COMBI STEAMER

OPVES072   ⚡ 7 x 2/1 GN - 14 x 1/1 GN   Item

CLIMA

FAST-DRY

ECOVAPOR

2 SPEED FAN (optional)

MULTIPOINT CORE PROBE (optional)

ECOSPEED

GFT (only for gas models)

LCS CLEANING (optional)
COMBI CLEAN
CALFREE (*)

(*) only for models with boiler)

2/1 GN   530   650

COOKING MODES

- Automatic with over 90 tested and stored cooking programs including programs for reheating on the plate or in the tray.
- Programmable with the ability to store 99 cooking programs in automatic sequence (up to 4 cycles).
- Manual cooking with three cooking modes: convection from 30°C to 300°C, steam from 30°C to 130°C, combination convection + steam from 30°C to 300°C.
- Manual with the ability to work with 4 cycles in automatic sequence for differentiated cooking and functions for: temperature holding (2 modes) and steam outlet control.
- Cooking with core temperature control (with multi-point probe or needle probe) (optional).
- CLIMA® automatic system for measuring and controlling the humidity in the cooking chamber.
- FAST-DRY® system for quick dehumidification of the cooking chamber.

OPERATION

- High visibility alphanumeric command display.
- Key for managing the 4 cooking cycles with LED display.
- Key for direct access to cooking programs that have been stored or are to be stored.
- SCROLLER PLUS knob with Scroll and Push function for confirming choices.
- Manual pre-heating.

CONTROL EQUIPMENT

- Autoreverse (automatic reverse of fan rotation) for perfect cooking uniformity.
- Automatically regulated steam condensation.
- Manual chamber outlet control.
- Manual humidifier.
- Halogen lighting.
- 2 fan speeds (optional), the reduced speed activates the reduction in heating power.
- Temperature control at the product core using probe with 4 detection points.
- Core probe connection through a connector outside of the cooking chamber, with the ability to quickly connect the needle probe for vacuum cooking and small pieces (optional).
- USB connection to download HACCP data, update software and load/unload cooking programs.
- Ready for SN energy optimization system (Optional).
- SERVICE program for inspecting the operation of the electronic board and display of the temperature probes - Appliance operation timer for all primary functions for programmed maintenance.
- ECOSPEED - Based on the quantity and type of product, the oven optimizes and controls the delivery of energy, maintains the correct cooking temperature, preventing any fluctuations (-10% energy / -30% water / -5% weight loss *).
- ECOVAPOR - With ECOVAPOR system there is a definite reduction in water and energy consumption due to the automatic controls of the steam saturation in the cooking chamber (-10% energy / -30% water / -10% steam *).

OPVES072

CLEANING AND MAINTENANCE
- Self-diagnosis before starting to use the equipment, with descriptive and audible signalling of any anomalies.
- (Optional) Automatic cleaning system LCS (Liquid Clean System) with built-in tank and automatic dispensing. CombiClean liquid cleanser in 100% recyclable cartridges. Supplied with 2 CDL05 cleaning cartridges, 5 kg. Each.
- Manual cleaning with external hand shower (optional).

CONSTRUCTION
- IPX5 protection against sprays of water.
- Perfectly smooth, watertight chamber.
- Door with double tempered glass with air chamber and interior heat-reflecting glass for less heat radiation towards the operator and greater efficiency.
- Internal glass that folds to open for easy cleaning.
- Handle with left or right hand opening.
- Adjustable hinge for optimal seal.
- Deflector that can be opened for easy fan compartment cleaning.

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.
- Magnetic 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 2/1 GN.

OPTIONAL - TO BE REQUESTED WHEN ORDERING OVEN
- Automatic cleaning system LCS (Liquid Clean System). Supplied with 2 CDL05 cleaning cartridges, 5 kg. each.
- 2 speed fan: normal/reduced.
- Right hinged door.
- Double release door opening.
- Configuration for connection to extraction hood.
- Extra charge for energy saving system connection (SN).
- Extra charge for removable rack + compulsoring frame.

ACCESSORIES
- Multipoint core probe for large items. Pin length 180 mm. Ø 3 mm.
- Needle core probe - Ø 1 mm.
- Fat filter.
- Hand shower.
- Set of feet (h - 150 mm).
- Castor kit.
- Stainless steel heat shield for the unit right side panel (essential when the oven is positioned next to heat sources).
- Stainless steel floor stand.
- Special floor stands for insertion of the blast chiller.
- Side runners.
- Stainless steel shelf.
- Neutral cabinet with doors and side runners.
- Neutral cabinet with door.
- Static holding cabinet and slow cooking.
- Flanged feet kit for floor stands, for marine installations.
- Castor kit for floor stand, 2 with brake.
- Trolley for removable oven racks with drip tray.
- Removable rack (to be used with compulsoring frame).
- Compulsoring frame for removable oven rack and plate racks.
- Plate racks (to be used with compulsoring frame).
- Rack thermal cover.
- Extraction hood with air-cooled condenser (available only for prearranged ovens).
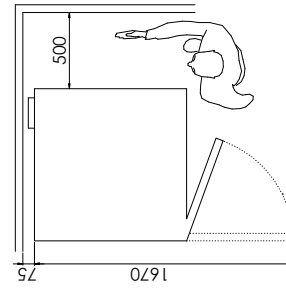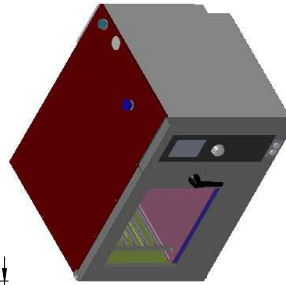- Marine version kit (flanged feet, door immobilizing lock, special rack rails, full aisi 304).
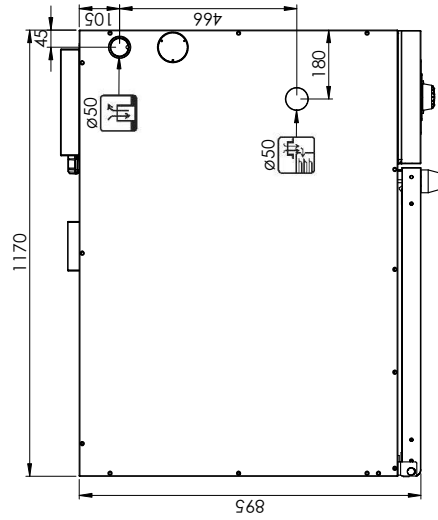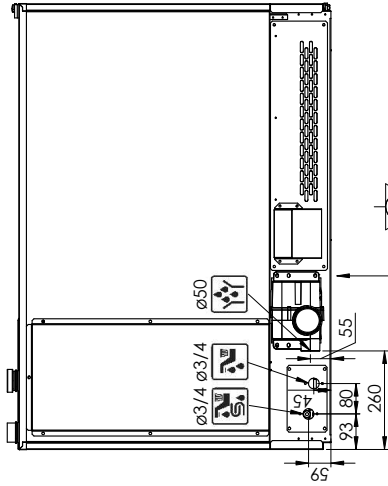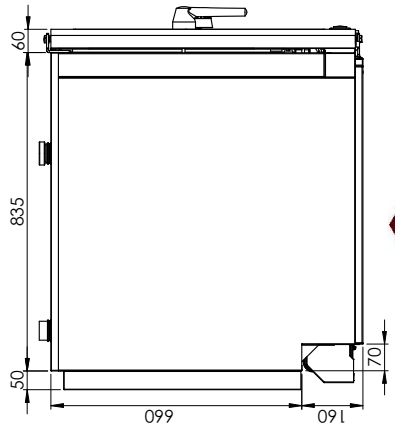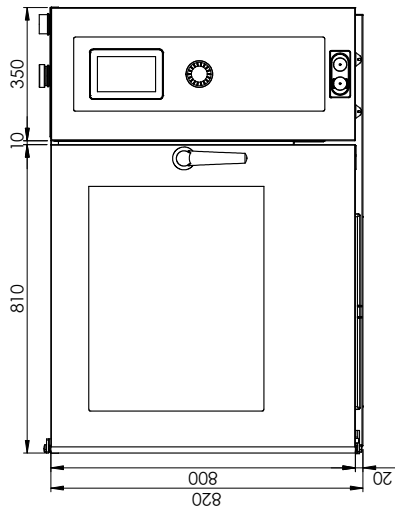
* Compared to our previous model

OPVES072
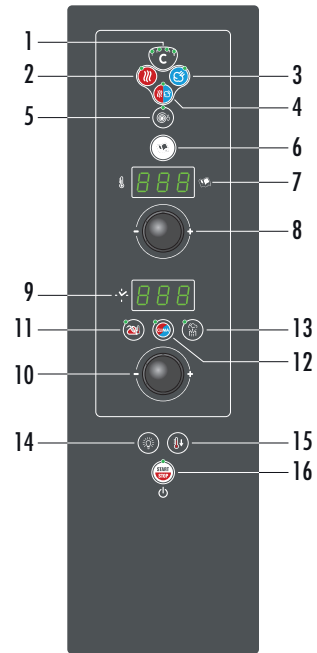
1) Cooking cycle button. 2) Convection mode button. 3) Steam mode button. 4) Convection/steam combi mode button. 5) Reduced speed button. 6) Cooking programs button. 7) Display showing cooking chamber temperature and the program/recipe. 8) Temperature setting/selection knob. 9) Display with cooking time (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) Button for fast cooling with door open. 16) Main switch - Start/Stop button.
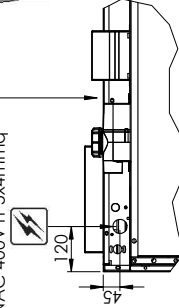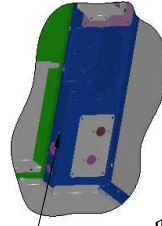
TECHNICAL DATA

Chamber capacity	GN	7 x 2/1 14 x 1/1		Total electric power	kW	19
Distance between layers	mm	70		Gas versions nominal heating output	kW / kcal	- / -
Number of meals		70 / 180		Chamber heating output	kW / kcal	18 / -
External dimensions	mm	1170 x 895 x 820 h		Steam heating output	kW / kcal	- / -
Dimensions with packing	mm	1220 x 1040 x 1100 h		Fan power	kW	0,55
Weight - Net / Gross	kg	158 / 180		Power supply voltage	V - 50 Hz	3N AC 400

Special voltages and frequencies upon request

According to CE rules, gas ovens must be installed where proper evacuation of burnt gas can be provided (type B13, B23, A3)

ø50

55

ø3/4 ø3/4

45 80

93 80 260

59

3AC 230V n°4x10mmq
3NAC 400V n°5x4mmq

120

45

60

835

50 70

099 160 660

500

75 1670

350

10

810

800 20
820

45 105 466

ø50

180

ø50

1170

895

The data reported in this document is to be considered non-binding. The company reserves the right to make changes at any time, without prior notice

CE IPX 5

Symbol	Description
⚡	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

02.05.2016