



WHEN HEAT MATTERS



WHEN HEAT MATTERS







WHEN HEAT MATTERS

IDEAL HEAT HAS ALWAYS
BEEN OUR MISSION.
EVERY CHEF CAN COUNT ON OUR
EXPERIENCE IN THE PREPARATION
OF THEIR DISHES.

COVEN:
WHEN HEAT MATTERS.

Established in Cremona in the 80s, with a vocation for research, Coven is one of the first companies to have launched on the world market **combi-steam** ovens, and both convection and steam ovens.

Today a synergism of entrepreneurs together with a team of highly qualified technicians consistent with the original mission and with a shared passion for technological research, breathe new life into Coven with one aim only: **the ideal heat.**

Each hand-made oven is tested by our experts who monitor every single phase of the assembly process. Coven products are made in Italy and in addition to being simple to use, they have exceptional performance and reliability levels with a satisfactory quality-price ratio.

Coven's future spells innovation. The exclusive patents applied to the new products will guarantee a competitive advantage which is both enduring and significant, especially within the gas range which boasts consumptions and emission minimum levels.



THE IDEAL HEAT

PASSION

Every day we are alongside with the chefs who use our ovens, to boost their creativity in the kitchen for the perfect outcome of their preparation through simple daily gestures. Passion made in Italy!

We build. Coven professional convection ovens are made entirely within the company, they are all tested and ready for the intensive use they are designed for.

We work side by side. In the pre-sale phase we provide all the necessary information to allow chefs to exploit the oven's full potential.

We are there for you. We offer constant and accurate assistance.



TECHNOLOGY

We distinguish the gastronomy from the pastry line: the guidelines are simplicity of use and reliability. **We use high quality components** designed and manufactured in partnership with our suppliers.

Our ovens feature innovative elements protected by company patents that allow Coven to be at the forefront of the oven manufacturing industry.





RESEARCH AND DEVELOPMENT

The new European directives, and in particular those on eco-design and energy labelling, are the fundamental levers of our research.

We continue to invest in improving our combustion systems. In this field, Coven is the owner of an innovative international patent involving the use of a special burner for gas ovens.

Thanks to our researchers, we have introduced **new systems to control the steam in the cooking chamber.** A new self-diagnosis system for the furnace is currently being studied, which will enhance the tools available to our service technicians.

INTERNAL PRODUCTION

Coven convection ovens are manufactured by our specialized technicians. **Each component is assembled with care and precision** to obtain a highly guaranteed product, with a solid structure and advanced technology. The internal control system and the quality of the components guarantee **the resistance of our ovens to intensive use and to the wear and tear of time.**

FAST DELIVERY TIMES

The highly organised production system allow Coven **to respond to its clients' necessities in very tight time frames.**



COOKING SCHOOL AND PERSONAL CHEF

Coven convection ovens are known to be intuitive and user friendly. **With just a few gestures, professional chefs will achieve excellent results.**

We offers customers their very own cooking school where to learn all the functions of our ovens.

Our **Personal Chef** will walk you through the use of your Coven oven: from recipes to cooking programs, from maintenance to different washing cycles. We provide chefs with all the information they need to use our ovens.

For more information: personalchef@coven.it



GASTRONOMY

Thanks to its rich collection of professional convection and mixed ovens, direct steam or with boiler, in the gas and electric versions available in the New Line, **Coven is the perfect partner in the kitchen** to prepare the best recipes. The great versatility of Coven ovens offers Chefs maximum creativity and the results are impeccable.

STEADY COOK

Coven's new line presents Steady Cook, a high-tech oven in two models: Visual and Touch; convection and combi-steam ovens with precise and uniform temperature regulations and with a software able to store up to 99 recipes with 9 different cooking phases. The USB input offers the possibility to update software with new functions and recipes, allowing to manage and simplify the work processes.

VISUAL

A series equipped with an **intuitive and reliable** capacitive keypad with a sophisticated design.

TOUCH

The top of the range, Steady Cook is programmable through a 7" **graphic touch screen display** for quick and easy use.

DUO STEAM SYSTEM An innovative combined system that produces steam that permits to adjust the percentage of moisture to precision. A dedicated boiler that conducts steam into the cooking chamber together with devices that allow direct production in a perfect combination of efficiency. **DUO STEAM SYSTEM** makes fast cooking possible at high temperatures and slow preparation at low temperatures. Steady Cook allows you to cook food under vacuum, with less weight loss and greater enhancement of flavours and it's also equipped with an inverter that allows cooks to control the fans at 9 different speeds.

DELTA T COMBO A system that keeps the difference in temperature between the core of the product and the cooking chamber constant. The core probe is the heart of the **DELTA T COMBO**, which measures in real time the internal temperature of the food and ensures that the desired food temperatures are reached and maintained. The Coven core probe is removable for increased durability.

SELF WASHING MODE The Self-Washing Mode is equipped with an arm with multiple jets which are able to reach every corner of the cooking chamber for impeccable cleaning, thanks to three washing cycles,

from the fastest to the most intense. The liquids are collected by a double tank system.

PASTICCERIA E PANIFICAZIONE

Coven turns the ancient art of pastry and bakery into a modern reality. The New Line ovens dedicated to this sector guarantee **perfect results in all phases of preparation**. The Coven ovens feature **high-tech elements** while maintaining **simple and reliable** characteristics.

MASTER DELIGHT

Master Delight represents the new Coven concept applied to pastry and bakery and is available in two versions: Mech and Visual. The digital thermostat and the inversion of the fan rotation make up for a high cooking precision. Condensation collection is guaranteed by a double tank system. **Master Delight is Coven's top of the range Coven pastry and bakery oven, a marvel of perfection and simplicity.**

MECH

The series with digital thermostat and encoder. Convection cooking, automatic and manual humidifier, speed regulation and fan rotation reversal team up to **guarantee the utmost cooking precision.**

VISUAL

A series equipped with an intuitive and reliable capacitive keypad with a sophisticated design, the latest generation software for storage of up to 99 recipes and the option of 9 different cooking phases in automatic sequence. **The absolute reliability of the system guarantees constant repeatability over time.** In addition, delayed start and rapid cooling system allow to optimize the preparation times. The USB port offers the opportunity to update software with new functions and recipes, thus allowing to manage and simplify the work processes.

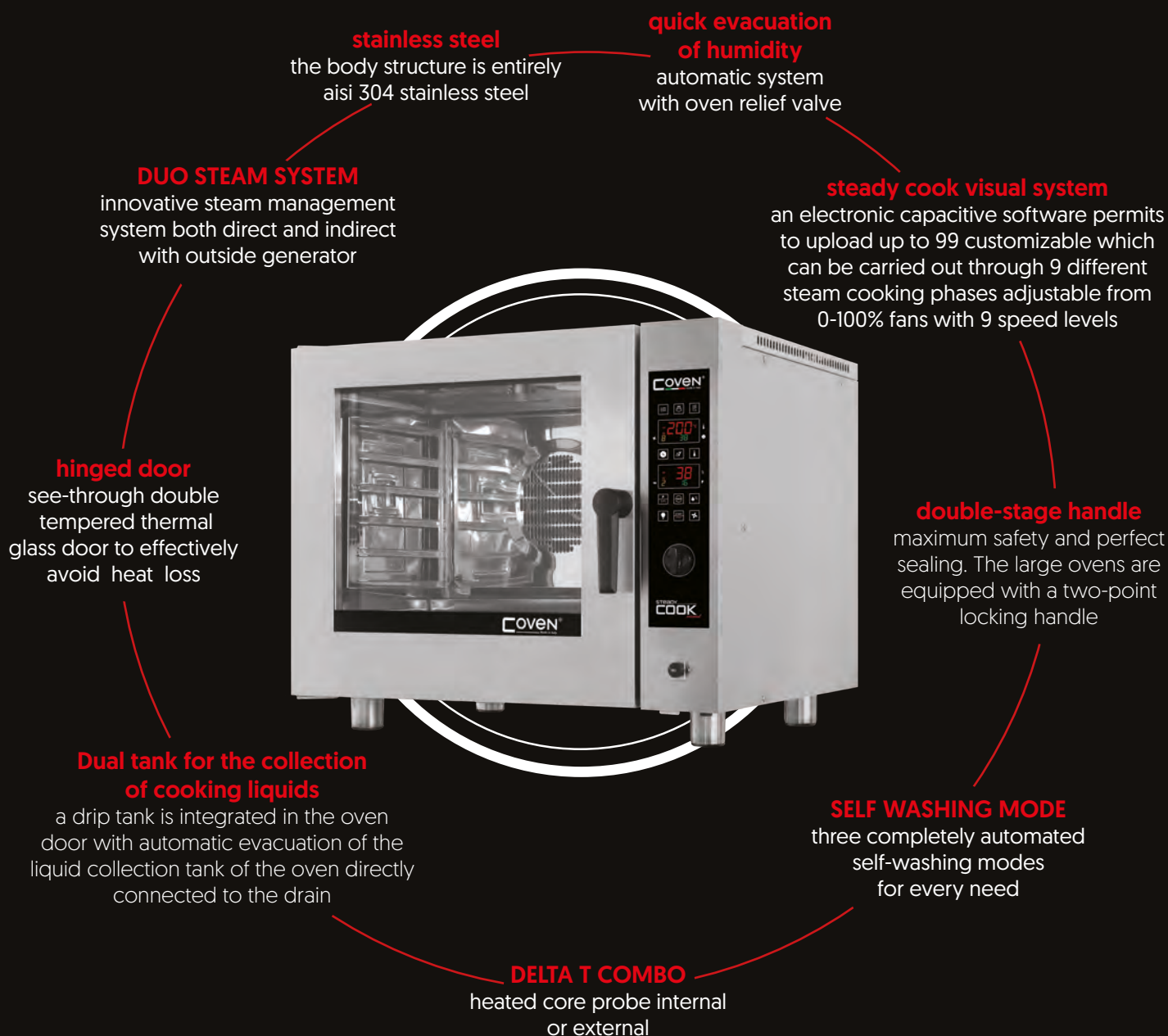
Master Delight ovens are equipped with an inverter that makes sure you can control the fans at 9 different speeds and also boast an innovative system of rapid automatic evacuation.





STEADY COOK

gastronomy



STEADY COOK VISUAL

The programmable series **with capacitive keypad**. This new system allows to store data up to 99 recipes with **9 cooking phases**. The USB input allows to store data and to **update software with new functions and recipes**.

MAIN FEATURES ARE:

- Humidity percentage control
- Fan speed inverter control up to 9 levels
- Core probe
- Self-washing mode

Coven®
made in Italy



convection cooking
steam cooking
mixed cooking convection/steam



double display to view temperature and fan speed, timer and alarm signalling



timer
chamber temperature /Delta T core
heated core probe



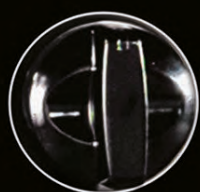
humidity percentage double display, programs and phases



phase
humidity percentage
programs/automatic relief valve



inverter controlled fan speed
start stop
oven light



encoder push / set / up and down / stand-by

STEADY COOK
visual



STEADY COOK TOUCH

The top of the range programmable series with 7" **graphic colour touch-screen display**. The innovative system allows to store data up to **99 recipes** with **9 cooking phases**. The USB port allows to store data and **update the software with new functions and recipes**.

MAIN FEATURES ARE:

- Self-diagnosis
- Humidity Percentage control
- Inverter control of fan speed up to 9 levels
- Heated core probe
- Self-washing mode



high-visibility graphic touch screen display.

Stored and programmable libraries. Cooking cycles: maintenance, delta-t, regeneration, low temperature and vacuum. Self-washing mode, self-diagnosis and remote update



home page

Wide overview, intuitive graphics, **quick and easy** function selection



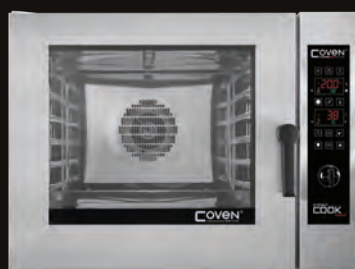
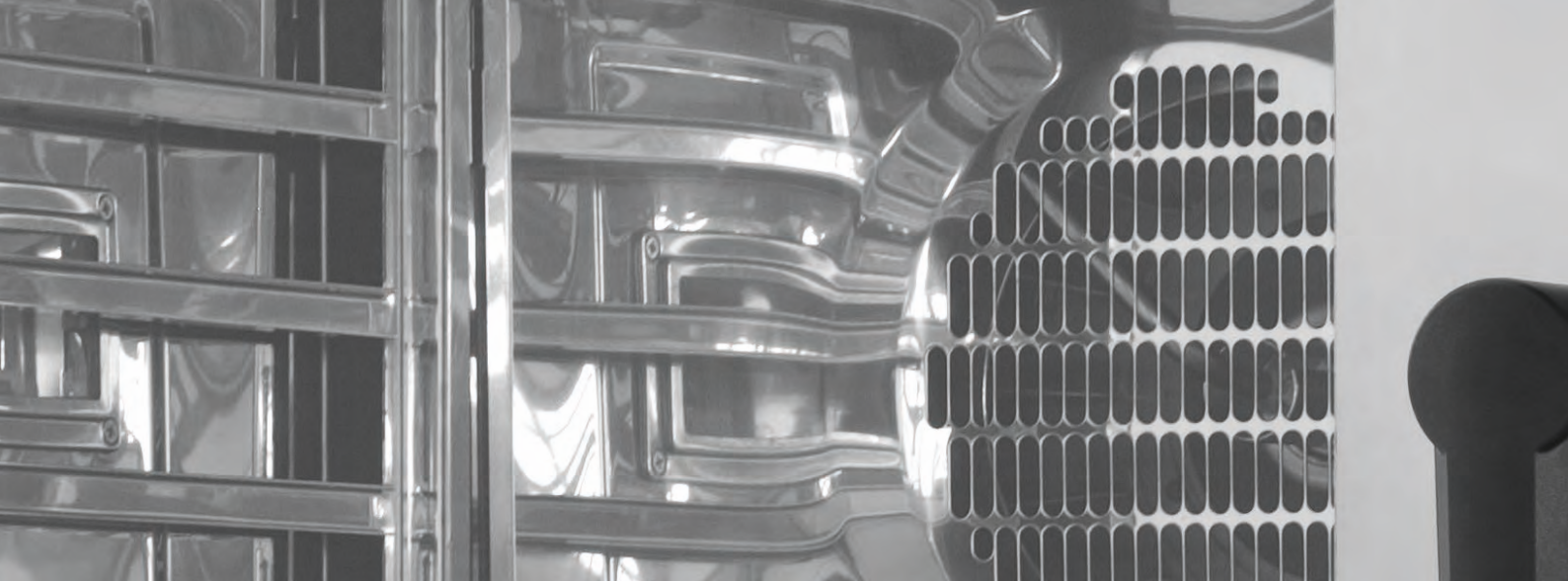
recipes

possibility to save custom cooking programs, library of preloaded programs specially made and tested in our laboratories, update and save data via USB port



special cycles

regeneration to obtain colour, taste and consistency similar to those of freshly cooked food, rapid cooling of the cooking chamber to optimise time, automatic washing with three cycles: **soft, medium and strong**



	Series 6 ↗	Series 6 boiler ↗	Series 6 💧	Series 6 boiler 💧
cod.	N06ESCVD	N06ESCVX	N06GSCVD	N06GSCVX
ext. dimension	862x716x738 mm	862x716x738 mm	862x716x738 mm	862x716 x738 mm
int. dimension	584x345x440 mm	584x345x440 mm	584x345x416 mm	584x345x416 mm
grid	6 - 1/1 GN	6 - 1/1 GN	6 - 1/1 GN	6 - 1/1 GN
grid dist.	60 mm	60 mm	60 mm	60 mm
meals	max 70	max 70	max 70	max 70
weight	70 Kg	77 Kg	85 Kg	89 Kg
voltage	400 ~ 3N	400 ~ 3N	230 ~ 1N	400 ~ 3N
power	7,8 KW	10,8 KW	8,5 KW	11,5 KW



	Series 10 ↗	Series 10 boiler ↗	Series 10 💧	Series 10 boiler 💧
cod.	N10ESCVD	N10ESCVX	N10GSCVD	N10GSCVX
ext. dimension	942 x 823 x 1.112 mm	942x823x1.112 mm	942x 823x1.112 mm	942x823x1.112 mm
int. dimension	634 x 360 x 670 mm	634x360x670 mm	634x360x670 mm	634x360x670 mm
grid	10 - 1/1 GN	10 - 1/1 GN	10 - 1/1 GN	10 - 1/1 GN
grid dist.	60 mm	60 mm	60 mm	60 mm
meals	max 100	max 100	max 100	max 100
weight	118 Kg	121 Kg	140 Kg	143 Kg
voltage	400 ~ 3N	400 ~ 3N	230 ~ 1N	400 ~ 3N
power	15,4 KW	21,4 KW	17 KW	23,8 KW



	Series 20 ↗	Series 20 💧
cod.	N20ESCVD	N20GSCVD
ext. dimension	1.008x1.169x1.248 mm	1.008x1.169x 1.248 mm
int. dimension	710x700x780 mm	710x700x780 mm
grid	10 - 2/1 GN 20 - 1/1 GN	10 - 2/1 GN 20 - 1/1 GN
grid dist.	70 mm	70 mm
meals	max 300	max 300
weight	202 Kg	233 Kg
voltage	400 ~ 3N	400 ~ 3N
power	0,4 KW	26,8 KW

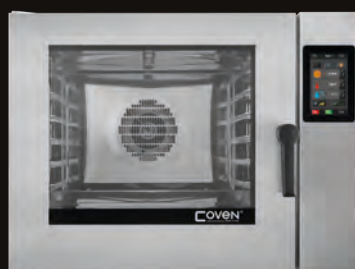
STEADY COOK VISUAL



cod.	Series 21 ↗
ext. dimension	N21ESCVD
int. dimension	990x975x1.940 mm
grid	630x415x1.400 mm
grid dist.	20 - 1/1 GN
meals	60 mm
weight	max 300
voltage	280 Kg
power	400 ~ 3N
	31 KW



cod.	Series 40 ↗
ext. dimension	N40ESCVD
int. dimension	990x1.300x1.940 mm
grid	630x740x1.400 mm
grid dist.	20 - 2/1 GN 40 - 1/1 GN
meals	60 mm
weight	max 600
voltage	300 Kg
power	400 ~ 3N
	43 KW



	Series 6 ↗	Series 6 boiler ↗	Series 6 🔥	Series 6 boiler 🔥
cod.	N06ESCTD	N06ESCTX	N06GSCTD	N06GSCTX
ext. dimension	862x716x738 mm	862x716x738 mm	862x716x738 mm	862x716x738 mm
int. dimension	584x345x440 mm	584x345x440 mm	584x345x416 mm	584x345x416 mm
grid	6 - 1/1 GN	6 - 1/1 GN	6 - 1/1 GN	6 - 1/1 GN
grid dist.	60 mm	60 mm	60 mm	60 mm
meals	max 70	max 70	max 70	max 70
weight	70 Kg	77 Kg	85 Kg	89 Kg
voltage	400 ~ 3N	400 ~ 3N	230 ~ 1N	400 ~ 3N
power	7,8 KW	10,8 KW	8,5 KW	11,5 KW



	Series 10 ↗	Series 10 boiler ↗	Series 10 🔥	Series 10 boiler 🔥
cod.	N10ESCTD	N10ESCTX	N10GSCTD	N10GSCTX
ext. dimension	942x823x1.112 mm	942x823x1.112 mm	942x823x1.112 mm	942x823x1.112 mm
int. dimension	634x360x670 mm	634x360x670 mm	634x360x670 mm	634x360x670 mm
grid	10 - 1/1 GN	10 - 1/1 GN	10 - 1/1 GN	10 - 1/1 GN
grid dist.	60 mm	60 mm	60 mm	60 mm
meals	max 100	max 100	max 100	max 100
weight	118 Kg	121 Kg	140 Kg	143 Kg
voltage	400 ~ 3N	400 ~ 3N	230 ~ 1N	400 ~ 3N
power	15,4 KW	21,4 KW	17 KW	23,8 KW



	Series 20 ↗	Series 20 🔥
cod.	N20ESCTD	N20GSCTD
ext. dimension	1.008x1.169x1.248mm	1.008 x 1.169 x 1.248 mm
int. dimension	710x700x780 mm	710 x 700 x 780 mm
grid	10 - 2/1 GN 20 - 1/1 GN	10 - 2/1 GN 20 - 1/1 GN
grid dist.	70 mm	70 mm
meals	max 300	max 300
weight	202 Kg	233 Kg
voltage	400 ~ 3N	400 ~ 3N
power	20,4 KW	26,8 KW

STEADY COOK TOUCH



cod.	Series 21 ↗
ext. dimension	N21ESCTD
int. dimension	990x975x1.940 mm
grid	630x415x1.400 mm
grid dist.	20 - 1/1 GN
meals	60 mm
weight	max 300
voltage	280 Kg
power	400 ~ 3N
	31 KW

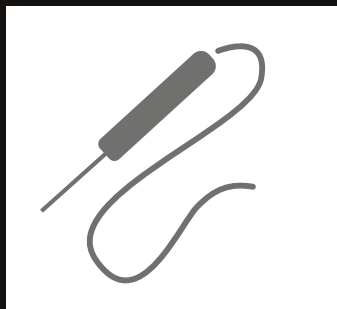


cod.	Series 40 ↗
ext. dimension	N40ESCTD
int. dimension	990x1.300x1.940 mm
grid	630x740x1.400 mm
grid dist.	20 - 2/1 GN 40 - 1/1 GN
meals	60 mm
weight	max 600
voltage	300 Kg
power	400 ~ 3N
	43 KW

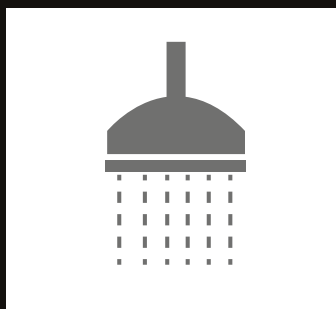
STEADY COOK

ACCESSORIES

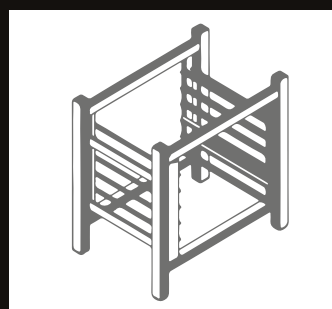
core temperature probe



self-washing system

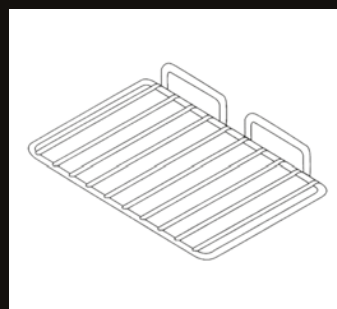


inox base unit



- series 6 - 10 - 20

chromium plated grid



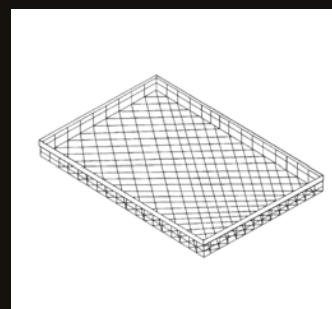
- GN 1/2 • GN 1/1
- GN 2/3 • GN 2/1

inox grid



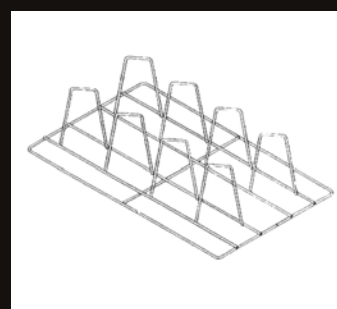
- GN 2/2 • GN 2/1
- GN 1/1

wired container



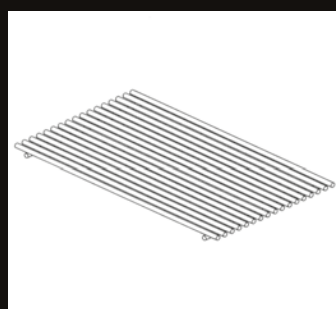
- GN 2/3 • GN 1/1

chicken grid



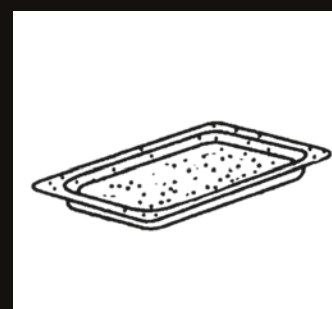
- GN 1/1

grilling grid



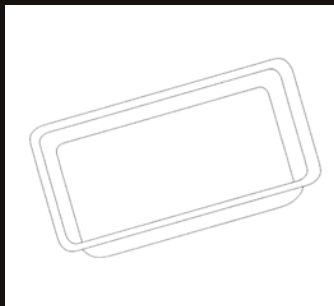
- GN 1/1

vitrified container



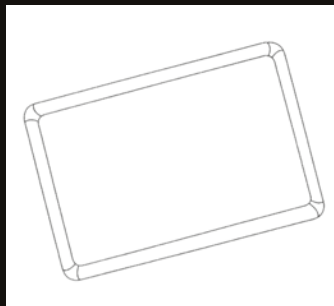
- GN 1/1 h 20 mm
- GN 1/1 h 40 mm

inox container



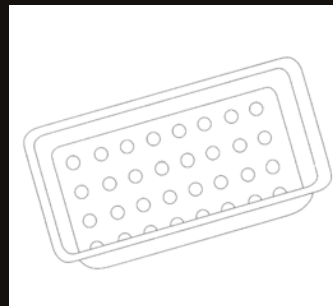
- GN 1/1 h 20 mm
- GN 1/1 h 40 mm
- GN 1/1 h 65 mm
- GN 2/1 h 20 mm
- GN 2/1 h 40 mm
- GN 2/1 h 65 mm

flat tray



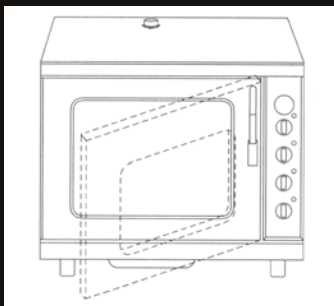
- GN 2/3
- GN 1/1

inox perforated container



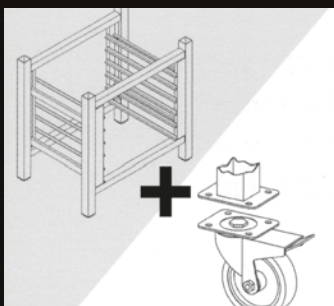
- GN 1/1 h 20 mm
- GN 1/1 h 40 mm
- GN 1/1 h 65 mm
- GN 2/1 h 20 mm
- GN 2/1 h 40 mm
- GN 2/1 h 65 mm

reversible door

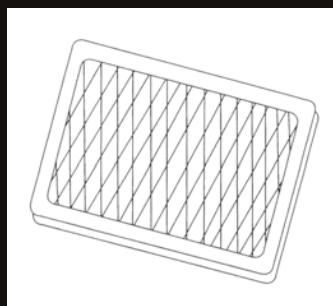


- series 6 - 10 - 20

catering base unit



fat filter



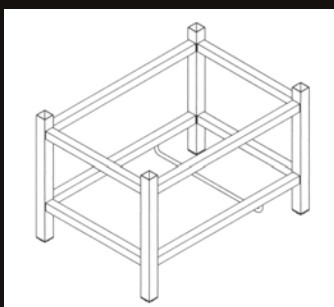
- serie 6 - 10 - 20

trolley removable body



- series 20

fixed base unit



- series 20

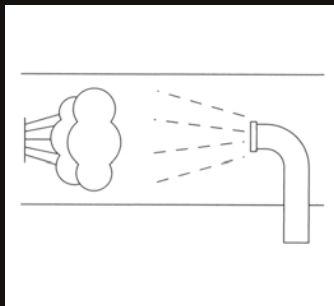
draft switch



STEADY COOK

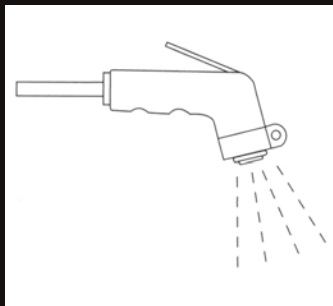
ACCESSORIES

steam reducer



- series 6 - 10 - 20

hand shower



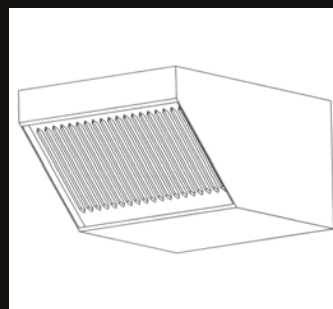
cleaning detergent



water softner

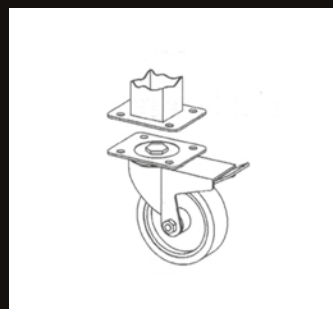


condensation hood

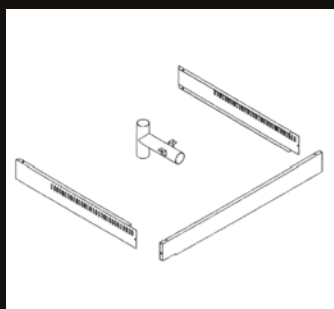


- series6 - 10

wheels (n.4)



overlapping kit

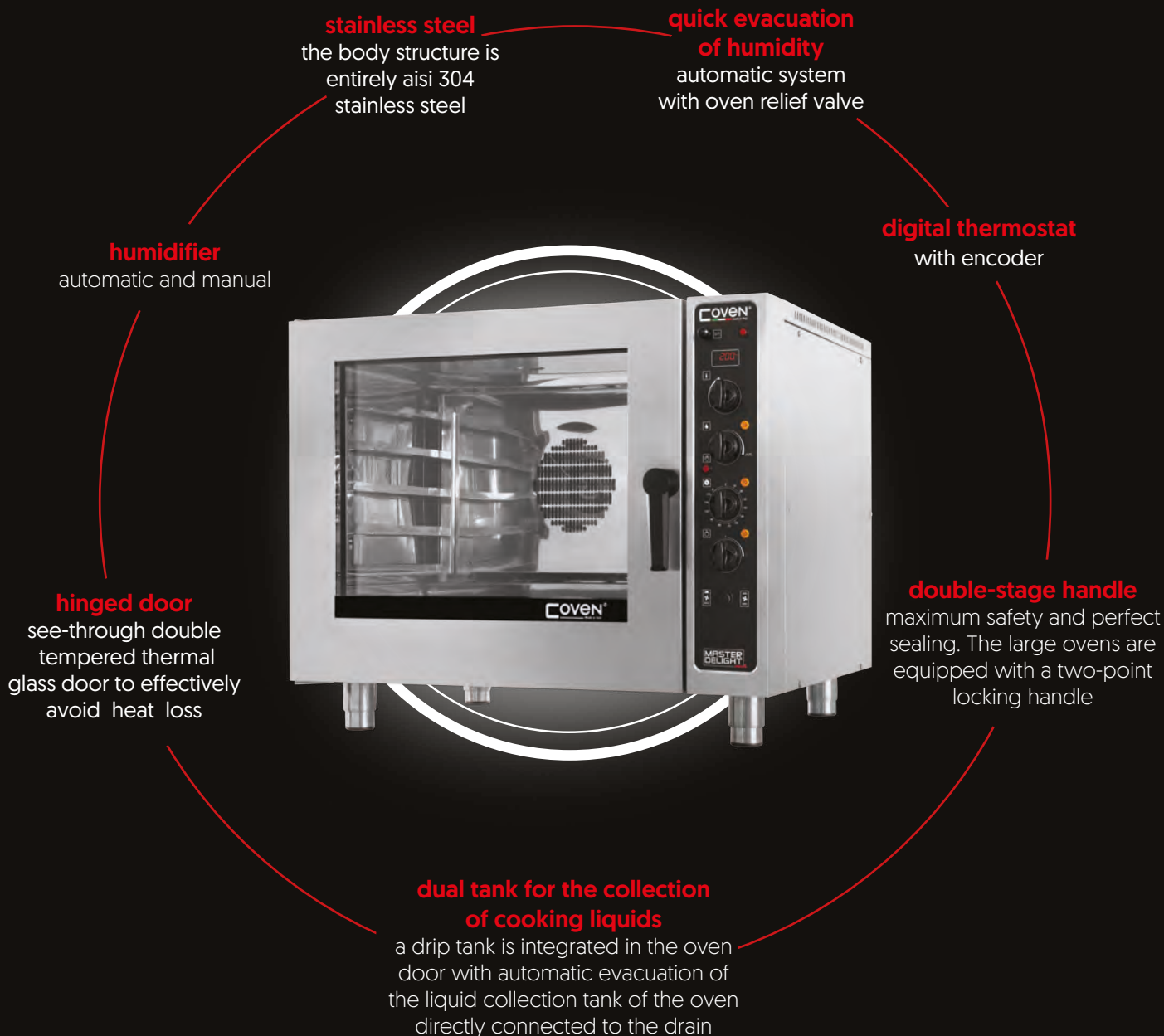


- only series 6 electric



MASTER DELIGHT

pâtisserie and bakery



MASTER DELIGHT MECH

The series with digital thermostat with **encoder and manual control.**

MAIN FEATURES ARE:

- Convection cooking
- Automatic and manual humidifier
- Fan speed control
- Fan rotation inversion

Coven[®]
made in Italy



opening/closing of quick evacuation valve

200°C

digital thermostat



encoder push-to-set



automatic humidifier



AUT.

manual humidifier



timer from 1 to 120' and permanent position

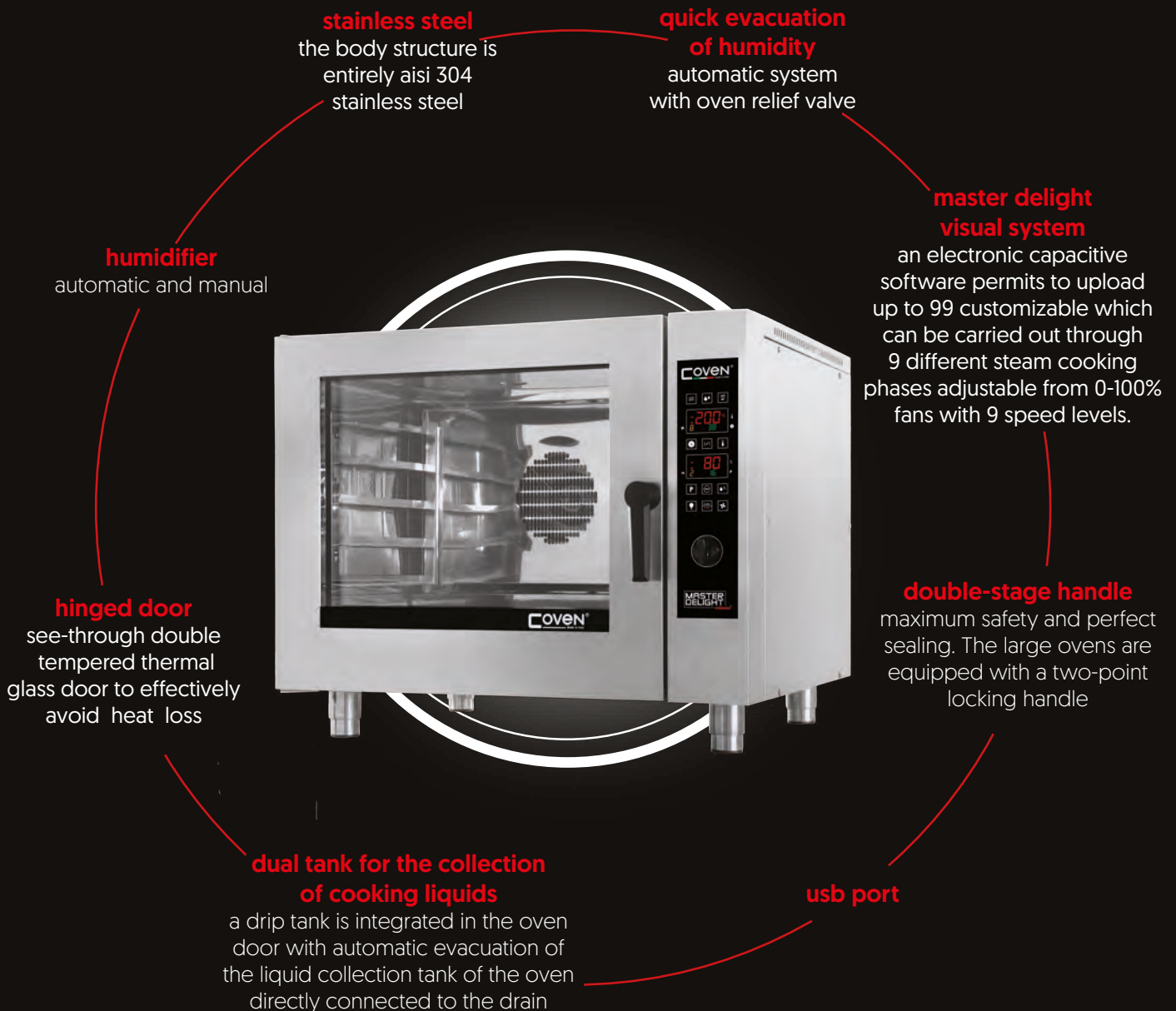


on/off

fan speed control



**MASTER
DELIGHT**
mech



stainless steel
the body structure is
entirely aisi 304
stainless steel

**quick evacuation
of humidity**
automatic system
with oven relief valve

**master delight
visual system**
an electronic capacitive
software permits to upload
up to 99 customizable which
can be carried out through
9 different steam cooking
phases adjustable from 0-100%
fans with 9 speed levels.

double-stage handle
maximum safety and perfect
sealing. The large ovens are
equipped with a two-point
locking handle

usb port

**dual tank for the collection
of cooking liquids**
a drip tank is integrated in the oven
door with automatic evacuation of
the liquid collection tank of the oven
directly connected to the drain

hinged door
see-through double
tempered thermal
glass door to effectively
avoid heat loss

humidifier
automatic and manual

MASTER DELIGHT VISUAL

The programmable series with **capacitive keypad**. The innovative system allows to store data up to 99 recipes with **9 cooking phases**. The USB input for storing data and **updating the software with new functions and recipes**.

MAIN FEATURES ARE:

- Automatic and manual modes for humidity percentage control
- Fan speed inverter control up to 9 levels

Coven®
made in Italy



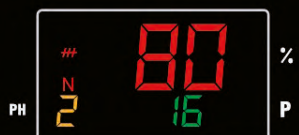
convection cooking
steam cooking
mixed cooking convection/steam



double display to view temperature and fan speed, timer and alarm signalling



automatic relief valve
chamber temperature
timer



humidity percentage double display, programs and phases



phases
humidity percentage
special programs and cycles

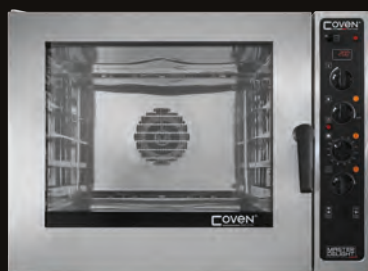
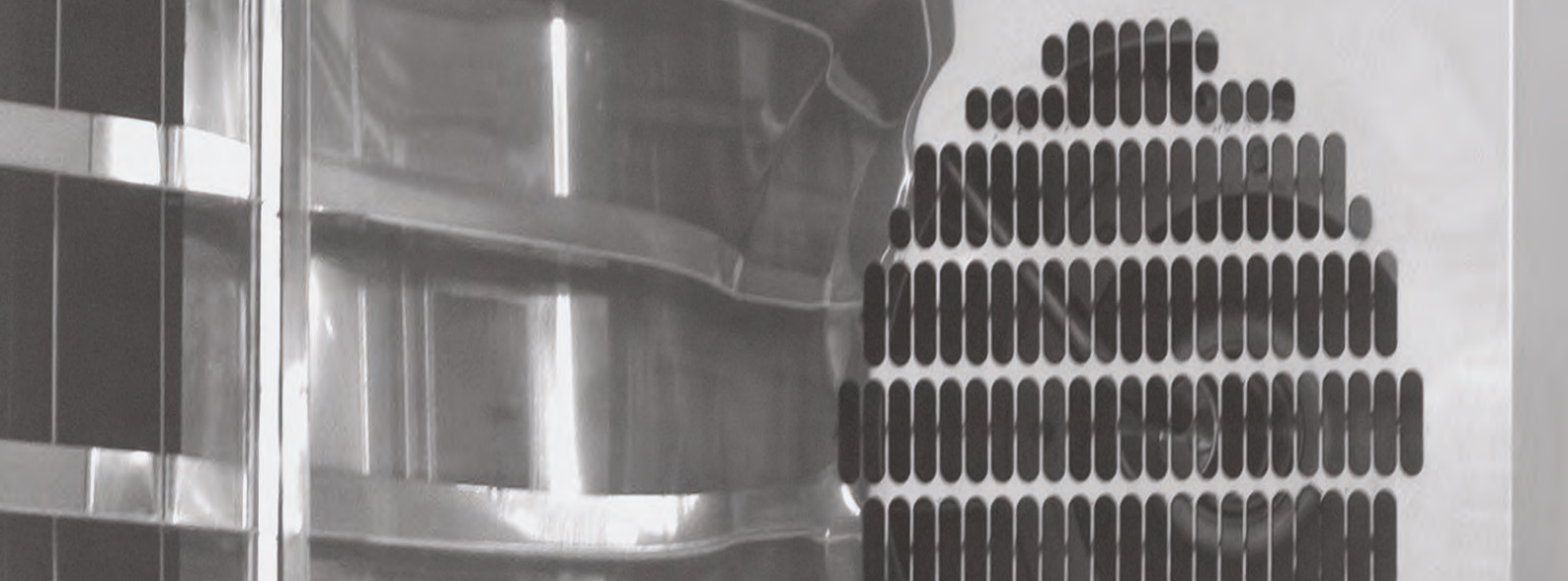


inverter controlled fan speed
start stop
oven light



encoder push / set / up and down / stand-by

**MASTER
DELIGHT**
visual



cod.
ext. dimension
int. dimension
grid
grid dist.
weight
voltage
power

Series 5 ↗
N05EMDMH
940x800x772 mm
662x420x450 mm
5 – 40 x 60
80 mm
90 Kg
400 ~ 3N
7,8 KW

Series 5 💧
N05GMDMH
940x800x772 mm
662x420x450 mm
5 – 40 x 60
80 mm
110 Kg
230 ~ 1N
8,5 KW



cod.
ext. dimension
int. dimension
grid
grid dist.
weight
voltage
power

Series 8 ↗
N08EMDMH
1,000x877x1,122 mm
692x420x680 mm
8 – 40 x 60
80 mm
150 Kg
400 ~ 3N
15,4 KW

Series 8 💧
N08GMDMH
1,000x877x1,122 mm
692x420x680 mm
8 – 40 x 60
80 mm
170 Kg
230 ~ 1N
17 KW

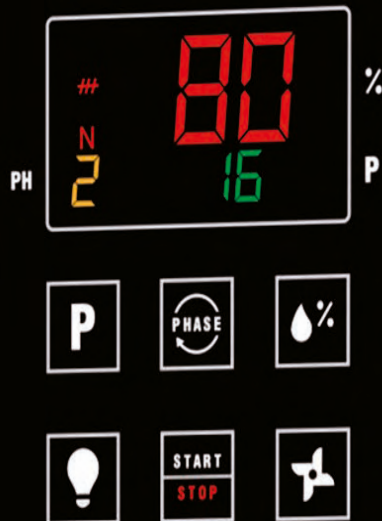


cod.
ext. dimension
int. dimension
grid
grid dist.
weight
voltage
power

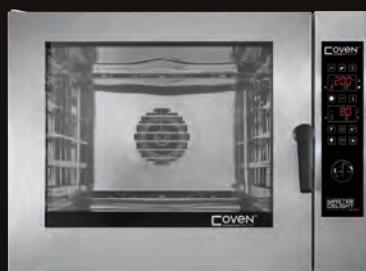
Series 10 ↗
N10EMDMH
1,000x899x1,408 mm
702x420x940 mm
10 – 40 x 60
80 mm
170 Kg
400 ~ 3N
20 KW

Series 10 💧
N10GMDMH
1,000x899x1,408 mm
702x420x940 mm
10 – 40 x 60
80 mm
190 Kg
230 ~ 1N
26 KW

MASTER DELIGHT MECH



MASTER DELIGHT MECH& VISUAL



cod.
ext. dimension
int. dimension
grid
grid dist.
weight
voltage
power

Series 5 ⚡
N05EMDVH
940x800x772 mm
662x420x450 mm
5 – 40 x 60
80 mm
90 Kg
400 ~ 3N
7,8 KW

Series 5 💧
N05GMDVH
940x800x772 mm
662x420x450 mm
5 – 40 x 60
80 mm
110 Kg
230 ~ 1N
8,5 KW



cod.
ext. dimension
int. dimension
grid
grid dist.
weight
voltage
power

Series 8 ⚡
N08EMDVH
1.000x877x1.122 mm
692x420x680 mm
8 – 40 x 60
80 mm
150 Kg
400 ~ 3N
15,4 KW

Series 8 💧
N08GMDVH
1.000x877x1.122 mm
692x420x680 mm
8 – 40 x 60
80 mm
170 Kg
230 ~ 1N
17 KW



cod.
ext. dimension
int. dimension
grid
grid dist.
weight
voltage
power

Series 10 ⚡
N10EMDVH
1.000x899x1.408 mm
702x420x940 mm
10 – 40 x 60
80 mm
170 Kg
400 ~ 3N
20 KW

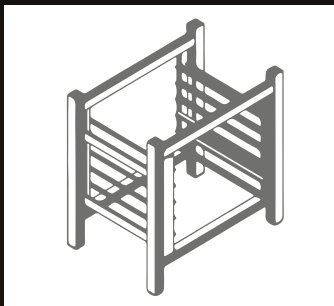
Series 10 💧
N10GMDVH
1.000x899x1.408 mm
702x420x940 mm
10 – 40 x 60
80 mm
190 Kg
230 ~ 1N
26 KW

MASTER DELIGHT VISUAL

MASTER DELIGHT

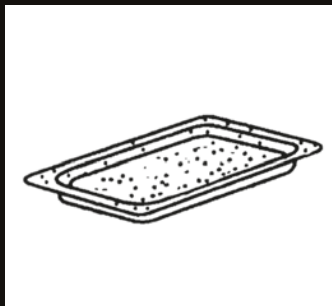
ACCESSORIES

inox base unit



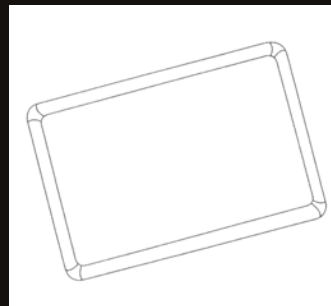
- series 5 - 8 - 10

vitrified container



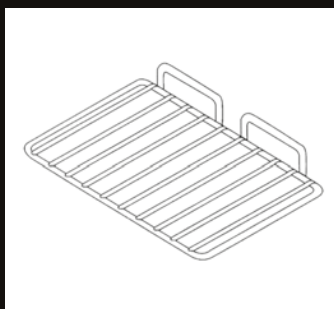
- 40x60 cm

aluminium tray



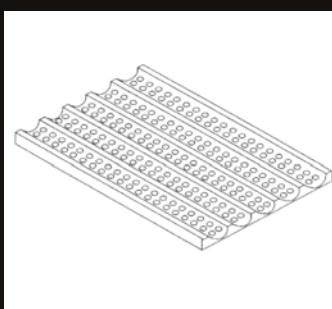
- 40x60 cm

chromium plated grid



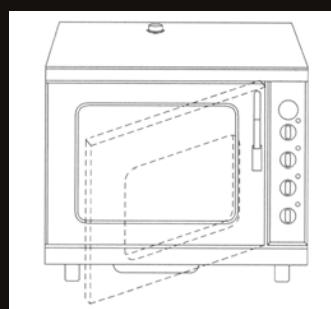
- 40x60 cm

tray for baguettes



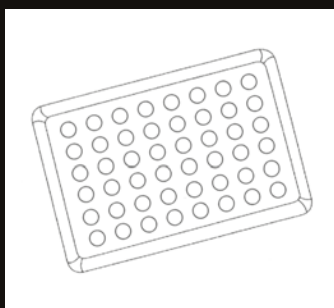
- 40x60 cm

reversible door



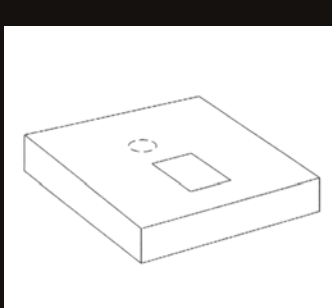
- series 5 - 8 - 10

aluminium perforated tray



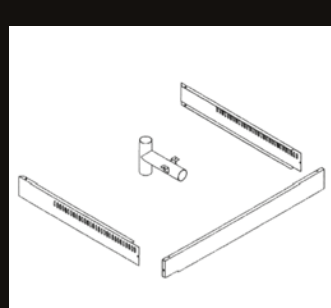
- 40x60 cm

hood and motor



- series 5 - 8 - 10

overlapping kit



- series 5



Coven s.r.l.

STRADA DELLA BERLIA, 555 - 10146 TORINO

Tel: +39 011 18864131 • Fax: +39 011 0121609

info@coven.it • www.coven.it