



WHEN HEAT MATTERS

NEW LINE



WHEN HEAT MATTERS

PÂTISSERIE AND BAKERY GASTRONOMY







WHEN HEAT MATTERS

IDEAL HEAT HAS ALWAYS
BEEN OUR MISSION.
EVERY CHEF CAN COUNT ON OUR
EXPERIENCE IN THE PREPARATION
OF THEIR DISHES.

COVEN:
WHEN HEAT MATTERS.

Founded in the 1980s in Cremona with a vocation for research, Coven is one of the first companies to have launched **combi-steam** ovens on the world market.

In 2019, Coven arose back in Turin from a synergy of entrepreneurs and a team of highly qualified technicians who, in line with the original mission and with a shared passion for technological research, aims for just one result: **ideal heat**.

Every oven produced is tested by our specialised technicians, who monitor each individual phase of the assembly process.

Coven products are made in Italy ovens, which, besides being easy to use, boast exceptional performance and reliability levels with a satisfactory quality-price ratio.

Coven's future is synonymous with innovation. The exclusive patents applied to new products will ensure an enduring and significant competitive advantage, especially in gas applications in which minimum consumption and emission levels have been achieved.



THE IDEAL HEAT

PASSION

Every day we are alongside with the chefs who use our ovens, to boost their creativity in the kitchen for the perfect outcome of their preparation through simple daily gestures. Passion made in Italy!

We build. Coven professional convection ovens are made entirely within the company, they are all tested and ready for the intensive use they are designed for.

We work side by side. In the pre-sale phase we provide all the necessary information to allow chefs to exploit the oven's full potential.

We are there for you. We offer constant and accurate assistance.

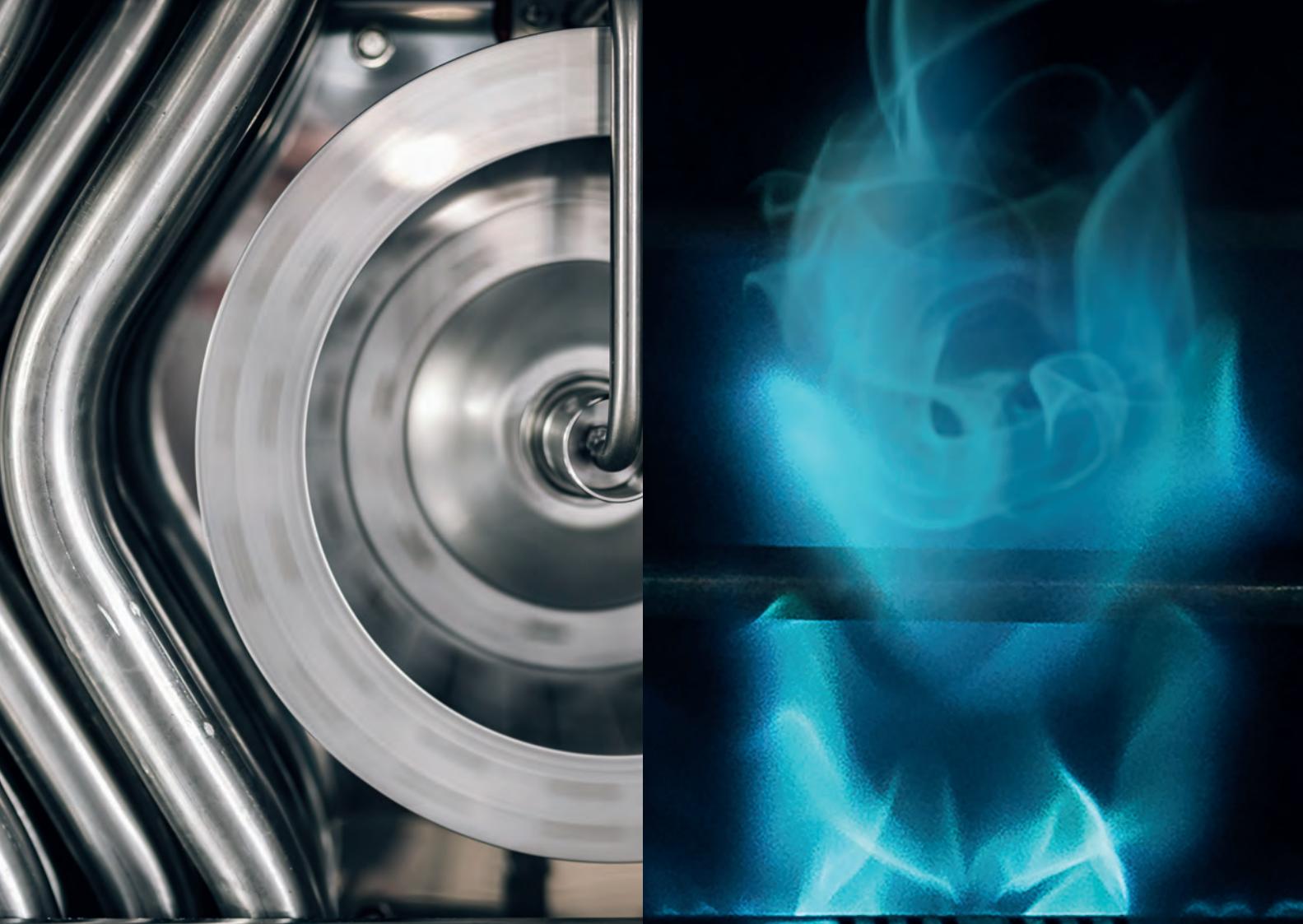


TECHNOLOGY

We distinguish the gastronomy from the pastry line: the guidelines are simplicity of use and reliability. **We use high quality components** designed and manufactured in partnership with our suppliers.

Our ovens feature innovative elements protected by company patents that allow Coven to be at the forefront of the oven manufacturing industry.





RESEARCH AND DEVELOPMENT

The new European directives, and in particular those on eco-design and energy labelling, are the fundamental levers of our research.

We continue to invest in improving our combustion systems. In this field, Coven is the owner of an innovative international patent involving the use of a special burner for gas ovens.

Thanks to our researchers, we have introduced **new systems to control the steam in the cooking chamber.** A new self-diagnosis system for the furnace is currently being studied, which will enhance the tools available to our service technicians.

INTERNAL PRODUCTION

Coven convection ovens are manufactured by our specialized technicians. **Each component is assembled with care and precision** to obtain a highly guaranteed product, with a solid structure and advanced technology. The internal control system and the quality of the components guarantee **the resistance of our ovens to intensive use and to the wear and tear of time.**

FAST DELIVERY TIMES

The highly organised production system allow Coven **to respond to its clients' necessities in very tight time frames.**



COOKING SCHOOL AND PERSONAL CHEF

Coven convection ovens are known to be intuitive and user friendly. **With just a few gestures, professional chefs will achieve excellent results.**

We offers customers their very own cooking school where to learn all the functions of our ovens.

Our **Personal Chef** will walk you through the use of your Coven oven: from recipes to cooking programs, from maintenance to different washing cycles. We provide chefs with all the information they need to use our ovens.

For more information: personalchef@coven.it



GASTRONOMY

Thanks to its rich collection of professional convection and mixed ovens, direct steam or with boiler, in the gas and electric versions available in the New Line, **Coven is the perfect partner in the kitchen** to prepare the best recipes. The great versatility of Coven ovens offers Chefs maximum creativity and the results are impeccable.

STEADY COOK

Coven's new line presents Steady Cook, a high-tech oven in two models: Visual and Touch; convection and combi-steam ovens with precise and uniform temperature regulations and with a software able to store up to 120 recipes with 6 different cooking phases. The USB input offers the possibility to update software with new functions and recipes, allowing to manage and simplify the work processes.

VISUAL

A series equipped with an **intuitive and reliable** capacitive keypad with a sophisticated design.

TOUCH

The top of the range Steady Cook is programmable through a **7" graphic touch screen display** for quick and easy use. This model is equipped with the **MULTICOOK** feature, which, thanks to a multi-level cooking system, enables you to simultaneously cook foods having different preparation times.

DUO STEAM SYSTEM An innovative combined system that produces steam that permits to adjust the percentage of moisture to precision. A dedicated boiler that conducts steam into the cooking chamber together with devices that allow direct production in a perfect combination of efficiency. **DUO STEAM SYSTEM** makes fast cooking possible at high temperatures and slow preparation at low temperatures. Steady Cook allows you to cook food under vacuum, with less weight loss and greater enhancement of flavours and it's also equipped with an inverter that allows cooks to control the fans at 9 different speeds.

DELTA T COMBO A system that keeps the difference in temperature between the core of the product and the cooking chamber constant. The core probe is the heart of the **DELTA T COMBO**, which measures in real time the internal temperature of the food and ensures that the desired food temperatures are reached and maintained. The Coven core probe is removable for increased durability.

SELF WASHING MODE The Self-Washing Mode is equipped with an arm with multiple jets which are able to reach every corner of the cooking chamber for impeccable cleaning, thanks to three washing cycles, from the fastest to the most intense. The liquids are collected by a double tank system.

* optional on visual series and included on touch series

PASTRY AND BAKERY

Coven turns the ancient art of pastry and bakery into a modern reality. The New Line ovens dedicated to this sector guarantee **perfect results in all phases of preparation**. The Coven ovens feature **high-tech elements** while maintaining **simple and reliable** characteristics.

MASTER DELIGHT

Master Delight represents the new Coven concept applied to pastry and bakery and is available in two versions: Mech and Visual. The digital thermostat and the inversion of the fan rotation make up for a high cooking precision. Condensation collection is guaranteed by a double tank system. **Master Delight is Coven's top of the range Coven pastry and bakery oven, a marvel of perfection and simplicity.**

MECH

The series with digital thermostat and encoder. Convection cooking, automatic and manual humidifier, speed regulation and fan rotation reversal team up **to guarantee the utmost cooking precision**.

VISUAL

A series equipped with an intuitive and reliable capacitive keypad with a sophisticated design, the latest generation software for storage of up to 99 recipes and the option of 6 different cooking phases in automatic sequence. **The absolute reliability of the system guarantees constant repeatability over time**. In addition, delayed start and rapid cooling system allow to optimize the preparation times. The USB port offers the opportunity to update software with new functions and recipes, thus allowing to manage and simplify the work processes.

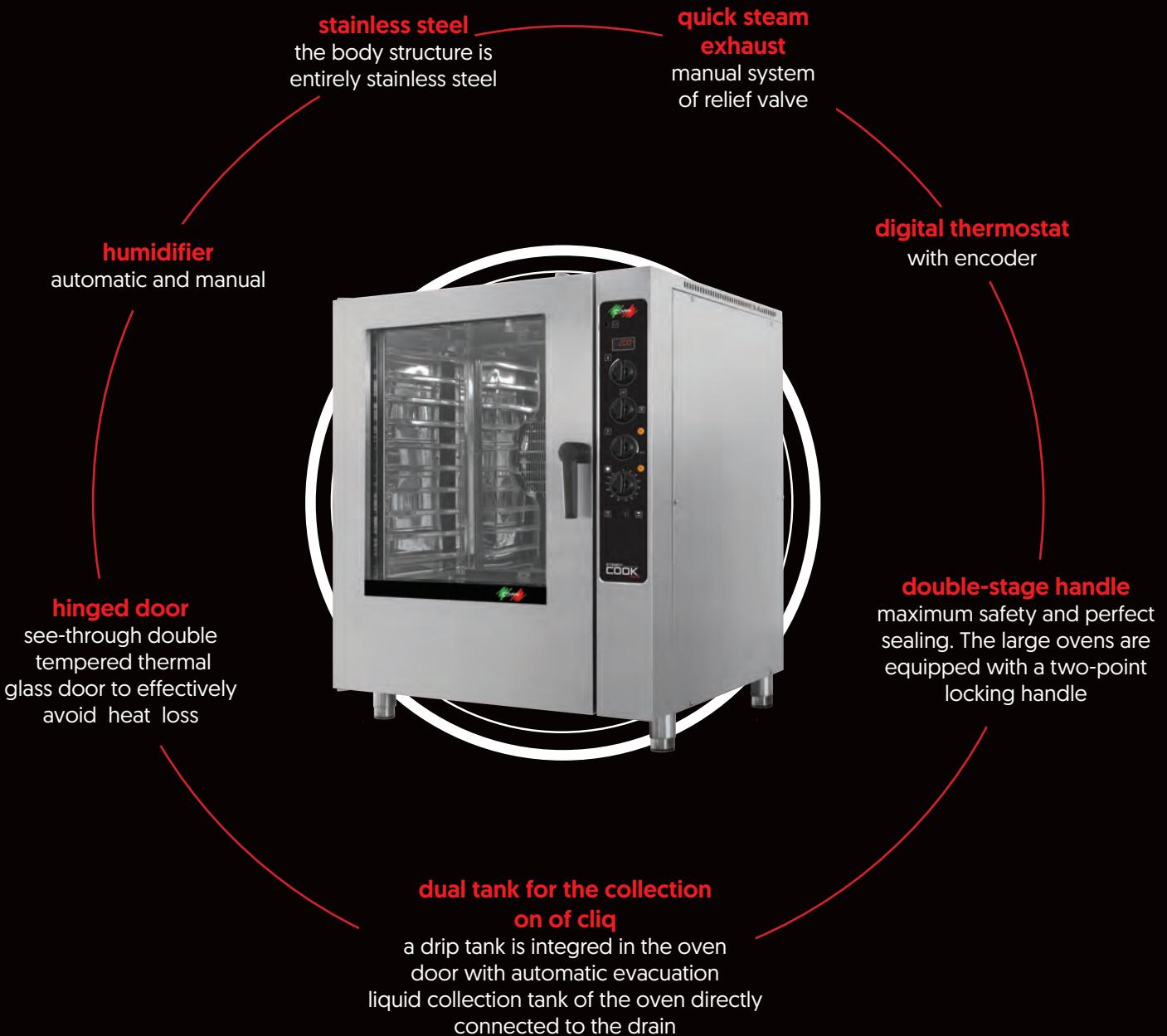
Master Delight ovens are equipped with an inverter that makes sure you can control the fans at 9 different speeds and also boast an innovative system of rapid automatic evacuation.





STEADY COOK

gastronomy



STEADY COOK MECH

The series with digital thermostat with **encoder and manual control**.

MAIN FEATURES ARE:

- Cooking convection/steam
- Combined convection-steam
- Inversion of fan rotation
- Quick steam exhaust
- Double liquids drainage tanks



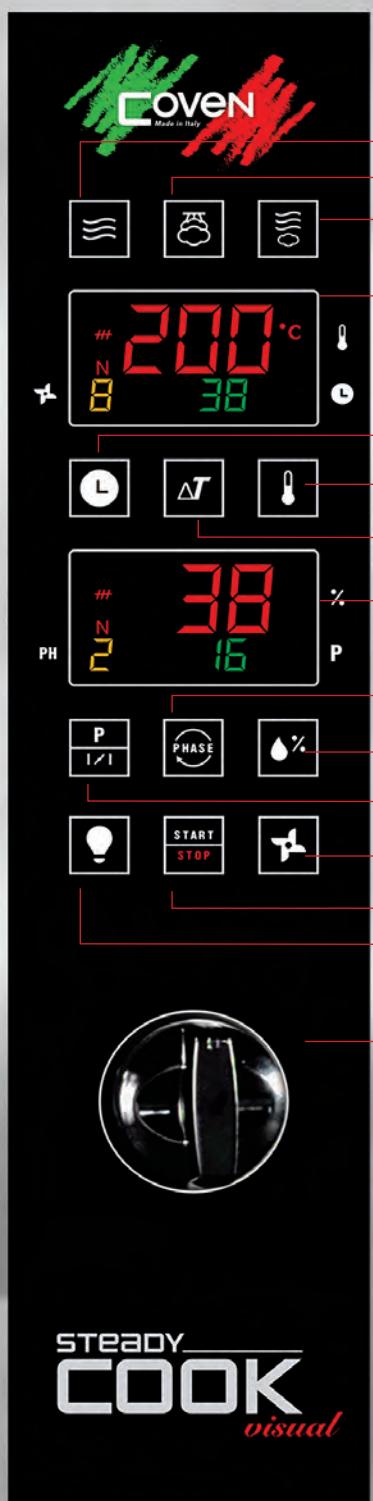


STEADY COOK VISUAL

The programmable series **with capacitive keypad**. This new system allows to store data up to **99 recipes** with **6 cooking phases**. The USB input allows to store data and to **update software with new functions and recipes**.

MAIN FEATURES ARE:

- Humidity percentage control
- Fan speed inverter control up to 9 levels
- Core probe
- Self-washing mode



- convection cooking
 - steam cooking
 - mixed cooking convection/steam
 - double display to view temperature and fan speed, timer and alarm signalling
 - timer
 - chamber temperature /Delta T core
 - heated core probe
 - humidity percentage double display, programs and phases
 - phase
 - humidity percentage
 - programs/automatic relief valve
 - inverter controlled fan speed
 - start stop
 - oven light
- encoder push / set / up and down / stand-by

usb port



stainless steel
the body structure
is entirely stainless steel

**quick steam
exhaust**
automatic system
of relief valve

multicook

Multi-level cooking system that allows
you to simultaneously cook foods
having different preparation times.
Equipped with 72 preloaded recipes
and 48 customisable ones

duo steam system
innovative steam management
system both direct and indirect
with outside generator

hinged door
see-through double
tempered thermal
glass door to effectively
avoid heat loss

**dual tank for the collection
on of cliq**
a drip tank is integrated in the oven door
with automatic evacuation liquid
collection tank of the oven directly
connected to the drain

delta T combo
heated core probe
internal or external
for a perfect ΔT cooking

usb port
to store data, update the
software and download
HACCP data

steady cook touch screen system
touch screen graphic display
customizable software
120 programmable recipes
up to 6 cooking phases each
adjustable steam 0-100%
9 fan speed levels

double-stage handle
maximum safety and perfect
sealing. The large ovens are
equipped with a two-point
locking handle

self washing system
three completely automated
self-washing modes
for every need



STEADY COOK TOUCH

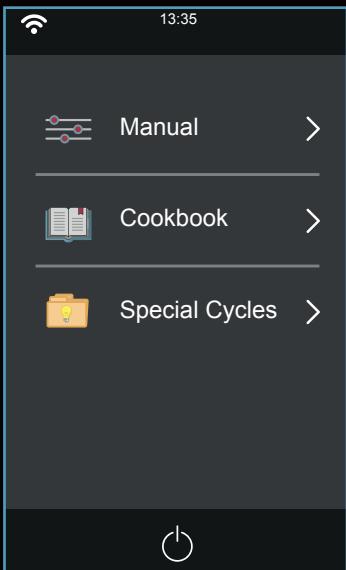
The top of the range programmable series with 7" **graphic colour touch-screen display**. The innovative system allows to store data up to **120 recipes** with **6 cooking phases**. The USB port allows to store data and **update the software with new functions and recipes**.

MAIN FEATURES ARE:

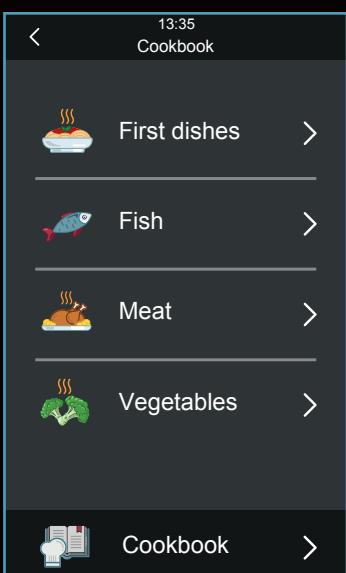
- Self-diagnosis
- Humidity Percentage control
- Inverter control of fan speed up to 9 levels
- Heated core probe
- Multicook - multi-level cooking
- Self-washing mode



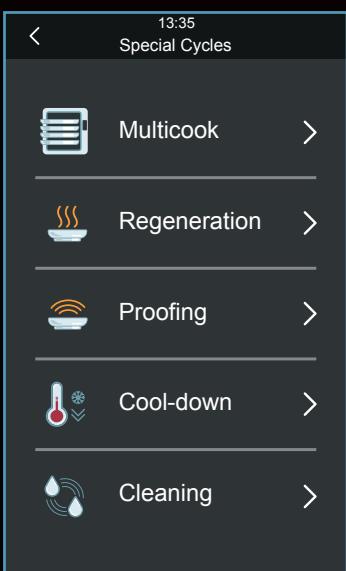
high-visibility graphic touch screen display.
Stored and programmable libraries.
Cooking cycles: maintenance, delta-T, regeneration, low temperature and vacuum. **Self-washing mode, self-diagnosis and remote update**



home page
wide overview, intuitive graphics, **quick and easy** function selection



recipes
possibility to save custom cooking programs, library of preloaded programs specially made and tested in our laboratories, update and save data via USB port



special cycles
multicook with count-up feature enabling an “ongoing” cooking cycle and count-down feature in which all baking trays with different preparation times complete cooking at the same time

usb port



	Serie 6	Serie 6
cod.	N06ESCMD	N06GSCMD
ext. dimension	862x716x728 mm	862x716x728 mm
int. dimension	584x355x436 mm	584x355x436 mm
grid	6 - 1/1 GN	6 - 1/1 GN
grid dist.	60 mm	60 mm
meals	max 70	max 70
weight	91 Kg	103 Kg
voltage	415 ~ 3N	230 ~ 1N
power	7,8 kW	0,35 ↗ 8,5 ↛ kW



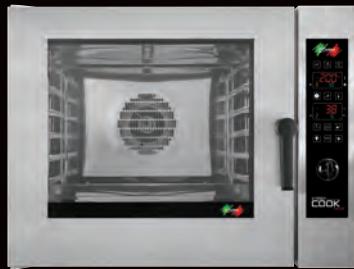
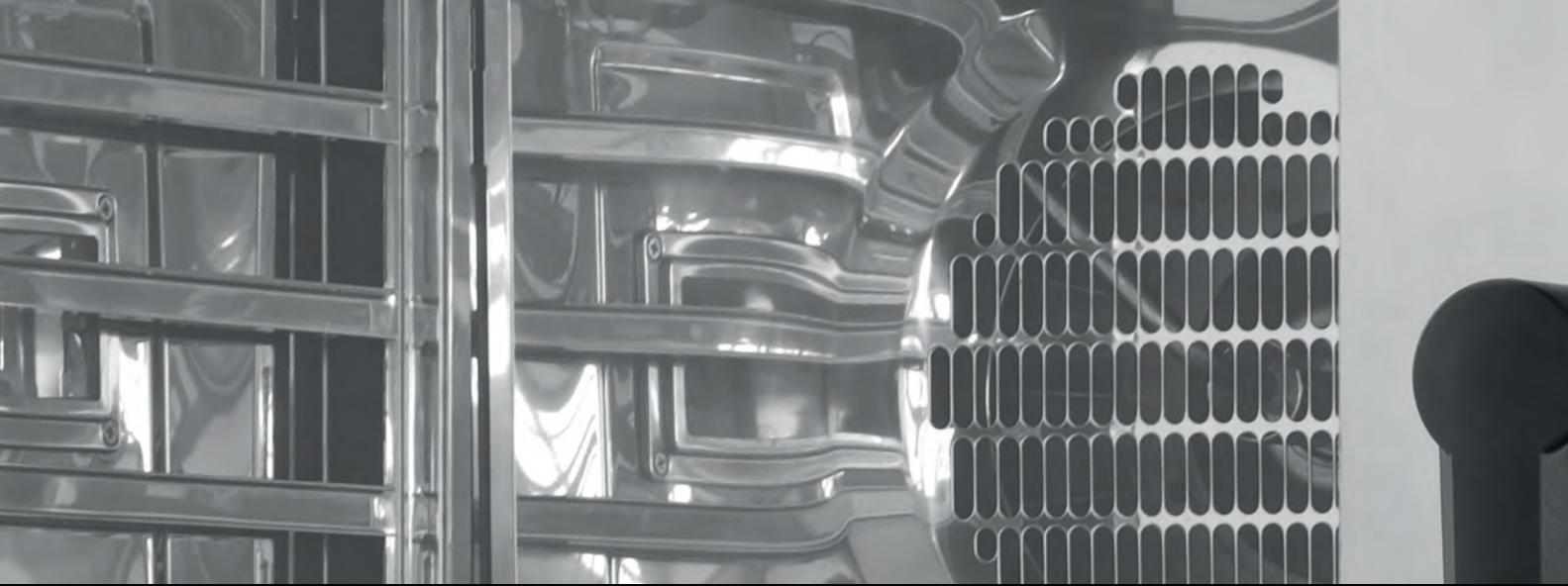
	Serie 10	Serie 10 ↛
cod.	N10ESCMD	N10GSCMD
ext. dimension	942 x 823 x 1.102 mm	942 x 823 x 1.102 mm
int. dimension	634 x 396 x 670 mm	634 x 396 x 670 mm
grid	10 - 1/1 GN	10 - 1/1 GN
grid dist.	60 mm	60 mm
meals	max 100	max 100
weight	145 Kg	168 Kg
voltage	415 ~ 3N	230 ~ 1N
power	15,4 kW	0,4 ↗ 17 ↛ kW



	Serie 20	Serie 20 ↛
cod.	N20ESCMD	N20GSCMD
ext. dimension	1.008x1.169x1.238 mm	1.008x1.169x1.238 mm
int. dimension	710x732x780 mm	710x732x780 mm
grid	10 - 2/1 GN 20 - 1/1 GN	10 - 2/1 GN 20 - 1/1 GN
grid dist.	70 mm	70 mm
meals	max 300	max 300
weight	215 Kg	237 Kg
voltage	415 ~ 3N	415 ~ 3N
power	20,8 kW	0,8 ↗ 26 ↛ kW

STEADY COOK MECH

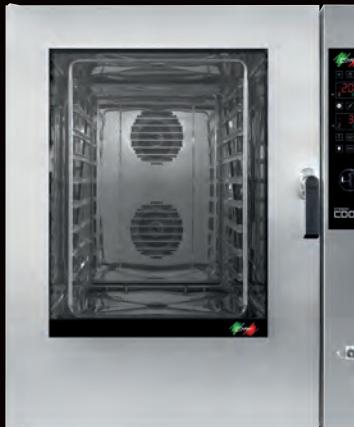




	Serie 6 ↗	Serie 6 boiler ↗	Serie 6 ↘	Serie 6 boiler ↘
cod.	N06ESCVD	N06ESCVX	N06GSCVD	N06GSCVX
ext. dimension	862x716x728 mm	862x716x728 mm	862x716x728 mm	862x716 x728 mm
int. dimension	584x355x436 mm	584x355x436 mm	584x355x436 mm	584x355x436 mm
grid	6 - 1/1 GN	6 - 1/1 GN	6 - 1/1 GN	6 - 1/1 GN
grid dist.	60 mm	60 mm	60 mm	60 mm
meals	max 70	max 70	max 70	max 70
weight	91 Kg	95 Kg	103 Kg	107 Kg
voltage	415 ~ 3N	415 ~ 3N	230 ~ 1N	415 ~ 3N
power	7,8 kW	10,8 kW	0,35 ↗ 8,5 ↘ kW	3,35 ↗ 8,5 ↘ kW



	Serie 10 ↗	Serie 10 boiler ↗	Serie 10 ↘	Serie 10 boiler ↘
cod.	N10ESCVD	N10ESCVX	N10GSCVD	N10GSCVX
ext. dimension	942 x 823 x 1.102 mm	942 x 823 x 1.102 mm	942x 823x1.102 mm	942x823x1.102 mm
int. dimension	634 x 396 x 670 mm	634 x 396 x 670 mm	634x396x670 mm	634x396x670 mm
grid	10 - 1/1 GN	10 - 1/1 GN	10 - 1/1 GN	10 - 1/1 GN
grid dist.	60 mm	60 mm	60 mm	60 mm
meals	max 100	max 100	max 100	max 100
weight	145 Kg	149 Kg	168 Kg	172 Kg
voltage	415 ~ 3N	415 ~ 3N	230 ~ 1N	415 ~ 3N
power	15,4 kW	21,4 kW	0,4 ↗ 17 ↘ kW	6,4 ↗ 17 ↘ kW



	Serie 20 ↗	Serie 20 ↘
cod.	N20ESCVD	N20GSCVD
ext. dimension	1.008x1.169x1.238 mm	1.008x1.169x 1.238 mm
int. dimension	710x732x780 mm	710x732x780 mm
grid	10 - 2/1 GN 20 - 1/1 GN	10 - 2/1 GN 20 - 1/1 GN
grid dist.	70 mm	70 mm
meals	max 300	max 300
weight	215 Kg	237 Kg
voltage	415 ~ 3N	415 ~ 3N
power	20,8 kW	0,8 ↗ 26 ↘ kW



STEADY COOK VISUAL





	Serie 6 ↗	Serie 6 boiler ↗	Serie 6 ↘	Serie 6 boiler ↘
cod.	N06ESCTD	N06ESCTX	N06GSCTD	N06GSCTX
ext. dimension	862x716x728 mm	862x716x728 mm	862x716x728 mm	862x716x728 mm
int. dimension	584x355x436 mm	584x355x436 mm	584x355x436 mm	584x355x436 mm
grid	6 - 1/1 GN	6 - 1/1 GN	6 - 1/1 GN	6 - 1/1 GN
grid dist.	60 mm	60 mm	60 mm	60 mm
meals	max 70	max 70	max 70	max 70
weight	91 Kg	95 Kg	103 Kg	107 Kg
voltage	415 ~ 3N	415 ~ 3N	230 ~ 1N	415 ~ 3N
power	7,8 kW	10,8 kW	0,35 ↗ 8,5 ↘ kW	3,35 ↗ 8,5 ↘ kW

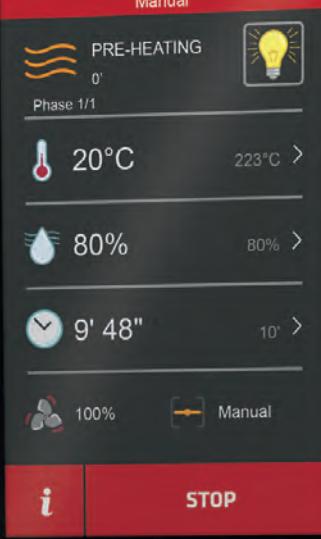


	Serie 10 ↗	Serie 10 boiler ↗	Serie 10 ↘	Serie 10 boiler ↘
cod.	N10ESCTD	N10ESCTX	N10GSCTD	N10GSCTX
ext. dimension	942x823x1.102 mm	942x823x1.102 mm	942x823x1.102 mm	942x823x1.102 mm
int. dimension	634x396x670 mm	634x396x670 mm	634x396x670 mm	634x396x670 mm
grid	10 - 1/1 GN	10 - 1/1 GN	10 - 1/1 GN	10 - 1/1 GN
grid dist.	60 mm	60 mm	60 mm	60 mm
meals	max 100	max 100	max 100	max 100
weight	145 Kg	149 Kg	168 Kg	172 Kg
voltage	415 ~ 3N	415 ~ 3N	230 ~ 1N	415 ~ 3N
power	15,4 kW	21,4 kW	0,4 ↗ 17 ↘ kW	6,4 ↗ 17 ↘ kW



	Serie 20 ↗	Serie 20 ↘
cod.	N20ESCTD	N20GSCTD
ext. dimension	1.008x1.169x1.238 mm	1.008x1.169x1.238 mm
int. dimension	710x732x780 mm	710x732x780 mm
grid	10 - 2/1 GN 20 - 1/1 GN	10 - 2/1 GN 20 - 1/1 GN
grid dist.	70 mm	70 mm
meals	max 300	max 300
weight	215 Kg	237 Kg
voltage	415 ~ 3N	415 ~ 3N
power	20,8 kW	0,8 ↗ 26 ↘ kW

STEADY COOK TOUCH





MASTER DELIGHT

patisserie and bakery



MASTER DELIGHT MECH

The series with digital thermostat with **encoder and manual control**.

MAIN FEATURES ARE:

- Convection cooking
- Automatic and manual humidifier
- Fan speed control
- Fan rotation inversion

Coven
Made in Italy



opening/closing of manual relief valve

200 °C

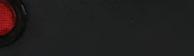
digital thermostat



encoder push-to-set



automatic humidifier



manual humidifier



timer from 1 to 120' and permanent position



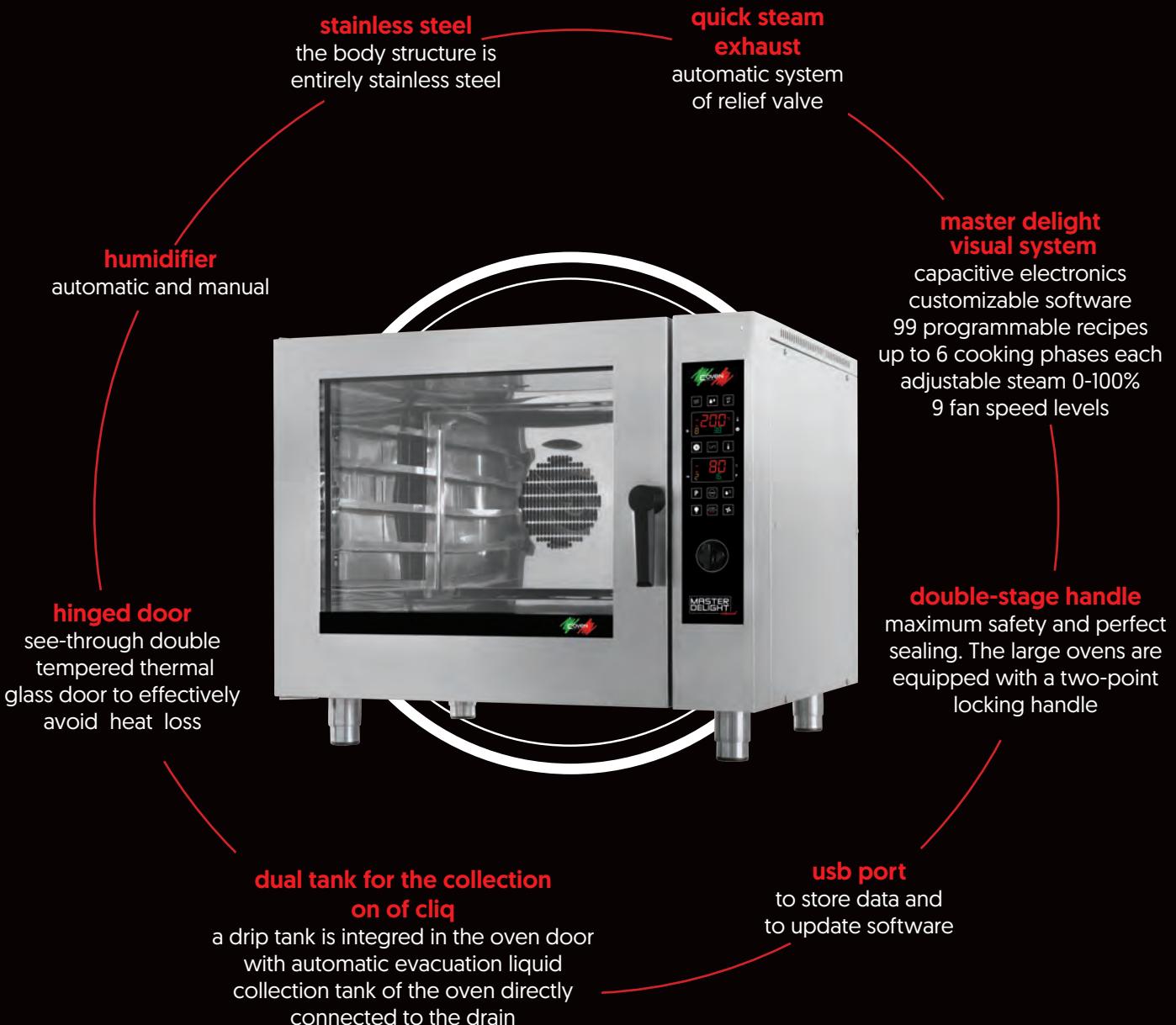
on/off



fan speed control



**MASTER
DELIGHT**
mech

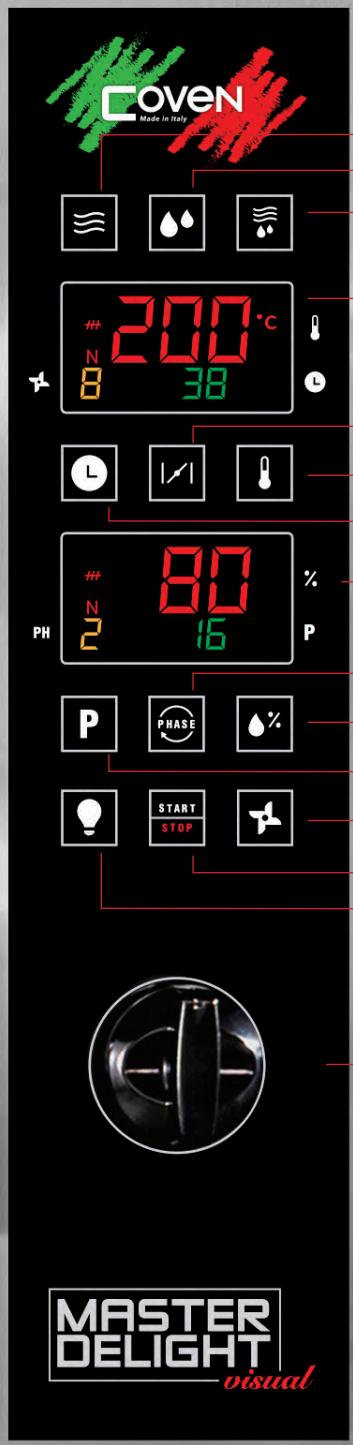


MASTER DELIGHT VISUAL

The programmable series with **capacitive keypad**. The innovative system allows to store data up to **99 recipes** with **6 cooking phases**. The USB input for storing data and **updating the software with new functions and recipes**.

MAIN FEATURES ARE:

- Automatic and manual modes for humidity percentage control
- Fan speed inverter control up to 9 levels



convection cooking
steam cooking
mixed cooking convection/steam

double display to view temperature and fan speed, timer and alarm signalling

automatic relief valve

chamber temperature
timer

humidity percentage double display, programs and phases

phases

humidity percentage

special programs and cycles

inverter controlled fan speed

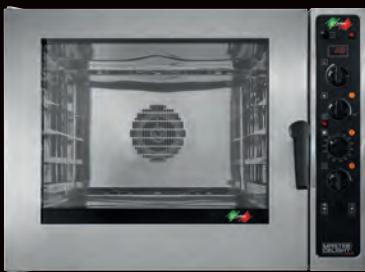
start stop

oven light

encoder push / set / up and down / stand-by

usb port

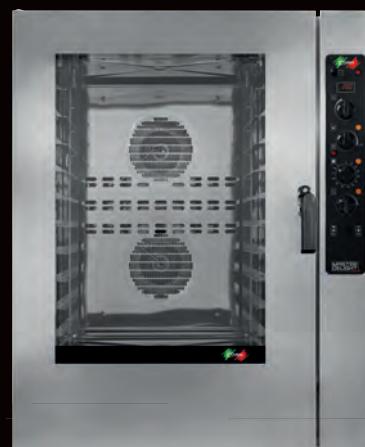
MASTER DELIGHT MECH



	Serie 5 ↗	Serie 5 ↘
cod.	N05EMDMH	N05GMDMH
ext. dimension	940x800x762 mm	940x800x762 mm
int. dimension	662x430x470 mm	662x430x470 mm
grid	5 – 40 x 60	5 – 40 x 60
grid dist.	80 mm	80 mm
weight	104 Kg	115 Kg
voltage	415 ~ 3N	230 ~ 1N
power	7,8 kW	0,35 ↗ 8,5 ↘ kW



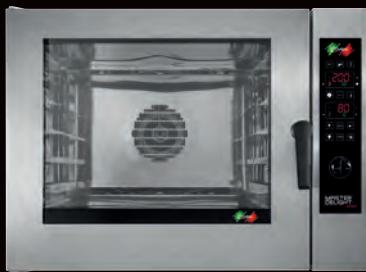
	Serie 8 ↗	Serie 8 ↘
cod.	N08EMDMH	N08GMDMH
ext. dimension	1.000x877x1.112 mm	1.000x877x1.112 mm
int. dimension	692x450x680 mm	692x450x680 mm
grid	8 – 40 x 60	8 – 40 x 60
grid dist.	80 mm	80 mm
weight	152 Kg	178 Kg
voltage	415 ~ 3N	230 ~ 1N
power	15,4 kW	0,4 ↗ 17 ↘ kW



	Serie 10 ↗	Serie 10 ↘
cod.	N10EMDMH	N10GMDMH
ext. dimension	1.000x899x1.318 mm	1.000x899x1.318 mm
int. dimension	702x465x860 mm	702x465x860 mm
grid	10 – 40 x 60	10 – 40 x 60
grid dist.	80 mm	80 mm
weight	177 Kg	199 Kg
voltage	415 ~ 3N	230 ~ 1N
power	20,8 kW	0,8 ↗ 26 ↘ kW

MASTER DELIGHT

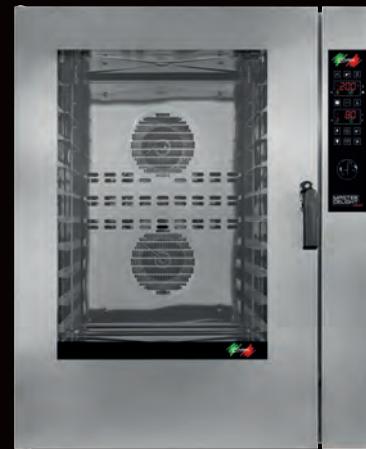
MECH & VISUAL



	Serie 5 ↗	Serie 5 ↖
cod.	N05EMDVH	N05GMDVH
ext. dimension	940x800x762 mm	940x800x762 mm
int. dimension	662x430x470 mm	662x430x470 mm
grid	5 – 40 x 60	5 – 40 x 60
grid dist.	80 mm	80 mm
weight	104 Kg	115 Kg
voltage	415 ~ 3N	230 ~ 1N
power	7,8 kW	0,35 ↗ 8,5 ↖ kW



	Serie 8 ↗	Serie 8 ↖
cod.	N08EMDVH	N08GMDVH
ext. dimension	1.000x877x1.112 mm	1.000x877x1.112 mm
int. dimension	692x450x680 mm	692x450x680 mm
grid	8 – 40 x 60	8 – 40 x 60
grid dist.	80 mm	80 mm
weight	152 Kg	178 Kg
voltage	415 ~ 3N	230 ~ 1N
power	15,4 kW	0,4 ↗ 17 ↖ kW



	Serie 10 ↗	Serie 10 ↖
cod.	N10EMDVH	N10GMDVH
ext. dimension	1.000x899x1.318 mm	1.000x899x1.318 mm
int. dimension	702x465x860 mm	702x465x860 mm
grid	10 – 40 x 60	10 – 40 x 60
grid dist.	80 mm	80 mm
weight	177 Kg	199 Kg
voltage	415 ~ 3N	230 ~ 1N
power	20,8 kW	0,8 ↗ 26 ↖ kW

MASTER DELIGHT VISUAL

ACCESSORIES

CORE TEMPERATURE PROBE (Optional on Visual series and included on Touch series)

LINES	MODELS	CODE
STEADY COOK	SERIES 6	
	SERIES 10	
	SERIES 20	
	SERIES 21	
	SERIES 40	
	SERIES 5	COV00013
	SERIES 8	
	SERIES 10	

WASHING SYSTEM (Optional on Visual series and included on Touch series)

LINES	MODELS	CODE
STEADY COOK	SERIES 6	LAV0506EG
	SERIES 10	LAV0810EG
	SERIES 20	LAV20EG
	SERIES 21	LAV2140E
	SERIES 40	
	SERIES 5	LAV0506EG
	SERIES 8	LAV0810EG
	SERIES 10	

WASHING SHOWER

LINES	MODELS	CODE
STEADY COOK & MASTER DELIGHT	ALL MODELS	CDOCC004

REMOVABLE STAINLESS STEEL SUPPORT

LINES	MODELS	CODE
STEADY COOK	SERIES 6	SUPSC06
	SERIES 10	SUPSC10
	SERIES 20	SUPSC20
	SERIES 5	
	SERIES 8	
	SERIES 10	
MASTER DELIGHT	SERIES 5	SUPMD05
	SERIES 8	SUPMD08
	SERIES 10	SUPMD10

ACCESSORIES

REVERSIBLE DOOR



LINES	MODELS	CODE
STEADY COOK	SERIES 6	NS061723C
	SERIES 10	NS01021C
	SERIES 20	CL20022C
MASTER DELIGHT	SERIES 5	MD05014C
	SERIES 8	MD08022C
	SERIES 10	MC12022C

HOOD



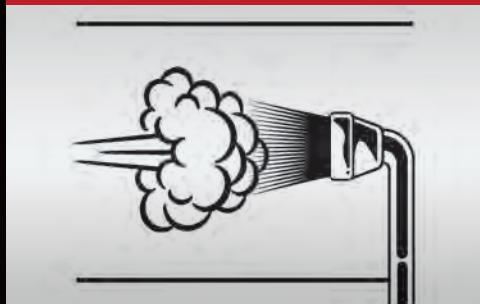
LINES	MODELS	CODE
STEADY COOK	ONLY SERIES 6 - 10 E	CAPPA610

MANUAL WATER SOFTNER



LINES	MODELS	CODE
STEADY COOK & MASTER DELIGHT	ALL MODELS	ADCTH405

DRAIN TEMPERATURE REDUCER



LINES	MODELS	CODE
STEADY COOK	SERIES 6	ABVAP06
	SERIES 10	ABVAP10-20
	SERIES 20	

ACCESSORIES

FAT FILTER



LINES	MODELS	CODE
STEADY COOK	SERIES 6	ASU00006
	SERIES 10	ASU00010
	SERIES 20	ASU00020

CHROMIUM PLATED GRIDS



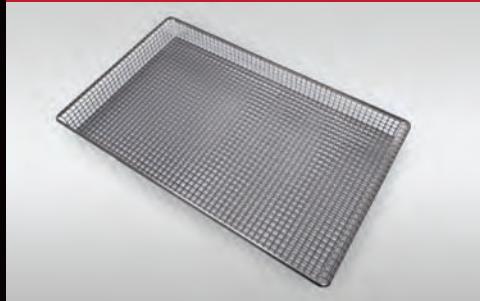
LINES	DESCRIPTION	CODE
STEADY COOK	GN 1/2	AGR00012
	GN 2/3	AGR00023
	GN 1/1	AGR00011
	GN 2/1	AGR00021
MASTER DELIGHT	40X60 cm	AGR4604P

STAINLESS STEEL GRIDS



LINES	DESCRIPTION	CODE
STEADY COOK	GN 2/3	AGRMXD23
	GN 1/1	AGRIX011
	GN 2/1	AGRIX021

WIRED CONTAINERS



LINES	DESCRIPTION	CODE
STEADY COOK	GN 1/1	ABR02511

ACCESSORIES

FLAT TRAYS

LINES	DESCRIPTION	CODE
STEADY COOK	GN 1/1	AGR0RI11

STAINLESS STEEL CONTAINERS

LINES	DESCRIPTION	CODE
STEADY COOK	GN 1/1 H 20 mm	ABIG2011
	GN 1/1 H 40 mm	ABI04011
	GN 1/1 H 65 mm	ABI06511
	GN 2/1 H 20 mm	ABI02021
	GN 2/1 H 40 mm	ABIO4021
	GN 2/1 H 65 mm	ABIO6521

STAINLESS STEEL PERFORATED CONTAINERS

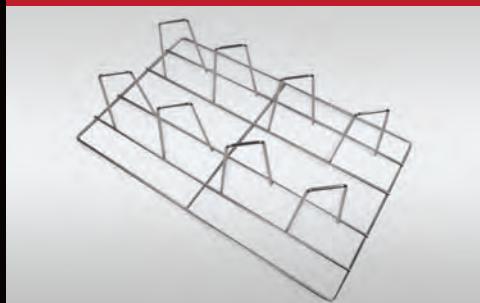
LINES	DESCRIPTION	CODE
STEADY COOK	GN 1/1 H20 mm	ABIF2011
	GN 1/1 H40 mm	ABIF4011
	GN 1/1 H65 mm	ABIF6511
	GN 2/1 H20 mm	ABIF2021
	GN 2/1 H40 mm	ABIF4021
	GN 2/1 H65 mm	ABIF6521

CONTAINERS NON STICK COATED

LINES	DESCRIPTION	CODE
STEADY COOK	GN 1/1 H 20 mm	ABIV1120
	GN 1/1 H 40 mm	ABIV1140

ACCESSORIES

GRID FOR CHICKENS



LINES	DESCRIPTION	CODE
STEADY COOK	GN 1/1	AGRPOL11

GRILL GRID



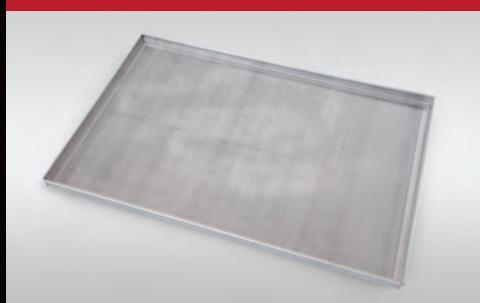
LINES	DESCRIPTION	CODE
STEADY COOK	GN 1/1	AGRILL11

ALUMINIUM TRAY



LINES	DESCRIPTION	CODE
MASTER DELIGHT	40X60 cm	ABN03046

BAKING TRAY, PERFORATED, SILICONE COATED



LINES	DESCRIPTION	CODE
MASTER DELIGHT	40X60 cm	ATFP4060

ACCESSORIES

TRAY FOR BAGUETTES SILICONE COATED

LINES	DESCRIPTION	CODE
MASTER DELIGHT	40X60 cm	ATF04060

BAKING TRAY, NON STICK COATED

LINES	DESCRIPTION	CODE
MASTER DELIGHT	40X60 cm	ABNA0346

COVEN CLEANING DETERGENT (TANK 6 KG)

LINES	MODELS	CODE
STEADY COOK & MASTER DELIGHT	ALL VISUAL AND TOUCH MODELS	DETlavusl

TERMS OF SALE

The ovens are packed in special palletized cartons, stackable and suitable for transport, or in palletized crates. Packaging included in the price. All goods are sold ex-factory. Any complaints regarding the goods must be made upon delivery and written in the delivery note. The goods travel at the purchaser's risk, even if they are sold free port. The producer is the owner of the goods until they are fully paid. All disputes shall be settled at the Court of Turin. All goods have 12-month warranty. The spare parts requested during the warranty period travel at the sole contractor's expense. Each delivery will be charged of € 25,00 due to operating costs. Defective goods must be returned at contractor's expense to the manufacturer within 1 month. Otherwise they will be invoiced.

The manufacturer reserves the right to change or modify models without prior notice.

The images and validity of the data set out in this catalogue are approximations.
COVEN s.r.l. reserves the right to introduce changes at any given time, even without prior notice .



Coven s.r.l.

Strada Vicinale della Berlia, 555 - 10146 TORINO

Tel: +39 011 18864131 • Fax: +39 011 0121609

info@coven.it • www.coven.it