

# **Gastronomy Line**

High efficiency combi-steam oven



STEADY COOK MECH SERIE 20

N20ESCMD Electric **\***N20GSCMD Gas ()

COMBI OVEN • DIRECT STEAM • 20 TRAYS GN1/1 - 70 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
 N20ESCMD - N20GSCMD

 outer dim.
 1008x1169x1238 mm

 inner dim.
 710x732x780 mm

 number of trays
 10 - 2/1 GN 20 - 1/1 GN

tray 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**

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

### N20ESCMD Electric - N20GSCMD Gas





### **COOKING PROCESSES:**

Manual Cooking
Dry Convection Cooking
Combination Convection-Steam Cooking
Steam Cooking
Temperature: 30 °C – 275 °C

#### N20ESCMD Electric - N20GSCMD Gas



#### **TECHNICAL DATA:**

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

Gas connection Power cable Plug

Flug

OPTION B
Voltage
Phase

Power Maximum absorbed current (amperes)

Power cable requirements

ELECTRIC 415 V ~3PH+N+PE 20,4 kW 29,4 A H07RN-F 5G x 6 mm<sup>2</sup>

H07RN-F4G x 10 mm<sup>2</sup>

Not included Not included

230 V

~3PH+PE

20,4 kW

51,3 A

GAS 415 V ~3PH+N+PE 26 kW \$0,8 1,52 A H07RN-F 3G x 1.5 mm<sup>2</sup> 3/4"

Included Not included

## 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  $3^{\circ}$  to  $9^{\circ}$ F (French degrees). Maximum temperature 15 +/-  $5^{\circ}$ 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"

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 20 Electric/Gas

### N 20 E SC M D / N 20 G SC M 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 "M" Comandi meccanici
- (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 www.coven.it