

# ELECTRIC DIRECT STEAM COMBI-OVEN - 10 X 1/1 GN - 10 X 600 X 400 • ELECTROMECHANICAL CONTROLS

CODICE  
MEEM101E

MODELLO  
MEEM101E

SERIE  
MEMOLIS PRO



## GENERAL CHARACTERISTICS

Olis ovens ideal for you who are opening a bar, restaurant or bakery. You have the opportunity to have all the features and performance of top-of-the-line ovens with Olis' signature quality. With a simple and intuitive control system, you can unleash your creativity in the kitchen. Every dish a masterpiece: from steaming to frying to grilling; bring to the table whatever the imagination suggests, from sweet to savory.

Memolis Pro - Professional oven for catering.

Perfectly smooth and airtight baking chamber with rounded edges.

Closing door with double tempered, air gap glass and heat-reflective inner glass for less heat radiation to the operator and greater efficiency.

Inner glass with folding opening for easy cleaning operation.

Opening baffle for easy cleaning operation of the fan on open cabinet.

Adjustable door hinges for optimal sealing.

## TECHNICAL SPECIFICATIONS

■ The control panel of the manual oven consists of selectors and knobs with an ergonomic design that makes it easy to use and intuitive. Functions are controlled by electromechanical controls, while indicator lights provide feedback on oven operation clearly and immediately.

■ **COOKING MODE:** Manual cooking with three cooking modes: Convection from 50°C to 260°C, Steam from 50°C to 130°C, Combined from 50°C to 260°C.

**OPERATION:** Electromechanical selector control panel with operation control lights.

**CONTROL FEATURES:** Autoreverse (automatic reversal of fan rotation direction) for perfect cooking uniformity. Manual chamber venting. LED cooking chamber lighting. IPX3 protection against water jets.

**CLEANING, ORDINARY MAINTENANCE:** Manual washing system with external hand shower (hand shower optional).

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**Technical Information**

SPECIFICATION	DATA
MATERIAL	MEEM101E
DEFINITION	ICEM101E MISTO EL.10T C/MEC.
COMMERCIAL LINE	ICON E
SUPPLY	ELECTRICS
DIM. WIDTH	812 mm
DIM. PRODUCTIVITY	725 mm
DIM. HEIGHT	1145 mm
NET WEIGHT	108 Kg
VOLUME (net)	0.674
PACKAGE LENGTH	870 mm
PACKAGE WIDTH	910 mm
PACKAGING HEIGHT	1370 mm
PACKAGE VOLUME	1,085 m3
GROSS PACKING WEIGHT	122 Kg
STANDARD POWER SUPPLY	3NAC400V/3AC230V 50Hz
ELECTRICAL POWER	14.5 kW
GAS/REFRIGERANT TYPE	NO GAS
IP GRADE	IPX3
CERTIFIED MODEL	MEEM101E

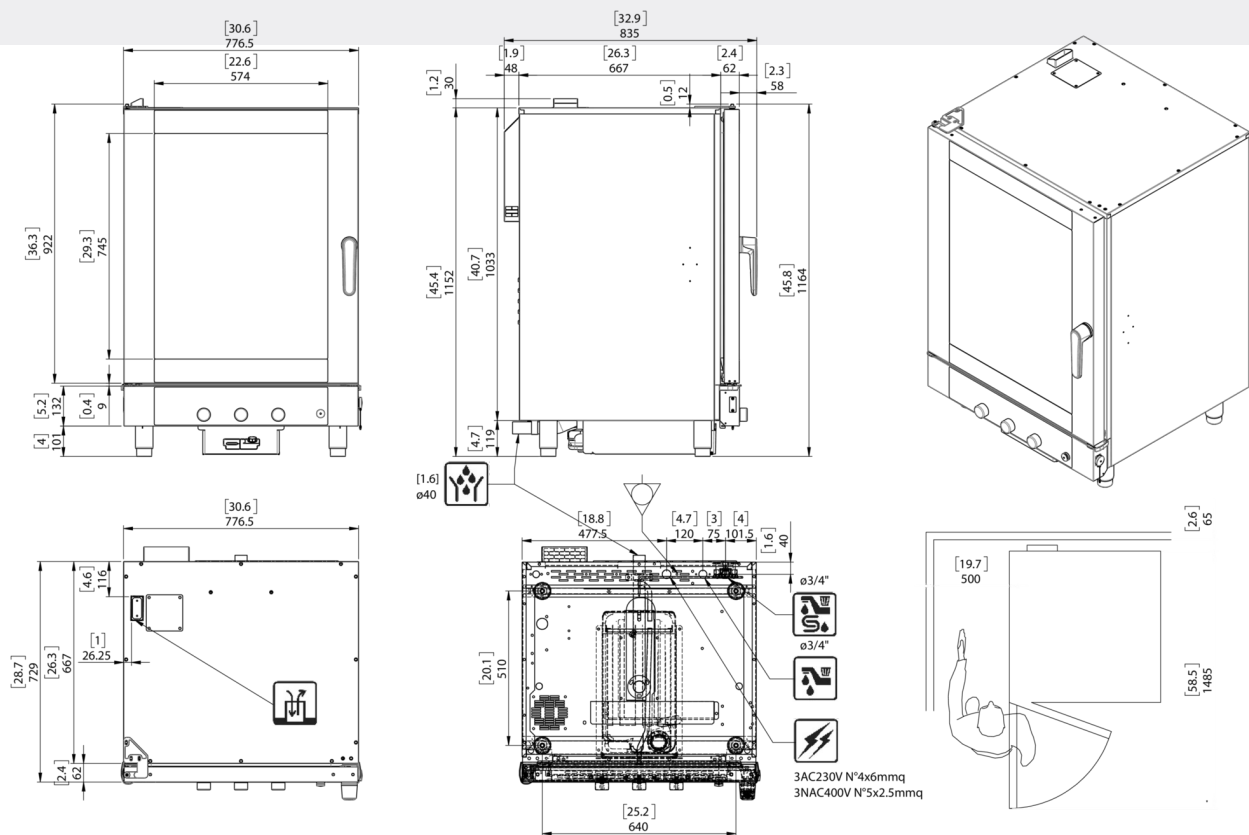
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ICET101E/ICEM101E

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### OPTIONAL

	MODELLO	DESCRIZIONE
	NPK	PREARRANGEMENT FOR SUCTION HOOD CONNECTION
	ISP864	SUPPLEMENT FOR BAKERY VERSION IGP-864 TRAY HOLDER BULKHEAD
	IPS101	OPPOSITE DOOR
	SN	ENERGY OPTIMIZATION SUPPLEMENT. FOR ELECTRIC MODELS ONLY
	APDS	SECURITY DOOR OPENING WITH DOUBLE CLICK
	TS-ICE-101E-F50	3-AC 480 V - 50 HZ
	TS-ICE-101E-E50	3N-AC 440 V - 50 HZ
	TS-ICE-101E-D50	3-AC 440 V - 50 HZ
	TS-ICE-101E-C50	3-AC 400 V - 50 HZ
	TS-ICE-101E-F60	3-AC 480 V - 60 HZ
	TS-ICE-101E-E60	3N-AC 440 V - 60 HZ
	TS-ICE-101E-D60	3-AC 440 V - 60 HZ
	TS-ICE-101E-C60	3-AC 400 V - 60 HZ

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### ACCESSORIES

CODE	MODELLO	DESCRIZIONE
IKKV51S	IKKV51S	EXTRACTION HOOD WITH AIR-COOLED CONDENSER FOR STACKING KIT. PREARRANGED ELECTRIC MODELS ONLY
RP04	RP04	SET OF CASTORS FOR STANDS, 2 OF WHICH WITH BRAKES
NPT071	NPT071	TRAY HOLDER - INSERTABLE ON 45 MM CENTRE DISTANCE SUPPORT
NPT064	NPT064	TRAY HOLDER - INSERTABLE ON STAND
NPF04	NPF04	FLANGED FEET KIT FOR SUPPORTS, FOR NAVAL INSTALLATIONS
KIPS101E	KIPS101E	CONTRARY DOOR KIT
KFP002	KFP002	FOOT STOPPER KIT
ISR101E	ISR101E	STAINLESS STEEL BASE SUPPORT
IKKV51	IKKV51	FUME HOOD WITH AIR CONDENSER
IGP864	IGP864	PAIR OF BULKHEADS - 600 X 400
IGP116	IGP116	PAIR OF SHELF RACKS - GN - 600 X 400
ICLD	ICLD	HAND SHOWER COMPLETE WITH FITTINGS AND CONNECTIONS
ICFX02	ICFX02	FAT FILTER - 2pcs
IBAS051	IBAS051	SHATTERPROOF BAR
PCSM	PCSM	FLOWMETER 10-100
PCSK	PCSK	PURITY C STEAM FILTER HEAD KIT
PCSF	PCSF	PURITY C STEAM 1100 CARTRIDGE
CCE	CCE	HOOD MANIFOLD FOR EXTERNAL CONNECTION - Ø 150 MM
PLG5032	PLG5032	PLUG - 380 V - 32A - 5P
CBL0540	CBL0540	CABLE - 3 MT - 5 X 4 MMQ
RP004	RP004	WHEEL SET OF WHICH 2 WITH BRAKE