

CVEN061R

**ELECTRIC DIRECT STEAM COMBI OVEN
6 X 1/1 GN**

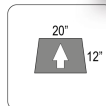
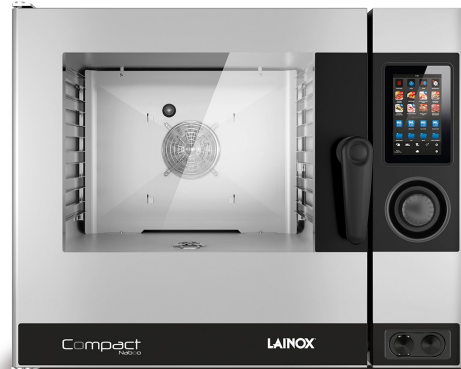
**AUTOMATIC INTERACTIVE COOKING
TOUCH SCREEN CONTROLS**



LCD 7" Touch Screen

TOUCH SCREEN

7-Inch, LCD, HD, color, capacitive screen, with "Touch Screen" function choice. The display can be configured based on the user's needs.



MULTILEVEL



JUST IN TIME



AUTOCLIMA



FAST-DRY



ECOSPEED



ECOVAPOR



AUTOMATIC WASHING



ECO WASH



NABOOK CLOUD



SYNCHRONIZATION



REMOTE SERVICE



ENERGY MONITOR



WATER-SOFTENER MONITOR



MARINE VERSION

TECHNICAL DATA

Capacity	GN	6 x 1/1 GN	Gas versions nominal heating output	kW / BTU	- / -
Distance between layers	inch	2.36	Chamber heating output	kW / BTU	8 / -
Number of meals		30 / 80	Steam heating output	kW / BTU	- / -
External dimensions imperial	inch	34.45 x 25.59 x 27.76 h	Fan power	kW	0.2
Packing dimensions	inch	35.43 x 31.5 x 36.22 h	Power supply voltage	V	3ph / 208
	lbs	194.01 / 222.67	Frequency	Hz	60
Total electric power	kW	8.25	Consumption	Amp	23

Special voltages and frequencies on request.

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COOKING MODES

- ICS (INTERACTIVE COOKING SYSTEM), AN AUTOMATIC COOKING SYSTEM FOR ITALIAN AND INTERNATIONAL RECIPES INCLUDING THEIR HISTORY, INGREDIENTS, PROCEDURE, AUTOMATIC COOKING PROGRAM AND PLATE PRESENTATION.
- MANUAL COOKING WITH THREE COOKING MODES: CONVECTION FROM 86°F TO 572°F (30°C TO 300°C), STEAM FROM 86°F TO 266°F (30°C TO 130°C), COMBINATION CONVECTION + STEAM FROM 86°F TO 572°F (30°C TO 300°C), WITH INSTANT COOKING START.
- PROGRAMMABLE MODES - IT IS POSSIBLE TO PROGRAM AND SAVE COOKING METHODS IN AN AUTOMATIC SEQUENCE (UP TO 15 STEPS) GIVING EACH PROGRAM ITS OWN NAME, PICTURE AND INFORMATION ON THE RECIPE.
- MULTILEVEL AND JIT MODE.
- MULTILEVEL PLUS: DOUBLING THE MULTI-LEVEL FUNCTION ON EACH SHELF MEANS DOUBLING PRODUCTION CAPACITY.
- AUTOCLIMA® AUTOMATIC SYSTEM FOR MEASURING AND CONTROLLING THE HUMIDITY IN THE COOKING CAVITY.
- FAST-DRY® SYSTEM FOR QUICK DEHUMIDIFICATION OF THE COOKING CAVITY.

NABOOK WI-FI CONNECTIVITY

- RECIPE CREATION INCLUDING INGREDIENTS WITH PROCEDURE AND PHOTO.
- DIRECT ACCESS FROM COOKING DEVICE TO RECIPE DATABASE, WITH OPTIONAL DOWNLOAD.
- MENU CREATION WITH CALORIE COUNT AND LIST OF ALLERGENS WITH LAYOUT FOR CUSTOMISED PRINT OUT.
- FOOD COST CALCULATION OF RECIPES AND SINGLE PORTION MENUS.
- ORGANIZATION OF SHOPPING LIST TO EXPORT IN PDF, EXCEL AND WORD FORMAT.
- SYNCHRONIZATION OF DEVICES CONNECTED TO THE SAME ACCOUNT.
- HACCP MONITORING.
- REMOTE SERVICE.
- SOFTWARE UPDATE.

OPERATION

- DISPLAY THAT CAN BE CONFIGURED BASED ON THE USER'S NEEDS, BRINGING FORWARD THE PROGRAMS USED MOST.
- AUTOMATIC "ONE TOUCH" COOKING (ICS).
- ORGANIZATION OF RECIPES IN NAMED FOLDERS WITH PREVIEW.
- INTELLIGENT RECOGNITION OF RECIPES IN MULTILEVEL FOLDERS.
- 7" COLOR SCREEN (LCD, HIGH DEFINITION, CAPACITIVE, WITH "TOUCH SCREEN" FUNCTIONS).
- SCROLLER-PLUS KNOB TO SEARCH AND SELECT CHOICES.
- INSTANTANEOUS DISPLAY IN ICS COOKING OF THE HACCP GRAPHIC.

CONTROL MECHANISMS

- AUTO REVERSE (AUTOMATIC REVERSE OF FAN ROTATION) FOR PERFECT COOKING UNIFORMITY.
- DELTA T SYSTEM: AUTOMATIC PARALLEL CONTROL OF THE TEMPERATURES IN THE COOKING CAVITY AND THE CORE OF THE PRODUCT
- AUTOMATIC STEAM AND CONDENSATION REGULATION.
- EASY ACCESS TO PROGRAMMABLE USER SETTINGS FOR APPLIANCE CUSTOMIZATION.
- PROGRAMMABLE DEFERRED COOKING.
- 2 FAN SPEEDS, THE REDUCED SPEED DECREASES HEATING POWER. INTERMITTENT SPEED OPTION FOR SPECIAL COOKING METHODS.
- TEMPERATURE CONTROL AT THE PRODUCT CORE USING PROBES WITH FOUR DETECTION POINTS.
- TWO CORE PROBE (OPTIONAL).
- CORE TEMPERATURE CONTROL THROUGH A CONNECTOR OUTSIDE OF THE COOKING CAVITY, WITH THE ABILITY TO QUICKLY CONNECT THE NEEDLE PROBE FOR VACUUM COOKING AND SMALL PIECES.
- USB CONNECTION TO DOWNLOAD HACCP DATA, LOAD/UNLOAD COOKING PROGRAMS, AND UPDATE SOFTWARE.
- POSSIBILITY OF SETTING DEVICE SWITCH-OFF AT THE END OF THE AUTOMATIC WASH PROGRAM.
- PRE-CONFIGURED SN ENERGY OPTIMIZATION SYSTEM (OPTIONAL).
- EQUIPMENT SELF-DIAGNOSIS BEFORE AND DURING USE WITH DESCRIPTIVE AND AUDIBLE SIGNALING OF ANY ABNORMALITIES.
- ECOSPEED - ECOSPEED OPTIMIZE AND CONTROLS ENERGY USAGE BASED ON LOAD AND FOOD TYPE TO MAINTAIN DESIRED COOKING TEMPERATURE WITHOUT FLUCTUATIONS.
- ECOVAPOR - ECOVAPOR REDUCES WATER AND ENERGY CONSUMPTION THROUGH AUTOMATIC STEAM SATURATION CONTROL.
- ENERGY MONITOR
- MONITORAGGIO ADDOLCITORE

CONSTRUCTION

- STAINLESS STEEL 18/10 AISI 304 OF 0.04" COOKING COMPARTMENT WITH LONG RADIUS ROUNDED CORNERS FOR A PERFECT CLEANING.
- PERFECTLY SMOOTH, WATERTIGHT CAVITY.
- DOUBLE TEMPERED GLASS DOOR WITH EXTERNAL MIRROR EFFECT AND INTERNAL HEAT REFLECTING GLASS FOR GREATER EFFICIENCY AND SAFETY.
- INTERNAL GLASS FOLDS OPEN FOR EASY CLEANING.
- LEFT- OR RIGHT-SIDED DOOR HANDLE.
- ADJUSTABLE HINGE FOR OPTIMAL SEAL.
- BAFFLE THAT CAN BE OPENED FOR EASY FAN COMPARTMENT CLEANING.
- 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.
- FRONT REMOVABLE CONTROL PANEL FOR EASY SERVICE AND CHECK OF MAIN COMPONENTS.
- TWO WATER INLETS (SOFT AND COLD WATER).
- IPX4 RATED PROTECTION AGAINST WATER SPRAY, PROVIDES A HIGHLY WATER RESISTANT FRONT PANEL AND CONTROLS.

ELECTRIC HEATING SYSTEM

- COOKING COMPARTMENT HEATING ELEMENTS OF ARMURED INCOLOY 800 TYPE.

SAFETY FEATURES

- COOKING COMPARTMENT SAFETY THERMOSTAT.
- COOKING COMPARTMENT SAFETY DEVICE FOR PRESSURE BUILT-UP AND DEPRESSION.
- FAN MOTOR THERMIC PROTECTION.

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- MECHANICAL DOOR SWITCH.
- LACK OF WATER DISPLAYED ALARM.
- SELF-DIAGNOSIS AND FAULT DISPLAY.
- COMPONENT COOLING SYSTEM WITH OVERHEAT DISPLAY CONTROL.

CLEANING AND MAINTENANCE

- AUTOMATIC CLEANING SYSTEM LCS (LIQUID CLEAN SYSTEM) WITH BUILT-IN TANK AND AUTOMATIC DISPENSING (COMBICLEAN LIQUID CLEANSER IN 100% RECYCLABLE CARTRIDGES. SUPPLIED WITH 1 LIQUID CLEANSER CARTRIDGE CDL05 - 2.18 LBS (990 GR.)).
- MANUAL CLEANING SYSTEM WITH EXTERNAL HAND SHOWER.

MARINE VERSION

- FULL AISI 304 - FLANGED FEET.
- DISPLAY / CONTROL PANEL PROTECTION.
- ANTI SLIPPING RACK RAILS.
- IMMOBILIZING DOOR LOCK.

STANDARD EQUIPMENT

- AUTOMATIC CLEANING SYSTEM LCS - SUPPLIED WITH 1 LIQUID CLEANSER CARTRIDGE CDL05 - 2.18 LBS.
- MULTIPOINT CORE PROBE Ø 0.12".
- WI-FI CONNECTION
- USB CONNECTION

OPTIONAL - TO BE REQUESTED WHEN ORDERING OVEN

- **NPS:** OPPOSITE HINGED DOOR
- **APDS:** DOUBLE RELEASE DOOR OPENING - NOT AVAILABLE WITH RIGHT HINGED DOOR
- **SN:** EXTRA CHARGE FOR ENERGY SAVING SYSTEM CONNECTION - ELECTRIC MODELS ONLY
- **CETH:** EXTRA CHARGE FOR ETHERNET CONNECTION
- **DSP:** DISPLAY-CONTROL PANEL PROTECTION
- **MKB061:** MARINE VERSION KIT - FULL AISI 304. IMMOBILIZING DOOR LOCK. ANTI SLIPPING RACK RAILS. FLANGED FEET. DISPLAY/CONTROL PANEL PROTECTION

EXTRA ACCESSORIES THAT CAN BE INSTALLED FOLLOWING PURCHASE

- **KSA001:** NEEDLE CORE PROBE Ø 0.04".
- **KSM002:** MULTIPROBES SYSTEM, 2 MULTIPOINT CORE PROBES. Ø 0.12"
- **ICLD:** HAND SHOWER WITH FITTINGS AND CONNECTIONS
- **ICFX01:** FAT FILTER
- **KP004:** SET OF FEET - 5.90" H
- **NSR061:** STAINLESS STEEL FLOOR STAND - FULL AISI 304
- **KSR061S:** STAINLESS STEEL FLOOR STAND FOR INSERTION OF THE BLAST CHILLER - FULL AISI 304
- **KPT061:** SIDE RUNNERS - FIXED TO FLOOR STAND - FULL AISI 304
- **NAN061:** NEUTRAL CABINETS WITH DOORS AND SIDE RUNNERS - FIXED TO FLOOR STAND - FULL AISI 304
- **NAL061:** NEUTRAL CABINET WITH DOORS - FIXED TO FLOOR STAND - FULL AISI 304
- **RP04:** CASTER KIT FOR FLOOR STANDS, 2 WITH BRAKE
- **NNR061:** INSTALLATION FRAME FOR HOOD
- **PAC601:** STAINLESS STEEL HEAT SHIELD FOR THE UNIT SIDE PANEL

CERTIFICATIONS



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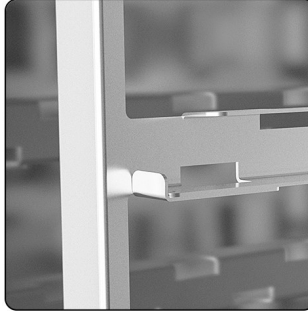
MARINE VERSION KIT



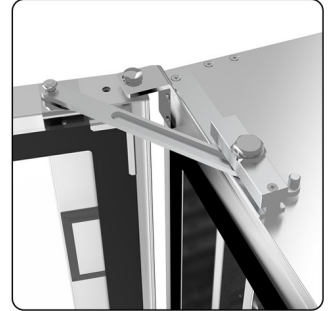
CONSTRUCTION IN FULL AISI 304,
WITH FLANGED FEET FOR FLOOR
FIXING.



DISPLAY/CONTROLS PROTECTION IN
STAINLESS STEEL.



ANTI SLIPPING RACK RAILS.



DOOR AUTOMATIC BLOCK/UNBLOCK
SYSTEM.

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