



Vesta EVO 0V0611E

Touch Screen 6 levels GN 1/1 COMBI oven

## Product Description:



- 7 inch TFT 1024x600 pixel color control panel 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.
- Multilevel cooking.
- Automatic cleaning system with three level of cleaning + rinse.

## 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.
- 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.
- Single point core probe with deltaT function.
- Speed fan control on 2 reverse motors.
- Innovative fan design for increasing cooking performances and energy saving.
- Instant steam generator
- Automatic cleaning system with three level of cleaning + rinse.
- Quick cooling system



Via Giotto, 658  
35010 San Giorgio in Bosco (Pd) – Italy

**Contact info:**

[info@vestaitalia.it](mailto:info@vestaitalia.it)  
[www.vestaitalia.it](http://www.vestaitalia.it)

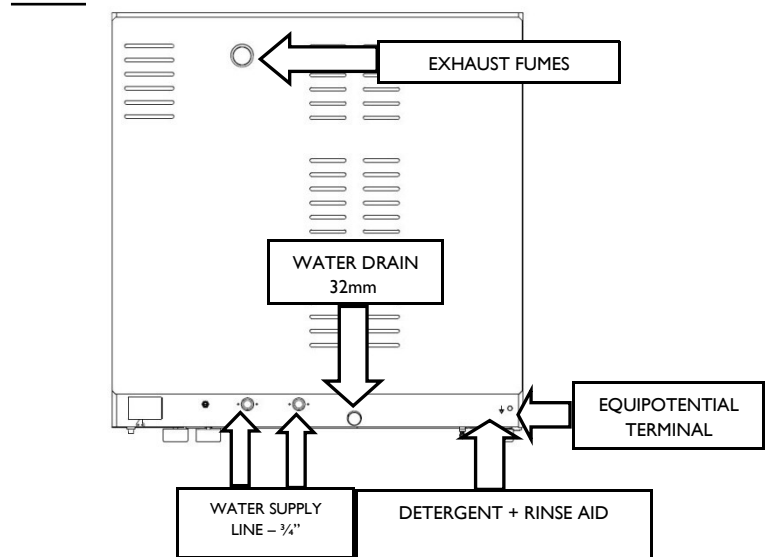
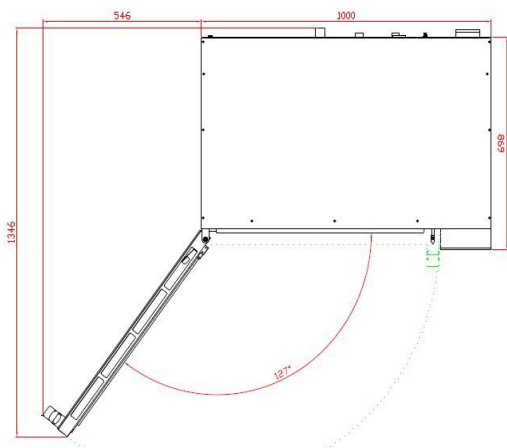
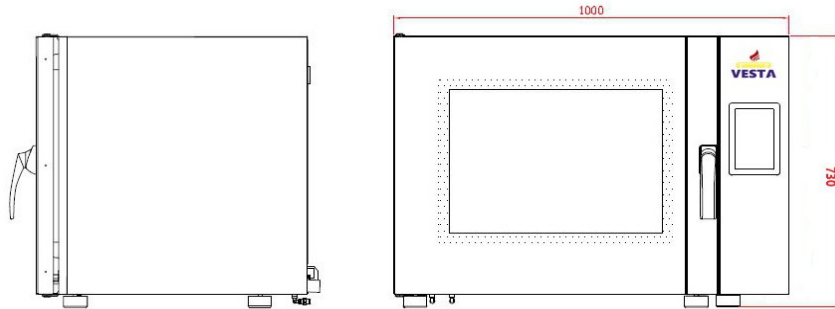
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**Specification:**



**Electrical Specification:**

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

**Water Requirements:**

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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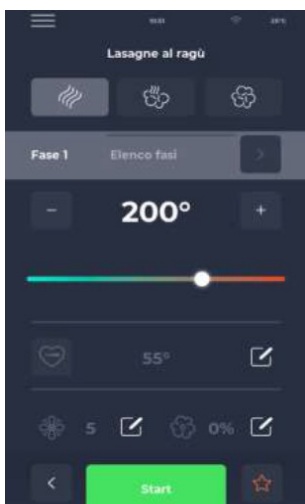
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## Technical Features:

- Maximum Capacity: 6 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 / 13,4 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.
- Single point core probe.
- DeltaT single point core probe.
- 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 + rinse aid.
- USB port for managing recipes and HACCP.
- Wi-fi connectivity.
- Free access to cloud platform.

## Product Capacity:

Product Maximum: 15 Kgs equivalent to 50 meals

## Optional:

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

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



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