



Gastronomy Line

High efficiency combi-steam oven.



STEADY COOK VISUAL SERIE 10

N10ESCVD Electric ⚡

N10GSCVD Gas 🔥

COMBI OVEN • DIRECT STEAM • 10 TRAYS GN1/1 – 60 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	N10ESCVD - N10GSCVD
outer dim.	942x823x1.102 mm
inner dim.	634x396x670 mm
number of trays	10 - 1/1 GN
tray distance	60 mm
number of meals	max 100
weight	145 Kg (elettrico) / 168 Kg (gas)
voltage	415 V~ 3N (elettrico) / 230 ~ 1N (gas)
power	15,4 kW (elettrico) / 17 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 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 8 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 VISUAL SERIE 10 Electric/Gas **N 10 E S C V D / N 10 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)



COVEN Srl

Strada Vicinale della Berlia 555
10146 Torino

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

info@coven.it
www.coven.it