

Pastry Line

High efficiency oven with humidifier.



MASTER DELIGHT MECH SERIE 10

N10EMDMH Electric *



N10GMDMH Gas \(\)



COMBIOVEN • HUMIDIFIER • 10 TRAYS 40 X 60 • 80 Pitch • MANUAL CONTROLS

The MASTER DELIGHT 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.

MAIN FEATURES:

- Convection cooking
- · Automatic and manual humidifier
- Fan speed control
- Fan rotation reversal.

Coven ovens are equipped with a two-stage handle for maximum safety and a perfectly sealed closure.

The door opens like a book with doubleinspected 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:

N10EMDMH - N10GMDMH code outer dim. 1000x899x1318 mm

inner dim. 702x465x860 mm number of trays 10 - 40 x 60

tray distance 80 mm

weight 177 Kg (electric) / 199 Kg (gas) 415 V~ 3N (electric) / 230 ~ 1N (gas) voltage

20,4 kW (electric) / 26 kW (gas) power

OPTIONAL / ACCESSORIES

WASHING SHOWER

STAINLESS STEEL SUPPORT

OPPOSITE DOOR

HOOD

STEAM CONDENSER **GREASE FILTER**

GRIDS: CHROME-PLATED / STAINLESS STEEL /

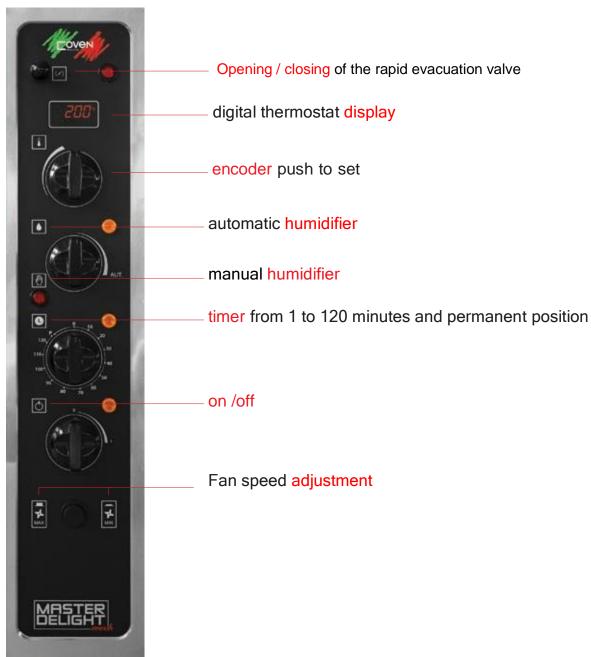
GRILL / POULTRY

TRAYS: NON-STICK / STAINLESS STEEL / MESH /

PERFORATED

N10EMDMH Electric - N10GMDMH Gas





COOKING PROCESSES:

Manual convection cooking
Temperature: 30°C – 275°C
Timer from 1 to 120 minutes and permanent position
Adjustable fan speed
Fan rotation reversal

STEAM MANAGEMENT

Automatic and manual humidifier

N10EMDMH Electric - N10GMDMH Gas



TECHNICAL DATA:

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

Gas connection Power cable Plug

OPTION B

Voltage
Phase
Power
Maximum absorbed current (amperes)

Power cable requirements

ELECTRIC 415 V ~3PH+N+PE 16/20 kW 23/29 A H07RN-F 5G x 6 mm²

Not included Not included

230 V

~1PH+N+PE
26 kW \$0,8
3,5 A
H07RN-F 3G x 1.5 mm²
3/4"
Included
Not included

GAS

230 V

~3PH+PE 16/20 kW 40/50 A

H07RN-F4G x 10 mm²

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.



MASTER DELIGHT MECH SERIE 10 Electric/Gas

N 10 E MD M H / N 10 G MD M H

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

CODE LEGEND:

- (1) Oven line N, New line
- (2) Number of trays 10
- (3) Power supply "E" Electric / "G" Gas
- (4) Pastry line "MD" (Master Delight)
- (5) User interface "M" Mechanical controls
- (6) "H" With humidifier



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