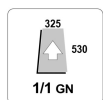


## COES061R

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.



### 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.



### FAST-DRY

Automatic system for quick dehumidification of the cooking chamber



### MARINE VERSION



### ECOSPEED

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



### ECO WASH

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



### AUTOMATIC WASHING

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
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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.
- Autoclimate® - 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, Autoclimate, 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

**KSC0040:** Multipoint core probe ø 3 mm

**ILCS1:** Automatic cleaning system - For T version

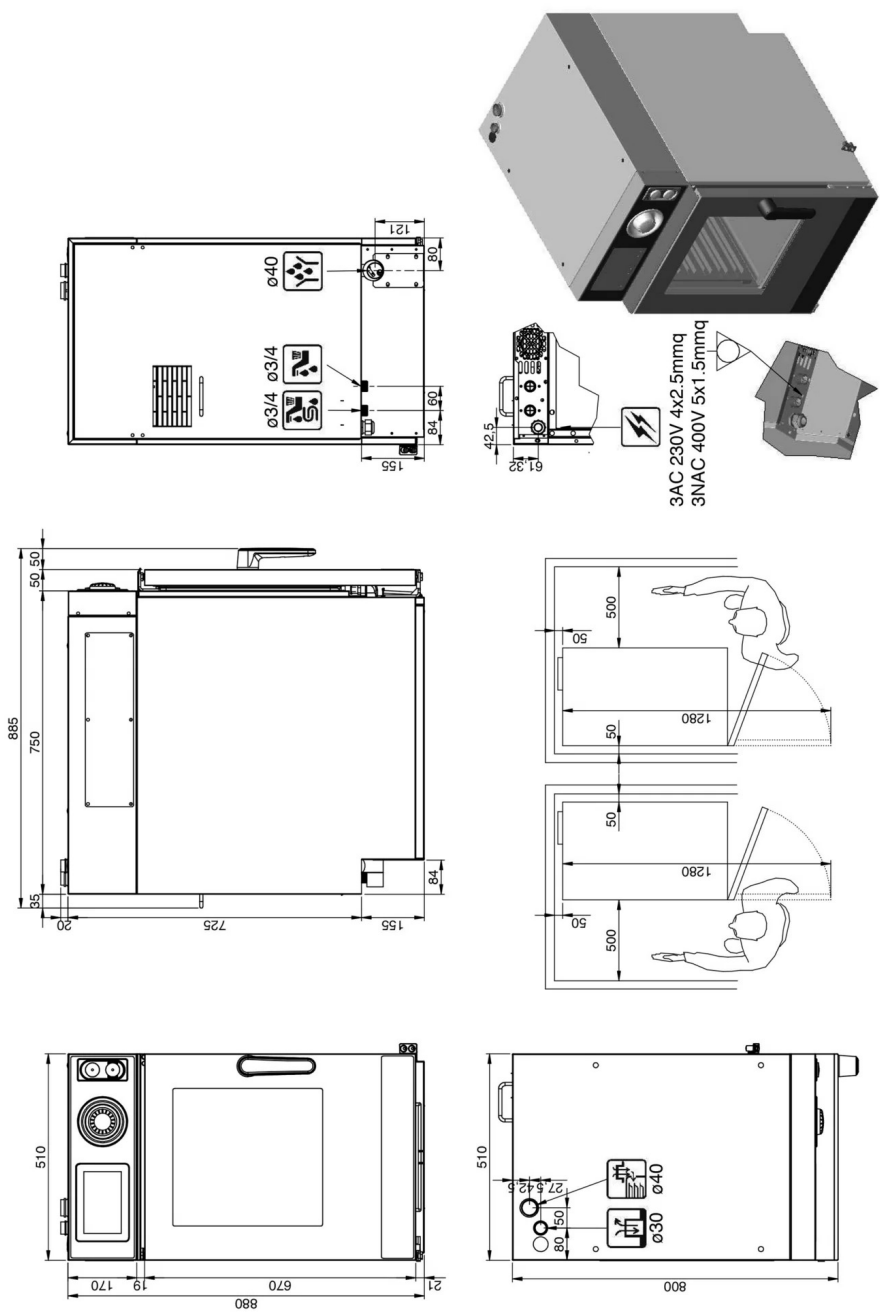
**SN:** Extra charge for energy saving system connection. Electric models only

**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



A	Technical compartment cooling air intake	D	Liquid discharge	E	Electric power supply cable inlet	F	Cooling chamber air intake
G	Gas inlet	S1	Cooking chamber fumes exhaust	S2	Cooking chamber fumes exhaust	S3*	Steam generator fumes exhaust
S4*	Steam generator fumes exhaust	V	Steam vent and cooking chamber pressure drop safety device	W1	Water inlet	W2	Softened water inlet
Equipotential connection							

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