



Vesta EVO 0V1011E

Touch Screen 10 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:



- 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.
- 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 3 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



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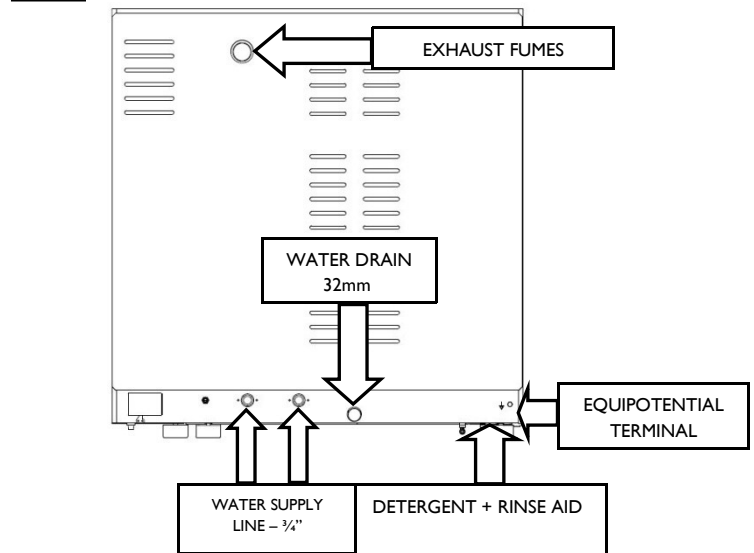
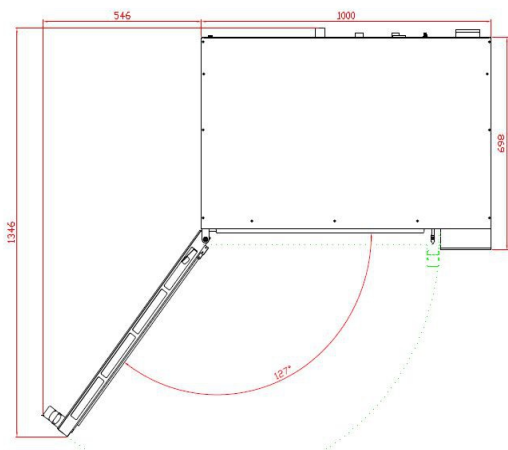
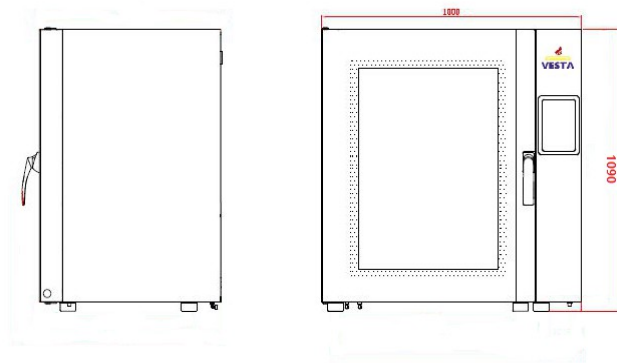
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Specification:



Electrical Specification:

Model	Voltage	Hertz	Power	Cable
0V1011E	3N-380/400 V	50-60 Hz	21,0 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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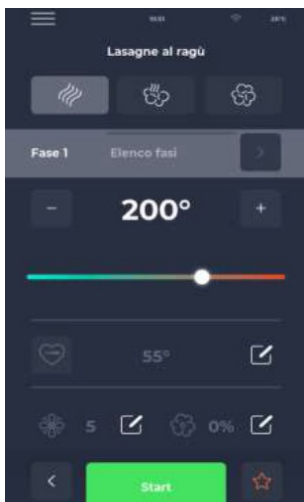
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Technical Features:

- Maximum Capacity: 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 / 21,0 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: 25 Kgs equivalent to 75 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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