

# DIRECT STEAM GAS COMBI-OVEN - 7 X 1/1 GN - 7 X 600 X 400 • ELECTROMECHANICAL CONTROLS

CODICE  
MEGM071E

MODELLO  
MEGM071E

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).

**DIRECT STEAM GAS COMBI-OVEN - 7 X 1/1 GN - 7  
X 600 X 400 • ELECTROMECHANICAL CONTROLS**

CODICE  
MEGM071E

MODELLO  
MEGM071E

SERIE  
MEMOLIS PRO

**Technical Information**

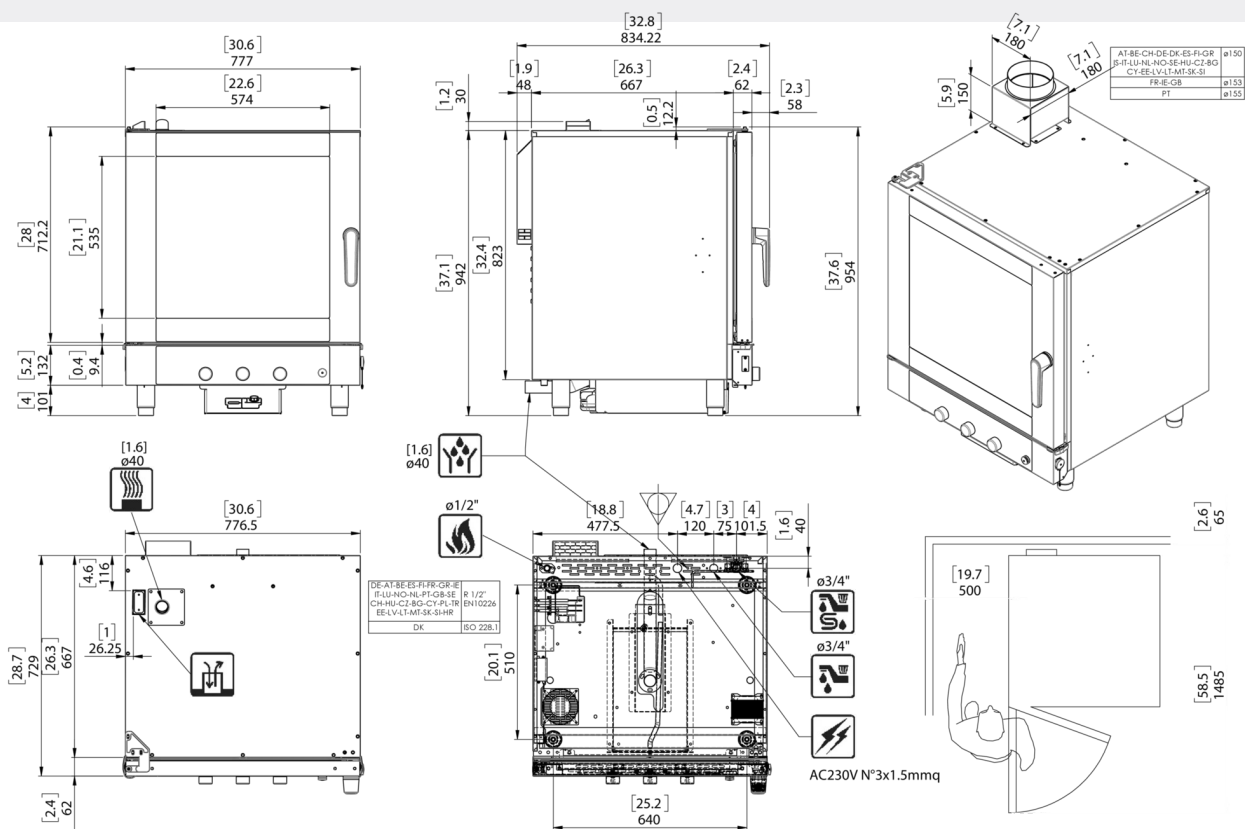
SPECIFICATION	DATA
<b>MATERIAL</b>	<b>MEGM071E</b>
DEFINITION	ICGM071E MISTO GAS 7T C/MEC.
<b>COMMERCIAL LINE</b>	<b>ICON E</b>
SUPPLY	GAS
<b>DIM. WIDTH</b>	<b>812 mm</b>
DIM. PRODUCTIVITY	725 mm
<b>DIM. HEIGHT</b>	<b>935 mm</b>
NET WEIGHT	99 Kg
<b>VOLUME (net)</b>	<b>0.55</b>
PACKAGE LENGTH	910 mm
<b>PACKAGE WIDTH</b>	<b>870 mm</b>
PACKAGING HEIGHT	1160 mm
<b>PACKAGE VOLUME</b>	<b>0,918 m3</b>
GROSS PACKING WEIGHT	113 Kg
<b>STANDARD POWER SUPPLY</b>	<b>220-240V 1N</b>
ELECTRICAL POWER	0.5 kW
<b>GAS POWER</b>	<b>12</b>
GAS/REFRIGERANT TYPE	METANO "H, E" G20 20/25mbar
<b>IP GRADE</b>	<b>IPX3</b>
CERTIFIED MODEL	MEGM071E

# DIRECT STEAM GAS COMBI-OVEN - 7 X 1/1 GN - 7 X 600 X 400 • ELECTROMECHANICAL CONTROLS

CODICE  
MEGM071E

MODELLO  
MEGM071E

SERIE  
MEMOLIS PRO



ICGT071E/ICGM071E

I dati riportati sul presente documento sono da ritenersi non vincolanti. L'azienda si riserva di apportare modifiche tecniche in qualsiasi momento.  
The specification shown in this document are to be considered non binding. The company reserves the right to make technical change at any moment.  
Die auf dieser Unterlage angegebenen technischen Daten sind als unverbindlich anzusehen. Die Firma behält sich das Recht vor zu jeder Zeit technische Änderungen vorzunehmen.  
Les données techniques sur ce document ne doivent pas être considérées contraignantes. La société se réserve le droit d'apporter des modifications techniques à tout moment.  
Los datos técnicos indicados en el presente catálogo no son vinculantes. La empresa se reserva el derecho de efectuar modificaciones sin previo aviso.



# DIRECT STEAM GAS COMBI-OVEN - 7 X 1/1 GN - 7 X 600 X 400 • ELECTROMECHANICAL CONTROLS

CODICE  
MEGM071E

MODELLO  
MEGM071E

SERIE  
MEMOLIS PRO

## OPTIONAL

	MODELLO	DESCRIZIONE
	<b>OCBM4</b>	ISOLATION TRANSFORMER FOR TWO-PHASE/SINGLE PHASE CONNECTION FOR GAS MODELS 2AC 220-240V/1N AC 230V
	<b>ISP664</b>	SUPPLEMENT FOR BAKERY VERSION IGP-664 TRAY HOLDER BULKHEAD
	<b>IPS071</b>	OPPOSITE DOOR
	<b>APDS</b>	SECURITY DOOR OPENING WITH DOUBLE CLICK

# DIRECT STEAM GAS COMBI-OVEN - 7 X 1/1 GN - 7 X 600 X 400 • ELECTROMECHANICAL CONTROLS

CODICE  
MEGM071E

MODELLO  
MEGM071E

SERIE  
MEMOLIS PRO

## ACCESSORIES

CODE	MODELLO	DESCRIZIONE
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
KIPS071E	KIPS071E	KIT FOR OPPOSITE HINGED DOOR
KFP002	KFP002	FOOT STOPPER KIT
ISR071S	ISR071S	STAINLESS STEEL BASE SUPPORT FOR BLAST CHILLER INSERTION MOD. 050-051 - FULL AISI 304
ISR071E	ISR071E	STAINLESS STEEL BASE SUPPORT - FULL AISI 304
ILV126	ILV126	PROVING CABINET WITH HUMIDIFIER AND PROGRAMMABLE DIGITAL CONTROLS - GLASS DOORS
IGP716	IGP716	PAIR OF SHELF RACKS - GN - 600 X 400
IGP664	IGP664	PAIR OF BULKHEADS - 600 X 400
ICLD	ICLD	HAND SHOWER COMPLETE WITH FITTINGS AND CONNECTIONS
ICFX02	ICFX02	FAT FILTER - 2pcs
IBAS051	IBAS051	SHATTERPROOF BAR
PLG3016	PLG3016	PLUG - 230 V - 16A - 2P+T
PCSM	PCSM	FLOWMETER 10-100
PCSK	PCSK	PURITY C STEAM FILTER HEAD KIT
PCSF	PCSF	PURITY C STEAM 1100 CARTRIDGE
CBL3015	CBL3015	CABLE - 3 MT - 3 X 1,5 MMQ
RP004	RP004	WHEEL SET OF WHICH 2 WITH BRAKE
IKG071	IKG071	STACKING KIT
IKG051	IKG051	STACKING KIT
IKE071	IKE071	STACKING KIT
IKE051	IKE051	STACKING KIT