

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

CODICE
MEGM101E

MODELLO
MEGM101E

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

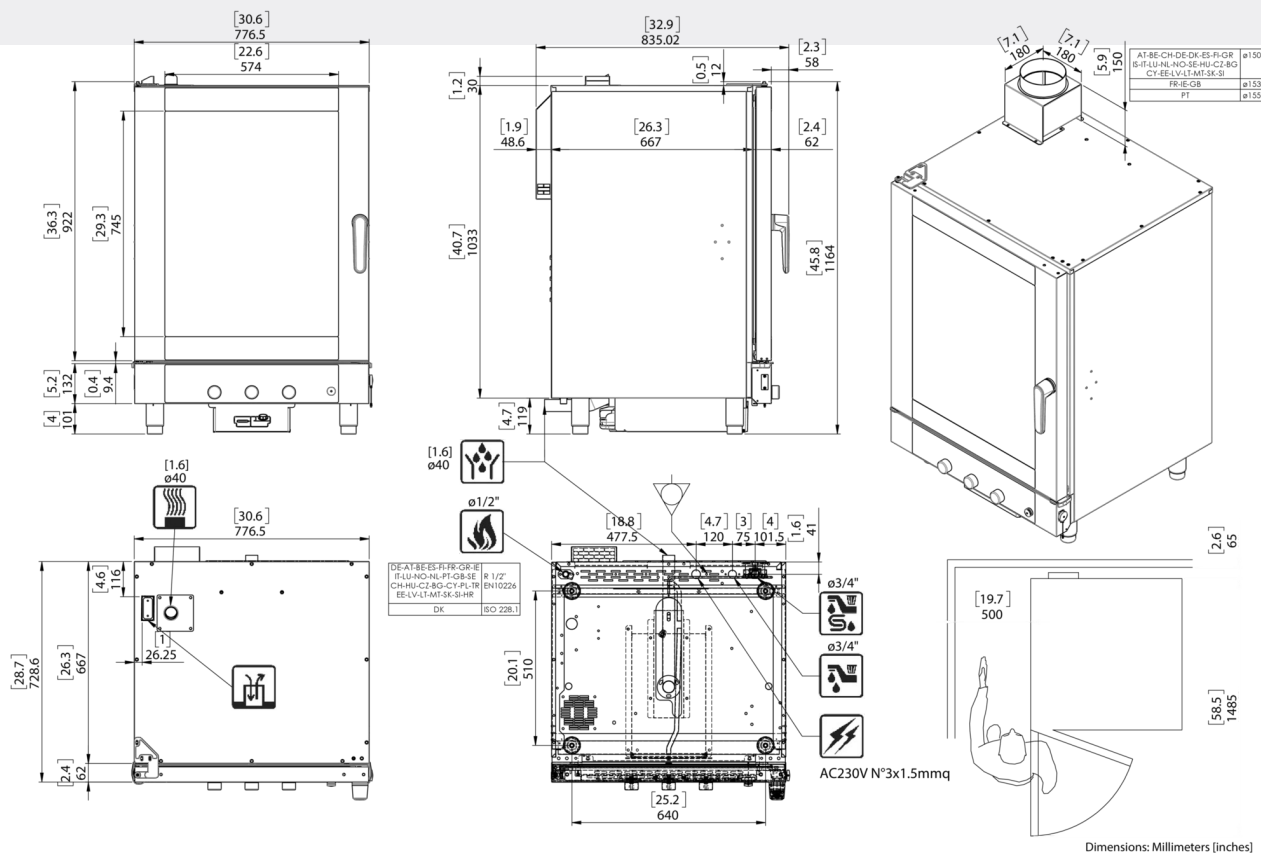
SPECIFICATION	DATA
MATERIAL	MEGM101E
DEFINITION	ICGM101E MISTO GAS 10T C/MEC.
COMMERCIAL LINE	ICON E
SUPPLY	GAS
DIM. WIDTH	812 mm
DIM. PRODUCTIVITY	725 mm
DIM. HEIGHT	1145 mm
NET WEIGHT	115 Kg
VOLUME (net)	0.674
PACKAGE LENGTH	870 mm
PACKAGE WIDTH	910 mm
PACKAGING HEIGHT	1370 mm
PACKAGE VOLUME	1,085 m3
GROSS PACKING WEIGHT	130 Kg
STANDARD POWER SUPPLY	220-240V 1N
ELECTRICAL POWER	0.5 kW
GAS POWER	16
GAS/REFRIGERANT TYPE	METANO "H, E" G20 20/25mbar
IP GRADE	IPX3
CERTIFIED MODEL	MEGM101E

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

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OPTIONAL

	MODELLO	DESCRIZIONE
	OCBM4	ISOLATION TRANSFORMER FOR TWO-PHASE/SINGLE PHASE CONNECTION FOR GAS MODELS 2AC 220-240V/1N AC 230V
	ISP864	SUPPLEMENT FOR BAKERY VERSION IGP-864 TRAY HOLDER BULKHEAD
	IPS101	OPPOSITE DOOR
	APDS	SECURITY DOOR OPENING WITH DOUBLE CLICK

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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
KIPS101E	KIPS101E	CONTRARY DOOR KIT
KFP002	KFP002	FOOT STOPPER KIT
ISR101E	ISR101E	STAINLESS STEEL BASE SUPPORT
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
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