

COEN026R

ELECTRIC DIRECT STEAM COMBI OVEN 6 X 2/3 GN

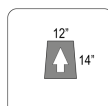
AUTOMATIC INTERACTIVE COOKING
TOUCH SCREEN CONTROLS



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 2/3 GN	Gas versions nominal heating output	kW / BTU	- / -
Distance between layers	inch	2.36	Chamber heating output	kW / BTU	5 / -
Number of meals		20 / 50	Steam heating output	kW / BTU	- / -
External dimensions imperial	inch	20.08 x 24.61 x 34.65 h	Fan power	kW	0.25
Packing dimensions	inch	22.44 x 29.92 x 40.16 h	Power supply voltage	V	3ph / 208
	lbs	147.71 / 167.55	Frequency	Hz	60
Total electric power	kW	5.25	Consumption	Amp	16

Special voltages and frequencies on request.

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 ARMoured INCOLOY 800 TYPE.

SAFETY FEATURES

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

COEN026R

- 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.
- ANTI SLIPPING RACK RAILS.

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
- **CETH**: EXTRA CHARGE FOR ETHERNET CONNECTION
- **SN**: EXTRA CHARGE FOR ENERGY SAVING SYSTEM CONNECTION - ELECTRIC MODELS ONLY
- **MKC026**: MARINE VERSION KIT - FULL AISI 304. ANTI SLIPPING RACK RAILS. FLANGED FEET.

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
- **PAC026**: STAINLESS STEEL HEAT SHIELD FOR THE UNIT SIDE PANEL
- **SM026**: STAINLESS STEEL WALL SHELF
- **CIN026**: COOLING AIR CONVEYOR FOR FLUSH MOUNT - MAXIMUM OVERALL DIMENSION 20.08" X 28.54" X 37" H

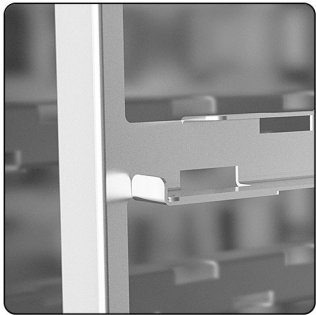
CERTIFICATIONS



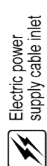
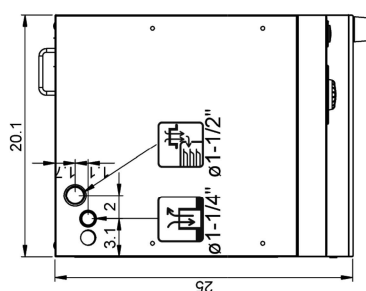
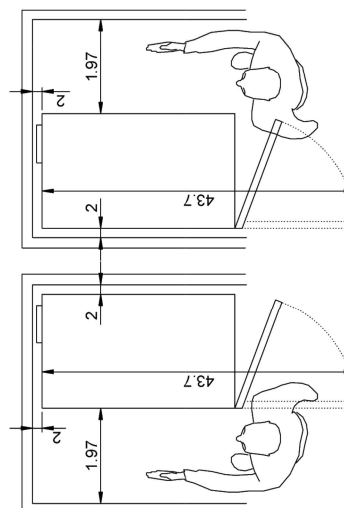
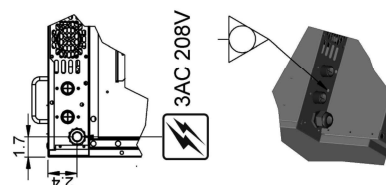
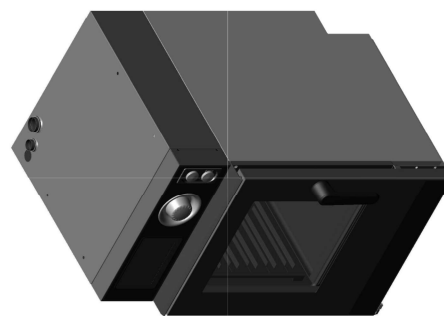
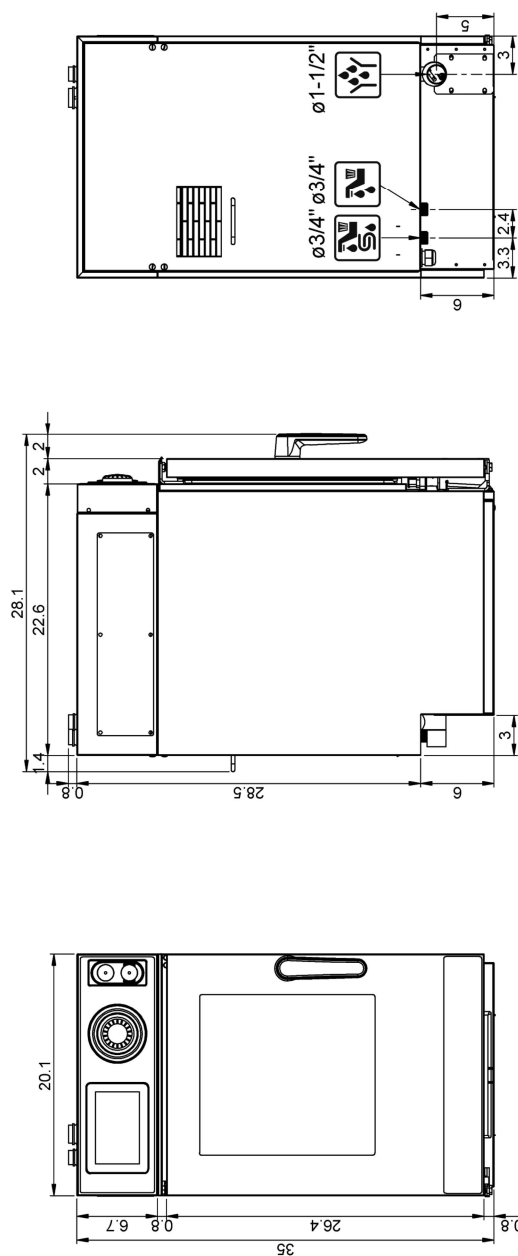
MARINE VERSION KIT



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



ANTI SLIPPING RACK RAILS.



Electric power supply cable inlet



Gas inlet and type of thread



Flue pipe



Boiler descaling cap



Steam vent and chamber pressure drop safety device



Oven steam vent



Air extraction



Normal water inlet



Softened water inlet



Liquid outlet



Steam trap