



Vesta Smart EVO 0V0611E

Touch Screen 6 levels GN 1/1 COMBI oven



Product Description:

- 7 inch TFT 800x480 pixel color control panel with IP65 frontal panel protection for programming cooking cycles.
- 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.
- Special programs for reheating and proofing.
- Automatic washing system with three level of cleaning.

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.
- Automatic exhaust fumes.
- 7 inch TFT 800x480 pixel color control panel with IP65 frontal panel protection for programming cooking cycles.
- Multilingual panel commands.
- 99 programs 6 steps.
- Single point core probe with deltaT function.
- Energy and water saving quick-steam generator.
- Speed fan control on 2 reverse motors.
- Innovative fan design for increasing cooking performances and energy saving.
- Automatic washing system with three level of cleaning.
- Regeneration programs for reheating frozen food with core probe or timer.
- Proofing for rising dough in a controlled environment.
- Quick cooling system



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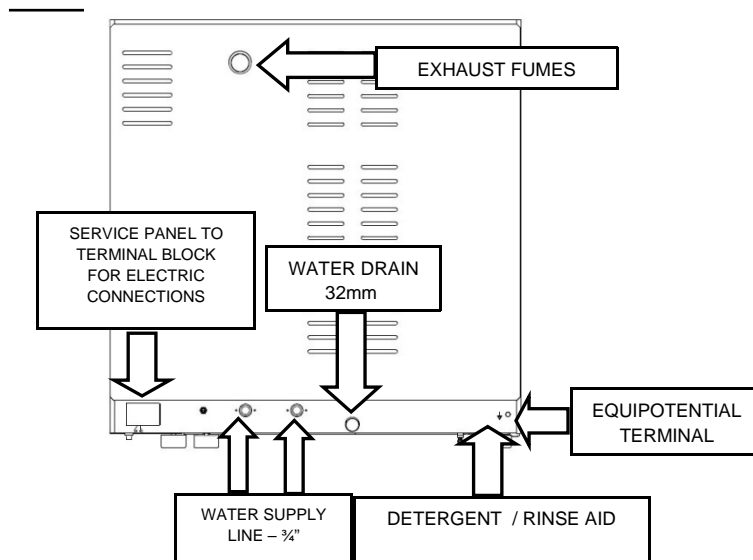
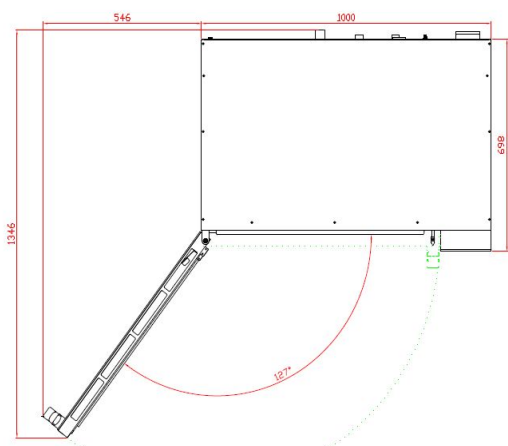
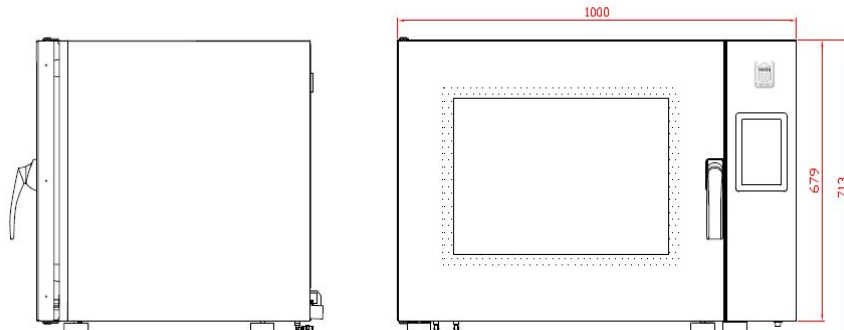
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Specification:



Electrical Specification:

Model	Voltage	Hertz	Power	Cable
0V0611E	3N-380/400 V	50-60 Hz	13,4 Kw	1,5 mt cable

Water Requirements:

Tecnovesta 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: BETWEEN 2 AND 6 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: 700mm
- Net Weight: 105 Kgs.
- Gross Weight/Shipping: 120 Kgs.
- Electrical specifications: 3N 380-400V / 12,1 kw for hot air + 1,3 kw for steaming.

Operational Features:



- Convection mode: from 30°C – 260°C.
- Steaming: 100% steam at 90°C – 129°C.
- Combi: 5 – 100% steam at 130°C – 260°C.
- Single point core probe.
- DeltaT single point core probe.
- Automatic preheating step.
- Cookbook with 99 / 6 steps recipes.
- Core probe regeneration program.
- Timer regeneration program.
- Proofing program.
- Cooling down program.
- Speed fan control: 10 levels of speed fan.
- Automatic washing system (3 levels of cleaning) with liquid detergent and rinse aid.
- Weekly delayed start function.
- USB port to upload and download your favorite recipes.

Product Capacity:

Product Maximum: 15 Kgs equivalent to 50 meals

Optional:

- 1 extra year warranty extension.
- Hood with extractor fan and active charcoal filter.
- Shower kit.
- Oven stand with detergent tank compartment.
- Set of wheels for oven stand.

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



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