



Vesta EVO 0V0611D

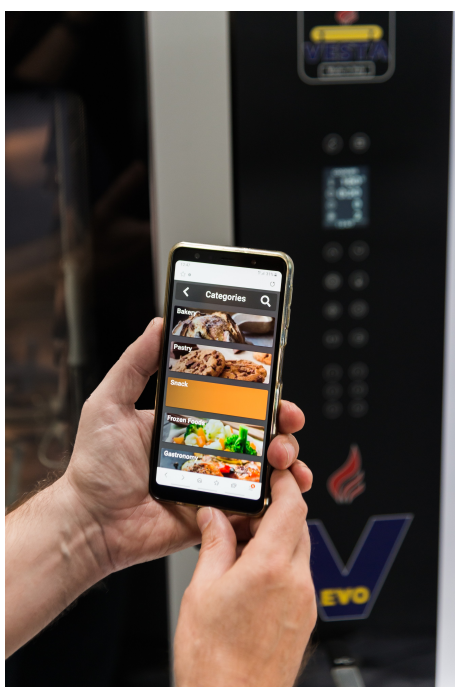
LCD digital 6 levels GN 1/1 COMBI oven

## Product Description:



- LCD 2,4 inch 320x240 pixel color display
- COMBI oven for cooking with variable steam, convection heat, or a combination of them for roasting, steaming, baking and oven frying.
- Product core temperature probe for roasting and baking, overcooking safe.

## Features:



- 6 trays GN 1/1 capacity with distance of 80mm between levels for better air circulation.
- AISI 304 stainless steel internal structure with rounded corners for better cleaning meeting HACCP regulation.
- Double glazed door with hinged low emission glass inside for easy cleaning.
- Energy saving LED light on door.
- Multilingual panel commands.
- 99 programs 3 steps + preheating.
- USB port for managing recipes and images.
- Wi fi connectivity to personal devices for recipes management.
- Free access to cloud platform.
- Single point core probe.
- 5 speed level fan control on 2 reverse motors.
- Innovative fan design for increasing cooking performances and energy saving.
- Automatic cleaning system with two level of cleaning + rinse
- Quick cooling system
- Quick start for 6 preset recipes.



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### Contact info:

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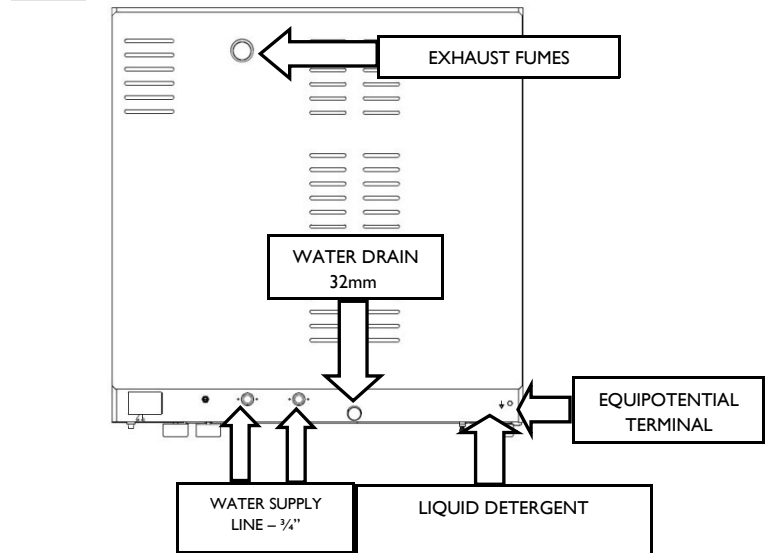
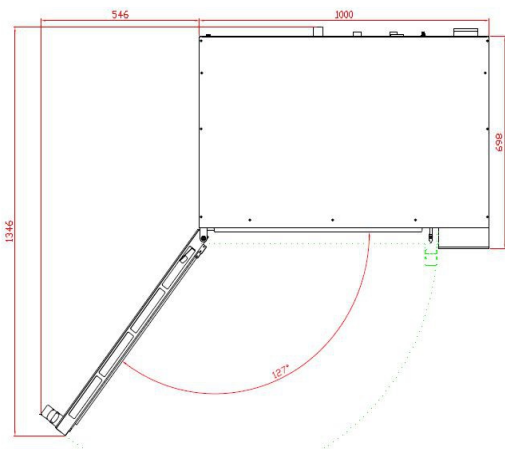
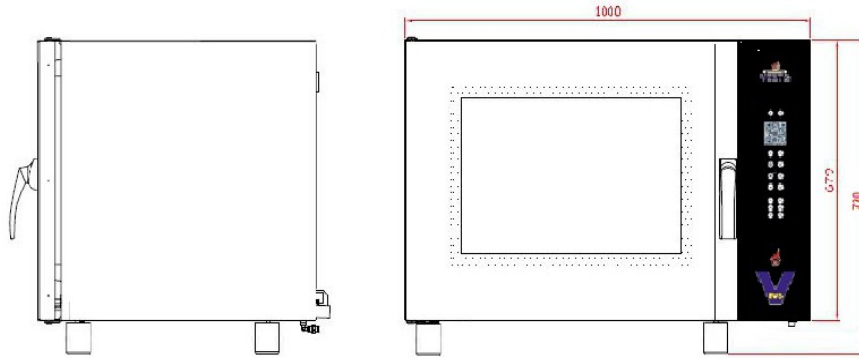
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**Specification:**



**Electrical Specification:**

Model	Voltage	Hertz	Power	Cable
0V0611D	3N-380/400 V	50-60 Hz	9,2 Kw	1,5 mt cable

**Water Requirements:**

Vesta Srl always suggest to install a water softener to preserve the functionality of all the oven components exposed to water (ie steam generator, solenoid valves, automatic cleaning system).

- WATER INLET: 3/4"
- WATER PRESSURE: 2-4 BARS
- WATER DRAIN: 32mm hot water resistant.



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### **Technical Features:**

- Maximum Capacity: 6 wire shelves or sheet pans GN 1/1 – 530mm x 325mm
- Distance between trays: 80mm
- Oven Size: Width: 1000mm  
Depth: 680mm  
Height: 730mm
- Net Weight: 105 Kgs.
- Gross Weight/Shipping: 120 Kgs.
- Electrical specifications: 3N 380-400V /9,2kw

### **Operational Features:**



- Convection mode: from 30°C – 240°C.
- Steaming: 100% steam at 30°C – 120°C.
- Combi: 5 – 100% steam at 30°C – 160°C.
- Single point core probe.
- Automatic preheating step.
- Cookbook with 99 / 3 steps recipes + preheating.
- Cooling down program.
- Speed fan control: 5 levels of speed fan.
- Automatic cleaning system (2 levels of cleaning + rinse) with liquid detergent
- USB port for managing recipes and images.
- Wi fi connectivity to personal devices for recipes management.
- Free access to cloud platform.

### **Product Capacity:**

Product Maximum: 15 Kgs equivalent to 50 meals

### **Optional:**

- Instant steam generator.
- Hood with extractor fan.
- Shower kit.
- Oven stand.
- Armoured heating elements

**DUE TO ONGOING PRODUCT IMPROVEMENT, SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE**



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