Compact

ELECTRIC DIRECT STEAM COMBI OVEN

CEV061S   ⚡ 6 x 1/1 GN   **Item**

COOKING AND OPERATING MODES

- Convection with CLIMA 30°C - 300°C
- Steam 30°C - 130°C (low temperature, atmospheric, forced)
- Combined steam/convection with CLIMA 30°C - 300°C
- Over 90 tested and memorized cooking programs, included programs for regeneration of plated meals or on GN containers
- Programmable with 99 programs, with automatic 4-cycle sequence
- Manual cooking with 4 cycles in sequence and with: Holding (2 kinds) - Vent management
- Cooking with core temperature control (with multipoints or needle core probe)

CONTROL FUNCTIONS

- High visibility alphanumerical displays
- Dedicated key for managing 4 cycles, with displaying LED
- Dedicated key for direct access to cooking programs
- Scrollers with Push function to confirm the parameters
- Manual cavity pre-heating
- Self-diagnosis before starting the unit with fault description and acoustic alarm
- CLIMA system to set and to control the percentage of humidity during cooking and food regeneration
- Programmable and automatic cavity vent opening with function for quick evacuation of humidity
- Autoreverse (automatic reversal of fan rotation) for a perfect even cooking result
- Automatically adjusted steam quenching
- Easily accessible software parameters for a custom-made oven pre-setting
- Automatic washing system (optional)
- Standard semi-automatic washing program
- Two speed fan (optional); reduced speed reduces power
- Core temperature controlled by a multipoint meat probe with 4 detecting sensors (optional)
- External connection of core probe for use with multipoint meat or needle probe
- USB port for HACCP data download, update of the software and uploading/downloading cooking programs
- Manual cooking compartment cooling
- Timed lighting
- Humidifier
- Manual outlet control
- IPX4 water protection
- Connection for energy saving system SN (optional)
- SERVICE program for: PC board auto-test, check of internal probes setting - Check oven operating hours for all main maintenance functions

325
530
1/1 GN

- Depending on the amount and type of food items, the oven optimizes and controls the energy supply, always maintaining the right cooking temperature and avoiding oscillations (- 10% energy / - 30% water / - weight loss + portions *)
- Remarkable reduction in water and energy consumption, thanks to the automatic control of saturated steam into the cooking cavity (- 10% energy / - 50% water / - 10% steam *)

CEV061S

CONSTRUCTION DETAILS

- Stainless steel 18/10 AISI 304 of 1 mm cooking compartment with long radius rounded corners for a perfect cleaning
- Perfectly smooth and water-proof compartment
- Cooking compartment 35 mm thermic insulation
- Thermic brake between cooking compartment and the oven front panel
- Double glazed door with large air interspace and inner heat reflecting type of glass for a perfect heat insulation and better efficiency
- Hinged inner glass for perfect cleaning
- Double opening door handle
- Adjustable door hinges
- Push-in type oven front panel seal made with heat and age resistant silicon rubber
- Built-in door drip tray collecting the condensate into the oven drip tray; then into the oven drain
- Hinged fan protection cover for a proper cleaning of fan wheel
- Two water inlets (soft and cold water)

ELECTRIC HEATING SYSTEM

- Cooking compartment heating elements of armoured INCOLOY 800 type

SAFETY FEATURES

- Cooking compartment safety thermostat
- Cooking compartment safety device for pressure built-up and depression
- Fan motor thermic protection
- Mechanical door switch
- Lack of water displayed alarm
- Self-diagnosis and fault display
- Component cooling system with overheat display control

STANDARD EQUIPMENT

- 2 stainless steel grids 1/1 GN

OPTIONAL - TO BE REQUESTED WHEN ORDERING OVEN

- Multipoint core probe - Ø 3 mm.
- Automatic washing system **AWS** (Equipped with 1 cleanser tank CombiClean - 10 l.)
- MULTIPROGRAM Keyboard
- Retractable built-in 5 liters tank - Can be used as a reservoir for automatic washing eliminating the clutter of holding cleanser tank
- Retractable built-in 5 liters tank - Can be used in the lack of water connection for steam or combi cookings with a range of up to 60 minutes
- 2 speed fan: normal/reduced
- Extra charge for energy saving system connection
- Right hinged door

ACCESSORIES

- **K**Needle core probe - Ø 1 mm. **(only in case it is already fitted with core probe)**
- Hand shower with stainless steel hose, fittings and connections - 2,5 mt.
- USB pen with software update
- Stainless steel heat shield for the unit right side panel - Essential when the oven is positioned next to heat sources

- Stainless steel floor stand
- Side runners
- Shelf for cleanser tank
- Neutral cabinets with side runners
- Flanged feet kit for floor stands, for marine installations
- Castor kit for floor stand, 2 with brake

** Compared to our previous model*

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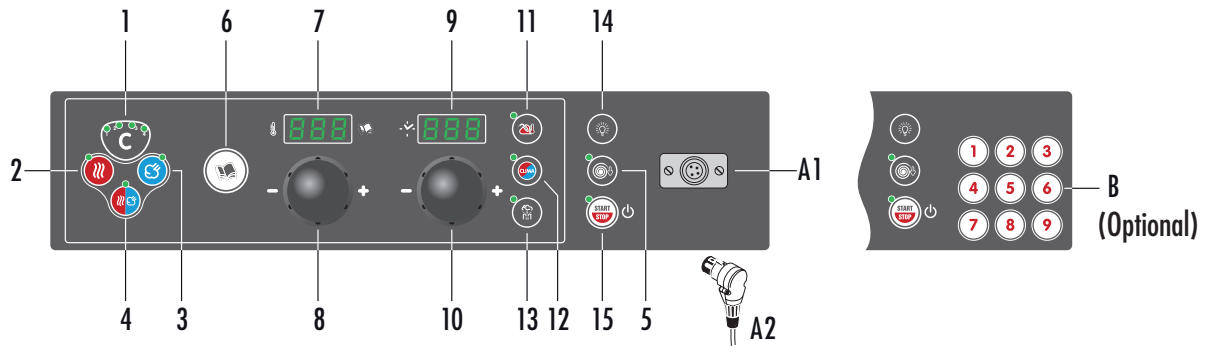
1 - Cooking cycle button

2 - Convection mode button

3 - Steam mode button

4 - Convection/steam combi mode button

5 - Reduced speed button

6 - Cooking programs button

7 - Display showing cooking chamber temperature and the program/recipe

8 - Temperature setting/selection knob

9 - Display with cooking time (remaining/set), product core temperature display (real/set), humidity display

10 - Knob for setting/Selecting time/Core temperature

11 - Button for cooking with core temperature probe

12 - Button for automatic humidity (CLIMA), Manual humidifier button

13 - Button for cavity vent

14 - Oven lights key

15 - Main switch - Start/Stop button

A1 - Core temperature probe connection

A2 - Core temperature probe

B - MULTIPROGRAM Keyboard **(Optional)**

TECHNICAL DATA

Chamber capacity	GN	**6 x 1/1**	Total electric power	kW	**7,75**
Distance between layers	mm	60	Gas versions nominal heating output	kW / kcal	- / -
Number of meals		30 / 80	Chamber heating output	kW / kcal	7,5 / -
External dimensions	mm	510 x 800 x 730 h	Steam heating output	kW / kcal	- / -
Dimensions with packing	mm	580 x 930 x 960 h	Fan power	kW	0,25
Weight - Net / Gross	kg	70 / 84	Power supply voltage	V - 50 Hz	3N AC 400

Special voltages and frequencies upon request

CEV061S

	Ø 30 mm
	Ø 40 mm
	Ø 40 mm
	Ø 3/4"
	Ø 3/4"
	3N AC 400 V nr. 5 x 2,5 mm^2
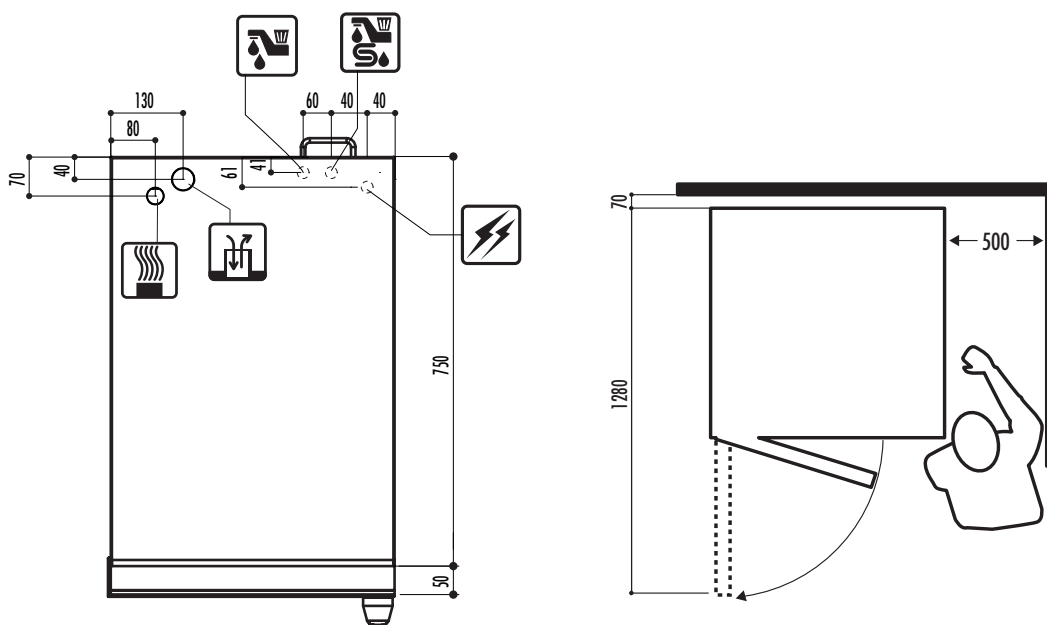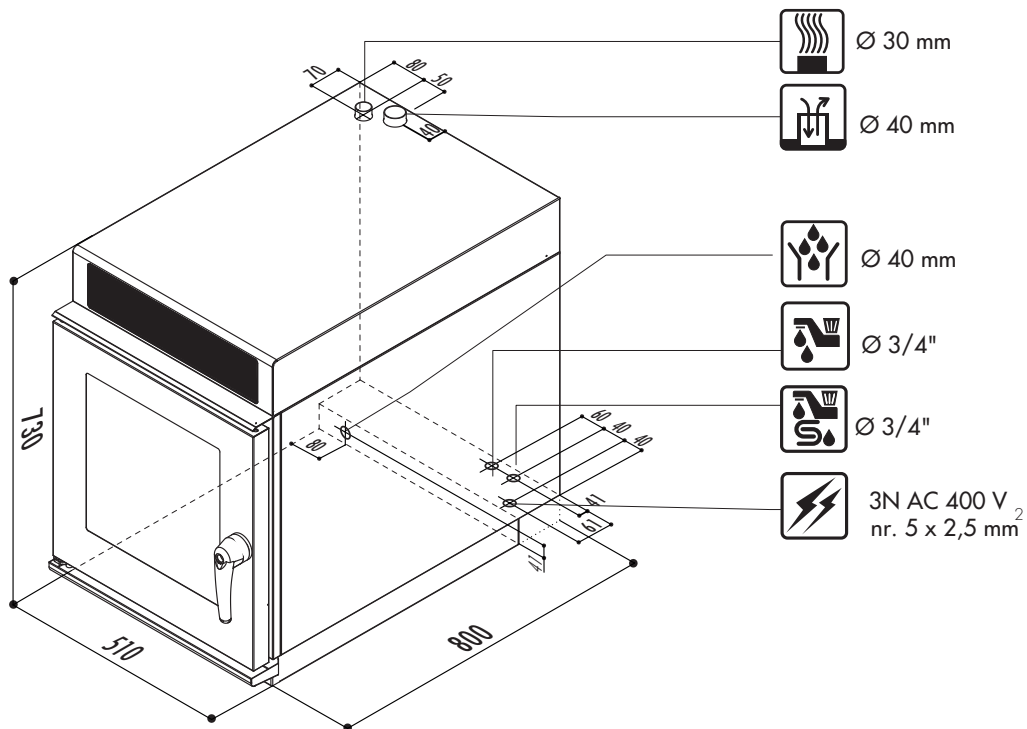
CE IPX 4

Electric power supply cable inlet		Boiler descaling cap		Air extraction		Liquid outlet	
Gas inlet and type of thread		Steam vent and chamber pressure drop safety device		Normal water inlet		Steam trap	
Flue pipe		Oven steam vent		Softened water inlet			

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