



**WHEN HEAT MATTERS**

**NEW LINE**



**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.

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**COVEN:  
WHEN HEAT MATTERS.**

Founded in the 1980s in Cremona with a vocation for research, Coven is one of the first companies to have launched **combi-steam** ovens on the world market.

In 2019, Coven arose back in Turin from a synergy of entrepreneurs and a team of highly qualified technicians who, in line with the original mission and with a shared passion for technological research, aims for just one result: **ideal heat**.

Every oven produced is tested by our specialised technicians, who monitor each individual phase of the assembly process.

Coven products are made in Italy ovens, which, besides being easy to use, boast exceptional performance and reliability levels with a satisfactory quality-price ratio.

**Coven's future is synonymous with innovation.**

The exclusive patents applied to new products will ensure an enduring and significant competitive advantage, especially in gas applications in which minimum consumption and emission levels have been achieved.



# 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 offer 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](mailto: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 120 recipes with 6 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. This model is equipped with the **MULTICOOK** feature, which, thanks to a multi-level cooking system, enables you to simultaneously cook foods having different preparation times.

**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.

## PASTRY AND BAKERY

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 6 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.

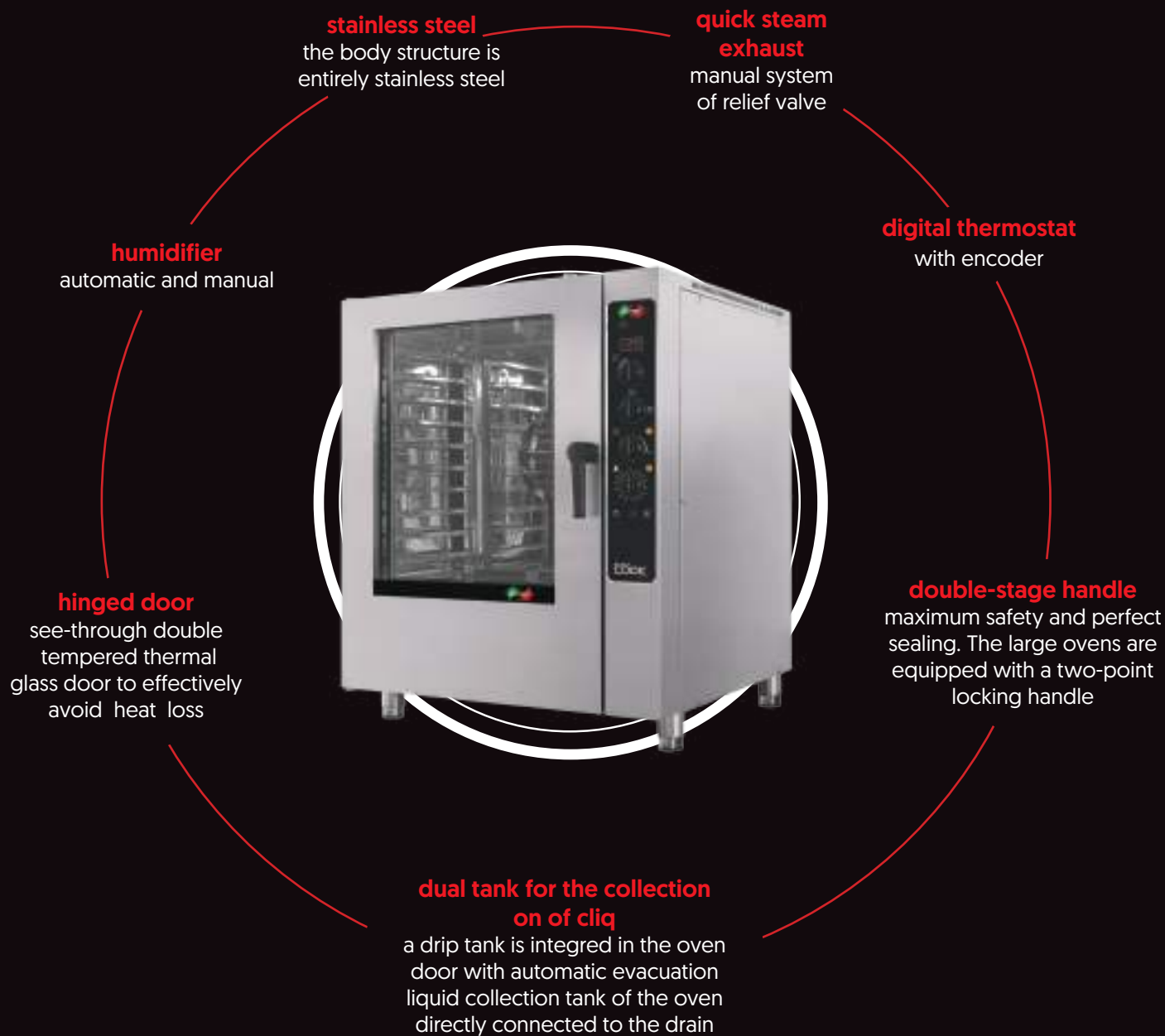




# STEADY COOK

gastronomy





# STEADY COOK MECH

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

## MAIN FEATURES ARE:

- Cooking convection/steam
- Combined convection-steam
- Inversion of fan rotation
- Humidity rapid exhaust
- Double liquids drainage tanks



opening/closing of manual relief valve

digital thermostat

encoder push-to-set

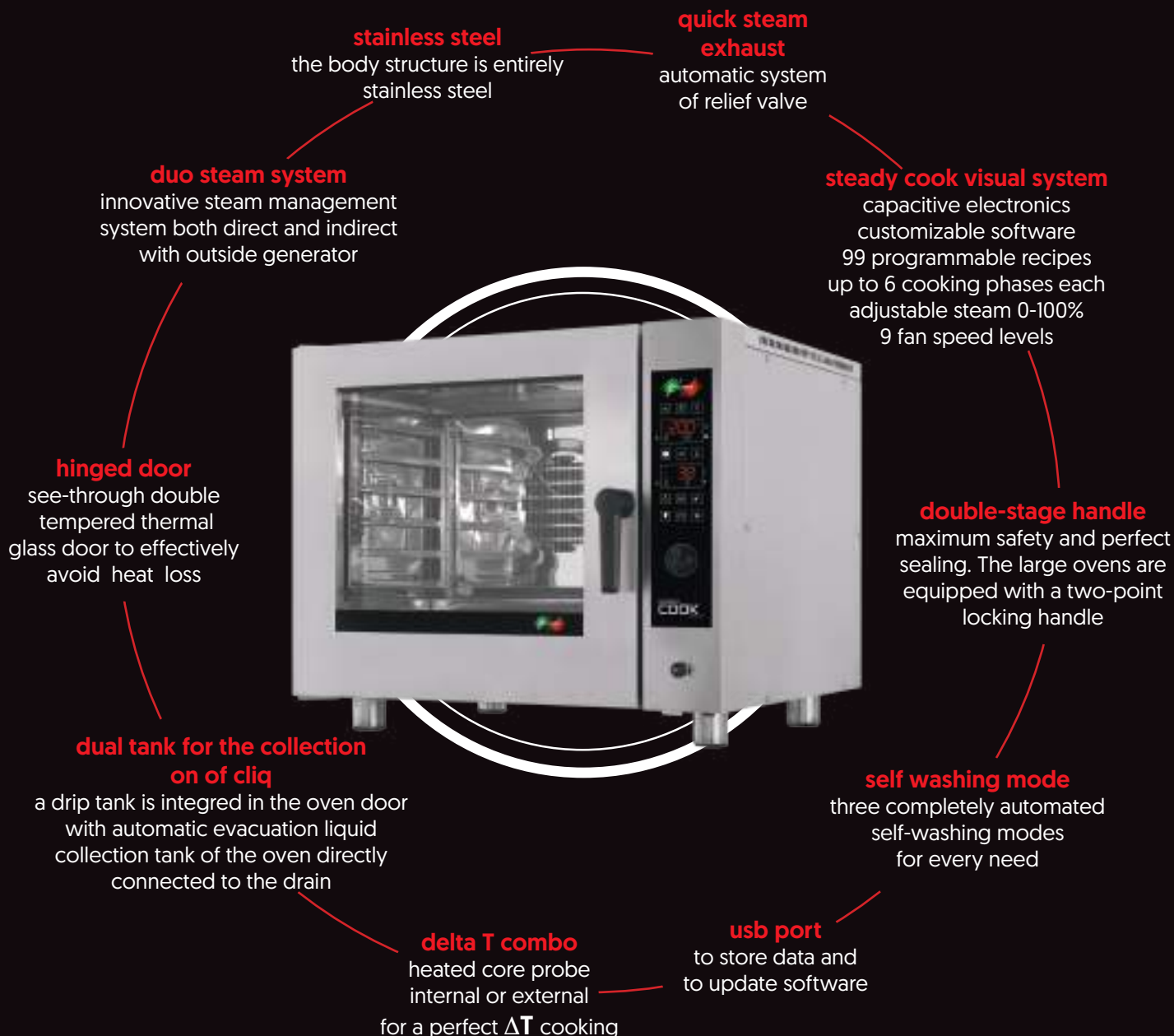
convection cooking

steam cooking

combined convection-steam

timer from 1 to 120' and permanent position

on/off



# STEADY COOK VISUAL

The programmable series **with capacitive keypad**. This new system allows to store data up to **99 recipes** with **6 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





**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

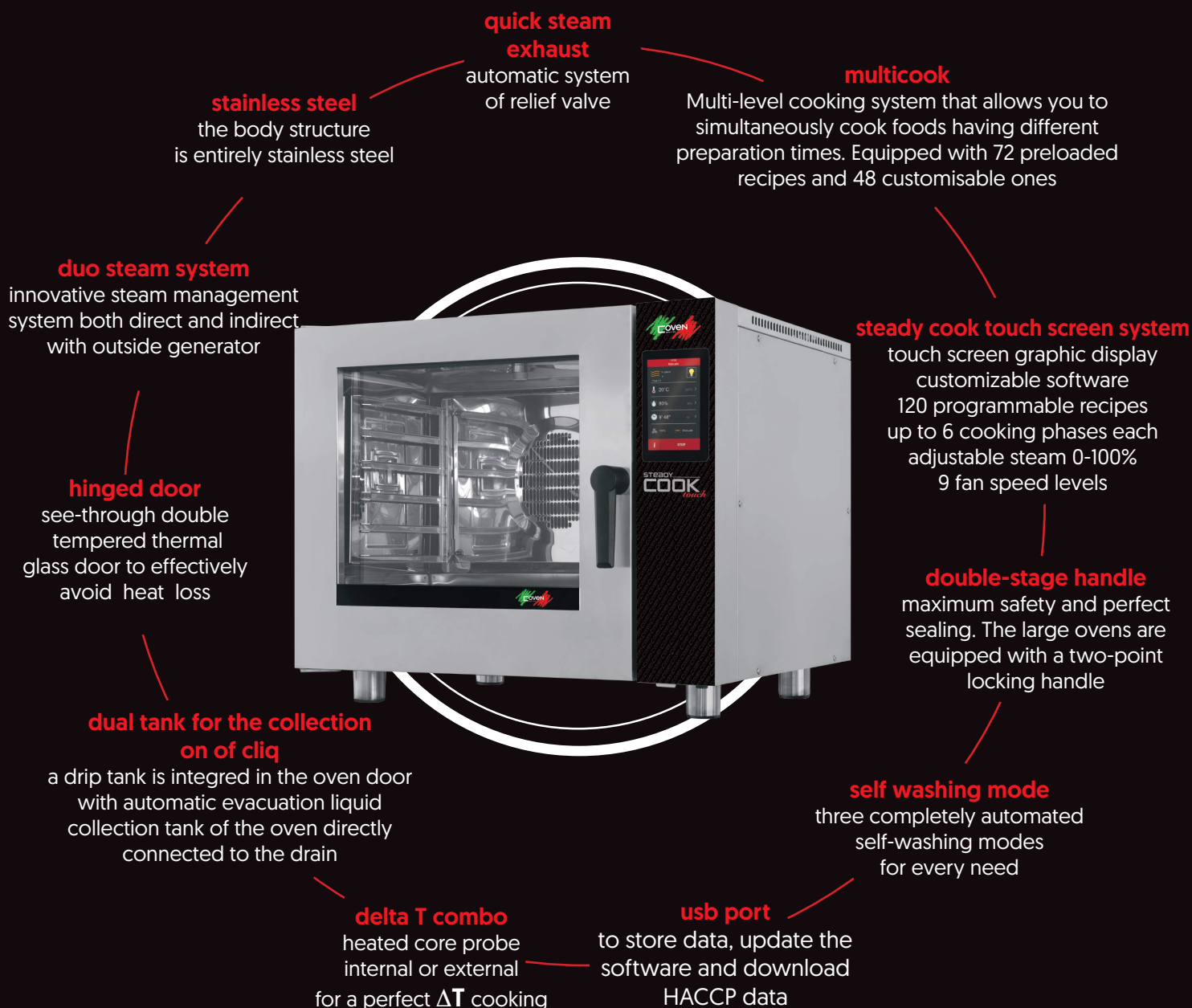
**inverter** controlled fan speed

**start** stop

**oven** light

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

**usb port**



# 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 **120 recipes** with **6 cooking phases**. The USB port allows to store data and **update the software with new functions and recipes**.

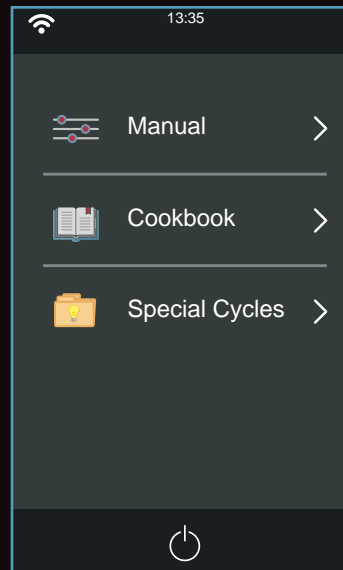
## MAIN FEATURES ARE:

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



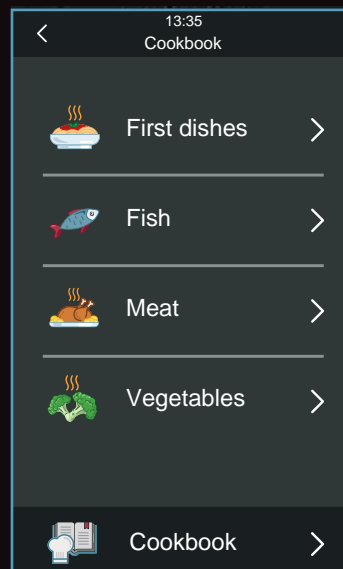
### high-visibility graphic touch screen display.

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



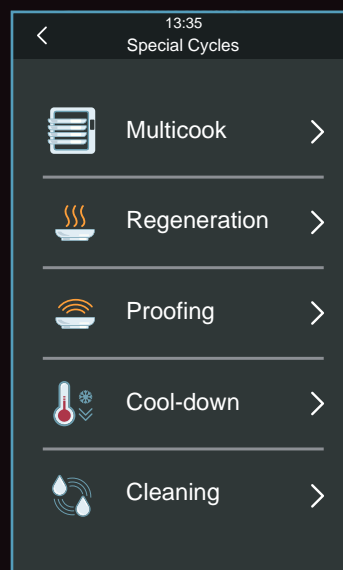
### home page

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

**multicook** with count-up feature enabling an "ongoing" cooking cycle and count-down feature in which all baking trays with different preparation times complete cooking at the same time

### usb port





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

**Serie 10 ↘**  
**N10ESCMD**  
 942 x 823 x 1.102 mm  
 634 x 396 x 670 mm  
 10 - 1/1 GN  
 60 mm  
 max 100  
 145 Kg  
 400 ~ 3N  
 15,4 KW

**Serie 10 ↗**  
**N10GSCMD**  
 942x 823x1.102 mm  
 634x396x670 mm  
 10 - 1/1 GN  
 60 mm  
 max 100  
 168 Kg  
 230 ~ 1N  
 17 KW



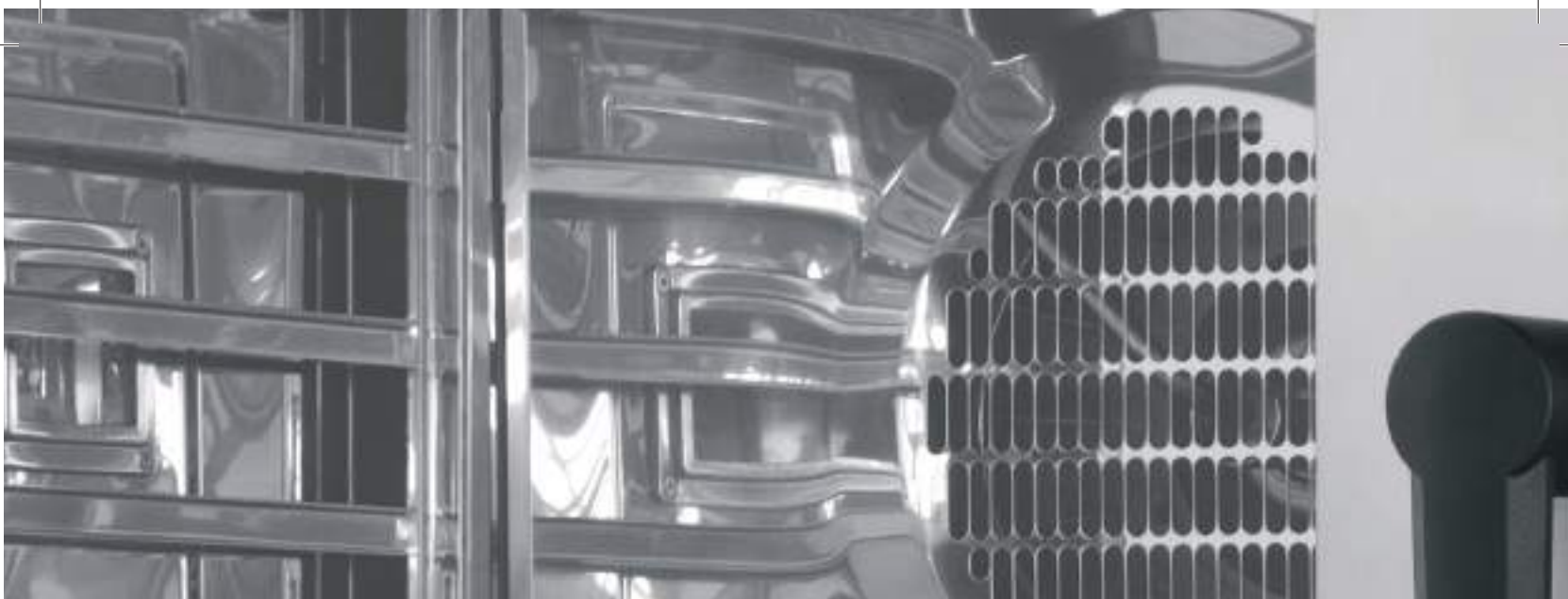
**cod.**  
**ext. dimension**  
**int. dimension**  
**grid**  
**grid dist.**  
**meals**  
**weight**  
**voltage**  
**power**

**Serie 20 ↘**  
**N20ESCMD**  
 1.008x1.169x1.238 mm  
 710x732x780 mm  
 10 - 2/1 GN 20 - 1/1 GN  
 70 mm  
 max 300  
 215 Kg  
 400 ~ 3N  
 20,4 KW

**Serie 20 ↗**  
**N20GSCMD**  
 1.008x1.169x1.238 mm  
 710x732x780 mm  
 10 - 2/1 GN 20 - 1/1 GN  
 70 mm  
 max 300  
 237 Kg  
 400 ~ 3N  
 26 KW

# STEADY COOK MECH





	<b>Series 6 ↗</b>	<b>Series 6 boiler ↗</b>	<b>Series 6 🔹</b>	<b>Series 6 boiler 🔹</b>
<b>cod.</b>	<b>N06ESCVD</b>	<b>N06ESCVX</b>	<b>N06GSCVD</b>	<b>N06GSCVX</b>
<b>ext. dimension</b>	862x716x728 mm	862x716x728 mm	862x716x728 mm	862x716 x728 mm
<b>int. dimension</b>	584x355x436 mm	584x355x436 mm	584x355x436 mm	584x355x436 mm
<b>grid</b>	6 - 1/1 GN	6 - 1/1 GN	6 - 1/1 GN	6 - 1/1 GN
<b>grid dist.</b>	60 mm	60 mm	60 mm	60 mm
<b>meals</b>	max 70	max 70	max 70	max 70
<b>weight</b>	91 Kg	95 Kg	103 Kg	107 Kg
<b>voltage</b>	400 ~ 3N	400 ~ 3N	230 ~ 1N	400 ~ 3N
<b>power</b>	7,8 KW	10,8 KW	8,5 KW	11,5 KW



	<b>Series 10 ↗</b>	<b>Series 10 boiler ↗</b>	<b>Series 10 🔹</b>	<b>Series 10 boiler 🔹</b>
<b>cod.</b>	<b>N10ESCVD</b>	<b>N10ESCVX</b>	<b>N10GSCVD</b>	<b>N10GSCVX</b>
<b>ext. dimension</b>	942 x 823 x 1.102 mm	942 x 823 x 1.102 mm	942x 823x1.102 mm	942x823x1.102 mm
<b>int. dimension</b>	634 x 396 x 670 mm	634 x 396 x 670 mm	634x396x670 mm	634x396x670 mm
<b>grid</b>	10 - 1/1 GN	10 - 1/1 GN	10 - 1/1 GN	10 - 1/1 GN
<b>grid dist.</b>	60 mm	60 mm	60 mm	60 mm
<b>meals</b>	max 100	max 100	max 100	max 100
<b>weight</b>	145 Kg	149 Kg	168 Kg	172 Kg
<b>voltage</b>	400 ~ 3N	400 ~ 3N	230 ~ 1N	400 ~ 3N
<b>power</b>	15,4 KW	21,4 KW	17 KW	23 KW



	<b>Series 20 ↗</b>	<b>Series 20 🔹</b>
<b>cod.</b>	<b>N20ESCVD</b>	<b>N20GSCVD</b>
<b>ext. dimension</b>	1.008x1.169x1.238 mm	1.008x1.169x 1.238 mm
<b>int. dimension</b>	710x732x780 mm	710x732x780 mm
<b>grid</b>	10 - 2/1 GN 20 - 1/1 GN	10 - 2/1 GN 20 - 1/1 GN
<b>grid dist.</b>	70 mm	70 mm
<b>meals</b>	max 300	max 300
<b>weight</b>	215 Kg	237 Kg
<b>voltage</b>	400 ~ 3N	400 ~ 3N
<b>power</b>	20,4 KW	26 KW



# STEADY COOK VISUAL



<b>cod.</b>	<b>Series 21 ↗</b>
<b>ext. dimension</b>	<b>N21ESCVD</b>
<b>int. dimension</b>	990x975x1.940 mm
<b>grid</b>	630x440x1.400 mm
<b>grid dist.</b>	20 - 1/1 GN
<b>meals</b>	60 mm
<b>weight</b>	max 300
<b>voltage</b>	290 Kg
<b>power</b>	400 ~ 3N
	31 KW



<b>cod.</b>	<b>Series 40 ↗</b>
<b>ext. dimension</b>	<b>N40ESCVD</b>
<b>int. dimension</b>	990x1.305x1.940 mm
<b>grid</b>	630x770x1.400 mm
<b>grid dist.</b>	20 - 2/1 GN 40 - 1/1 GN
<b>meals</b>	60 mm
<b>weight</b>	max 600
<b>voltage</b>	310 Kg
<b>power</b>	400 ~ 3N
	43 KW



	<b>Series 6 ↗</b>	<b>Series 6 boiler ↗</b>	<b>Series 6 🔹</b>	<b>Series 6 boiler 🔹</b>
<b>cod.</b>	<b>N06ESCTD</b>	<b>N06ESCTX</b>	<b>N06GSCTD</b>	<b>N06GSCTX</b>
<b>ext. dimension</b>	862x716x728 mm	862x716x728 mm	862x716x728 mm	862x716x728 mm
<b>int. dimension</b>	584x355x436 mm	584x355x436 mm	584x355x436 mm	584x355x436 mm
<b>grid</b>	6 - 1/1 GN	6 - 1/1 GN	6 - 1/1 GN	6 - 1/1 GN
<b>grid dist.</b>	60 mm	60 mm	60 mm	60 mm
<b>meals</b>	max 70	max 70	max 70	max 70
<b>weight</b>	91 Kg	95 Kg	103 Kg	107 Kg
<b>voltage</b>	400 ~ 3N	400 ~ 3N	230 ~ 1N	400 ~ 3N
<b>power</b>	7,8 KW	10,8 KW	8,5 KW	11,5 KW



	<b>Series 10 ↗</b>	<b>Series 10 boiler ↗</b>	<b>Series 10 🔹</b>	<b>Series 10 boiler 🔹</b>
<b>cod.</b>	<b>N10ESCTD</b>	<b>N10ESCTX</b>	<b>N10GSCTD</b>	<b>N10GSCTX</b>
<b>ext. dimension</b>	942x823x1.102 mm	942x823x1.102 mm	942x823x1.102 mm	942x823x1.102 mm
<b>int. dimension</b>	634x396x670 mm	634x396x670 mm	634x396x670 mm	634x396x670 mm
<b>grid</b>	10 - 1/1 GN	10 - 1/1 GN	10 - 1/1 GN	10 - 1/1 GN
<b>grid dist.</b>	60 mm	60 mm	60 mm	60 mm
<b>meals</b>	max 100	max 100	max 100	max 100
<b>weight</b>	145 Kg	149 Kg	168 Kg	172 Kg
<b>voltage</b>	400 ~ 3N	400 ~ 3N	230 ~ 1N	400 ~ 3N
<b>power</b>	15,4 KW	21,4 KW	17 KW	23 KW



	<b>Series 20 ↗</b>	<b>Series 20 🔹</b>
<b>cod.</b>	<b>N20ESCTD</b>	<b>N20GSCTD</b>
<b>ext. dimension</b>	1.008x1.169x1.238 mm	1.008x1.169x1.238 mm
<b>int. dimension</b>	710x732x780 mm	710x732x780 mm
<b>grid</b>	10 - 2/1 GN 20 - 1/1 GN	10 - 2/1 GN 20 - 1/1 GN
<b>grid dist.</b>	70 mm	70 mm
<b>meals</b>	max 300	max 300
<b>weight</b>	215 Kg	237 Kg
<b>voltage</b>	400 ~ 3N	400 ~ 3N
<b>power</b>	20,4 KW	26 KW

# STEADY COOK TOUCH



<b>cod.</b>	<b>Series 21 ↗</b>
<b>ext. dimension</b>	<b>N2IESCTD</b>
<b>int. dimension</b>	990x975x1.940 mm
<b>grid</b>	630x440x1.400 mm
<b>grid dist.</b>	20 - 1/1 GN
<b>meals</b>	60 mm
<b>weight</b>	max 300
<b>voltage</b>	290 Kg
<b>power</b>	400 ~ 3N
	31 KW



<b>cod.</b>	<b>Series 40 ↗</b>
<b>ext. dimension</b>	<b>N40ESCTD</b>
<b>int. dimension</b>	990x1.305x1.940 mm
<b>grid</b>	630x770x1.400 mm
<b>grid dist.</b>	20 - 2/1 GN 40 - 1/1 GN
<b>meals</b>	60 mm
<b>weight</b>	max 600
<b>voltage</b>	310 Kg
<b>power</b>	400 ~ 3N
	43 KW

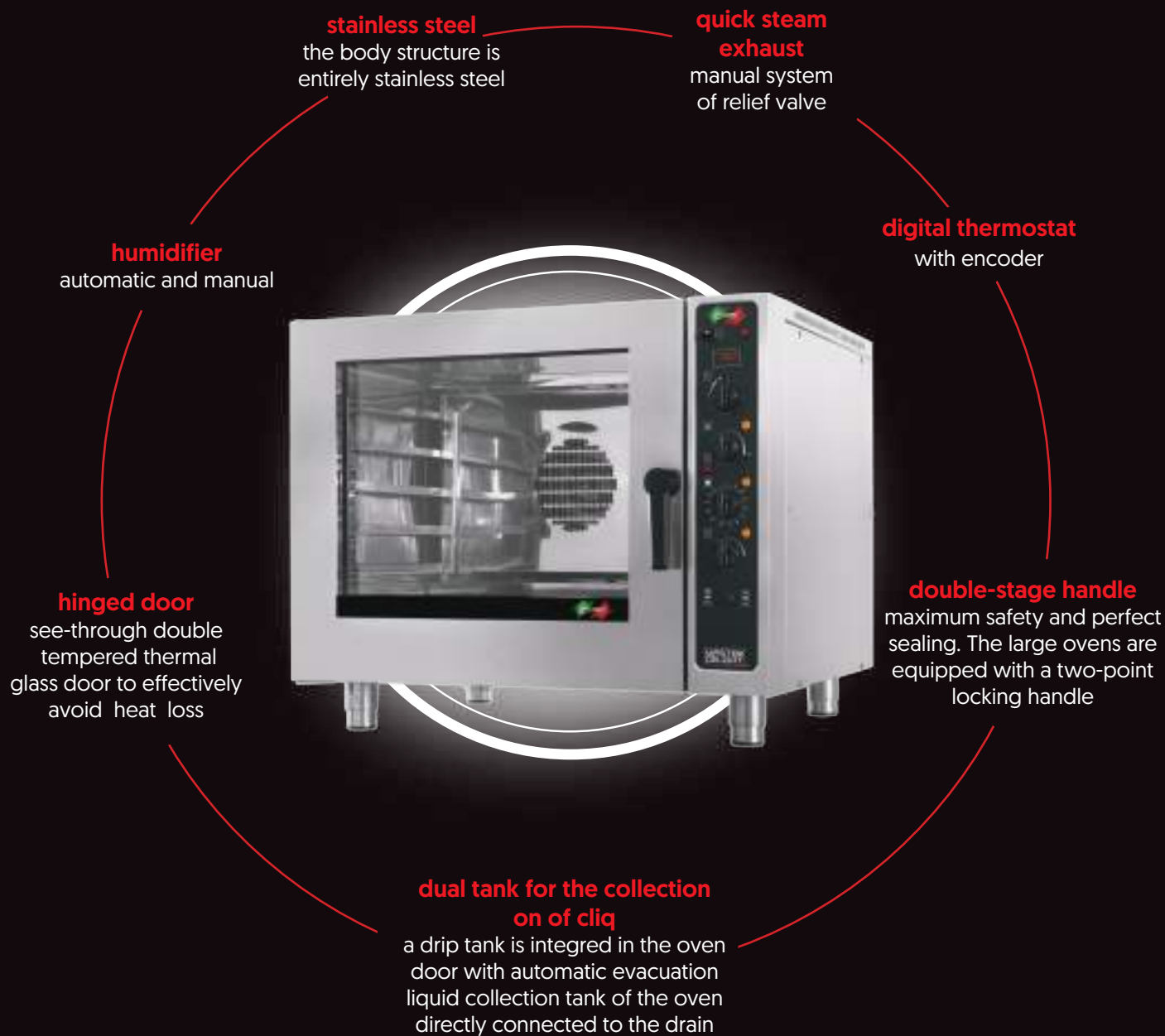






# MASTER DELIGHT

patisserie 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



opening/closing of manual relief valve

digital thermostat

encoder push-to-set

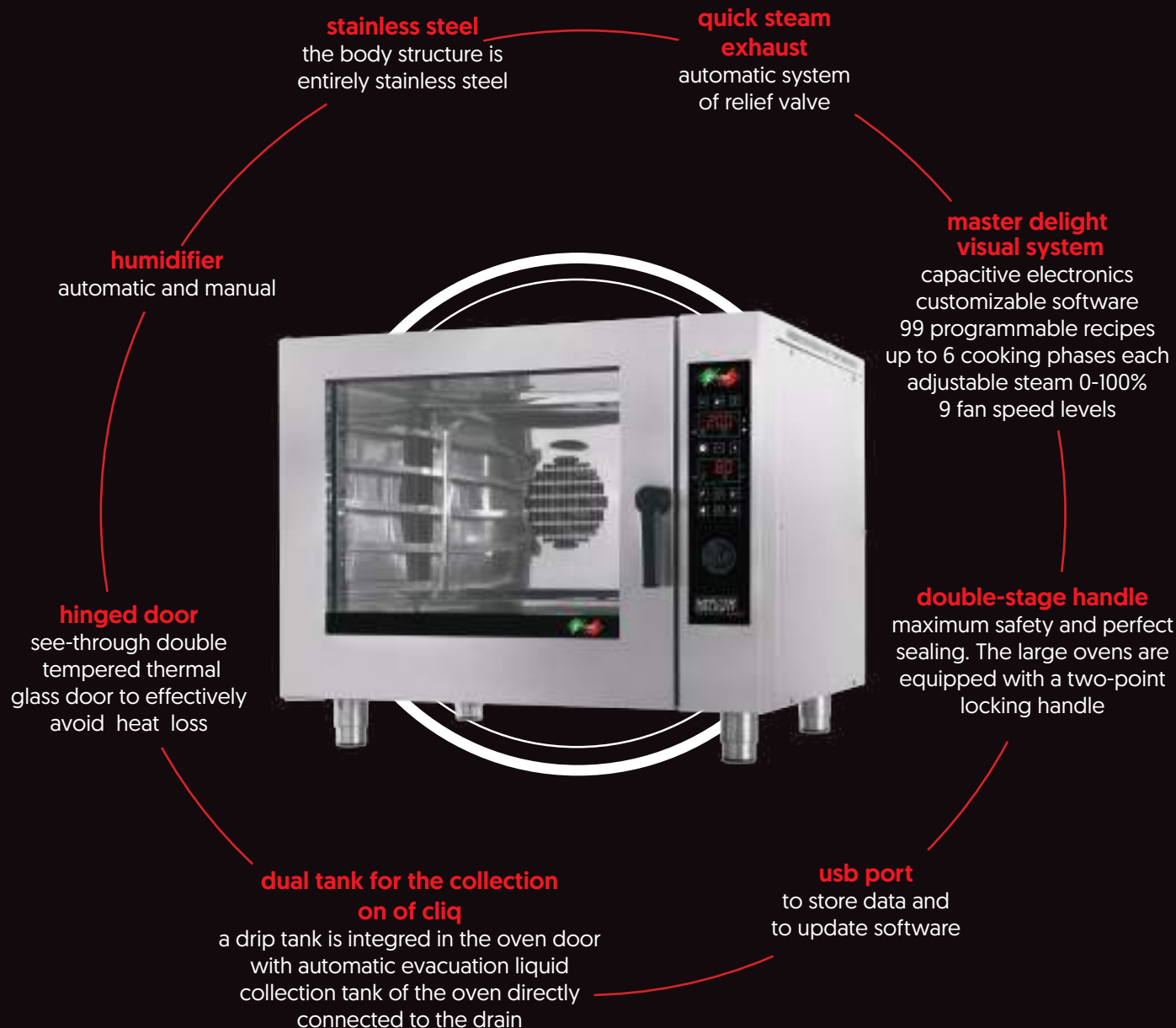
automatic humidifier

manual humidifier

timer from 1 to 120' and permanent position

on/off

fan speed control



# MASTER DELIGHT VISUAL

The programmable series with **capacitive keypad**. The innovative system allows to store data up to **99 recipes** with **6 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





**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

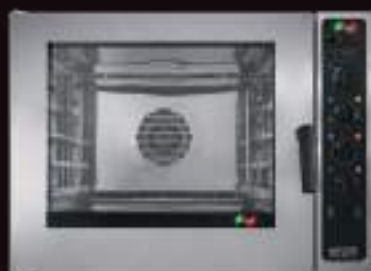
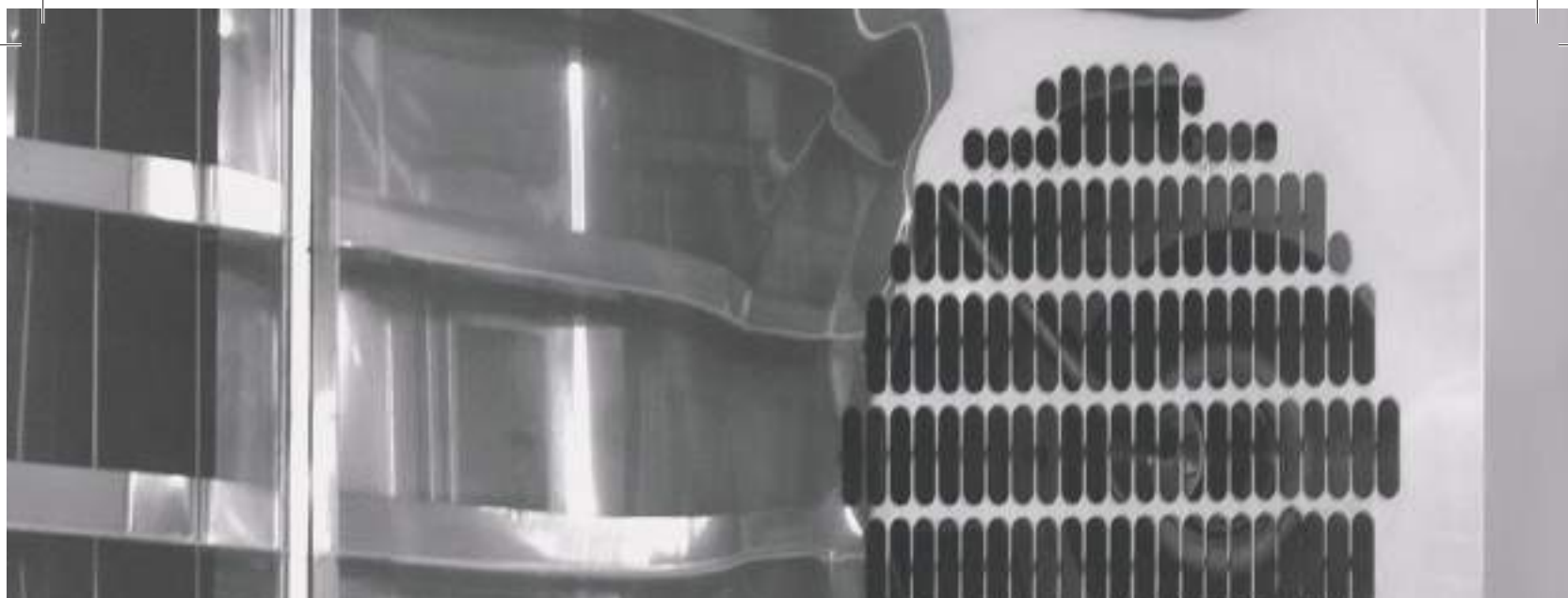
**inverter** controlled fan speed

**start** stop

**oven** light

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

**usb port**



	<b>Series 5 ↗</b>	<b>Series 5 ⚡</b>
<b>cod.</b>	<b>N05EMDMH</b>	<b>N05GMDMH</b>
<b>ext. dimension</b>	940x800x762 mm	940x800x762 mm
<b>int. dimension</b>	662x430x470 mm	662x430x470 mm
<b>grid</b>	5 – 40 x 60	5 – 40 x 60
<b>grid dist.</b>	80 mm	80 mm
<b>weight</b>	104 Kg	115 Kg
<b>voltage</b>	400 ~ 3N	230 ~ 1N
<b>power</b>	7,8 KW	8,5/11 KW



	<b>Series 8 ↗</b>	<b>Series 8 ⚡</b>
<b>cod.</b>	<b>N08EMDMH</b>	<b>N08GMDMH</b>
<b>ext. dimension</b>	1.000x877x1.112 mm	1.000x877x1.112 mm
<b>int. dimension</b>	692x450x680 mm	692x450x680 mm
<b>grid</b>	8 – 40 x 60	8 – 40 x 60
<b>grid dist.</b>	80 mm	80 mm
<b>weight</b>	152 Kg	178 Kg
<b>voltage</b>	400 ~ 3N	230 ~ 1N
<b>power</b>	15,4 KW	17 KW



	<b>Series 10 ↗</b>	<b>Series 10 ⚡</b>
<b>cod.</b>	<b>N10EMDMH</b>	<b>N10GMDMH</b>
<b>ext. dimension</b>	1.000x899x1.318 mm	1.000x899x1.318 mm
<b>int. dimension</b>	702x465x860 mm	702x465x860 mm
<b>grid</b>	10 – 40 x 60	10 – 40 x 60
<b>grid dist.</b>	80 mm	80 mm
<b>weight</b>	177 Kg	199 Kg
<b>voltage</b>	400 ~ 3N	230 ~ 1N
<b>power</b>	20,4 KW	26 KW

MASTER DELIGHT MECH

# MASTER DELIGHT MECH& VISUAL



**cod.**

**ext. dimension**

**int. dimension**

**grid**

**grid dist.**

**weight**

**voltage**

**power**

**Series 5 ↗**

**N05EMDVH**

940x800x762 mm

662x430x470 mm

5 – 40 x 60

80 mm

104 Kg

400 ~ 3N

7,8 KW

**Series 5 ↘**

**N05GMDVH**

940x800x762 mm

662x430x470 mm

5 – 40 x 60

80 mm

115 Kg

230 ~ 1N

8,5/11 KW



**cod.**

**ext. dimension**

**int. dimension**

**grid**

**grid dist.**

**weight**

**voltage**

**power**

**Series 8 ↗**

**N08EMDVH**

1.000x877x1.112 mm

692x450x680 mm

8 – 40 x 60

80 mm

152 Kg

400 ~ 3N

15,4 KW

**Series 8 ↘**

**N08GMDVH**

1.000x877x1.112 mm

692x450x680 mm

8 – 40 x 60

80 mm

178 Kg

230 ~ 1N

17 KW



**cod.**

**ext. dimension**

**int. dimension**

**grid**

**grid dist.**

**weight**

**voltage**

**power**

**Series 10 ↗**

**N10EMDVH**

1.000x899x1.318 mm

702x465x860 mm

10 – 40 x 60

80 mm

177 Kg

400 ~ 3N

20,4 KW

**Series 10 ↘**

**N10GMDVH**

1.000x899x1.318 mm

702x465x860 mm

10 – 40 x 60

80 mm

199 Kg

230 ~ 1N

26 KW

MASTER DELIGHT VISUAL

# ACCESSORIES

## CORE TEMPERATURE PROBE



LINES	MODELS	CODE
STEADY COOK	SERIES 6	COV00013
	SERIES 10	
	SERIES 20	
	SERIES 21	
	SERIES 40	
MASTER DELIGHT	SERIES 5	COV00013
	SERIES 8	
	SERIES 10	

## WASHING



LINES	MODELS	CODE
STEADY COOK	SERIES 6	LAV0506EG
	SERIES 10	LAV0810EG
	SERIES 20	LAV20EG
	SERIES 21	LAV2140E
	SERIES 40	
MASTER DELIGHT	SERIES 5	LAV0506EG
	SERIES 8	LAV0810EG
	SERIES 10	

## WASHING SHOWER



LINES	MODELS	CODE
STEADY COOK & MASTER DELIGHT	ALL MODELS	CDOCC004

## REMOVABLE STAINLESS STEEL BASE UNIT



LINES	MODELS	CODE
STEADY COOK	SERIES 6	SUPSC06
	SERIES 10	SUPSC10
	SERIES 20	SUPSC20
MASTER DELIGHT	SERIES 5	SUPMD05
	SERIES 8	SUPMD08
	SERIES 10	SUPMD10



# ACCESSORIES

## REVERSIBLE DOOR



### LINES

STEADY COOK

MASTER DELIGHT

### MODELS

SERIES 6

SERIES 10

SERIES 20

SERIES 5

SERIES 8

SERIES 10

### CODE

NS061723C

NS01021C

CL20022C

MD05014C

MD08022C

MC12022C

## HOOD



### LINES

STEADY COOK

### MODELS

ONLY FOR 6/10 E

### CODE

CAPPA610

## MANUAL WATER SOFTNER



### LINES

STEADY COOK  
&  
MASTER DELIGHT

### MODELS

ALL MODELS

### CODE

ADCTH405

## DRAIN TEMPERATURE REDUCER



### LINES

STEADY COOK

### MODELS

SERIES 6

SERIES 10

SERIES 20

### CODE

ABVAP06

ABVAP10-20

# ACCESSORIES

## FAT FILTER



### LINES

STEADY COOK

### MODELS

SERIES 6

SERIES 10

SERIES 20

### CODE

ASU00006

ASU00010

ASU00020

## CHROMIUM PLATED GRIDS



### LINES

STEADY COOK

### DESCRIPTION

GN 1/2

GN 2/3

GN 1/1

GN 2/1

### CODE

AGR00012

AGR00023

AGR00011

AGR00021

MASTER DELIGHT

40X60 cm

AGR4604P

## STAINLESS STEEL GRIDS



### LINES

STEADY COOK

### DESCRIPTION

GN 2/3

GN 1/1

GN 2/1

### CODE

AGRMXD23

AGR1X011

AGR1X021

## WIRED CONTAINERS



### LINES

STEADY COOK

### DESCRIPTION

GN 1/1

### CODE


ABR02511

# ACCESSORIES


## FLAT TRAYS

	LINES	DESCRIPTION	CODE
	STEADY COOK	GN 1/1	AGR0R11


## STAINLESS STEEL CONTAINERS

	LINES	DESCRIPTION	CODE
	STEADY COOK	GN 1/1 H 20 mm	ABIG2011
		GN 1/1 H 40 mm	ABIO4011
		GN 1/1 H 65 mm	ABIO6511
		GN 2/1 H 20 mm	ABIO2021
		GN 2/1 H 40 mm	ABIO4021
		GN 2/1 H 65 mm	ABIO6521

## STAINLESS STEEL PERFORATED CONTAINERS

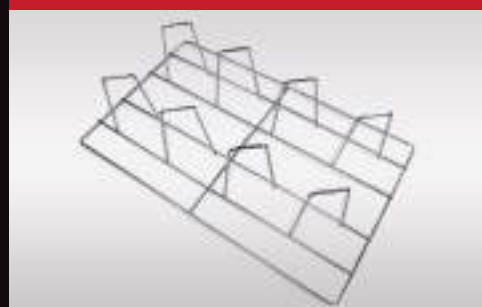
	LINES	DESCRIPTION	CODE
	STEADY COOK	GN 1/1 H20 mm	ABIF2011
		GN 1/1 H40 mm	ABIF4011
		GN 1/1 H65 mm	ABIF6511
		GN 2/1 H20 mm	ABIF2021
		GN 2/1 H40 mm	ABIF4021
		GN 2/1 H65 mm	ABIF6521

## CONTAINERS NON STICK COATED

	LINES	DESCRIPTION	CODE
	STEADY COOK	GN 1/1 H 20 mm	ABIV1120
		GN 1/1 H 40 mm	ABIV1140

# ACCESSORIES

## GRID FOR CHICKENS



### LINES

STEADY COOK

### DESCRIPTION

GN 1/1

### CODE

AGRPOL11

## GRILL GRID



### LINES

STEADY COOK

### DESCRIPTION

GN 1/1

### CODE

AGRILL11

## ALUMINIUM TRAY



### LINES

MASTER DELIGHT

### DESCRIPTION

40X60 cm

### CODE

ABN03046

## BAKING TRAY, PERFORATED, SILICONE COATED



### LINES

MASTER DELIGHT

### DESCRIPTION

40X60 cm

### CODE

ATFP4060



# ACCESSORIES

## TRAY FOR BAGUETTES SILICONE COATED



### LINES

MASTER DELIGHT

### DESCRIPTION

40X60 cm

### CODE

ATF04060

## BAKING TRAY, NON STICK COATED



### LINES

MASTER DELIGHT

### DESCRIPTION

40X60 cm

### CODE

ABNA0346

## COVEN CLEANING DETERGENT (TANK 6 KG)



### LINES

STEADY COOK  
&  
MASTER DELIGHT

### MODELS

ALL VISUAL AND TOUCH MODELS

### CODE

DETLAVUSL



## TERMS OF SALE

*The ovens are packed in special palletized cartons, stackable and suitable for transport, or in palletized crates. Packaging included in the price. All goods are sold ex-factory. Any complaints regarding the goods must be made upon delivery and written in the delivery note. The goods travel at the purchaser's risk, even if they are sold free port. The producer is the owner of the goods until they are fully paid. All disputes shall be settled at the Court of Turin. All goods have 1 2-month warranty. The spare parts requested during the warranty period travel at the sole contractor's expense. Each delivery will be charged of € 25,00 due to operating costs. Defective goods must be returned at contractor's expense to the manufacturer within 1 month. Otherwise they will be invoiced. The manufacturer reserves the right to change or modify models without prior notice.*

The images and validity of the data set out in this catalogue are approximations.  
COVEN s.r.l. reserves the right to introduce changes at any given time, even without prior notice .



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