



## Gastronomy Line

High efficiency combi-steam oven



### STEADY COOK MECH SERIE 6

**N06ESCMD** Electric ⚡

**N06GSCMD** Gas 🔥

COMBI OVEN • DIRECT STEAM • 6 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	N06ESCMD - N06GSCMD
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

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  
Phase  
Power  
Maximum absorbed current (amperes)  
Power cable requirements  
Gas connection  
Power cable  
Plug

**ELECTRIC**

415 V  
~3PH+N+PE  
7,8 kW  
11,2 A  
H07RN-F 5G x 2.5 mm<sup>2</sup>  
-  
Not included  
Not included

**GAS**

230 V  
~1PH+N+PE  
8,5 kW ⚡ 0,5  
1,52 A  
H07RN-F 3G x 1.5 mm<sup>2</sup>  
1/2"  
Included  
Not included

**OPTION A**

Voltage  
Phase Power  
Maximum absorbed current (amperes)      Power  
cable requirements

230 V  
~1PH+N+PE 7,8  
kW  
34 A  
H07RN-F 3G x 6 mm<sup>2</sup>

**OPTION B**

Voltage  
Phase Power  
Maximum absorbed current (amperes)  
  
Power cable requirements

230 V  
~3PH+PE 7,8  
kW  
19,5 A  
H07RN-F 4G 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 MECH SERIE 6 Electric/Gas

**N 06 E S C M D / N 06 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 - **06**
- (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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