



Pastry Line

Oven with high-efficiency humidifier.



MASTER DELIGHT VISUAL SERIE 5

N05EMDVH Electric ⚡

N05GMDVH Gas 🔥

COMBI OVEN • HUMIDIFIER • 5 TRAYS 40 X 60 • 80 pitch • DIGITAL PROGRAMMABLE

THE MASTER DELIGHT VISUAL SYSTEM features a capacitive keyboard, customizable software, 99 programmable recipes, up to 6 baking stages each. Inverter regulation of fan speed up to 10 levels.

Regolazione della percentuale di umidità in modalità automatica e manuale.

The whole structure is made of AISI 304 stainless steel, and the practical USB port allows data storage and software updating.

The core probe and automatic washing system, with three washing cycles (Soft - Medium - Hard), are provided as options.

Coven ovens are equipped with two-stage handle for maximum safety and tight sealing.

Folding door with thick inspectable double glass to effectively lower heat transmission to the outside.

Double liquid collection tank with drip pan integrated in the door for automatic emptying via direct connection to the drain.

Left hinge with opening to the right.

FEATURES

code	N05EMDVH - N05GMDVH
outer dim.	940x800x762 mm
inner dim.	662x430x470 mm
number of trays	5 - 40 x 60
tray distance	80 mm
weight	104 Kg (electric) / 115 Kg (gas)
voltage	400 V~ 3N (electric) / 230 ~ 1N (gas)
power	7.8 kW (electric) / 8.5/11 kW (gas)

OPTIONAL / ACCESSORIES

CORE TEMPERATURE PROBE
 AUTOMATIC WASHING
 WASHING ARM
 STAINLESS STEEL SUPPORT
 OPPOSITE DOOR
 HOOD
 GRIDS: Chrome/ Stainless Steel
 TRAYS: Non-stick/ Stainless Steel/ Mesh/
 Perforated
 COVEN WASHING DETERGENT



COOKING PROCESSES:

Manual Cooking
 Temperature: 30 °C – 250 °C
 99 programmable recipes
 Up to 6 cooking phases
 Cooking with core temperature probe
 Delta T cooking

DELTA T COMBO: Allows maintaining a constant temperature difference between the core of the product and the cooking chamber. The core temperature probe is the key component of DELTA T COMBO, enabling real-time temperature detection in the core of the raw material until reaching the desired cooking level. The core temperature probe is removable for extended durability.

STEAM MANAGEMENT:

HUMIDITY CONTROL 0-100%

STEAM CONTROL: humidity control in the cooking chamber.

- Produces saturated steam.
- Increases steam saturation and temperature.
- Fast evacuation of humidity in the chamber.

PREHEATING: Automatic preheating.

AIR INVERTER: Fan management through Inverter allows automatic fan rotation reversal and speed adjustment.

SELF WASHING MODE:

Thorough and complete cleaning. The washing system is equipped with an arm with multiple nozzles capable of reaching every corner of the cooking chamber for impeccable cleaning, thanks to three washing cycles (Soft - Medium - Hard).

TECHNICAL DATA:**STANDARD**

Voltage	ELECTRIC 415 V	GAS 230 V
Phase	~3PH+N+PE	~1PH+N+PE
Power	7,8 kW	8,5 kW ⚡ 0,5
Maximum absorbed current (amperes)	11,2 A	1,52 A
Power cable requirements	H07RN-F 5G x 2.5 mm ²	H07RN-F 3G x 1.5 mm ²
Gas connection	-	1/2"
Power cable	Not included	Incluso
Plug	Not included	Not included

OPTION A

Voltage	230 V
Phase	~1PH+N+PE
Power	7,8 kW
Maximum absorbed current (amperes)	34 A
Power cable requirements	H07RN-F 3G x 6 mm ²

OPTION B

Voltage	230 V
Phase	~3PH+PE
Power	7,8 kW
Maximum absorbed current (amperes)	19,5 A
Power cable requirements	H07RN-F4G x 4 mm ²

Water connection*:

It is essential to always install a water softener upstream of the appliance. The water quality must meet the following characteristics:

Hardness (CaCO₃) from 3° to 9°F (French degrees).
Maximum temperature 15 +/- 5°C.

Failure to install an effective water softener leads to the formation of limescale and anomalies in the appliance in a short time.

Tap water:

Drinking water inlet: 3/4" Network water pressure: from 1.5 to 3 bar.

*USING WATER THAT DOES NOT COMPLY WITH THE MINIMUM STANDARDS SET BY COVEN FOR WATER QUALITY WILL NULLIFY THE WARRANTY.

INSTALLATION REQUIREMENTS:

Installations must comply with all local electrical systems, especially the section of electrical connection cables, and regulations for ventilation and hydraulic connection. It is necessary to perform combustion gas analysis in the case of gas ovens.



MASTER DELIGHT VISUAL SERIE 5 Electric/Gas
N 05 E M D V H / N 05 G M D V H

*(1) *(2) G *(3) *(4) *(5) *(6)

CODE LEGEND:

- (1) Oven line - **N**, New line
- (2) Number of trays - **05**
- (3) Power supply - "**E**" Electric / "**G**" Gas
- (4) Pastry line - "**MD**" (Master Delight)
- (5) User interface - "**V**" Capacitive keyboard
- (6) "**H**" With humidifier



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