

STEADY
COOK

MASTER
DELIGHT

Catalogue



Italian ovens simply perfect



air, water, earth, fire.....

We take inspiration from the elements of nature to shape ovens to be both high-tech and simple.

We build ovens that are in complete harmony with the culinary art. Ideal tools for every chef who asks for maximum reliability, greater durability, the best final result, lowest management costs and all this with easy actions.

Just as the elements of nature teach us, every single oven is the result of a natural occurrence. For this reason, Coven professional convection ovens are *simply perfect.*



history

Working for more than twenty years in the production of ovens for restaurants and large communities, **Coven srl** has been one of the first companies in the world to utilize combi cooking.

Our company founders succeeded to merge Italian quality and technology innovation in order to develop high durability machines and outstanding performance. This direction has never been given up and new engineering resources inside the company carry on the mission of continuous innovation of its range of ovens.

technology

We produce a wide range of professional convection ovens, from gastronomic to pastry line, meeting all the different demands as effectively as possible. Our ovens opt for high quality components subjected to multiple testing and strict selection procedures.

Our guidelines include not only simplicity of use but also state of the art design/structure, in order to make all phases of operation and maintenance extremely easy and effective with significant savings on management costs for the end user.

passion

Our mission is to be next to every **Coven** user. Facilitating, simplifying, helping chefs to experience the use of our ovens as a real everyday support.

Enhancing creative possibilities and baking perfectly in a few simple steps.



We build our professional ovens entirely in-house, we test them and prepare them for the intensive use to which they are intended. Research and technological innovation are guaranteed by a highly experienced team.

We support chefs in the pre-sales stage by providing all the necessary tools for peace of mind in their daily work.

We take care of the training and coaching in the first steps of operations. **We offer** ongoing and accurate support.



HOUSE PRODUCTION

Coven professional convection ovens are entirely produced by qualified personnel in-house. Every component, every detail, is assembled with care and precision to obtain a highly guaranteed product, structurally resistant and technologically advanced. Endurance to the intensive use and wear over time is the direct consequence of the care we apply manufacturing our ovens. A technical and functional testing of each component and device of the oven is carried out. All functions are tested with operating oven. At the end a test report with all tests performed is written and attached to each Coven oven.



RESEARCH & DEVELOPMENT

Latest EU directives, particularly those related to eco-design and energy labeling, are essential to our research. We continue investing in order to improve our combustion systems based on use of gas. We have introduced, thanks to our researchers, new control systems of steam in the cooking chamber.

Another highlight of our technological innovation is the new oven self-diagnostic system that will enhance the tools available to our dedicated technical support.



FAST DELIVERY

Our corporate organization and unique manufacturing process allow us to respond rapidly to market and customers demands.

We can meet any request, including customizations, provided in 48 hours.



COOKING SCHOOL

Thanks to our collaboration with important culinary schools, we can provide chefs who will use our convection ovens with professional and diversified courses.

These courses will also cover aspects related to sanitary and hygienic standards in accordance with HACCP.

These courses take place in our partner's facilities, as well as our internal culinary school.



PERSONAL CHEF

We provide our clients with a personal chef to guide them with the initial operation of Coven professional convection ovens. Our personal chef will teach them all the characteristics and simplicity of use of the Coven professional convection ovens, from recipe creation, cooking stages and duration, to multiple cooking methods. Our personal chef covers everything from cooking to maintenance of the equipment.



cooking school and personal chef

For anyone wishing to explore and exploit the full potential of Coven professional ovens we have organized advanced training courses, cooperating with significant educational institutions in catering business. All opportunities provided by Coven ovens and all the techniques will be shown to appreciate the effectiveness of our classes, held by experienced chefs and company technicians.

To complete our educational offer, we have developed a special program of support that will take place in the kitchen where the oven will operate.



Your Personal Chef will guide you through the first steps in the use of your Coven professional convection oven and will reveal the simplicity of our products: from recipes to cooking programs, intensive to low temperature cooking, hygienic rules to maintenance rules . The Personal Chef will reveal all the secrets and your Coven oven will be the heart of your kitchen.

For more information personalchef@coven.it.

STEADY COOK



COVEN®
made in Italy

■ CONVECTION COOKING

■ STEAM COOKING

■ TIMER

■ DELTA T

■ PROGRAMS/ EXHAUST
AUTOMATIC VALVE

■ STEPS

■ COOKING CHAMBER
LIGHT

■ START / STOP

■ COMBI COOKING
CONVECTION/STEAM

■ DOUBLE DISPLAY
TEMPERATURE DISPLAY
FAN SPEED
TIMER AND ALARM
SIGNALS

■ COOKING CHAMBER
TEMPERATURE/ CORE
TEMPERATURE PROBE

■ DOUBLE DISPLAY
% HUMIDITY
PROGRAMS AND STEPS

■ % HUMIDITY

■ FAN SPEED
CONTROLLED BY
INVERTER

■ ENCODER PUSH / SET / UP
AND DOWN / STAND-BY

STEADY
COOK
visual

STEADY COOK VISUAL is the programmable series with capacitive keyboard commands . The innovative system allows to store data up to **99 recipes** with **9 cooking steps**. The USB port enables you to store data and to update the software with **new features** and recipes. Adjusting the percentage of humidity, adjustment of fan speed up to **9 levels** with inverter , core probe and an accurate automatic washing system are among the main features that make Coven convection ovens **simple and reliable**.

STAINLESS-STEEL

All the structure is build in AISI 304 stainless-steel.

HUMIDITY RAPID EXHAUST

INNOVATIVE STEAM SYSTEM

Production of steam in the cooking chamber through a dedicated boiler and devices for the production of steam in direct mode.

STEADY COOK VISUAL SYSTEM

Electronic capacitive software
99 customizable recipes
programmable
with 9 cooking steps
adjustable humidity 0-100 %
fans to 9 levels of speed.

DOUBLE FOLDING DOOR

Double inspectionable glass of great thickness to effectively break down transmission of heat outside.

DOUBLE STAGE HANDLE

Maximum safety and sealing
perfect hermetic closure.
Large dimensions ovens
have handles with two points
closing system.

AUTOMATIC WASHING SYSTEM

Three fully automated washing cycles for every need.

USB PORT

Management of updates and data storing.

DOUBLE LIQUIDS DRAINAGE TANKS

Integrated dripping emptied automatically tank, liquid drainage tank unit with direct connection to the drain.

CORE TEMPERATURE PROBE EXTERNAL OR INTERNAL



■ HIGH VISIBILITY GRAPHIC TOUCH SCREEN DISPLAY

Stored libraries and programmable cooking functions: maintenance, delta t, regeneration, low temperature and under vacuum.
Automatic washing programs.
Self-diagnosis and remote upgrade.
Multilanguage software and vocabulary.



■ HOME PAGE

Wide view.
Intuitive graphical interface.
Quick and easy functions selection.



■ RECIPES

Possibility of saving customized cooking programs. Library preloaded especially manufactured and tested in our laboratories. Update and data backup via USB.



■ SPECIAL CYCLES

Regeneration to obtain color, taste and texture same as those of the food freshly cooked. Rapid cooling of the cooking chamber to optimize the timing. Automatic washing with three cycles: soft, medium and hard.

The STEADY COOK TOUCH is the top-class programmable series with graphic touch-screen 7-inch color. The innovative system allows you to store data up to **99 recipes** with **9 cooking steps**. The USB port allows you to store data and to update the software with **new features** and recipes. Self-diagnosis, adjustment of humidity, adjustment of fan speed up to **9 levels** with inverter, core temperature probe and an accurate automatic washing system are among the main features that make Coven convection ovens **simple and reliable**.

STAINLESS-STEEL

All the structure is build in AISI 304 stainless-steel.

HUMIDITY RAPID EXHAUST

INNOVATIVE STEAM SYSTEM

Production of steam in the cooking chamber through a dedicated boiler and devices for the production of steam in direct mode.

STEADY COOK SYSTEM TOUCH SCREEN

Display touch screen 7"
99 customizable recipes programmable with 9 cooking steps adjustable humidity 0-100 % fans to 9 levels of speed.

DOUBLE FOLDING DOOR

Double inspectionable glass of great thickness to effectively break down transmission of heat outside.

DOUBLE STAGE HANDLE

Maximum safety and sealing perfect hermetic closure. Large dimensions ovens have handles with two points closing system.

AUTOMATIC WASHING SYSTEM

Three fully automated washing cycles for every need.

USB PORT

Management of updates and data storing.

DOUBLE LIQUIDS DRAINAGE TANKS

Integrated dripping emptied automatically tank, liquid drainage tank unit with direct connection to the drain.

CORE TEMPERATURE PROBE EXTERNAL OR INTERNAL

steam system combined

Quick cooking at high temperature and slow cooking at low temperature are made possible by the innovative combined system where we have production of steam in the cooking chamber through a dedicated boiler and devices for the production of steam in direct mode.

It's thus possible to realize crunchy or very soft cooking at low temperature, suitable for foods of delicate structure and texture and for foods under vacuum, with the advantage of lower weight losses and enhancing the flavor content.



air



special programs and delta T

Software inside our control boards on Coven professional convection includes special programs thoroughly tested and preset for regeneration, vacuum cooking and leavening.

The core probe allows to know in real time core temperature of the product and enables cooking operations delta T. Delayed start and a rapid cooling system help optimize time. A USB inlet offers the possibility to update software with new recipes and the opportunity to manage work processes according to the HACCP.



earth



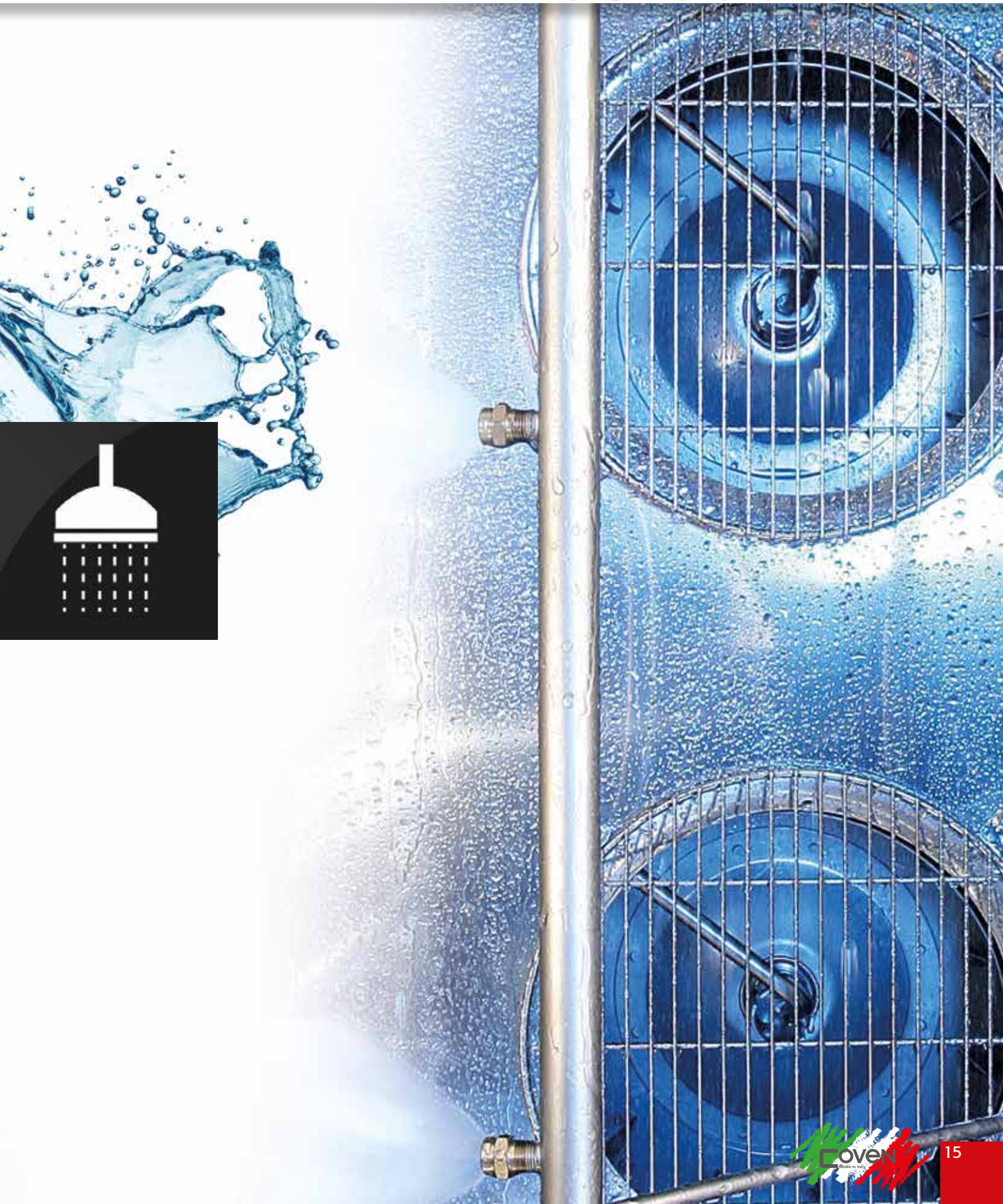
washing system

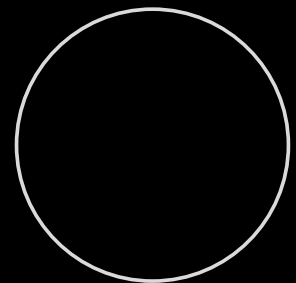
The washing system, through a multi-gushes arm, is able to reach every part of the cooking chamber for a perfect cleaning. There are three washing cycles programmed: from rapid to the most intense for any type of requirement. Collection of cooking liquids is ensured by a dual tank. A drip empties automatically inside a tank integrated in the door, in addition to the liquid drainage tank unit, with direct connection to the drain. Even diffusion of the heat into the cooking chamber is controlled by fans with double direction of rotation



at steady speed and electronically controlled. Fan speed is adjustable up to nine levels.

water





STEADY
COOK
visual

fire



steady cook visual



SERIES 6

COD:	N6ESCVD
EXT. DIMENSIONS:	862 x 716 x 738 mm
INT. DIMENSIONS:	584 x 345 x 440 mm
GRIDS:	6 - 1/1 GN
GRIDS DISTANCE:	60 mm
MEALS:	max 70
WEIGHT:	70 Kg
VOLTAGE:	400 ~ 3N
POWER:	7,8 KW



SERIES 10

COD:	N10ESCVD
EXT. DIMENSIONS:	942 x 823 x 1.112 mm
INT. DIMENSIONS:	634 x 360 x 670 mm
GRIDS:	10 - 1/1 GN
GRIDS DISTANCE:	60 mm
MEALS:	max 100
WEIGHT:	118 Kg
VOLTAGE:	400 ~ 3N
POWER:	15,4 KW



SERIES 20

COD:	N20ESCVD
EXT. DIMENSIONS:	1.008 x 1.169 x 1.248 mm
INT. DIMENSIONS:	710 x 700 x 780 mm
GRIDS:	10 - 2/1 GN 20 - 1/1 GN
GRIDS DISTANCE:	70 mm
MEALS:	max 300
WEIGHT:	202 Kg
VOLTAGE:	400 ~ 3N
POWER:	20,4 KW

SERIES 6 BOILER

COD:	N6ESCVX
EXT. DIMENSIONS:	862 x 716 x 738 mm
INT. DIMENSIONS:	584 x 345 x 440 mm
GRIDS:	6 - 1/1 GN
GRIDS DISTANCE:	60 mm
MEALS:	max 70
WEIGHT:	77 Kg
VOLTAGE:	400 ~ 3N
POWER:	10,8 KW

SERIES 10 BOILER

COD:	N10ESCVX
EXT. DIMENSIONS:	942 x 823 x 1.112 mm
INT. DIMENSIONS:	634 x 360 x 670 mm
GRIDS:	10 - 1/1 GN
GRIDS DISTANCE:	60 mm
MEALS:	max 100
WEIGHT:	121 Kg
VOLTAGE:	400 ~ 3N
POWER:	21,4 KW

SERIES 20

COD:	N20GSCVD
EXT. DIMENSIONS:	1.008 x 1.169 x 1.248 mm
INT. DIMENSIONS:	710 x 700 x 780 mm
GRIDS:	10 - 2/1 GN 20 - 1/1 GN
GRIDS DISTANCE:	70 mm
MEALS:	max 300
WEIGHT:	233 Kg
VOLTAGE:	400 ~ 3N
POWER:	26,8 KW

SERIES 6

COD:	N6GSCVD
EXT. DIMENSIONS:	862 x 716 x 738 mm
INT. DIMENSIONS:	584 x 345 x 416 mm
GRIDS:	6 - 1/1 GN
GRIDS DISTANCE:	60 mm
MEALS:	max 70
WEIGHT:	85 Kg
VOLTAGE:	230 ~ 1N
POWER:	8,5 KW

SERIES 10

COD:	N10GSCVD
EXT. DIMENSIONS:	942 x 823 x 1.112 mm
INT. DIMENSIONS:	634 x 360 x 670 mm
GRIDS:	10 - 1/1 GN
GRIDS DISTANCE:	60 mm
MEALS:	max 100
WEIGHT:	140 Kg
VOLTAGE:	230 ~ 1N
POWER:	17 KW

SERIES 6 BOILER

COD:	N6GSCVX
EXT. DIMENSIONS:	862 x 716 x 738 mm
INT. DIMENSIONS:	584 x 345 x 416 mm
GRIDS:	6 - 1/1 GN
GRIDS DISTANCE:	60 mm
MEALS:	max 70
WEIGHT:	89 Kg
VOLTAGE:	400 ~ 3N
POWER:	11,5 KW

SERIES 10 BOILER

COD:	N10GSCVX
EXT. DIMENSIONS:	942 x 823 x 1.112 mm
INT. DIMENSIONS:	634 x 360 x 670 mm
GRIDS:	10 - 1/1 GN
GRIDS DISTANCE:	60 mm
MEALS:	max 100
WEIGHT:	143 Kg
VOLTAGE:	400 ~ 3N
POWER:	23,8 KW



SERIES 21



COD:	N21 ESCVD
EXT. DIMENSIONS:	990 x 975 x 1.940 mm
INT. DIMENSIONS:	630 x 415 x 1.400 mm
GRIDS:	20 - 1/1 GN
GRIDS DISTANCE:	60 mm
MEALS:	max 300
WEIGHT:	280 Kg
VOLTAGE:	400 ~ 3N
POWER:	31 KW



SERIES 40



COD:	N40 ESCVD
EXT. DIMENSIONS:	990 x 1.300 x 1.940 mm
INT. DIMENSIONS:	630 x 740 x 1.400 mm
GRIDS:	20 - 2/1 GN 40 - 1/1 GN
GRIDS DISTANCE:	60 mm
MEALS:	max 600
WEIGHT:	300 Kg
VOLTAGE:	400 ~ 3N
POWER:	43 KW

steady cook touch



SERIES 6

COD:	N6ESCTD
EXT. DIMENSIONS:	862 x 716 x 738 mm
INT. DIMENSIONS:	584 x 345 x 440 mm
GRIDS:	6 - 1/1 GN
GRIDS DISTANCE:	60 mm
MEALS:	max 70
WEIGHT:	70 Kg
VOLTAGE:	400 ~ 3N
POWER:	7,8 KW



SERIES 10

COD:	N10ESCTD
EXT. DIMENSIONS:	942 x 823 x 1.112 mm
INT. DIMENSIONS:	634 x 360 x 670 mm
GRIDS:	10 - 1/1 GN
GRIDS DISTANCE:	60 mm
MEALS:	max 100
WEIGHT:	118 Kg
VOLTAGE:	400 ~ 3N
POWER:	15,4 KW



SERIES 20

COD:	N20ESCTD
EXT. DIMENSIONS:	1.008 x 1.169 x 1.248 mm
INT. DIMENSIONS:	710 x 700 x 780 mm
GRIDS:	10 - 2/1 GN 20 - 1/1 GN
GRIDS DISTANCE:	70 mm
MEALS:	max 300
WEIGHT:	202 Kg
VOLTAGE:	400 ~ 3N
POWER:	20,4 KW

SERIES 6 BOILER

COD:	N6ESCTX
EXT. DIMENSIONS:	862 x 716 x 738 mm
INT. DIMENSIONS:	584 x 345 x 440 mm
GRIDS:	6 - 1/1 GN
GRIDS DISTANCE:	60 mm
MEALS:	max 70
WEIGHT:	77 Kg
VOLTAGE:	400 ~ 3N
POWER:	10,8 KW

SERIES 10 BOILER

COD:	N10ESCTX
EXT. DIMENSIONS:	942 x 823 x 1.112 mm
INT. DIMENSIONS:	634 x 360 x 670 mm
GRIDS:	10 - 1/1 GN
GRIDS DISTANCE:	60 mm
MEALS:	max 100
WEIGHT:	121 Kg
VOLTAGE:	400 ~ 3N
POWER:	21,4 KW

SERIES 20

COD:	N20GSCTD
EXT. DIMENSIONS:	1.008 x 1.169 x 1.248 mm
INT. DIMENSIONS:	710 x 700 x 780 mm
GRIDS:	10 - 2/1 GN 20 - 1/1 GN
GRIDS DISTANCE:	70 mm
MEALS:	max 300
WEIGHT:	233 Kg
VOLTAGE:	400 ~ 3N
POWER:	26,8 KW

SERIES 6

COD:	N6GSCTD
EXT. DIMENSIONS:	862 x 716 x 738 mm
INT. DIMENSIONS:	584 x 345 x 416 mm
GRIDS:	6 - 1/1 GN
GRIDS DISTANCE:	60 mm
MEALS:	max 70
WEIGHT:	85 Kg
VOLTAGE:	230 ~ 1N
POWER:	8,5 KW

SERIES 10

COD:	N10GSCTD
EXT. DIMENSIONS:	942 x 823 x 1.112 mm
INT. DIMENSIONS:	634 x 360 x 670 mm
GRIDS:	10 - 1/1 GN
GRIDS DISTANCE:	60 mm
MEALS:	max 100
WEIGHT:	140 Kg
VOLTAGE:	230 ~ 1N
POWER:	17 KW

SERIES 6 BOILER

COD:	N6GSCTX
EXT. DIMENSIONS:	862 x 716 x 738 mm
INT. DIMENSIONS:	584 x 345 x 416 mm
GRIDS:	6 - 1/1 GN
GRIDS DISTANCE:	60 mm
MEALS:	max 70
WEIGHT:	89 Kg
VOLTAGE:	400 ~ 3N
POWER:	11,5 KW

SERIES 10 BOILER

COD:	N10GSCTX
EXT. DIMENSIONS:	942 x 823 x 1.112 mm
INT. DIMENSIONS:	634 x 360 x 670 mm
GRIDS:	10 - 1/1 GN
GRIDS DISTANCE:	60 mm
MEALS:	max 100
WEIGHT:	143 Kg
VOLTAGE:	400 ~ 3N
POWER:	23,8 KW



SERIES 21



COD:	N21ESCTD
EXT. DIMENSIONS:	990 x 975 x 1.940 mm
INT. DIMENSIONS:	630 x 415 x 1.400 mm
GRIDS:	20 - 1/1 GN
GRIDS DISTANCE:	60 mm
MEALS:	max 300
WEIGHT:	280 Kg
VOLTAGE:	400 ~ 3N
POWER:	31 KW

SERIES 40



COD:	N40ESCTD
EXT. DIMENSIONS:	990 x 1.300 x 1.940 mm
INT. DIMENSIONS:	630 x 740 x 1.400 mm
GRIDS:	20 - 2/1 GN 40 - 1/1 GN
GRIDS DISTANCE:	60 mm
MEALS:	max 600
WEIGHT:	300 Kg
VOLTAGE:	400 ~ 3N
POWER:	43 KW

steady cook accessories



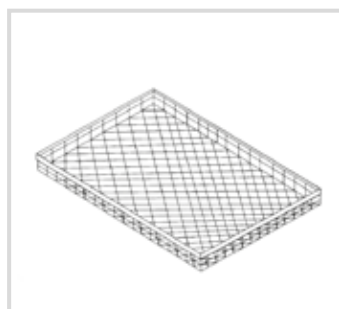
CHROMIUM PLATED GRID

GN 1/2 _____
 GN 2/3 _____
 GN 1/1 _____
 GN 2/1 _____



GRID INOX

GN 2/3 _____
 GN 1/1 _____
 GN 2/1 _____



WIRED CONTAINER

GN 2/3 _____
 GN 1/1 _____



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 _____



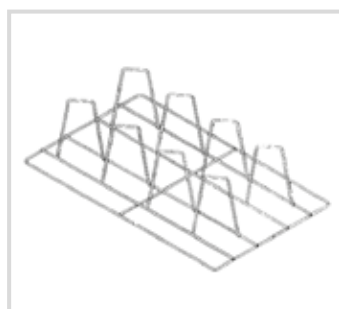
FLAT TRAYS

GN 2/3 _____
 GN 1/1 _____



INOX PERFORATED CONTAINER

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 _____



CHICKEN GRID

GN 1/1 _____



GRILLING GRID

GN 1/1 _____



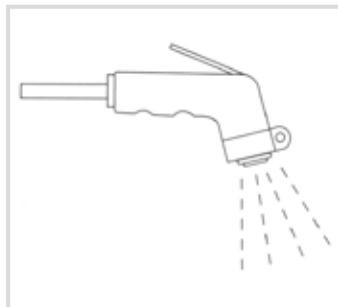
VITRIFIED CONTAINER

GN 1/1 h 20 mm _____
 GN 1/1 h 40 mm _____

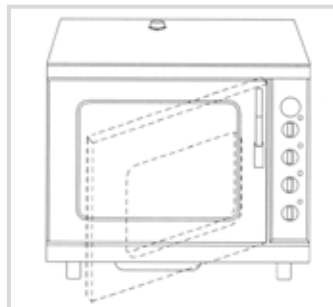


CORE TEMPERATURE PROBE

steady cook accessories



HAND SHOWER

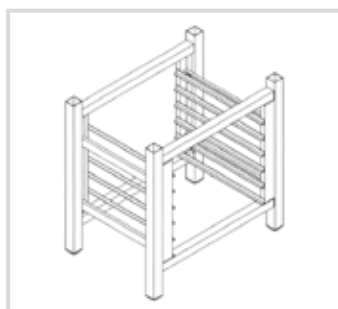


REVERSIBLE DOOR

SERIES 6

SERIES 10

SERIES 20

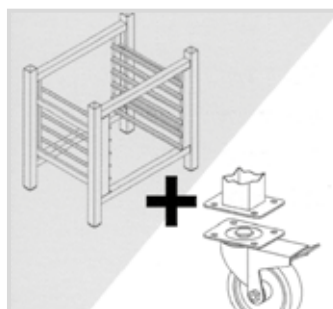


INOX BASE UNIT

SERIES 6

SERIES 10

SERIES 20



CATERING BASE UNIT

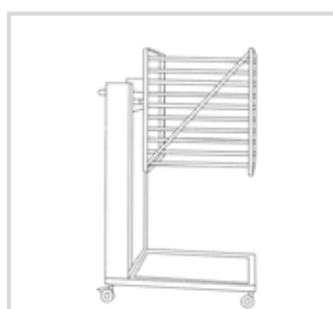


FAT FILTER

SERIES 6

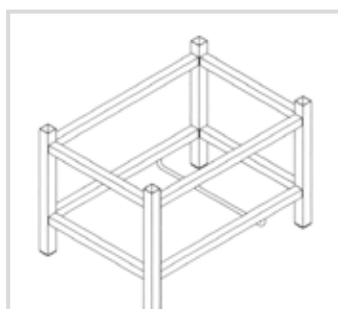
SERIES 10

SERIES 20



TROLLEY REMOVABLE BODY

ONLY SERIES 20

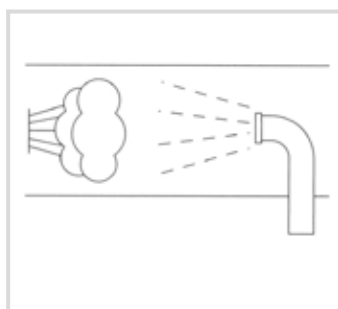


FIXED BASE UNIT

ONLY SERIES 20



DRAFT SWITCH

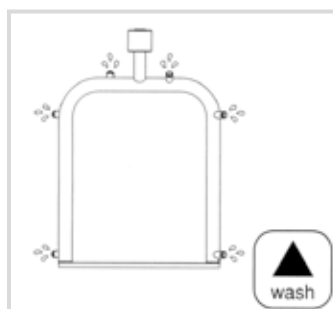


STEAM REDUCER

SERIES 6

SERIES 10

SERIES 20

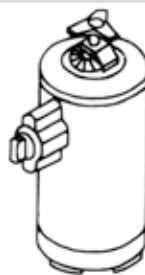


WASHING SYSTEM

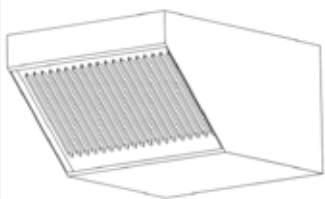
steady cook accessories



CLEANING DETERGENT

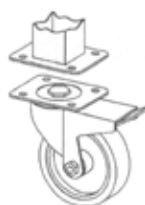


WATER SOFTNER

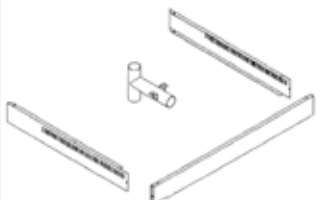


CONDENSATION HOOD

ONLY SERIES 6 AND 10



WHEELS (N. 4)



OVERLAPPING KIT

ONLY SERIES 6 ELECTRIC

MASTER DELIGHT



■
OPENING/CLOSURE RAPID
EXHAUST VALVE

■
AUTOMATIC
HUMIDIFIER

■
MANUAL
HUMIDIFIER

■
TIMER FROM 1 TO 120' AND
PERMANENT POSITION

■
ON/OFF

■
DIGITAL TEMPERATURE
CONTROL

■
ENCODER "PUSH-TO-SET"

■
FAN SPEED ADJUSTMENT

Coven
made in Italy



**MASTER
DELIGHT**
march

The MASTER DELIGHT MECH is the series featuring digital temperature control by encoder and hand controls. Convection cooking, manual and automatic humidifier. The adjustment of the fan speed and its inversion of rotation are among the main features that make COVEN convection ovens **simple and reliable**.



Coven[®]
made in Italy

■ CONVECTION COOKING

■ HUMIDIFIER/STEAM

■ TIMER

■ EXHAUST AUTOMATIC VALVE

■ SPECIAL PROGRAMS AND CYCLES

■ STEPS

■ COOKING CHAMBER LIGHT

■ START / STOP

■ COMBI COOKING
CONVECTION/HUMIDIFIER

■ DOUBLE DISPLAY
TEMPERATURE DISPLAY
FAN SPEED
TIMER AND ALARM SIGNALS

■ COOKING CHAMBER
TEMPERATURE

■ DOUBLE DISPLAY
% HUMIDITY
PROGRAMS AND STEPS

■ % HUMIDITY

■ FAN SPEED CONTROLLED
BY INVERTER

■ ENCODER PUSH / SET / UP
AND DOWN / STAND-BY

**MASTER
DELIGHT**
visual

The MASTER DELIGHT VISUAL is the programmable series with capacitive keypad controls. The innovative system allows you to store data up to **99 recipes** with **9 cooking steps**. The USB port allows you to store data and to update the software with new features and recipes. Adjusting the percentage of humidity in **automatic and manual modes**, and also adjustment of fan speed up to **9 levels** by inverter, are among the main features that make Coven professional convection ovens **simple and reliable**.

STAINLESS-STEEL

All the structure is build in AISI 304 stainless-steel.

HUMIDITY RAPID EXHAUST

AUTOMATIC AND MANUAL HUMIDIFIER

SISTEMA MASTER DELIGHT VISUAL

Electronic capacitive software 99 customizable recipes programmable with 9 cooking steps adjustable humidity 0-100 % fans to 9 levels of speed.

DOUBLE FOLDING DOOR

Double inspectionable glass of great thickness to effectively break down transmission of heat outside.

DOUBLE STAGE HANDLE

Maximum safety and sealing perfect hermetic closure. Large dimensions ovens have handles with two points closing system.

USB PORT

Management of updates and data storing.

DOUBLE LIQUIDS DRAINAGE TANKS

Integrated dripping emptied automatically tank, liquid drainage tank unit with direct connection to the drain.



pastry and bakery

Digital temperature control is included in all versions, even *mech* ones, to ensure the exact control of temperature and even distribution of heat throughout the volume of the cooking chamber. Convection cooking, in combination with the steam humidifier, ensures the use of the oven to bake any type of product from confectionery to baking. You can choose the right percentage of humidity, vary the fan speed for more delicate cooking, generate instantaneous steam to favor the leavening and realize particular steam cooking even at low temperatures.



air



99 Recipes, 9 Steps

Software inside our control boards on Coven professional convection ovens offers a wide range of programming options, in fact you can insert up to 99 predefined recipes and these can be managed through 9 different cooking steps by sequence. The absolute stability of the software ensures a constant repeatability in time. Delayed start and a rapid cooling system help optimize time. A USB inlet offers the possibility to update software with new recipes and the opportunity to manage work processes according to the HACCP.



earth



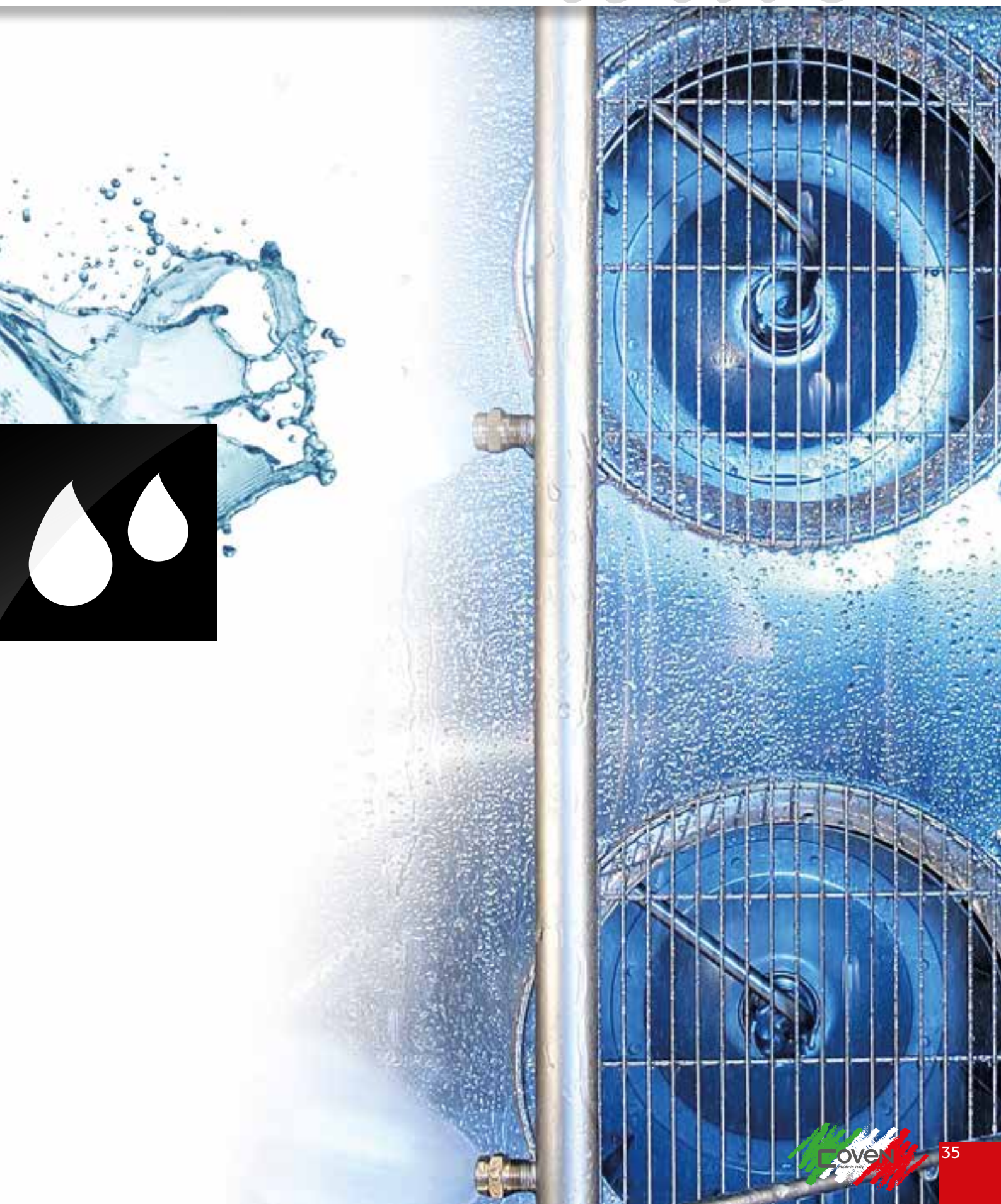
manufacturing technology

The door, with see-through double tempered glass of great thickness, is equipped with a closing system with double stage opening, and for large ovens two-point high security closures to avoid any deformation and the subsequent exit of steam. Innovative controlled quick evacuation.

Collection of cooking liquids is ensured by a dual tank. A drip empties automatically inside a tank integrated in the door, in addition to the liquid drainage tank unit, with direct connection to the drain.



water





180°C



MAX



MIN

**MASTER
DELIGHT**
mech

fire



master delight mech



SERIES 5

COD:	N5EMDM
EXT. DIMENSIONS:	940 x 800 x 772 mm
INT. DIMENSIONS:	662 x 420 x 450 mm
GRIDS:	5 – 40 x 60
GRIDS DISTANCE:	80 mm
WEIGHT:	90 Kg
VOLTAGE:	400 ~ 3N
POWER:	7,8 KW



SERIES 8

COD:	N8EMDM
EXT. DIMENSIONS:	1.000 x 877 x 1.122 mm
INT. DIMENSIONS:	692 x 420 x 680 mm
GRIDS:	8 – 40 x 60
GRIDS DISTANCE:	80 mm
WEIGHT:	150 Kg
VOLTAGE:	400 ~ 3N
POWER:	15,4 KW

SERIES 5

COD:	N5GMDM
EXT. DIMENSIONS:	940 x 800 x 772 mm
INT. DIMENSIONS:	662 x 420 x 450 mm
GRIDS:	5 – 40 x 60
GRIDS DISTANCE:	80 mm
WEIGHT:	110 Kg
VOLTAGE:	230 ~ 1N
POWER:	8,5 KW

SERIES 8

COD:	N8GMDM
EXT. DIMENSIONS:	1.000 x 877 x 1.122 mm
INT. DIMENSIONS:	692 x 420 x 680 mm
GRIDS:	8 – 40 x 60
GRIDS DISTANCE:	80 mm
WEIGHT:	170 Kg
VOLTAGE:	230 ~ 1N
POWER:	17 KW



SERIES 10



COD:	N10EMDM
EXT. DIMENSIONS:	1.000 x 899 x 1.408 mm
INT. DIMENSIONS:	702 x 420 x 940 mm
GRIDS:	10 – 40 x 60
GRIDS DISTANCE:	80 mm
WEIGHT:	170 Kg
VOLTAGE:	400 ~ 3N
POWER:	20 KW

SERIES 10



COD:	N10GMDM
EXT. DIMENSIONS:	1.000 x 899 x 1.408 mm
INT. DIMENSIONS:	702 x 420 x 940 mm
GRIDS:	10 – 40 x 60
GRIDS DISTANCE:	80 mm
WEIGHT:	190 Kg
VOLTAGE:	230 ~ 1N
POWER:	26 KW

master delight visual



SERIES 5



COD:	N5EMDV
EXT. DIMENSIONS:	940 x 800 x 772 mm
INT. DIMENSIONS:	662 x 420 x 450 mm
GRIDS:	5 – 40 x 60
GRIDS DISTANCE:	80 mm
WEIGHT:	90 Kg
VOLTAGE:	400 ~ 3N
POWER:	7,8 KW



SERIES 8



COD:	N8EMDV
EXT. DIMENSIONS:	1.000 x 877 x 1.122 mm
INT. DIMENSIONS:	692 x 420 x 680 mm
GRIDS:	8 – 40 x 60
GRIDS DISTANCE:	80 mm
WEIGHT:	150 Kg
VOLTAGE:	400 ~ 3N
POWER:	15,4 KW

SERIES 5



COD:	N5GMDV
EXT. DIMENSIONS:	940 x 800 x 772 mm
INT. DIMENSIONS:	662 x 420 x 450 mm
GRIDS:	5 – 40 x 60
GRIDS DISTANCE:	80 mm
WEIGHT:	110 Kg
VOLTAGE:	230 ~ 1N
POWER:	8,5 KW

SERIES 8



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SERIES 10



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SERIES 10



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master delight accessories



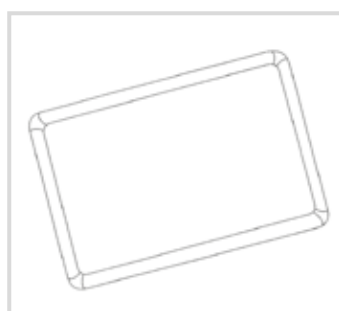
CHROMIUM PLATED GRID

40 x 60 cm



VITRIFIED CONTAINER

40 x 60 cm



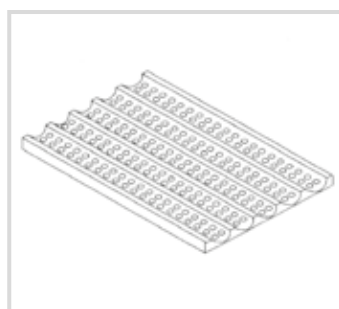
ALUMINIUM TRAY

40 x 60 cm



ALUMINIUM PERFORATED TRAY

40 x 60 cm



TRAY FOR BAGUETTES

40 x 60 cm

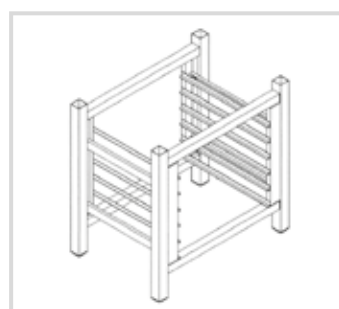


REVERSIBLE DOOR

SERIES 5

SERIES 8

SERIES 10

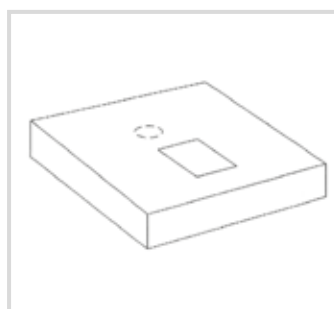


INOX BASE UNIT

SERIES 5

SERIES 8

SERIES 10

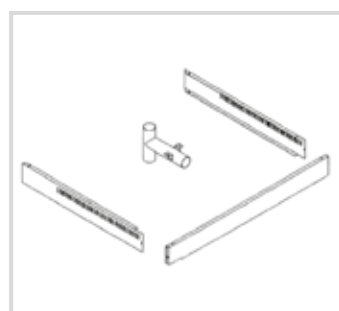


HOOD AND MOTOR

SERIES 5

SERIES 8

SERIES 10



OVERLAPPING KIT

SERIES 5



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