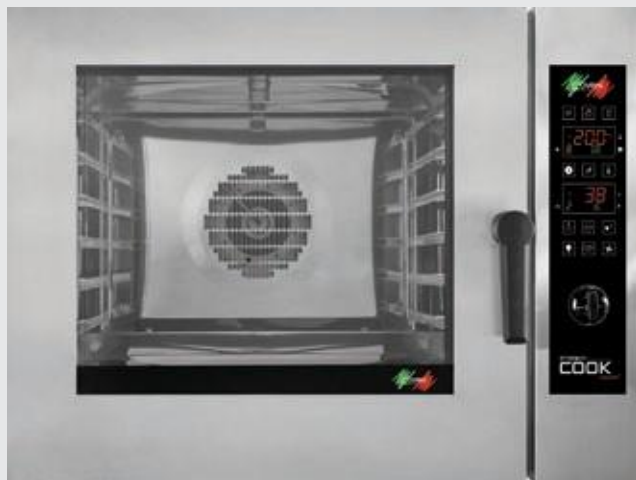




## Gastronomy Line

High efficiency combi-steam oven



### STEADY COOK VISUAL SERIE 6

**N06ESCVD** Electric ⚡

**N06GSCVD** Gas 🔥

COMBI OVEN • DIRECT STEAM • 6 TRAYS GN1/1 – 60 pitch • DIGITAL PROGRAMMABLE

**THE 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	N06ESCVD - N06GSCVD
outer dim.	862x716x728 mm
inner dim.	584x355x436 mm
number of trays	6 - 1/1 GN
tray distance	60 mm
number of meals	max 70
weight	91 Kg (electric) / 103 Kg (gas)
voltage	415 V- 3N (electric) / 230 ~ 1N (gas)
power	7,8 kW (electric) / 8,5 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



- convection cooking
- steam cooking
- Combination cooking convection/steam
- Dual display showing fan speed
- temperature, timer and alarm reporting
- timer
- Chamber temperature/core temperature probe
- Delta-t
- double display showing % humidity,
- programs and phases
- phase
- umidity percentage
- Programs/automatic vent valve
- Fan speed controlled by inverter
- start stop
- camera light
- encoder push / set / up and down / stand-by
- usb port

## 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

Total control of humidity in the cooking chamber from 0 to 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.

Fast humidity evacuation:  
 Automatic system with vent valve.

**PREHEATING:** Automatic preheating.

**AIR INVERTER:** The ventilation management through the inverter allows the reversal of the fan rotation and adjustment with 10 levels of speed.

### 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 <sup>2</sup>	H07RN-F 3G x 1.5 mm <sup>2</sup>
Gas connection	-	1/2"
Power cable	Not included	Included
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 <sup>2</sup>

**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 <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 6 Electric/Gas

**N 06 E S C V D / N 06 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 - **06**
- (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)



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