



Gastronomy line
High efficiency combi-steam oven.



STEADY COOK TOUCH SERIE 10

N10ESCTD Electric ⚡

N10GSCTD Gas 🔥

COMBI OVEN • DIRECT STEAM • 10 TRAYS GN1/1 – 60 Pitch • PROGRAMMABLE TOUCH SYSTEM

THE STEADY COOK TOUCH SYSTEM is characterized by a 7-inch capacitive touch screen for quick, simple, and intuitive use. It features the MULTICOOK function, allowing simultaneous cooking of foods with different preparation times using a multilevel cooking system. Customizable software, 120 programmable recipes, up to 6 cooking phases each. Fan speed regulation with inverter technology up to 10 levels. Adjustable steam from 0 to 100%. The entire structure is made of AISI 304 stainless steel, and the USB input allows for data storage, software updates, and HACCP data download.

It can manage various **cooking processes**: dry convection cooking, mixed convection-steam cooking, steam cooking, Delta T cooking, low-temperature cooking, sous-vide cooking, grilling, and regeneration.

The core probe and automatic washing system with three washing cycles (Soft - Medium - Hard) are included as standard.

Coven ovens are equipped with a two-step handle for maximum safety and perfect airtight sealing.

Book-style door with double-inspected, thick glass to effectively reduce heat transmission to the outside.

Double liquid collection basin with an integrated draining tray in the door for automatic drainage via direct connection to the drainage system.

Left-hinged door with right-side opening.

FEATURES:

code	N10ESCTD - N10GSCTD
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

CORE PROBE
AUTOMATIC WASH
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

**home page**

Wide overview, intuitive graphics, function selection.

Easy and fast.**recipes**

Ability to save customized cooking programs, library of specially designed and tested pre-loaded programs in our laboratories, data update and saving via USB port.

special cycles

Multicook with count-up function for a continuous cooking cycle and count-down function where trays with different preparation times complete cooking simultaneously

Usb port**COOKING PROCESSES:**

Manual and automatic cooking.
 Temperature: 30 °C – 250 °C.
 72 preloaded recipes + 48 customizable recipes.
 Up to 6 cooking phases.
 Cooks with core probe.
 Delta T cooking.
 Multicook.

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**

	ELECTRIC	GAS
Voltage	415 V	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	-	1/2"
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 TOUCH SERIE 10 Electric/Gas

N 10 E S C T D / N 10 G S C T 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**" Elettrico / "**G**" Gas
- (4) Gastronomy line - "**SC**" (Steady Cook)
- (5) User interface - "**T**" Touch screen
- (6) "**D**" Direct steam
- (7) "**X**" Indirect steam (Boiler)



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