

# Compact

ELECTRIC DIRECT STEAM COMBI OVEN

CEV101X



10 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
- **ICS Automatic interactive cooking** - Interactive Cooking System with 79 automatic cooking procedures for first courses / meat / fish / vegetables / pastries / breads / grilling
- **Extra section with over 80 automatic cooking procedures for:** Reheating / warming / defrosting / vacuum cooking / multi-level and Just in Time cooking / rising / browning
- **Programs with 400 cooking procedures that can be programmed and saved.** Each with the possibility of up to 15 cycles in automatic sequence, giving a name to each program
- **Favourites section** - Just touch the Favourites button and your personal menu is always available
- **Manual cooking** - With the possibility of setting up to 15 cycles in automatic sequence
- **Cooking with core temperature control** - With the standard multi-point probe or needle probe (optional)
- **Plus Functions** - Holding at temperature / finishing / intermittent fan / steam outlet management / Delta T cooking

## CONTROL FUNCTIONS

- LED back-lighting Liquid Crystal Display (LCD) with "Touch Screen" technology
- Scroller with Push function to confirm chosen parameters
- Automatic or manual cavity Pre-heat
- Self-diagnosis at the start of the oven 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
- DELTA T cooking for parallel control of temperatures in the cavity and at the food core
- Automatically adjusted steam quencing
- Easily accessible software parameters for personalized oven pre-setting
- Delayed start
- Automatic washing system (optional)
- Standard semi-automatic washing program
- Two speed fan; 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 and automatic 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
- 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 \*)

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## 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

- Multipoint core probe - Ø 3 mm.
- 2 speed fan: normal/reduced
- 2 stainless steel grids 1/1 GN

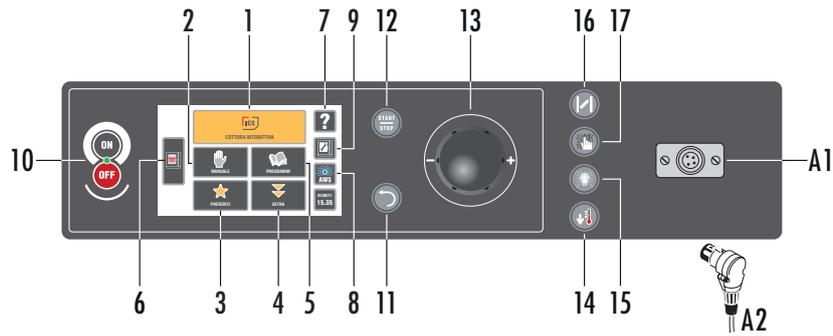
## OPTIONAL - TO BE REQUESTED WHEN ORDERING OVEN

- Automatic washing system AWS (Equipped with 1 cleanser tank CombiClean - 10 l.)
- 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
- Extra charge for energy saving system connection
- Right hinged door

## ACCESSORIES

- Needle core probe - Ø 1 mm.
- Multiprobes system - 2 multipoint core probes - Ø 3 mm.
- Multiprobes system - 2 needle core probes - Ø 1 mm.
- 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

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- 1 - ICS (Interactive Cooking System). Select ICS to cook in fully automatic mode. Press the ICS button then choose the product to cook
- 2 - Select MANUAL to set the cooking mode, time, temperature and/or other cooking parameters directly
- 3 - Select FAVOURITES to access the most frequently used personal and automatic programs
- 4 - Select EXTRA to access the MULTILEVEL COOKING, REGENERATION, HOLDING, BROWNING, NIGHT COOKING, VACUUM COOKING, LEAVENING and THAWING functions
- 5 - Select PROGRAMS to create, start up and manage user programs or a new program
- 6 - Press to confirm or change preheat mode and temperature
- 7 - Select HELP and then any button to receive information on the use of that button
- 8 - Select MANUAL WASHING or AWS to access the wash programs. Then select the desired mode

- 9 - Select SERVICE to access the maintenance and service functions
- 10 - ON/OFF button
- 11 - Back/Return to previous menu key
- 12 - START/STOP key
- 13 - Scroller+. Setting/selection knob
- 14 - Rapid cooling with door open key
- 15 - Cavity light key
- 16 - Oven steam evacuation vent key
- 17 - Manual humidifier key

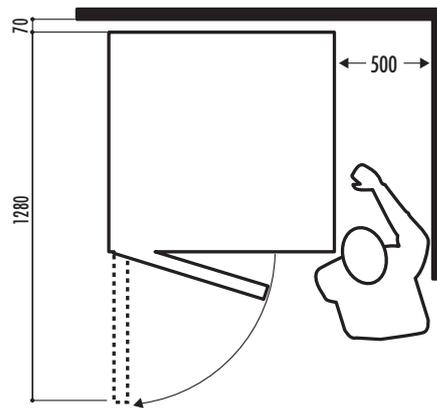
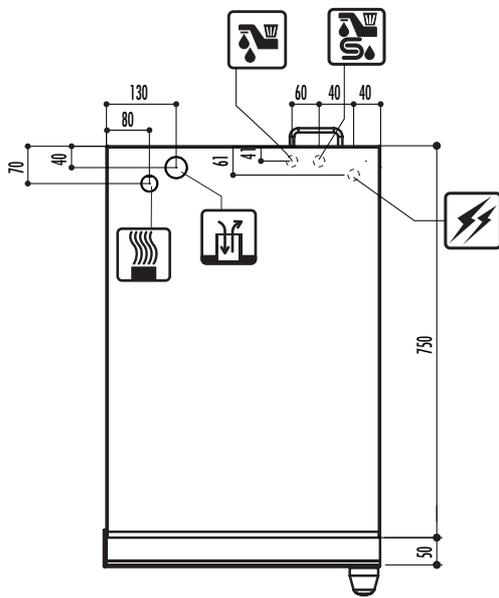
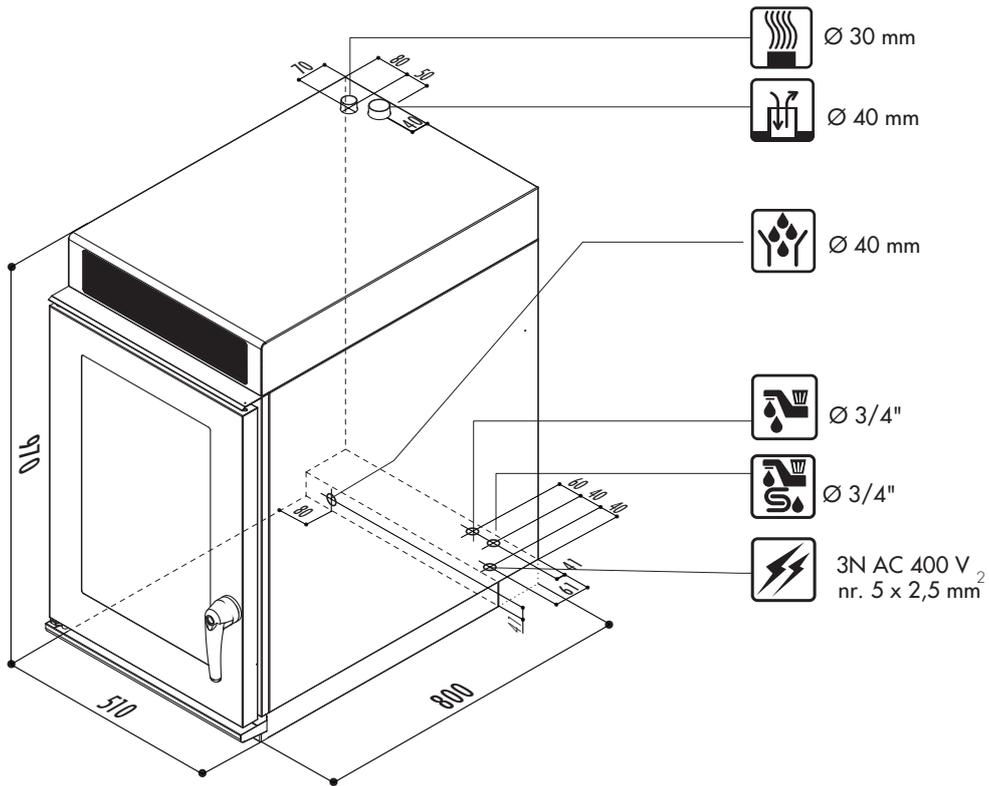
- A1 - Core probe connection
- A2 - Core probe

## TECHNICAL DATA

Chamber capacity	GN	10 x 1/1	Total electric power	kW	15,5
Distance between layers	mm	60	Gas versions nominal heating output	kW / kcal	- / -
Number of meals		80 / 150	Chamber heating output	kW / kcal	15 / -
External dimensions	mm	510 x 800 x 970 h	Steam heating output	kW / kcal	- / -
Dimensions with packing	mm	570 x 930 x 1130 h	Fan power	kW	0,5
Weight - Net / Gross	kg	75 / 90	Power supply voltage	V - 50 Hz	3N AC 400

*Special voltages and frequencies upon request*

# CEV101X



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 