



Gastronomy Line

High efficiency combi-steam oven



STEADY COOK MECH SERIE 10

N10ESCMD **Electric** ⚡

N10GSCMD **Gas** 🔥

COMBI OVEN • DIRECT STEAM • 10 TRAYS GN1/1 – 60 pitch • MANUAL CONTROLS

THE STEADY COOK MECH SYSTEM is characterized by a digital thermostat display with push-to-set encoder and manual controls.

The entire structure is made of AISI 304 stainless steel.

Various cooking processes can be managed: dry convection cooking, combined convection-steam cooking, and steam cooking.

Coven ovens are equipped with a two-stage handle for maximum safety and a perfectly sealed closure..

The door opens like a book with a double-inspected glass of substantial thickness to effectively reduce heat transmission to the exterior.

Fan rotation reversal.

Fast humidity evacuation.

Double liquid collection basin with an integrated drip tray in the door for automatic drainage through a direct connection to the drain.

Automatic humidifier.

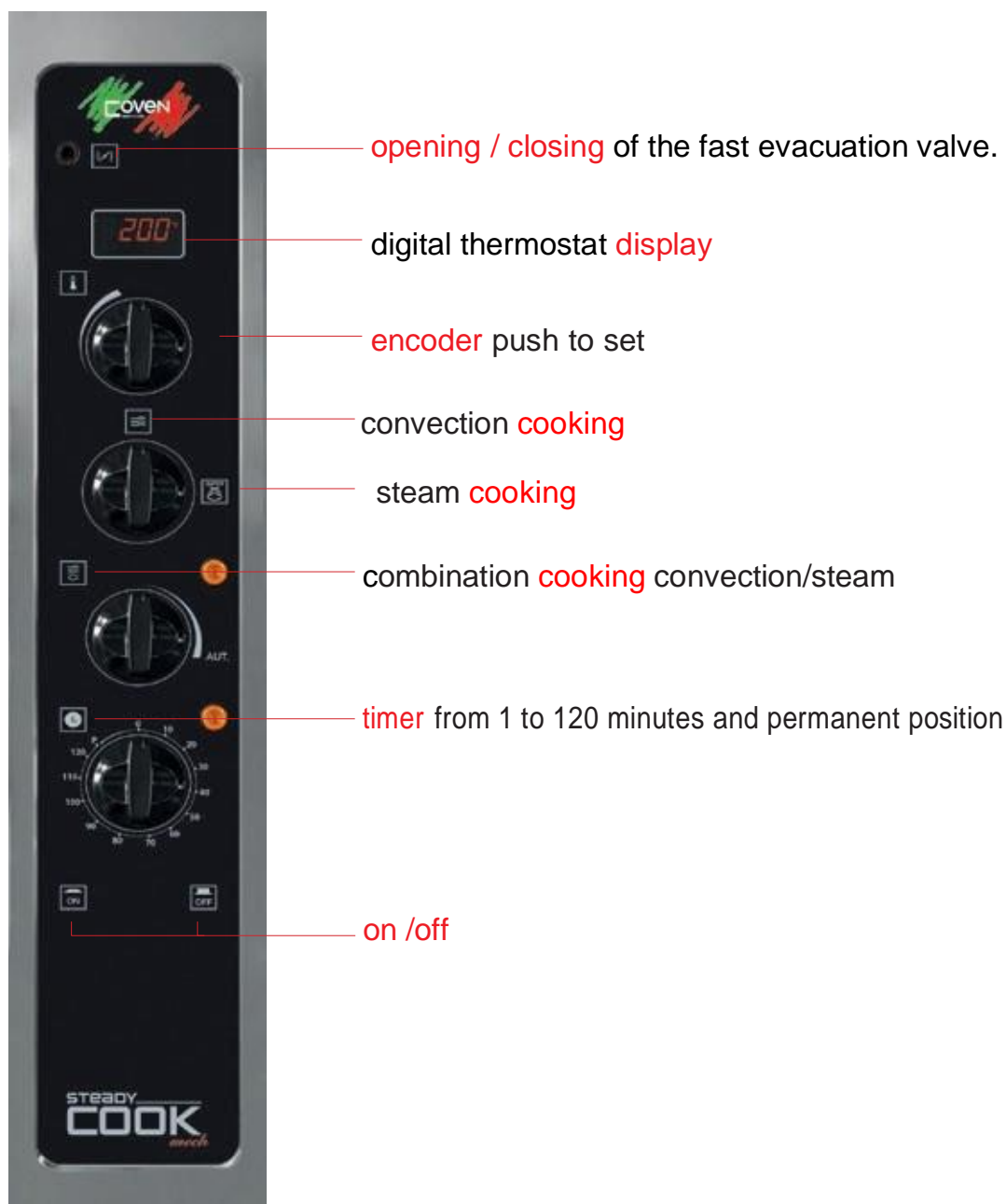
Hinge on the left with right-side opening.

FEATURES:

code	N10ESCMD - N10GSCMD
outer dim.	942x823x1102 mm
inner dim.	634x396x670 mm
number of trays	10 - 1/1 GN
tray distance	60 mm
number of meals	max 100
weight	145 Kg (electric) / 168 Kg (gas)
voltage	415 V~ 3N (electric) / 230 ~ 1N (gas)
power	15,4 kW (electric) / 17 kW (gas)

OPTIONAL / ACCESSORIES

WASHING SHOWER
 STAINLESS STEEL SUPPORT
 OPPOSITE DOOR
 HOOD
 STEAM CONDENSER
 GREASE FILTER
 GRIDS: Chrome / Stainless Steel / Grill / Poultry
 TRAYS: Non-stick / Stainless Steel / Mesh / Perforated



COOKING PROCESSES:

Manual Cooking

Dry Convection Cooking

Combination Convection-Steam Cooking

Steam Cooking

Temperature: 30 °C – 275 °C

TECHNICAL DATA:**STANDARD**

Voltage	ELECTRIC 415 V	GAS 230 V
Phase	~3PH+N+PE	~1PH+N+PE
Power	15,4 kW	17 kW ⚡ 0,5
Maximum absorbed current (amperes)	22,2 A	1,52 A
Power cable requirements	H07RN-F 5G x 4 mm ²	H07RN-F 3G x 1.5 mm ²
Gas connection	-	3/4"
Power cable	Not included	Included
Plug	Not included	Not included

OPTION B

Voltage	230 V
Phase	~3PH+PE
Power	15,4 kW
Maximum absorbed current (amperes)	38,7 A
Power cable requirements	H07RN-F4G x 10 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.



STEADY COOK MECH SERIE 10 Electric/Gas

N 10 E S C M D / N 10 G S C M D

*(1) *(2) G *(3) *(4) *(5) *(6) *(7)

CODE LEGEND:

- (1) Oven Line - **N**, New line
- (2) Number of trays - **10**
- (3) Power supply - "**E**" Electric / "**G**" Gas
- (4) Gastronomy Line - "**SC**" (Steady Cook)
- (5) User interface - "**M**" Comandi meccanici
- (6) "**D**" Direct steam
- (7) "**X**" Indirect steam (Boiler)



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