



Vesta EVO 0V1011D

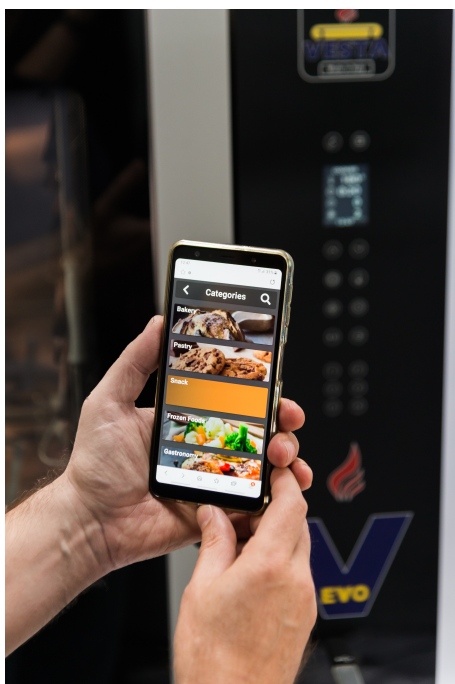
LCD digital 10 levels GN 1/1 COMBI oven

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:



- 10 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 3 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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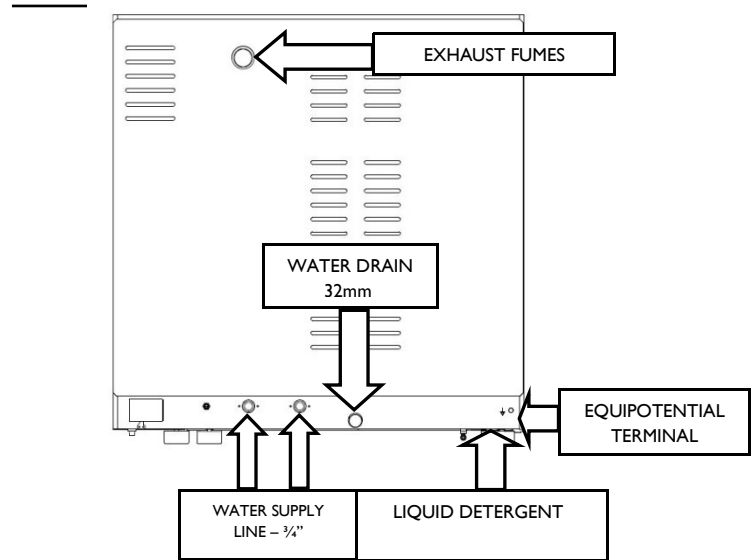
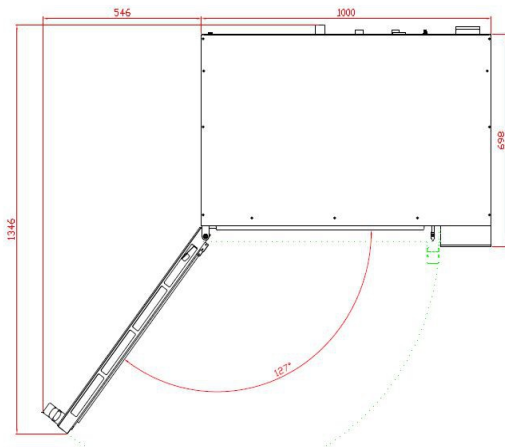
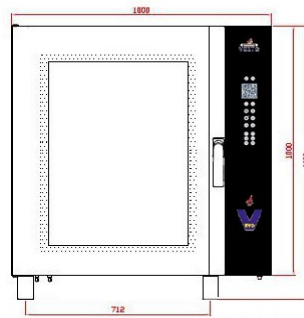
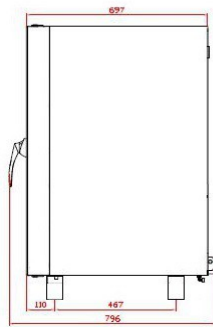
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LCD digital 10 levels GN 1/1 COMBI oven

Specification:



Electrical Specification:

Model	Voltage	Hertz	Power	Cable
0V1011D	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 wire shelves or sheet pans GN 1/1 – 530mm x 325mm
- 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.
- 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: 25 Kgs equivalent to 75 meals

Optional:

- Instant steam generator.
- Hood with extractor fan.
- Shower kit.
- Oven stand.
- 6Kw heating elements

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



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