



Pastry Line

Oven with high-efficiency humidifier.



MASTER DELIGHT VISUAL SERIE 8

N08EMDVH Electric ⚡

N08GMDVH Gas 🔥

COMBI OVEN • HUMIDIFIER • 8 TRAYS 40 X 60 • 80 pitch • DIGITAL PROGRAMMABLE

THE MASTER DELIGHT VISUAL SYSTEM is characterized by a capacitive keyboard, customizable software, 99 programmable recipes, up to 6 cooking phases each. Fan speed adjustment with inverter up to 10 levels.

Adjustment of humidity percentage in automatic and manual modes.

The entire structure is made of AISI 304 stainless steel, and the convenient USB port allows for data storage and software updates.

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 double glass door, with substantial thickness and inspectable, effectively reduces heat transmission to the exterior.

It features a dual 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	N05EMDVH - N05GMDVH
outer dim.	1000x877x1112 mm
inner dim.	692x450x680 mm
number of trays	8 - 40 x 60
tray distance	80 mm
weight	152 Kg (electric) / 178 Kg (gas)
voltage	415 V~ 3N (electric) / 230 ~ 1N (gas)
power	15,4 kW (electric) / 17 kW (gas)

OPTIONAL / ACCESSORIES

CORE TEMPERATURE PROBE
AUTOMATIC WASHING
WASHING ARM
STAINLESS STEEL SUPPORT
OPPOSITE DOOR
HOOD
GRIDS: Chrome/ Stainless Steel
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%

STEAM CONTROL: humidity control in the cooking chamber.

- Produces saturated steam.
- Increases steam saturation and temperature.
- Fast evacuation of humidity in the chamber.

PREHEATING: Automatic preheating.

AIR INVERTER: Fan management through Inverter allows automatic fan rotation reversal 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	1,52A
Power cable requirements	H07RN-F 5G x 4 mm ²	H07RN-F 3G x 1.5 mm ²
Gas connection	-	3/4"
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 gasovens.



MASTER DELIGHT VISUAL SERIE 8 Electric/Gas
N 08 E M D V H / N 08 G M D V H

*(1) *(2) G *(3) *(4) *(5) *(6)

CODE LEGEND:

- (1) Oven line - **N**, New line
- (2) Number of trays - **05**
- (3) Power supply - "**E**" Electric / "**G**" Gas
- (4) Pastry line - "**MD**" (Master Delight)
- (5) User interface - "**V**" Capacitive keyboard
- (6) "**H**" With humidifier



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