



## Gastronomy Line

High-efficiency combi-steam oven.



### STEADY COOK VISUAL SERIE 20

**N20ESCVD** Electric ⚡

**N20GSCVD** Gas 🔥

COMBI OVEN • DIRECT STEAM • 20 TRAYS GN1/1 – 70 Pitch • DIGITAL PROGRAMMABLE

**THE VISUAL STEADY COOK VISUAL SYSTEM** is characterized by a capacitive electronic keyboard, customizable software, 99 programmable recipes, up to 6 cooking phases each. Fan speed adjustment with inverter up to 10 levels. Adjustable steam from 0 to 100%.

The entire structure is made of AISI 304 stainless steel, and the convenient USB port allows for data storage and software updates.

Various cooking processes can be managed: dry convection cooking, combined convection-steam cooking, steam cooking, low-temperature cooking, sous-vide cooking, grilling, and regeneration.

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

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

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

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

Hinge on the left with right-side opening.

#### FEATURES:

code	N20ESCVD - N20GSCVD
outer dim.	1008x1169x1238 mm
inner dim.	710x732x780 mm
number of trays	10 - 2/1 GN    20 - 1/1 GNtray
distance	70 mm
number of meals	max 300
weight	215 Kg (electric) / 237 Kg (gas)
voltage	415 V~ 3N
power	20,4 kW (electric) / 26 kW (gas)

#### OPTIONAL / ACCESSORIES

CORE TEMPERATURE PROBE  
 AUTOMATIC WASHING  
 WASHING ARM  
 STAINLESS STEEL SUPPORT  
 OPPOSITE DOOR  
 HOOD  
 STEAM CONDENSER  
 GREASE FILTER  
 GRIDS: Chrome / Stainless Steel / Grill / Poultry  
 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%

**DUO STEAM SYSTEM:** Innovative combined system that produces steam, allowing the regulation of humidity percentage. This system allows for the use of:

- 1) Direct steam
- 2) Dedicated boiler (optional)
- 3) Combined use of direct steam and boiler in automatic mode or user-selected manually.

**STEAM CONTROL:** Humidity control in the cooking chamber.

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

**PREHEATING:** Automatic preheating.

**AIR INVERTER:** The fan management through the inverter allows the automatic reversal of the fan rotation 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 415 V
Phase	~3PH+N+PE	~3PH+N+PE
Power	20,4 kW	26 kW ⚡ 0,8
Maximum absorbed current (amperes)	29,4 A	3,5 A
Power cable requirements	H07RN-F 5G x 4 mm <sup>2</sup>	H07RN-F 3G x 1.5 mm <sup>2</sup>
Gas connection	-	3/4"
Power cable	Not included	Included
Plug	Not included	Not included

**OPTION B**

Voltage	230 V
Phase	~3PH+PE
Power	20,4 8 kW
Maximum absorbed current (amperes)	51,3 A
Power cable requirements	H07RN-F4G x 10 mm <sup>2</sup>

**Water connection \*:**

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

Hardness (CaCO<sub>3</sub>) 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 VISUAL SERIE 20 Electric/Gas**  
**N 20 E S C V D / N 20 G S C V D**

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

**CODE LEGEND:**

- (1) Oven line - **N**, New line
- (2) Number of trays - **20**
- (3) Power supply - "**E**" Electric / "**G**" Gas
- (4) Gastronomy line - "**SC**" (Steady Cook)
- (5) User interface - "**V**" Tastiera a comandi capacitivi
- (6) "**D**" Direct steam
- (7) "**X**" Indirect steam (Boiler)



**COVEN Srl**

Strada Vicinale della Berlia 555  
10146 Torino

Tel. +39 011 18864131  
Fax. +39 011 0121609

[info@coven.it](mailto:info@coven.it)  
[www.coven.it](http://www.coven.it)