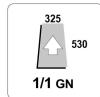


COES061R

ELECTRIC DIRECT STEAM COMBI OVEN - 6 X 1/1 GN • ASSISTED COOKING - MANUAL ELECTRONIC CONTROLS

**EVERYTHING YOU NEED**

LED HVS (High Visibility System) alphanumeric display. 2.4-inch (LCD - TFT) colour display for displaying your favourite programs, pre-set programs, fan, automatic washing, menus, and settings.

Features**AUTOCLIMA**

Automatic system for measuring and controlling the humidity in the cooking chamber.

**ECOSPEED**

The Ecospeed Dynamic system optimises and regulates the power supply according to the quantity and type of product.

**ECOVAPOR**

With the EcoVapor system, there is a net reduction in water and energy consumption due to the automatic controls of the steam saturation in the cooking chamber.

**ECO WASH**

LCS automatic washing system with liquid detergent in 100% recyclable cartridge, inserted in the appropriate compartment.

**FAST-DRY**

Automatic system for quick dehumidification of the cooking chamber

**AUTOMATIC WASHING****MARINE VERSION**

Capacity			
Capacity			6 x GN 1/1
Distance between layers	mm	60	inch 2.4
Meals - Croissants	n.	30 / 80 -	
Max. total load	kg	30	lbs 66.2
Max. tray load	kg	15	lbs 33.1

Dimensions			
Width	mm	510	inch 20.1
Depth	mm	800	inch 31.5
Height	mm	880	inch 34.6
Packaging width	mm	570	inch 22.4
Packing depth	mm	930	inch 36.6
Packaging height	mm	1020	inch 40.2
Net weight	kg	73	lbs 161.0
Gross weight	kg	82	lbs 180.8
Volume	m³	0.36	ft³ 12.7
Packing volume	m³	0.54	ft³ 19.1
Cooking compartment width	mm	380	inch 15.0
Cooking compartment depth	mm	534	inch 21.0
Cooking chamber height	mm	460	inch 18.1

Power supply			
Power supply voltage			3N-AC 400 V
Electrical absorption			A 12
Frequency			Hz 50
Total electric power			kW 7,75

Water Connection			
Cold water inlet	ø	3/4"	
Softened water inlet	ø	3/4"	
Min. pressure	bar	5	
Max. pressure	bar	5	
Discharge - ø	mm	40	inch 1.6

Water quality			
Max. softened water temperature	°C	50	°F 122.00

Emissions			
Latent heat	W	1395	
Sensitive heat	W	930	

Special voltages and frequencies on request

TS-CI-061RE-F50	3-AC 480 V - 50 Hz
TS-CI-061RE-E50	3N-AC 440 V - 50 Hz
TS-CI-061RE-D50	3-AC 440 V - 50 Hz
TS-CI-061RE-C50	3-AC 400 V - 50 Hz
TS-CI-061RE-B50	3-AC 230 V - 50 Hz
TS-CI-061RE-A50	1N-AC 230 V - 50 Hz
TS-CI-061RE-F60	3-AC 480 V - 60 Hz
TS-CI-061RE-E60	3N-AC 440 V - 60 Hz
TS-CI-061RE-D60	3-AC 440 V - 60 Hz
TS-CI-061RE-C60	3-AC 400 V - 60 Hz
TS-CI-061RE-B60	3-AC 230 V - 60 Hz
TS-CI-061RE-A60	1N-AC 230 V - 60 Hz

HOW TO USE

- Rapid selection of favourite programs using scroll & push, with the dedicated scroller.
- Programmable with the ability to store 99 cooking programmes in automatic sequence (up to 9 cycles), assigning a name and dedicated icon.
- Automatic with 95 tested and stored cooking programmes, including programmes for reheating on the plate or in the pan.
- Fast-Dry® - Automatic system for quick dehumidification of the cooking chamber.
- Autoclima® - System that automatically manages the perfect climate in the cooking chamber.
- Manual mode with three cooking modes and instant cooking start: convection from 30°C to 300°C, steam from 30°C to 130°C, combination convection + steam from 30°C to 300°C.

CONTROL MECHANISMS

- Low consumption LED cooking chamber lighting. Optimal visibility in all points of the cooking chamber. Neutral light that doesn't alter the original colours of the product.
- Temperature control at the product core using a probe with 4 detection points (core probe optional).
- Pre-configuration for quick connection for core probe via an external connector to the cooking chamber (core probe optional).
- Manual humidifier.
- Manual chamber pressure relief control.
- EcoVapor - With the EcoVapor system, there is a net reduction in water and energy consumption due to the automatic controls of the steam saturation in the cooking chamber.
- EcoSpeed - Based on the quantity and type of product, the oven optimises and controls the energy output, maintaining the best cooking temperature and avoiding fluctuations.
- Self-diagnosis before starting to use the equipment, with descriptive and audible signalling of any anomalies.
- SERVICE program: Testing the operation of the electronic board - Display of the temperature probes - Counter for operating hours of all primary functions for programmed maintenance.
- Pre-configured SN energy optimisation system (optional).
- USB connection to download HACCP data, update software and load/download cooking programmes.
- 2 fan speeds, the reduced speed decreases heating power. For special cooking methods, you can use an intermittent speed.
- Easy access to programmable user parameters to customise the appliance through the user menu.
- Automatically regulated steam condensation.
- Auto reverse (automatic reverse of fan rotation) for perfect cooking uniformity.

STRUCTURAL CHARACTERISTICS

- Two water inlets (soft and cold water).
- Front removable control panel for easy servicing.
- Built-in door drip tray collecting the condensate into the oven drip tray; then into the oven drain.
- New push-in adaptable dove-tail joint seal for oven front panel made with heat and age resistant silicon rubber, easy to replace.
- Cooking chamber in 1 mm thick 18/10 AISI 304 stainless steel with long fully rounded edges for best air flow and easier cleaning.
- IPX4 protection against water splashes.
- Deflector that can be opened for easy fan compartment cleaning.
- Adjustable hinge for optimal seal.
- Handle with left or right hand opening.
- Internal glass that folds to open for easy cleaning.
- Door with rear ventilated double tempered glass with air chamber and interior heat-reflecting glass for less heat radiation towards the operator and greater efficiency.
- Perfectly smooth, watertight chamber.

OPERATION

- Manual pre-heating.
- LED bars to signal that the temperature, timer and probe temperature are activated.
- SCROLLER knob with Scroll and Push function for confirming choices.
- 2.4-inch (LCD - TFT) colour display for displaying your favourite programs, pre-set programs, fan, automatic washing, menus and settings.
- LED HVS (High Visibility System) alphanumeric display to display the temperatures, Autoclima, time and core temperature.

ELECTRICAL OPERATION

- Cooking chamber heating system with armoured heating elements in INCOLOY 800 stainless steel.

SAFETY FEATURES

- Mechanical door switch.
- Ventilated component cooling system with electronically controlled over-temperature display.
- Self-diagnosis with smart error viewing.
- Electronic control for lack of water alarm.
- Fan motor thermic protection.
- Cooking compartment safety device for pressure built-up and depression.
- Cooking chamber temperature limiter.

CLEANING AND MAINTENANCE

- Automatic cleaning system LCS Liquid Clean System (optional) with built-in tank and automatic dispensing (CombiClean Boosted liquid cleanser in 100% recyclable cartridges. Supplied with CombiBlue, alkaline sanitising detergent for starting professional ovens, cartridges 990 gr).
- Manual cleaning system with external hand shower (shower optional).

STANDARD EQUIPMENT

- Pre-configuration for quick connection for core probe via external connector to cooking chamber. Core probe optional
- USB connection
- Side runners
- 2 speed fan: normal / reduced

OPTIONAL TO BE REQUESTED WHEN ORDERING

NPS: Right hinged door

MKC061: Marine version kit - Extraction hood and configuration for connection, cannot be installed

KSC004O: Multipoint core probe ø 3 mm

ILCS1: Automatic cleaning system - For T version

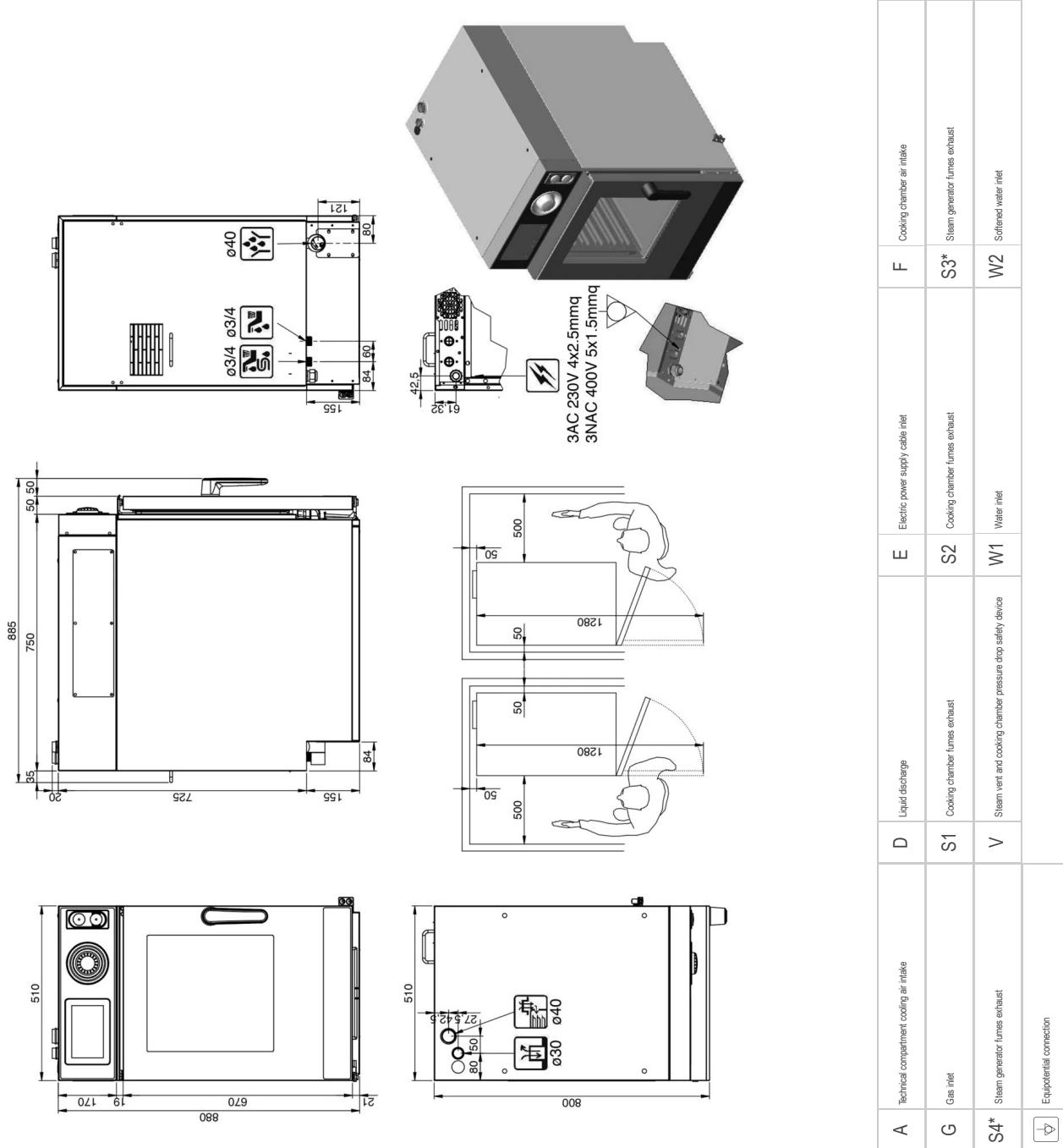
SN: Extra charge for energy saving system connection. Electric models only

BPK: Configuration for connection to extraction hood

APDS: Double release door opening

CSA: Retractable built-in 5 liters tank. Can be used in the lack of water connection for steam or combi cookings with a range of up to 60 minutes. Not available with automatic cleaning system

SNCP: Extra charge for energy saving system connection. Electric models only. Exclusive for Power Garden system



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