



Vesta EVO 0V0664E

LCD Touch Screen 6 levels 600x400 oven

Product Description:



- 7 inch TFT 1024x600 pixel color control panel for programming cooking cycles.
- Convection oven for bakery and patisserie
- Speed fan control.
- WI FI connectivity
- Multilevel cooking.
- Automatic cleaning system with three level of cleaning + rinse.

Features:



- 6 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.
- USB port for managing recipes and HACCP.
- Wi-fi connectivity.
- Free access to cloud platform.
- 7 inch TFT 1024x600 pixel color control panel for programming cooking cycles.
- Multilingual panel commands.
- Cookbook with 300 / 9 steps recipes + preheating.
- Speed fan control on 3 reverse motors.
- Innovative fan design for increasing cooking performances and energy saving.
- Automatic cleaning system with three level of cleaning + rinse.
- Quick cooling system



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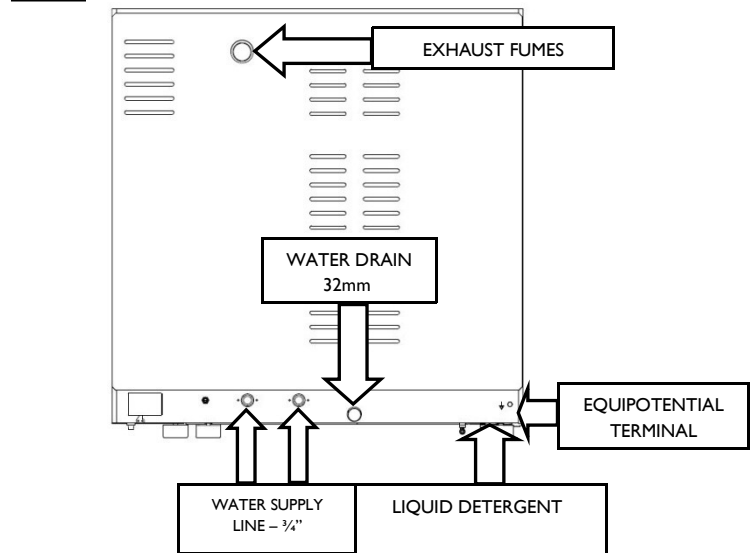
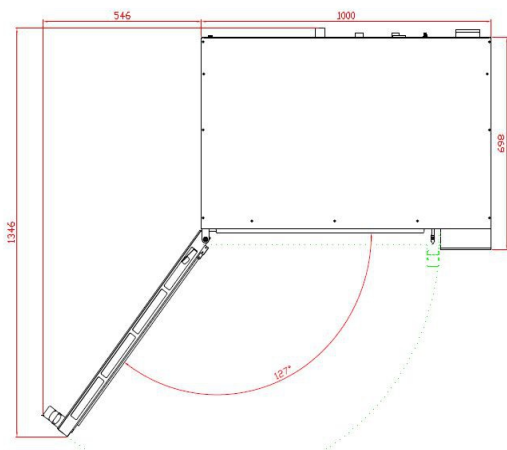
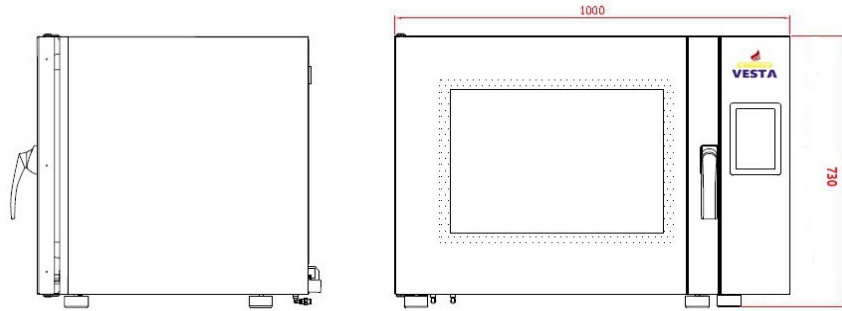
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Specification:



Electrical Specification:

| Model | Voltage | Hertz | Power | Cable |
|---------|--------------|----------|---------|--------------|
| 0V0664E | 3N-380/400 V | 50-60 Hz | 12,2 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 washing system).

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



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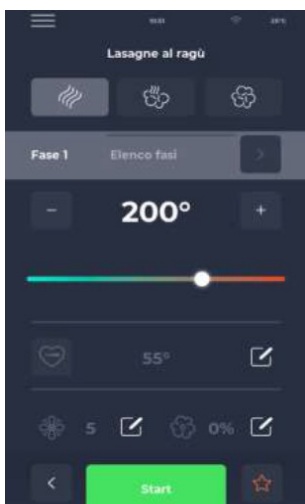
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Technical Features:

- Maximum Capacity: 6 sheet pans 600mm x 400mm
- Distance between trays: 80mm
- Oven Size: Width: 1000mm
Depth: 680mm
Height: 730mm
- Net Weight: 105Kgs.
- Gross Weight/Shipping: 120Kgs.,
- Electrical specifications: 3N 380-400V / 12,2 kw

Operational Features:



- Convection mode: from 30°C – 240°C.
- Steaming: 100% steam at 30°C – 120°C.
- Combi: 5 – 100% steam at 130°C – 180°C.
- Automatic preheating step.
- Cookbook with 300 / 9 steps recipes + preheating.
- Cooling down program.
- Speed fan control: 6 levels of speed fan.
- Automatic cleaning system (3 levels of cleaning + rinse) with liquid detergent.
- USB port for managing recipes and HACCP.
- Wi-fi connectivity.
- Free access to cloud platform.

Optional:

- Hood with extractor fan.
- Shower kit.
- Oven stand.
- Core Probe

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



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