 270° C	Door features:	hinged interior glass
Motors:	3 reverse	Lighting:	halogen lamp
Control panel:	digital with encoder	Recipes:	99 programs (3 steps)
*Cooking cycles:	timer; *core probe; *ΔT	Steam system:	direct programmable
Electrical specifications:	3N 400V / 13,8Kw	*Electrical specifications:	3N 400V / 18,3Kw



**0L1211E\_ADV**  
**Digital COMBI oven 12 levels GN 1/1**

**Main technical features**

Capacity:	12 oven racks GN 1/1	Tray spacing:	67 mm
Dimensions:	920x800x1030mm	Net weight:	120 Kg.
Temperature:	50° - 270° C	Door features:	hinged interior glass
Motors:	3 reverse	Lighting:	halogen lamp
Control panel:	digital with encoder	Recipes:	99 programs (3 steps)
*Cooking cycles:	timer; *core probe; *ΔT	Steam system:	direct programmable
Electrical specifications:	3N 400V / 18,3Kw	*Electrical specifications:	3N 400V / 13,8Kw

\* Optional



# **Smart Slim Line**

## **COMBI electric ovens**

### **manual for**

## **Professional Catering**

61 cm wide, door opening to the right or to the left, GN1/1-600x400 tray holders, 10 Levels of direct injection steam, water drain, door with hinged interior glass, LED lights.



## 010411M

### Manual COMBI oven 4 levels GN 1/1 + 600x400

#### Main technical features

Capacity:	4 pans GN 1/1 – 600x400	Tray spacing:	80 mm
Dimensions:	610x990x620xmm	Net weight:	Kg.70
Temperature:	50° - 270° C	Door features:	hinged interior glass
Motors:	1 reverse	Lighting:	LED lamp
Control panel:	manual	Steam system:	10 Levels of direct injection steam
Timer:	el/mechanical 0 – 120 min.	Electrical specifications:	3N 400V / 4,6Kw
*Electrical specifications:	3N 400V / 6,1Kw	*Electrical specifications:	1N 230V / 4,6Kw
*Electrical specifications:	1N 23V / 6,1Kw		



## 010611M

### Manual COMBI oven 6 levels GN 1/1 + 600x400

#### Main technical features

Capacity:	6 pans GN 1/1-600x400	Tray spacing:	80 mm
Dimensions:	610x990x780xmm	Net weight:	90 Kg.
Temperature:	50° - 270° C	Door features:	hinged interior glass
Motors:	2 reverse	Lighting:	LED lamp
Control panel:	manual	Steam system:	10 Levels of direct injection steam
Timer:	el/mechanical 0 – 120 min.	Electrical specifications:	3N 400V / 9,2Kw
*Electrical specifications:	3N 400V / 12,2Kw	*Electrical specifications:	1N 230V / 5,8Kw



## 011011M

### Manual COMBI oven 10 levels GN 1/1 + 600x400

#### Main technical features

Capacity:	10 pans GN 1/1-600x400	Tray spacing:	80 mm
Dimensions:	610x990x1095mm	Net weight:	115 Kg.
Temperature:	50° - 270° C	Door features:	hinged interior glass
Motors:	3 reverse	Lighting:	LED lamp
Control panel:	manual	Steam system:	10 Levels of direct injection steam
Timer:	el/mechanical 0 – 120 min.	Electrical specifications:	3N 400V / 13,8Kw
*Electrical specifications:	3N 400V /18,3Kw		

\* Optional



# **Smart Slim+ Line**

## **COMBI electric ovens**

### **IOT digital LCD colours for**

## **Professional Catering**

Color LCD monitor, 61 cm wide, door opening to the right or to the left, GN1/1-600x400 pan racks, setting 10 Levels of direct injection steam, water drain, vapor exhaust valve, 99 programmable recipes, wi-fi IOT connection, USB, core probe, ventilation speed control, door with hinged interior glass, optional automatic cleaning system.



## 0I0411D

### Digital IOT COMBI oven 4 levels GN 1/1 + 600x400

#### Main technical features

Capacity:	4 pans GN 1/1-600x400	Tray spacing:	80 mm
Dimensions:	610x990x620mm	Net weight:	70 Kg.
Temperature:	30° - 270° C	Door features:	hinged interior glass
Motors:	1 reverse with speed control	Lighting:	LED lamp
Control panel:	digitale LCD	Recipes:	99 programs (3 steps)
Cooking cycles:	timer, core probe;	IOT connectivity:	USB + wi fi + cloud platform
Steam system:	direct programmable	*Automatic cleaning:	3 cycles with liquid detergent
Electrical specifications:	3N 400V / 4,6Kw	*Electrical specifications:	3N 400V / 6,1Kw
*Electrical specifications:	1N 230V / 4,6Kw	*Electrical specifications:	1N 230V / 6,1Kw



## 0I0611D

### Digital IOT COMBI oven 6 levels GN 1/1 + 600x400

#### Main technical features

Capacity:	6 pans GN 1/1-600x400	Tray spacing:	80 mm
Dimensions:	610x990x780xmm	Net weight:	90 Kg
Temperature:	30° - 270° C	Door features:	hinged interior glass
Motors:	2 reverse with speed control	Lighting:	LED lamp
Control panel:	digitale LCD	Recipes:	99 programs (3 steps)
Cooking cycles:	timer, core probe;	IOT connectivity:	USB + wi fi + cloud platform
Steam system:	direct programmable	*Automatic cleaning:	3 cycles with liquid detergent
Electrical specifications:	3N 400V / 9,2Kw	*Electrical specifications:	3N 400V / 12,2Kw
*Electrical specifications:	1N 230V / 5,8Kw		



## 0I1011D

### Digital IOT COMBI oven 10 levels gn 1/1 + 600x400

#### Main technical features

Capacity:	10 pans GN 1/1-600x400	Tray spacing:	80 mm
Dimensions:	610x990x1095mm	Net weight:	115 Kg.
Temperature:	30° - 270° C	Door features:	hinged interior glass
Motors:	3 reverse with speed control	Lighting:	LED lamp
Control panel:	digitale LCD	Recipes:	99 programs (3 steps)
Cooking cycles:	timer, core probe;	IOT connectivity:	USB + wi fi + cloud platform
Steam system:	direct programmable	*Automatic cleaning:	3 cycles with liquid detergent
Electrical specifications:	3N 400V / 13,8Kw	*Electrical specifications:	3N 400V / 18,3Kw
*Electrical specifications:	1N 230V / 5,8Kw		

\* Optional

# **Digital EVO Line**

## **COMBI electric ovens**

### **IOT digital LCD colours for**

## **Professional Catering**

Color LCD monitor, setting of 10 Levels of direct injection steam, 99 programmable recipes, wi-fi IOT connection, USB, core probe, ventilation speed control, door with hinged interior glass, automatic cleaning system.



## 0V0611D

### Digital IOT LCD COMBI oven 6 levels GN 1/1



#### Main technical features

Capacity:	6 oven racks GN 1/1	Tray spacing:	80 mm
Dimensions:	1000x810x790mm	Net weight:	100 Kg.
Temperature:	30° - 240° C	Door features:	hinged interior glass
Motors:	2 reverse + speed ctrl.	Lighting:	LED light on door
Control panel:	digital LCD colour	Recipes wifi:	99 programs (3 steps)
Cooking cycles:	timer; core probe	IOT connectivity:	USB+wi fi+cloud
Steam system:	direct programmable	Automatic cleaning:	3 cycles liquid detergent
Electrical specifications:	3N 400V / 9,2Kw	*Electrical specifications:	3N 400V / 12,2Kw



## 0V0711D

### Digital IOT LCD COMBI oven 7 levels GN 1/1



#### Main technical features

Capacity:	7 oven racks GN 1/1	Tray spacing:	67 mm
Dimensions:	1000x810x790mm	Net weight:	100 Kg.
Temperature:	30° - 240° C	Door features:	hinged interior glass
Motors:	2 reverse + speed ctrl.	Lighting:	LED light on door
Control panel:	digital LCD colour	Recipes wifi:	99 programs (3 steps)
Cooking cycles:	timer; core probe	IOT connectivity:	USB+wi fi+cloud
Steam system:	direct programmable	Automatic cleaning:	3 cycles liquid detergent
Electrical specifications:	3N 400V / 12,2Kw	*Electrical specifications:	3N 400V / 9,2Kw



## 0V1011D

### Digital IOT LCD COMBI oven 10 levels GN 1/1

#### Main technical features

Capacity:	10 oven racks GN 1/1	Tray spacing:	80 mm
Dimensions:	1000x810x1100mm	Net weight:	130 Kg.
Temperature:	30° - 240° C	Door features:	hinged interior glass
Motors:	3 reverse + speed ctrl.	Lighting:	LED light on door
Control panel:	digital LCD colour	Recipes wifi:	99 programs (3 steps)
Cooking cycles:	timer; core probe	IOT connectivity:	USB+wi fi+cloud
Steam system:	direct programmable	Automatic cleaning:	3 cycles liquid detergent
Electrical specifications:	3N 400V / 13,8Kw	*Electrical specifications:	3N 400V / 18,3Kw



## 0V1211D

### Digital IOT LCD COMBI oven 12 levels GN 1/1

#### Main technical features

Capacity:	12 oven racks GN 1/1	Tray spacing:	67 mm
Dimensions:	1000x810x1100mm	Net weight:	130 Kg.
Temperature:	30° - 240° C	Door features:	hinged interior glass
Motors:	3 reverse + speed ctrl.	Lighting:	LED light on door
Control panel:	digital LCD colour	Recipes wifi:	99 programs (3 steps)
Cooking cycles:	timer; core probe	IOT connectivity:	USB+wi fi+cloud
Steam system:	direct programmable	Automatic cleaning:	3 cycles liquid detergent
Electrical specifications:	3N 400V / 18,3Kw	*Electrical specifications:	3N 400V / 13,8Kw

# Touch Screen EVO Line

## COMBI electric ovens

## LCD touch screen IOT for

## Professional Catering

7" color LCD monitor, 300 programmable recipes with steam management, scheduler for starting, multilevel programming, wi-fi IOT connection, USB, automatic steam exhaust valve, core probe with  $\Delta T$  cooking, ventilation speed control, door with hinged interior glass, automatic cleaning system.



## 0V0611E

### IOT COMBI touch screen oven 6 levels GN 1/1

#### Main technical features

Capacity:	6 oven racks GN 1/1	Tray spacing:	80 mm
Dimensions:	1000x810x790mm	Net weight:	105 Kg.
Temperature:	30° - 240° C	Door features:	hinged interior glass
Motors:	2 reverse + speed ctrl.	Lighting:	LED light on door
Control panel:	LCD touch screen	Recipes:	300 programs (9 steps)
Cooking cycles:	timer; core probe; ΔT	IOT connectivity:	USB+wi fi+cloud
Steam system:	direct programmable	Automatic cleaning:	4 cycles liquid detergent
Electrical specifications:	3N 400V / 12,2Kw		



## 0V0711E

### IOT COMBI touch screen oven 7 levels GN 1/1

#### Main technical features

Capacity:	7 oven racks GN 1/1	Tray spacing:	67 mm
Dimensions:	1000x810x790mm	Net weight:	105 Kg.
Temperature:	30° - 240° C	Door features:	hinged interior glass
Motors:	2 reverse + speed ctrl.	Lighting:	LED light on door
Control panel:	LCD touch screen	Recipes:	300 programs (9 steps)
Cooking cycles:	timer; core probe; ΔT	IOT connectivity:	USB+wi fi+cloud
Steam system:	direct programmable	Automatic cleaning:	4 cycles liquid detergent
Electrical specifications:	3N 400V / 12,2Kw		



## 0V1011E

**IOT COMBI touch screen oven 10 levels GN 1/1**

### Main technical features

Capacity:	10 oven racks GN 1/1	Tray spacing:	80 mm
Dimensions:	1000x810x1100mm	Net weight:	135 Kg.
Temperature:	30° - 240° C	Door features:	hinged interior glass
Motors:	3 reverse + speed ctrl.	Lighting:	LED light on door
Control panel:	LCD touch screen	Recipes:	300 programs (9 steps)
Cooking cycles:	timer; core probe; ΔT	IOT connectivity:	USB+wi fi+cloud
Steam system:	direct programmable	Automatic cleaning :	4 cycles liquid detergent
Electrical specifications:	3N 400V / 18,3Kw		



## 0V1211E

**IOT COMBI touch screen oven 12 levels GN 1/1**

### Main technical features

Capacity:	12 oven racks GN 1/1	Tray spacing:	67 mm
Dimensions:	1000x810x1100mm	Net weight:	135 Kg.
Temperature:	30° - 240° C	Door features:	hinged interior glass
Motors:	3 reverse + speed ctrl.	Lighting:	LED light on door
Control panel:	LCD touch screen	Recipes:	300 programs (9 steps)
Cooking cycles:	timer; core probe; ΔT	IOT connectivity:	USB+wi fi+cloud
Steam system:	direct programmable	Automatic cleaning:	4 cycles liquid detergent
Electrical specifications:	3N 400V / 18,3Kw		






# **COMBI electric ovens**

## **20 levels for the**

# **Professional Catering**

20 Levels ovens with trolley and manual control, digital IOT LCD and IOT LCD 7" touch screen.

			
	<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 spacing	65mm	65mm	65mm
Dimensions	1000x800x1810	1000x800x1810	1000x800x1810
Net weight	210 Kgs	210 Kgs.	210 Kgs.
Control panel	Manual	Digital with color LCD display	7" LCD touch screen panel
Temperature	50° - 280°C	30° - 280°C	30° - 280°C
Steam system	10 Levels direct Injection	10 Levels direct Injection	Steam generator
Timer	120 minutes + continuous	120 minutes + continuous	5040 minutes + continuous
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-Scheduler
Connectivity IOT	n.a.	USB - local wi fi with own device - access to cloud platform	USB - wi fi - access to cloud platform
Door features	Hinged interior glass		
Lighting	LED light on door		
Motors	5 with reverse	5 with reverse + speed control	5 with reverse + speed control
Automatic cleaning	n.a.	3 cycles liquid detergent	4 cycles liquid detergent
Electrical specifications	3N 400V / 23,1kW	3N 400V / 23,1kW	3N 400V / 27,3kW
<b>Optionals and Accessories</b>			
Shower kit	1003001		
Liquid detergent	n.a.	5102002: Liquid detergent for automatic cleaning (10 Kgs.)	



# **GAS COMBI ovens for Professional Catering**



## OG0511M\_GAS

### COMBI manual GAS oven 5 Levels GN 1/1-600x400

#### Main technical features

Capacity:	5 pans GN 1/1-600x400	Tray spacing:	74 mm
Dimensions:	870x790x720mm	Net weight:	120 Kg.
Temperature:	50° - 280° C	Door features:	double glass
Motors:	1 2 speed reverse	Lighting:	halogen lamp
Control panel:	manual	Steam system:	direct injection
Timer:	el/mechanical 0 – 120 min.	GAS power:	9,5Kw
Electrical specifications:	1N 230V / 0,3kw		



## OG0511T\_GAS

### COMBI LCD touch screen gas oven 5 Levels GN 1/1-600x400

#### Main technical features

Capacity:	5 pans GN 1/1-600x400	Tray spacing:	74 mm
Dimensions:	910x790x755mm	Net weight:	120 Kg.
Temperature:	50° - 300° C	Door features:	hinged interior glass
Motors:	1 3 speed reverse	Lighting:	LED lamp
Control panel:	7"LCD touch screen	Recipes:	99 programs (9 steps)
Cooking cycles:	timer; core probe; ΔT	Connectivity:	USB+wi fi+cloud
Steam system:	direct programmable	Automatic cleaning:	4 cycles
GAS power:	9,5Kw	Electrical specifications:	1N 230V / 0,3kw



## OG0711M\_GAS

### COMBI manual GAS oven 7 Levels GN 1/1-600x400

#### Main technical features

Capacity:	7 pans GN 1/1-600x400	Tray spacing:	74 mm
Dimensions:	870x790x880mm	Net weight:	130 Kg.
Temperature:	50° - 280° C	Door features:	double glass
Motors:	2 2 speed reverse	Lighting:	halogen lamp
Control panel:	manual	Steam system:	direct injection
Timer:	el/mechanical 0 – 120 min.	GAS power:	16,0Kw
Electrical specifications:	1N 230V / 0,6kw		

\* Optional





## OG0711T\_GAS

### COMBI LCD touch screen gas oven 7 Levels GN 1/1-600x400

#### Main technical features

Capacity:	7 pans GN 1/1-600x400	Tray spacing:	74 mm
Dimensions:	910x790x934mm	Net weight:	130 Kg.
Temperature:	50° - 300° C	Door features:	hinged interior glass
Motors:	2 3 speed reverse	Lighting:	LED lamp
Control panel:	7"LCD touch screenr	Recipes:	99 programs (9 steps)
Cooking cycles:	timer, core probe; ΔT	Connectivity:	USB+wi fi+cloud
Steam system:	direct programmable	Automatic cleaning:	4 cyles
GAS power:	16,0Kw	Electrical specifications:	1N 230V / 0,6kw



## OG1011M\_GAS

### COMBI manual GAS oven 10 Levels GN 1/1-600x400

#### Main technical features

Capacity:	10 pans GN 1/1-600x400	Tray spacing:	74 mm
Dimensions:	870x790x1080mm	Net weight:	160 Kg.
Temperature:	50° - 280° C	Door features:	double glass
Motors:	2 2 speed reverse	Lighting:	halogen lamp
Control panel:	manual	Steam system:	direct injection
Timer:	el/mechanical 0 – 120 min.	GAS power:	19,0Kw
Electrical specifications:	1N 230V / 0,6kw		



## OG1011T\_GAS

### COMBI LCD touch screen gas oven 10 Levels GN 1/1-600x400

#### Main technical features

Capacity:	10 pans GN 1/1-600x400	Tray spacing:	74 mm
Dimensions:	910x790x1140mm	Net weight:	160 Kg.
Temperature:	50° - 300° C	Door features:	hinged interior glass
Motors:	1 3 speed reverse	Lighting:	LED lamp
Control panel:	7"LCD touch screenr	Recipes:	99 programs (9 steps)
Cooking cycles:	timer, core probe; ΔT	Connectivity:	USB+wi fi+cloud
Steam system:	direct programmable	Automatic cleaning:	4 cyles
GAS power:	16,0Kw	Electrical specifications:	1N 230V / 0,6kw

\* Optional



## OPTIONALS AND ACCESSORIES FOR COMBI OVENS

	OL0411M OL0511M OL0611M OL0711M OL1011M OL1211M	OL0411E OL0511E OL0611E OL0711E OL1011E OL1211E	OI0411M OI0611M OI1011M	OI0411D OI0611D OI1011D	OV0611D OV0711D OV1011D OV1211D	OV0611E OV0711E OV1011E OV1211E	OL2011M OL2011D OL2011E	OG0511M OG0511T	OG0711M OG0711T OG1011M OG1011T
Oven stand	OT1011	OT1011	n.d.	n.d.	OT1011V	OT1011V	n.d.	OT0811G	OT0611G
Double tray holder	optional	optional	✓	✓	optional	optional	n.d.	✓	✓
Extra power	optional	optional	optional	optional	optional	✓	n.d.	n.d.	n.d.
Holding cabinet	OH1011M	OH1011M	n.d.	n.d.	n.d.	n.d.	n.d.	n.d.	n.d.
Extractor hood	OA1064M	OA1064M	n.d.	n.d.	OA1011M	OA1011M	n.d.	n.d.	n.d.
Core probe	n.d.	1004001	n.d.	✓	✓	✓	Standard per LCD	Standard per LCD	Standard per LCD
Automatic cleaning	n.d.	n.d.	n.d.	✓	✓	✓	Standard on LCD	Standard per LCD	Standard per LCD
Liquid detergent Kgs.10	n.d.	n.d.	n.d.	5102002	5102002	5102002	5102002	5102002	5102002
Shower kit	1003001	1003001	1003001	1003001	1003001	1003001	1003001	1003001	1003001
Oven rack GN 1/1	1002010	1002010	1002010	1002010	1002010	1002010	1002010	1002010	1002010

# **Smart and Smart+ Lines**

**Electric Convection Ovens**  
**Manual and Digital Ovens for**  
**Patisserie and Bakery**



## OL0464M

### Manual convection oven 4 Levels 600x400

#### Main technical features

Capacity:	4 pans 600x400	Tray spacing:	80 mm
Dimensions:	920x760x560mm	Net weight:	65 Kg.
Temperature:	50° - 270° C	Door features:	double glass
Motors:	1 reverse	Lighting:	halogen lamp
Control panel:	manual	Steam system:	direct injection with button
Timer:	el/mechanical 0 – 120 min.	Electrical specifications:	3N 400V / 4,6Kw
*Electrical specifications:	3N 400V / 6,1Kw	*Electrical specifications:	1N 230V / 4,6Kw
*Electrical specifications:	1N 230V / 6,1Kw		



## OL0664M

### Manual convection oven 6 Levels 600x400

#### Main technical features

Capacity:	6 pans 600x400	Tray spacing:	80 mm
Dimensions:	920x760x715mm	Net weight:	95 Kg.
Temperature:	50° - 270° C	Door features:	double glass
Motors:	2 reverse	Lighting:	halogen lamp
Control panel:	manual	Steam system:	direct injection with button
Timer:	el/mechanical 0 – 120 min.	Electrical specifications:	3N 400V / 9,2Kw
*Electrical specifications:	3N 400V / 12,2Kw	*Electrical specifications:	1N 230V / 5,8Kw



## OL1064M

### Manual convection oven 10 Levels 600x400

#### Main technical features

Capacity:	10 pans 600x400	Tray spacing:	80 mm
Dimensions:	920x760x1030mm	Net weight:	120 Kg.
Temperature:	50° - 270° C	Door features:	double glass
Motors:	3 reverse	Lighting:	halogen lamp
Control panel:	manual	Steam system:	direct injection with button
Timer:	el/mechanical 0 – 120 min.	Electrical specifications:	3N 400V / 13,8Kw
*Electrical specifications:	3N 400V / 18,3Kw		





## OL0464E

### Digital convection oven 4 Levels 600x400

#### Main technical features

Capacity:	4 pans 600x400	Tray spacing:	80 mm
Dimensions:	920x760x560mm	Net weight:	65 Kg.
Temperature:	50° - 270° C	Door features:	double glass
Motors:	1 reverse	Lighting:	halogen lamp
Control panel:	digital with encoder	Recipes:	99 programs (3 steps)
Cooking cycles:	timer	Steam system:	direct programmable
Electrical specifications:	3N 400V / 4,6Kw	*Electrical specifications:	3N 400V / 6,1Kw
*Electrical specifications:	1N 230V / 4,6Kw	*Electrical specifications:	1N 230V / 6,1Kw



## OL0664E

### Digital convection oven 6 Levels 600x400

#### Main technical features

Capacity:	6 pans 600x400	Tray spacing:	80 mm
Dimensions:	920x760x715mm	Net weight:	95 Kg.
Temperature:	50° - 270° C	Door features:	double glass
Motors:	2 reverse	Lighting:	halogen lamp
Control panel:	digital with encoder	Recipes:	99 programs (3 steps)
Cooking cycles:	timer	Steam system:	direct programmable
Electrical specifications:	3N 400V / 9,2Kw	*Electrical specifications:	3N 400V / 12,2Kw
*Electrical specifications:	1N 230V / 5,8Kw		



## OL1064E

### Digital convection oven 10 Levels 600x400

#### Main technical features

Capacity:	10 pans 600x400	Tray spacing:	80 mm
Dimensions:	920x760x1030mm	Net weight:	120 Kg.
Temperature:	50° - 270° C	Door features:	double glass
Motors:	3 reverse	Lighting:	halogen lamp
Control panel:	digital with encoder	Recipes:	99 programs (3 steps)
Cooking cycles:	timer;	Steam system:	direct programmable
Electrical specifications:	3N 400V / 13,8Kw	*Electrical specifications:	3N 400V / 18,3Kw

# **EVO Digital and Touch Screen Line**

**Electric Ovens**

**LCD Digital IOT and Touch Screen IOT for  
the**

**Patisserie and Bakery**



## 0V0664D

**Digital IOT LCD convection oven 6 Levels 600x400**

### Main technical features

Capacity:	6 pans 600x400	Tray spacing:	80 mm
Dimensions:	1000x810x790mm	Net weight:	100 Kg.
Temperature:	30° - 240° C	Door features:	hinged interior glass
Motors:	2 reverse + speed ctrl.	Lighting:	LED light on door
Control panel:	digital LCD colour	Recipes wifi:	99 programs (3 steps)
Cooking cycles:	timer;	IOT connectivity:	USB+wi fi+cloud
Steam system:	direct programmable	*Automatic cleaning optional:	3 cycles liquid detergent
Electrical specifications:	3N 400V / 9,2Kw	*Electrical specifications:	3N 400V / 12,2Kw



## 0V1064D

**Digital IOT LCD convection oven 10 Levels 600x400**

### Main technical features

Capacity:	10 pans 600x400	Tray spacing:	80 mm
Dimensions:	1000x810x1100mm	Net weight:	135 Kg.
Temperature:	30° - 240° C	Door features:	hinged interior glass
Motors:	3 reverse + speed ctrl.	Lighting:	LED light on door
Control panel:	digital LCD colour colour	Recipes wifi:	99 programs (3 steps)
Cooking cycles:	timer	IOT connectivity:	USB+wi fi+cloud
Steam system:	direct programmable	*Automatic cleaning optional:	3 cycles liquid detergent
Electrical specifications:	3N 400V / 13,8Kw	*Electrical specifications:	3N 400V / 18,3Kw



## OV0664E

**IOT convection touch screen oven 6 Levels 600x400**

### Main technical features

Capacity:	6 pans 600x400	Tray spacing:	80 mm
Dimensions:	1000x810x790mm	Net weight:	105 Kg.
Temperature:	30° - 240° C	Door features:	hinged interior glass
Motors:	2 reverse + speed ctrl.	Lighting:	LED light on door
Control panel:	LCD touch screen	Recipes:	99 programs (6 steps)
Cooking cycles:	timer	IOT connectivity:	USB+wi fi+cloud
Steam system:	direct programmable	Automatic cleaning:	4 cyles liquid detergent
Electrical specifications:	3N 400V / 12,2Kw		



## OV1064E

**IOT convection touch screen oven 10 Levels 600x400**

### Main technical features




Capacity:	10 pans 600x400	Tray spacing:	80 mm
Dimensions:	1000x810x1100mm	Net weight:	135 Kg.
Temperature:	30° - 240° C	Door features:	hinged interior glass
Motors:	3 reverse + speed ctrl.	Lighting:	LED light on door
Control panel:	LCD touch screen	Recipes:	99 programs (6 steps)
Cooking cycles:	timer	IOT connectivity:	USB+wi fi+cloud
Steam system:	direct programmable	Automatic cleaning:	4 cyles liquid detergent
Electrical specifications:	3N 400V / 18,3Kw		

# **Electric Convection Ovens**

## **16 pans for**

### **Patisserie and Bakery**

16 Levels ovens with trolley and manual control, digital IOT LCD and 7' touch screen.

			
	<b>OL1664M</b>	<b>OL1664D</b>	<b>OL1664E</b>
Capacity	Trolley 16 600x400	Trolley 16 600x400	Trolley 16 600x400
Tray spacing	80mm	80mm	80mm
Dimensions	1000x800x1810	1000x800x1810	1000x800x1810
Net weight	210 Kgs	210 Kgs.	210 Kgs.
Control panel	Manual	Digital with color LCD display	7" LCD touch screen panel
Temperature	50° - 280°C	30° - 280°C	30° - 280°C
Steam system	10 Levels direct Injection	10 Levels direct Injection	Steam generator
Timer	120 minutes + continuous	120 minutes + continuous	5040 minutes + continuous
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-Scheduler
Connectivity IOT	n.a.	USB - local wi fi with own device - access to cloud platform	USB – accesso a piattaforma in cloud
Door features	Hinged interior glass		
Lighting	LED light on door		
Motors	5 with reverse	5 with reverse + speed control	5 with reverse + speed control
Automatic cleaning	n.a.	3 cycles liquid detergent (optional)	4 cycles liquid detergent (optional)
Electrical specifications	3N 400V / 23,1kW	3N 400V / 23,1kW	3N 400V / 23,1kW
<b>Optionals and Accessories</b>			
Shower kit	1003001		
Automatic cleaning	n.a.	1003003	
Liquid detergent	n.a.	5102002: Liquid detergent for automatic cleaning (10 Kgs.)	



# **Gas Convection Ovens for the Patisserie and Bakery**



## OG0464M\_GAS

### Manual gas oven 4 Levels 600x400

#### Main technical features

Capacity:	4 pans 600x400	Tray spacing:	80 mm
Dimensions:	870x790x720mm	Net weight:	120 Kg.
Temperature:	50° - 280° C	Door features:	double glass
Motors:	1 2 speed reverse	Lighting:	halogen lamp
Control panel:	manual	Steam system:	direct injection
Timer:	el/mechanical 0 – 120 min.	GAS power:	9,5Kw
Electrical specifications:	1N 230V / 0,3kw		



## OG0464T\_GAS

### Gas LCD touch screen oven 4 Levels 600x400

#### Main technical features

Capacity:	4 pans 600x400	Tray spacing:	80 mm
Dimensions:	910x790x755mm	Net weight:	120 Kg.
Temperature:	50° - 300° C	Door features:	hinged interior glass
Motors:	1 3 speed reverse	Lighting:	LED lamp
Control panel:	7"LCD touch screen	Recipes:	99 programs (9 steps)
Cooking cycles:	timer;	Connectivity:	USB+wi fi+cloud
Steam system:	direct programmable	Automatic cleaning:	4 cycles
GAS power:	9,5Kw	Electrical specifications:	1N 230V / 0,3kw



## OG0664M\_GAS

### Manual gas oven 6 Levels 600x400

#### Main technical features

Capacity:	6 pans 600x400	Tray spacing:	80 mm
Dimensions:	870x790x880mm	Net weight:	130 Kg.
Temperature:	50° - 280° C	Door features:	double glass
Motors:	2 2 speed reverse	Lighting:	halogen lamp
Control panel:	manual	Steam system:	direct injection
Timer:	el/mechanical 0 – 120 min.	GAS power:	16,0Kw
Electrical specifications:	1N 230V / 0,6kw		

\* Optional







## OG0664T\_GAS

Gas LCD touch screen oven 6 Levels 600x400

### Main technical features

Capacity:	6 pans 600x400	Tray spacing:	80 mm
Dimensions:	910x790x934mm	Net weight:	130 Kg.
Temperature:	50° - 300° C	Door features:	hinged interior glass
Motors:	2 3 speed reverse	Lighting:	LED lamp
Control panel:	7"LCD touch screenr	Recipes:	99 programs (9 steps)
Cooking cycles:	timer, core probe; ΔT	Connectivity:	USB+wi fi+cloud
Steam system:	direct programmable	Automatic cleaning:	4 cyles
GAS power:	16,0Kw	Electrical specifications:	1N 230V / 0,6kw



## OG1064M\_GAS

Manual gas oven 10 Levels 600x400

### Main technical features

Capacity:	10 pans 600x400	Tray spacing:	80 mm
Dimensions:	870x790x1080mm	Net weight:	160 Kg.
Temperature:	50° - 280° C	Door features:	double glass
Motors:	2 2 speed reverse	Lighting:	halogen lamp
Control panel:	manual	Steam system:	direct injection
Timer:	el/mechanical 0 – 120 min.	GAS power:	19,0Kw
Electrical specifications:	1N 230V / 0,6kw		



## OG1064T\_GAS

Gas LCD touch screen oven 10 Levels 600x400

### Main technical features

Capacity:	10 pans 600x400	Tray spacing:	80 mm
Dimensions:	910x790x1140mm	Net weight:	160 Kg.
Temperature:	50° - 300° C	Door features:	hinged interior glass
Motors:	2 3 speed reverse	Lighting:	LED lamp
Control panel:	7"LCD touch screenr	Recipes:	99 programs (9 steps)
Cooking cycles:	timer, core probe; ΔT	Connectivity:	USB+wi fi+cloud
Steam system:	direct programmable	Automatic cleaning:	4 cyles
GAS power:	16,0Kw	Electrical specifications:	1N 230V / 0,6kw

\* Optional



## OPTIONALS AND ACCESSORIES FOR CONVECTION OVENS

	0L0464M 0L0664M 0L1064M	0L0464E 0L0664E 0L1064E	0V0664D 0V1064D	0V0664E 0V1064E	0L1664M 0L1664D 0L1664E	0G0464M 0G0464T	0G0664M 0G0664T 0G1064M 0G1064T
Oven stand	0T1064	0T1064	0T1064V	0T1064V	n.d.	0T0864G	0T0664G
Double tray holder	optional	optional	optional	optional	n.d.	n.d.	n.d.
Extra power	optional	optional	optional	✓	n.d.	n.d.	n.d.
Proofer	0C1064M	0C1064M	n.d.	n.d.	n.d.	0C1264GM	0C1264GM
Extractor hood	0A1064M	0A1064M	0A1011M	0A1011M	n.d.	n.d.	n.d.
Core probe	n.d.	n.d.	n.d.	n.d.	n.d.	n.d.	n.d.
Automatic cleaning	n.d.	n.d.	1003002	✓	1003003 on LCD optional	Standard su LCD	Standard su LCD
Liquid detergent Kgs.10	n.d.	n.d.	5102002	5102002	5102002	5102002	5102002
Shower kit	1003001	1003001	1003001	1003001	1003001	1003001	1003001
Oven rack 600x400	1001010	1001010	1001010	1001010	1001010	1001010	1001010
Aluminised pan 600x400x20	1001001	1001001	1001001	1001001	1001001	1001001	1001001

**Manual and Digital Electric  
Ovens  
for  
Snacks, Bistros, Bars  
&  
Food Truck**





## OE0343M

### Manual convection oven 3 Levels 430x330

#### Main technical features

Capacity:	3 pans 430x330	Tray spacing:	80 mm
Dimensions:	550x585x500mm	Net weight:	30 Kg.
Temperature:	50° - 270° C	Door features:	double glass
Motors:	1 no reverse	Timer:	el/mechanical 0 – 120 min.
Control panel:	manual	Potenza:	2,8Kw
Electrical specifications:	1N 230V		



## OE0343M\_H

### Manual convection oven 3 levels 430x330 with steam

#### Main technical features

Capacity:	3 pans 430x330	Tray spacing:	80 mm
Dimensions:	550x585x500mm	Net weight:	30 Kg.
Temperature:	50° - 270° C	Door features:	double glass
Motors:	1 no reverse	Steam system:	direct injection with button
Control panel:	manual	Timer:	el/mechanical 0 – 120 min.
Electrical specifications:	1N 230V	Potenza:	2,8Kw



## ON0443M

### Manual convection oven 4 levels 430x330

#### Main technical features

Capacity:	4 pans 430x330	Tray spacing:	80 mm
Dimensions:	550x585x560mm	Net weight:	30 Kg.
Temperature:	50° - 270° C	Door features:	double glass
Motors:	1 no reverse	Timer:	el/mechanical 0 – 120 min.
Control panel:	manual	Potenza:	2,8Kw
Electrical specifications:	1N 230V		



## ON0443M\_H

Manual convection oven 4 Levels 430x330 with steam

### Main technical features

Capacity:	4 pans 430x330	Tray spacing:	80 mm
Dimensions:	550x585x560mm	Net weight:	30 Kg.
Temperature:	50° - 270° C	Door features:	double glass
Motors:	1 no reverse	Steam system:	direct injection with button
Control panel:	manual	Timer:	el/mechanical 0 – 120 min.
Electrical specifications:	1N 230V	Potenza:	2,8Kw



## OE0364M

Manual convection oven 3 levels 600x400

### Main technical features

Capacity:	3 pans 600x400	Tray spacing:	80 mm
Dimensions:	725x650x500mm	Net weight:	35 Kg.
Temperature:	50° - 270° C	Door features:	double glass
Motors:	2 no reverse	Lighting:	halogen lamp
Control panel:	manual	Timer:	el/mechanical 0 – 120 min.
Electrical specifications:	3N 400V/5,5kw	Electrical specifications:	1N 230V/5,5kw



## OE0364M\_H

Manual convection oven 3 levels 600x400 with steam

### Main technical features

Capacity:	3 pans 600x400	Tray spacing:	80 mm
Dimensions:	725x650x500mm	Net weight:	35 Kg.
Temperature:	50° - 270° C	Door features:	double glass
Motors:	2 no reverse	Lighting:	halogen lamp
Control panel:	manual	Timer:	el/mechanical 0 – 120 min.
Steam system:	direct injection with button	*Electrical specifications:	1N 230V/5,5kw
Electrical specifications:	3N 400V/5,5kw		

\* Optional



## 0N0464M

### Manual convection oven 4 levels 600x400

#### Main technical features

Capacity:	4 pans 600x400	Tray spacing:	80 mm
Dimensions:	725x650x560mm	Net weight:	40 Kg.
Temperature:	50° - 270° C	Door features:	double glass
Motors:	2 no reverse	Lighting:	halogen lamp
Control panel:	manual	Timer:	el/mechanical 0 – 120 min.
Electrical specifications:	3N 400V/5,5kw	*Electrical specifications:	1N 230V/5,5kw



## 0N0464M\_H

### Manual convection oven 4 levels 600x400 with steam

#### Main technical features

Capacity:	4 pans 600x400	Tray spacing:	80 mm
Dimensions:	725x650x560mm	Net weight:	40 Kg.
Temperature:	50° - 270° C	Door features:	double glass
Motors:	2 no reverse	Lighting:	halogen lamp
Control panel:	manual	Timer:	el/mechanical 0 – 120 min.
Steam system:	direct injection with button	Electrical specifications:	3N 400V/5,5kw
*Electrical specifications:	1N 230V/5,5kw		



## 0S0423M

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

#### Main technical features

Capacity:	4 oven racks GN 2/3	Tray spacing:	80 mm
Dimensions:	580x675x595mm	Net weight:	45 Kg.
Temperature:	50° - 270° C	Door features:	double glass
Motors:	1 reverse	Lighting:	halogen lamp
Control panel:	manual	Timer:	el/mechanical 0 – 120 min.
Steam system:	direct with timer	Electrical specifications:	1N 230V/2,9kw

\* Optional



## OS0423E

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

#### Main technical features

Capacity:	4 oven racks GN 2/3	Tray spacing:	80 mm
Dimensions:	580x675x595mm	Net weight:	45 Kg.
Temperature:	30° - 250° C	Door features:	double glass
Motors:	1 reverse	Lighting:	halogen lamp
Control panel:	digitale	Recipes:	99 programs (3 steps)
Steam system:	direct programmable	Electrical specifications:	1N 230V/2,9kw



## OS0411M

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

#### Main technical features

Capacity:	4 oven racks GN 1/1	Tray spacing:	80 mm
Dimensions:	765x690x595mm	Net weight:	65 Kg.
Temperature:	50° - 270° C	Door features:	double glass
Motors:	1 reverse	Lighting:	halogen lamp
Control panel:	manual	Timer:	el/mechanical 0 - 120 min.
Steam system:	direct with timer	Electrical specifications:	3N 400V/4,6kw
*Electrical specifications:	1N 230V/4,6kw	*Electrical specifications:	3N 400V/6,1kw
*Electrical specifications:	1N 230V/6,1kw		



## OS0411E

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

#### Main technical features

Capacity:	4 oven racks GN 1/1	Tray spacing:	80 mm
Dimensions:	765x690x595mm	Net weight:	65 Kg.
Temperature:	30° - 250° C	Door features:	double glass
Motors:	1 reverse	Lighting:	halogen lamp
Control panel:	digitale	Recipes:	99 programs (3 steps)
Steam system:	direct programmable	Electrical specifications:	3N 400V/4,6kw
*Electrical specifications:	1N 230V/4,6kw	*Electrical specifications:	3N 400V/6,1kw
*Electrical specifications:	1N 230V/6,1kw		

\* Optional



## OS0443M

### Manual convection oven 4 levels 430x330

#### Main technical features

Capacity:	4 pans 430x330	Tray spacing:	80 mm
Dimensions:	580x675x595mm	Net weight:	45 Kg.
Temperature:	50° - 270° C	Door features:	double glass
Motors:	1 reverse	Lighting:	halogen lamp
Control panel:	manual	Timer:	el/mechanical 0 – 120 min.
Steam system:	direct injection with button	Electrical specifications:	1N 230V/2,9kw



## OS0443E

### Digital convection oven 4 levels 430x330

#### Main technical features

Capacity:	4 pans 430x330	Tray spacing:	80 mm
Dimensions:	580x675x595mm	Net weight:	45 Kg.
Temperature:	30° - 250° C	Door features:	double glass
Motors:	1 reverse	Lighting:	halogen lamp
Control panel:	digitale	Recipes:	99 programs (3 steps)
Steam system:	direct programmable	Electrical specifications:	1N 230V/2,9kw



## OS0464M

### Manual convection oven 4 levels 600x400

#### Main technical features

Capacity:	4 pans 600x400	Tray spacing:	80 mm
Dimensions:	765x690x595mm	Net weight:	65 Kg.
Temperature:	50° - 270° C	Door features:	double glass
Motors:	1 reverse	Lighting:	halogen lamp
Control panel:	manual	Timer:	el/mechanical 0 – 120 min.
Steam system:	direct injection with button	Electrical specifications:	3N 400V/4,6kw
*Electrical specifications:	1N 230V/4,6kw	*Electrical specifications:	3N 400V/6,1kw
*Electrical specifications:	1N 230V/6,1kw		

\* Optional





## OS0464E

### Digital convection oven 4 levels 600x400

#### Main technical features

Capacity:	4 pans 600x400	Tray spacing:	80 mm
Dimensions:	765x690x595mm	Net weight:	65 Kg.
Temperature:	30° - 250° C	Door features:	double glass
Motors:	1 reverse	Lighting:	halogen lamp
Control panel:	digitale	Recipes:	99 programs (3 steps)
Steam system:	direct programmable	Electrical specifications:	3N 400V/4,6kw
*Electrical specifications:	1N 230V/4,6kw	*Electrical specifications:	3N 400V/6,1kw
*Electrical specifications:	1N 230V/6,1kw		



## OS0443M\_M

### Manual multifunctional oven 4 levels 430x330 + GN 2/3 (static - convection)

#### Main technical features

Capacity:	4 pans / oven racks 430x330 / GN 2/3	Tray spacing:	80 mm
Dimensions:	580x675x595mm	Net weight:	45 Kgs.
Temperature:	50° - 270° C	Door features:	double glass
Motors:	1 reverse	Lighting:	halogen lamp
Control panel:	manual	Timer:	el/mechanical 0 – 120 min.
Steam system	direct injection with button	Cooking modes:	5 types: convection;static;grill
Electrical specifications	1N 230V/4,5kw	* Electrical specifications:	3N 400V/4,5kw
*Electrical specifications:	1N 230V/5,0kw	*Electrical specifications:	3N 400V/5,0kw



## ON0443D

### IOT LCD digital oven 4 levels 430x330

#### Main technical features

Capacity:	4 pans 430x330	Tray spacing:	80 mm
Dimensions:	550x585x560mm	Net weight:	35 Kgs.
Temperature :	30° - 250° C	Door features:	double glass
Motors:	1 no reverse	Lighting:	halogen lamp
Control panel:	digital LCD colour	Timer:	0 – 120 min.
Steam system	direct	Recipes:	99 programs. (3 steps)
Connectivity:	USB + Wi Fi	Electrical specifications:	1N 230V/2,8kw

\* Optional



## OS0543M

### Manual convection oven 5 levels 430x330

#### Main technical features

Capacity:	5 pans 430x330	Tray spacing:	75 mm
Dimensions:	760x690x550mm	Net weight:	55 Kg.
Temperature:	50° - 270° C	Door features:	double glass
Motors:	1 reverse	Lighting:	halogen lamp
Control panel:	manual	Timer:	el/mechanical 0 – 120 min.
Steam system	direct injection with button	Electrical specifications:	3N 400V/4,6kw
*Electrical specifications:	1N 230V/4,6kw	*Electrical specifications:	3N 400V/6,1kw
*Electrical specifications:	1N 230V/6,1kw		



## OS0523M

### Manual COMBI oven 5 levels GN 2/3

#### Main technical features

Capacity:	5 oven racks GN 2/3	Tray spacing:	75 mm
Dimensions:	760x690x550mm	Net weight:	55 Kg.
Temperature:	50° - 270° C	Door features:	double glass
Motors:	1 reverse	Lighting:	halogen lamp
Control panel:	digitale	Timer:	el/mechanical 0 – 120 min.
Steam system	direct with timer	Electrical specifications:	3N 400V/4,6kw
*Electrical specifications:	1N 230V/4,6kw	*Electrical specifications:	3N 400V/6,1kw
*Electrical specifications:	1N 230V/6,1kw		



## OS0543E

### Digital convection oven 5 levels 430x330

#### Main technical features

Capacity:	5 pans GN 2/3	Tray spacing:	75 mm
Dimensions:	760x690x550mm	Net weight:	55 Kg.
Temperature:	50° - 270° C	Door features:	double glass
Motors:	1 reverse	Lighting:	halogen lamp
Control panel:	digital with encoder	Recipes:	99 programs (3 steps)
Cooking cycles:	timer,	Steam system:	direct programmable
Electrical specifications:	3N 400V / 4,6Kw	*Electrical specifications:	3N 400V / 6,1Kw
*Electrical specifications:	1N 230V / 4,6Kw	*Electrical specifications:	1N 230V/6,1kw

\* Optional



## 0S0523E

### Digital COMBI oven 5 levels GN 2/3

#### Main technical features

Capacity:	5 oven racks GN 2/3	Tray spacing:	75 mm
Dimensions:	760x690x550mm	Net weight:	55 Kg.
Temperature:	50° - 270° C	Door features:	double glass
Motors:	1 reverse	Lighting:	halogen lamp
Control panel:	digital with encoder	Recipes:	99 programs (3 steps)
*Cooking cycles:	timer; *core probe; *ΔT	Steam system:	direct programmable
Electrical specifications:	3N 400V / 4,6Kw	*Electrical specifications:	3N 400V / 6,1Kw
*Electrical specifications:	1N 230V / 4,6Kw	*Electrical specifications:	1N 230V/6,1kw

\* Optional



**Accessories**  
**&**  
**Optionals**



## 0H1011M

**Holding cabinet ventilated 12 levels GN 1/1**

### Main technical features

Capacity:	12 oven racks GN 1/1	Tray spacing:	80 mm
Dimensions:	970x680x750mm	Net weight:	60 Kg.
Temperature:	30° - 90° C	Timer:	el/mechanical 0 – 120 min.
Steam system:	evaporation tray	Lighting:	halogen lamp
Control panel:	manual	Motors:	1 no reverse
Electrical specifications:	1N 230V/1,4kw		



## 0C1064M

**Proofer manual static 12 levels 600x400**

### Main technical features

Capacity:	12 pans600x400	Tray spacing:	80 mm
Dimensions:	970x680x750mm	Net weight:	50 Kg.
Temperature:	30° - 50° C	Timer:	el/mechanical 0 – 120 min.
Steam system:	evaporation tray	Lighting:	halogen lamp
Control panel:	manual	Electrical specifications:	1N 230V/0,7kw



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

**Main technical features**

Capacity:	12 levels	Tray spacing:	80 mm
Dimensions:	1050x680x750mm	Net weight:	50 Kgs.



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

**Main technical features**

Capacity:	12 levels	Tray spacing:	80 mm
Dimensions:	970x680x750mm	Net weight:	40 Kgs.



**OA1011M**

**Motorised extractor hood for EVO ovens**

**Main technical features**

Dimensions:	1000x1000x400mm	Net weight:	50 Kgs.
Electrical specifications:	1N 230V/0,6kw		



**OA1064M**

**Motorised extractor hood**

**Main technical features**

Dimensions:	920x1000x400mm	Net weight:	45 Kgs.
Electrical specifications:	1N 230V/0,6kw		



1003001 Shower kit



1004001 Core probe single point



1003002 Automatic cleaning

1003003 Automatic cleaning for 16/20 levels ovens



6V1011E1000 Instant steam generator 10/12 levels

6V0611E1000 Instant steam generator 4/5/6/7 levels



6C10464M27MM Wheel kit for Proofer/Holding cabinets and oven stands



1001010 Oven rack 600x400

1002010 Oven rack GN 1/1



1001020 Oven rack 430x330

1002011 Oven rack GN 2/3



1001001 Aluminised pan 600x400x20

1002004 Aluminised pan 430x330x20



5102002 Liquid detergent for automatic cleaning (10Kgs.)

Warranty  
and  
Conditions

Contact numbers





# Warranty

## Standard warranty - 1 year

- a. Vesta S.r.l. warrants only and exclusively the original parts which are considered defective in material or workmanship. Such parts may, at Vesta S.r.l.'s discretion, be replaced with new or repaired.
- b. This warranty is only valid upon presentation of the sales invoice indicating the date of purchase, the product code and the serial number indicated on a label on the product and in the owner's manual.
- c. The warranty is valid for one year from the date of shipment of the goods from Vesta S.r.l.'s warehouse or from the date of the invoice issued by a retailer who has previously purchased the product from Vesta S.r.l. and is valid solely and exclusively for defective components.
- d. To be valid, a warranty claim must be made during the period in which the warranty is in force. The warranty is not transferable.

### **This warranty does not apply to:**

- 1 . Replacement of burnt out lamps, broken door seals and replacement of broken glass resulting from any type of accident that occurred during transport, installation and/or use of the equipment.
- 2. Equipment accidentally damaged during transport, incorrect installation, incorrect electrical connection, incorrect hydraulic connection, or alterations made after sale and not authorised by Vesta S.r.l.
- 3. Equipment for which improper use has been made or which has been subjected or exposed to chemicals that can ruin the materials from which the oven is made as well as the use of contaminated water or the lack or alteration of the serial number label.
- 4. Damage due to installation of the equipment in environments unsuitable for its intended use.
- 5. Damage due to the use of poor quality or untreated water through a water softener for the installation of which the customer operator is responsible.
- 6. Damage due to the use of cleaning chemicals or according to the instructions in the user manual.
- 7. Any kind of accident or loss of both economic and product resulting from a malfunction of the equipment.
- 8. Equipment altered in any part with respect to the original either by replacement or addition or lack of parts if not authorised by Vesta S.r.l.
- 9. Any cost or reimbursement incurred in carrying out inspections, verifications, repairs or functional replacements of equipment.

This warranty is exclusive and 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 profits, or loss of product, or for any indirect damage, special, incidental or consequential damage..

## General Terms and Conditions

•**1. Orders:** Vesta S.r.l. reserves the right to accept orders received in writing by e-mail sent to the following address: leonardo.commerciale@vestaitalia.it, complete with the customer's data (Company Name, Address, VAT number) article code ordered, description, quantity and agreed conditions. Receipt of the order shall be confirmed by our pro forma invoice or order confirmation sent to the customer by e-mail, which shall contain the order number, customer order number, prices, expected delivery date and all other conditions agreed for the supply. The same proforma shall become enforceable from the moment it is stamped and signed and sent back to Vesta Srl for confirmation of the terms and conditions.

•**2. Price:** The prices indicated in our publications and price lists are always ex works and VAT excluded.

•**3. Payment term:** Unless otherwise specified, payment for goods and spare parts is always in advance or upon confirmation of the order or when the goods are ready for shipment.

•**4. Shipping conditions:** EXW San Giorgio In Bosco (Pd) for both goods and spare parts even if under warranty. For any damage or dispute, the customer shall have recourse solely and exclusively to the carrier. In any case the customer shall:

•a. Carry out an immediate inspection while the equipment is in the vehicle or immediately after it has been unloaded from the vehicle and before it is deposited in the warehouse.

•b. Do not sign a delivery note or packing slip until all checks have been made.

•c. Note any damage to the packaging directly on the delivery note or carrier's receipt.

Partial payments or compensation of any kind in the event of damage or non-delivery will not be accepted.

•**5. Claims:** Claims must be submitted exclusively in writing to Vesta S.r.l. within 8 days from the date of receipt of the shipment.

•**6. Goods return:** Any return of goods must be authorised in writing by Vesta S.r.l.. In the event of an authorised return, all costs relating to the shipment of the goods shall be borne by the customer. Returns not previously authorised shall be returned to the sender without further notification. After Vesta S.r.l. has inspected the returned material, a credit note will be issued. If repairs to the returned goods are necessary, the cost of these will be deducted from the value of the credit note or invoiced to the customer.



## REGISTERED OFFICE AND WAREHOUSE

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

**Registered office address:** Via Leonardo Da Vinci, 87

**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)



[www.vestaitalia.it](http://www.vestaitalia.it)

