



Vesta EVO 0V1064D

LCD digital 10 levels 600x400 oven

## Product Description:



- LCD 2,4 inch 320x240 pixel color display
- Convection oven for bakery and patisserie
- Speed fan control.
- WI FI connectivity

## Features:



- 10 trays 600x400 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.
- 5 speed level fan control on 3 reverse motors.
- Innovative fan design for increasing cooking performances and energy saving.
- Optional automatic cleaning system with two level of cleaning + rinse (optional)
- Quick cooling system
- Quick start for 6 preset recipes.



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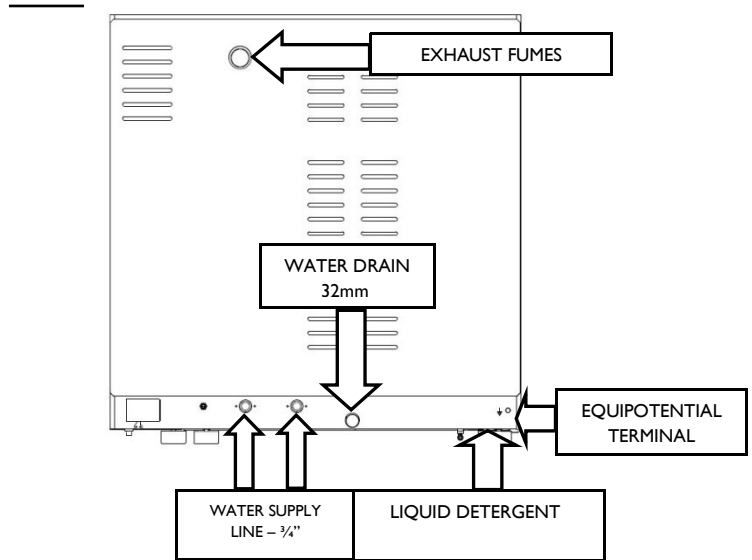
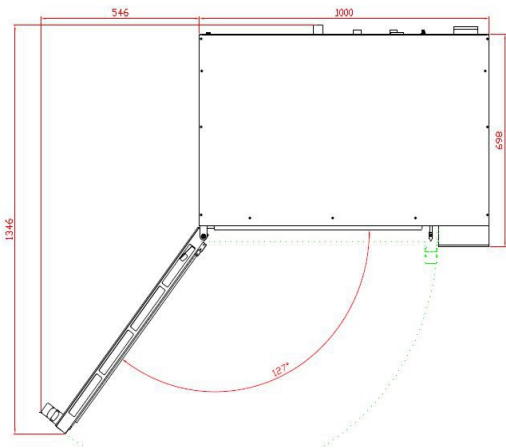
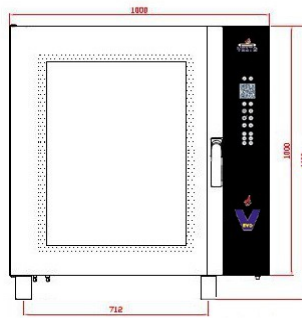
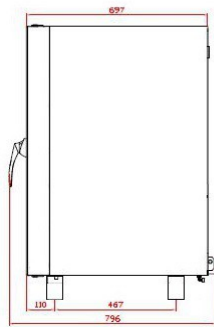
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**Specification:**



**Electrical Specification:**

Model	Voltage	Hertz	Power	Cable
0V1064D	3N-380/400 V	50-60 Hz	13,8 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: 10 sheet pans 600mm x 400mm
- Distance between trays: 80mm
- Oven Size: Width: 1000mm  
Depth: 680mm  
Height: 1090mm
- Net Weight: 135Kgs.
- Gross Weight/Shipping: 150Kgs.
- Electrical specifications: 3N 380-400V / 13,8 kw

### **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.
- 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 (optional)
- USB port for managing recipes and images.
- Wi fi connectivity to personal devices for recipes management.
- Free access to cloud platform.

### **Optional:**

- Hood with extractor fan.
- Shower kit.
- Automatic cleaning system
- Oven stand.
- Armoured heating elements

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



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