

COMPACT

ELECTRIC DIRECT STEAM COMBI OVEN

CEV 026 S



6 x 2/3 GN

COOKING AND OPERATING MODES

- Convection with CLIMA 30 - 300°C
- Steam 30 - 130°C (low temperature, atmospheric, forced)
- Combined steam/convection with CLIMA 30 - 300°C
- Over 90 tested and memorized cooking programs, included programs for regeneration of plated meals or on GN containers
- Programmable with 99 programs, with automatic 4-cycle sequence
- Manual cooking with 4 cycles in sequence and with: Holding (2 kinds) - Vent management
- Cooking with core temperature control (with multipoints or needle core probe)

CONTROL FUNCTIONS

- High visibility alphanumeric displays
- Dedicated key for managing 4 cycles, with displaying LED
- Dedicated key for direct access to cooking programs
- Scrollers with Push function to confirm the parameters
- Manual cavity pre-heating
- Self-diagnosis before starting the unit with fault description and acoustic alarm
- CLIMA system to set and to control the percentage of humidity during cooking and food regeneration
- Programmable and automatic cavity vent opening with function for quick evacuation of humidity
- Autoreverse (automatic reversal of fan rotation) for a perfect even cooking result
- Automatically adjusted steam quenching
- Easily accessible software parameters for a custom-made oven pre-setting
- Automatic washing system (optional)
- Standard semi-automatic washing program
- Two speed fan (optional); reduced speed reduces power
- Core temperature controlled by a multipoint meat probe with 4 detecting sensors (optional)
- External connection of core probe for use with multipoint meat or needle probe
- USB port for HACCP data download, update of the software and uploading/downloading cooking programs
- Manual controls for: Humidifier - Cavity fast cool down with auto-stop at 50°C - Cavity lights - Manual cavity vent control
- IPX4 water protection
- Connection for energy saving system SN (optional)
- SERVICE program for: PC board auto-test, check of internal probes setting - Check oven operating hours for all main maintenance functions



• ENERGY SAVING - Device for reduced energy consumption:

- Depending on the amount and type of food items, the oven optimizes and controls the energy supply, always maintaining the right cooking temperature and avoiding oscillations
- Thanks to the automatic control of saturated steam into the cooking cavity, it is possible to get a remarkable reduction in water and energy consumption

STANDARD EQUIPMENT

- 2 stainless steel grids 2/3 GN, mod. X2300 (352 x 325 mm)

OPTIONAL - TO BE REQUESTED WHEN ORDERING OVEN

- KSC 004 - Multipoint core probe - Ø 3 mm.
- CLM 026 - Automatic washing system AWS, with 4 levels of intensity: SOFT Wash / MEDIUM Wash / HARD Wash / RINSING (Equipped with 1 cleanser tank DL 010 - 10 l.)
- CVR 026 - 2 speed fan: normal/reduced
- SN - Extra charge for energy saving system connection
- CPS 026 - Right hinged door

CONSTRUCTION DETAILS

- Stainless steel 18/10 AISI 304 of 1 mm cooking compartment with long radius rounded corners for a perfect cleaning
- Perfectly smooth and water-proof compartment
- Cooking compartment 35 mm thermic insulation
- Thermic brake between cooking compartment and the oven front panel
- Double glazed door with large air interspace and inner heat reflecting type of glass for a perfect heat insulation and better efficiency
- Hinged inner glass for perfect cleaning
- Double opening door handle
- Adjustable door hinges
- Push-in type oven front panel seal made with heat and age resistant silicon rubber
- Built-in door drip tray collecting the condensate into the oven drip tray; then into the oven drain
- Hinged fan protection cover for a proper cleaning of fan wheel
- Two water inlets (soft and cold water)

ELECTRIC HEATING SYSTEM

- Cooking compartment heating elements of armoured INCOLOY 800 type

SAFETY FEATURES

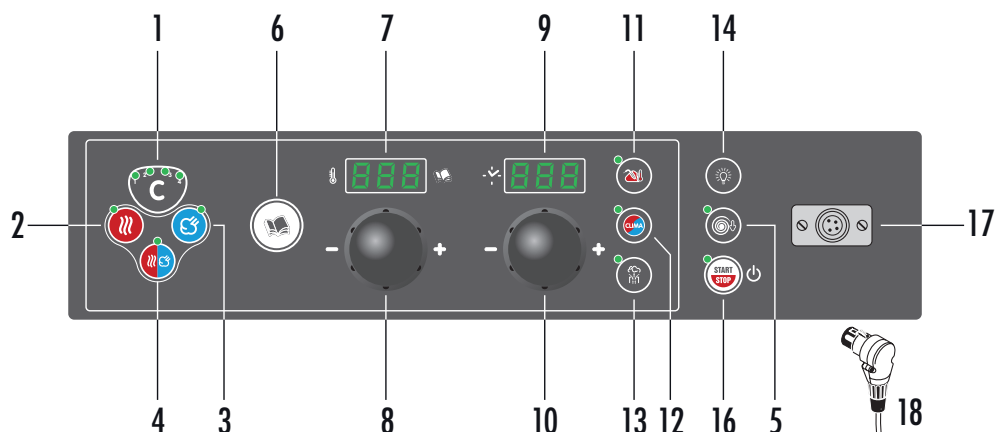
- Cooking compartment safety thermostat
- Cooking compartment safety device for pressure built-up and depression
- Fan motor thermic protection
- Mechanical door switch
- Lack of water displayed alarm
- Self-diagnosis and fault display
- Component cooling system with overheat display control

ACCESSORIES

- **KSA 001** - Needle core probe - Ø 1 mm. (**only in case it is already fitted with core probe**)
- **LD 25** - Hand shower with stainless steel hose, fittings and connections - 2,5 mt.
- **USB** - USB pen with software update
- **SM 026** - Stainless steel shelf (510 x 605 mm)
- **CPA 026** - Stainless steel heat shield for the unit right side panel. Essential when the oven is positioned next to heat sources
- **CD 002** - Stainless steel trolley to hold complete washing system - Capacity 2 tanks of 10 lt.
- Special and marine voltages

- **DL 010** - *Combiclean - Alkaline cleanser (tank 10 l.)*

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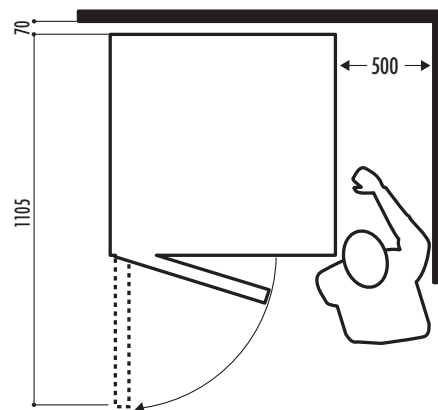
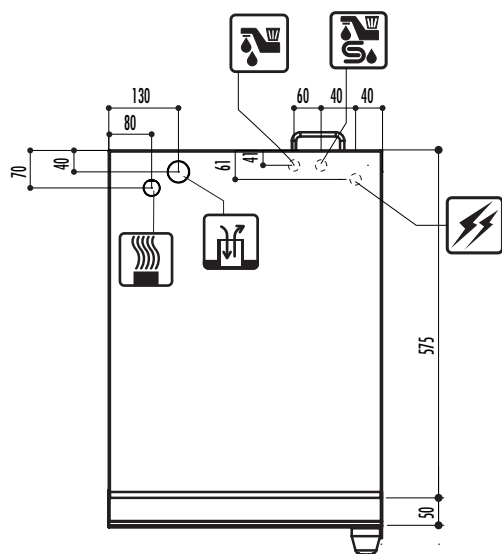
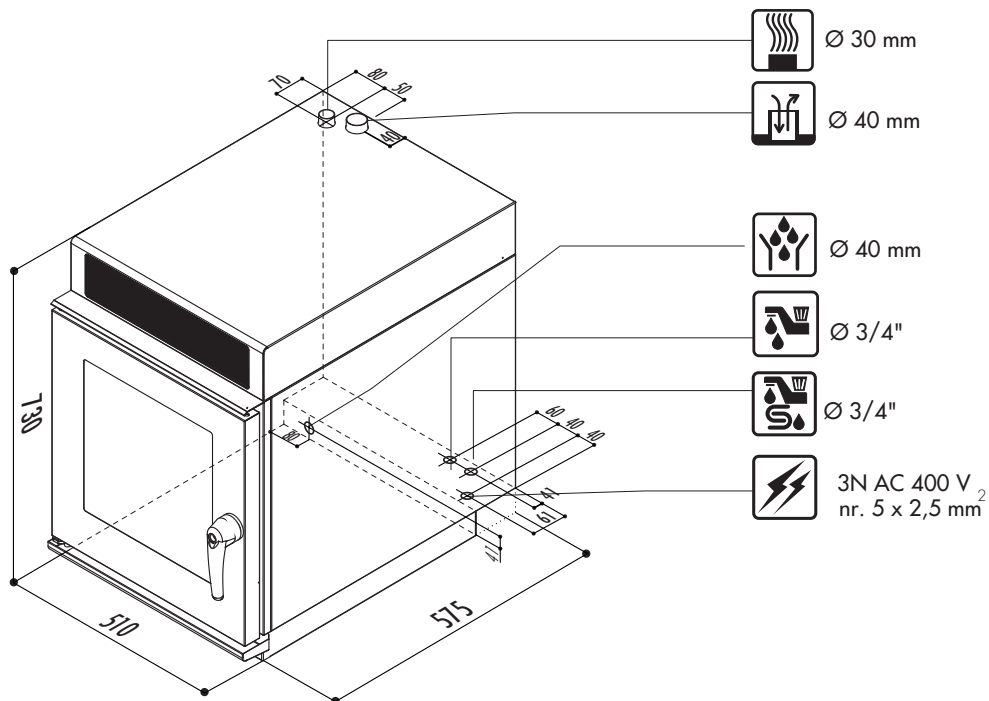


- 1 - Cooking cycle button
- 2 - Convection mode button
- 3 - Steam mode button
- 4 - Convection/steam combi mode button
- 5 - Reduced speed button
- 6 - Cooking programs button
- 7 - Display showing cooking chamber temperature and the program/recipe
- 8 - Temperature setting/selection knob
- 9 - Display with cooking time (remaining/set), product core temperature display (real/set), humidity display
- 10 - Knob for setting/Selecting time/Core temperature
- 11 - Button for cooking with core temperature probe
- 12 - Button for automatic humidity (CLIMA), Manual humidifier button
- 13 - Button for cavity vent
- 14 - Oven lights key
- 15 - Button for fast cooling with door open
- 16 - Main switch - Start/Stop button
- 17 - Core temperature probe connection
- 18 - Core temperature probe

TECHNICAL DATA		CEV 026 S
External dimensions	mm	510 x 625 x 730 h
Dimensions with packing	mm	570 x 760 x 890 h
Weight - Gross / Net	Kg	- / -
Total electric power	kW	5,25
Chamber heating output	kW	5
Fan power	kW	0,25
Power supply voltage	V	3N AC 400 V - 50 Hz

CAPACITY (GN)
6 x 2/3 GN
Distance between layers (mm)
60 mm

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Electric power supply cable inlet



Boiler descaling cap



Air extraction



Liquid outlet



Gas inlet and type of thread



Steam vent and chamber pressure drop safety device



Normal water inlet



Steam trap



Flue pipe



Oven steam vent



Softened water inlet

