

# ELECTRIC DIRECT STEAM COMBI-OVEN - 6 X 1/1

## GN • ELECTROMECHANICAL CONTROLS

CODICE  
MECM061E

MODELLO  
MECM061E

SERIE  
MEMOLIS-MiniPro



### 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.

### 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	MECM061E
SUPPLY	ELECTRICS

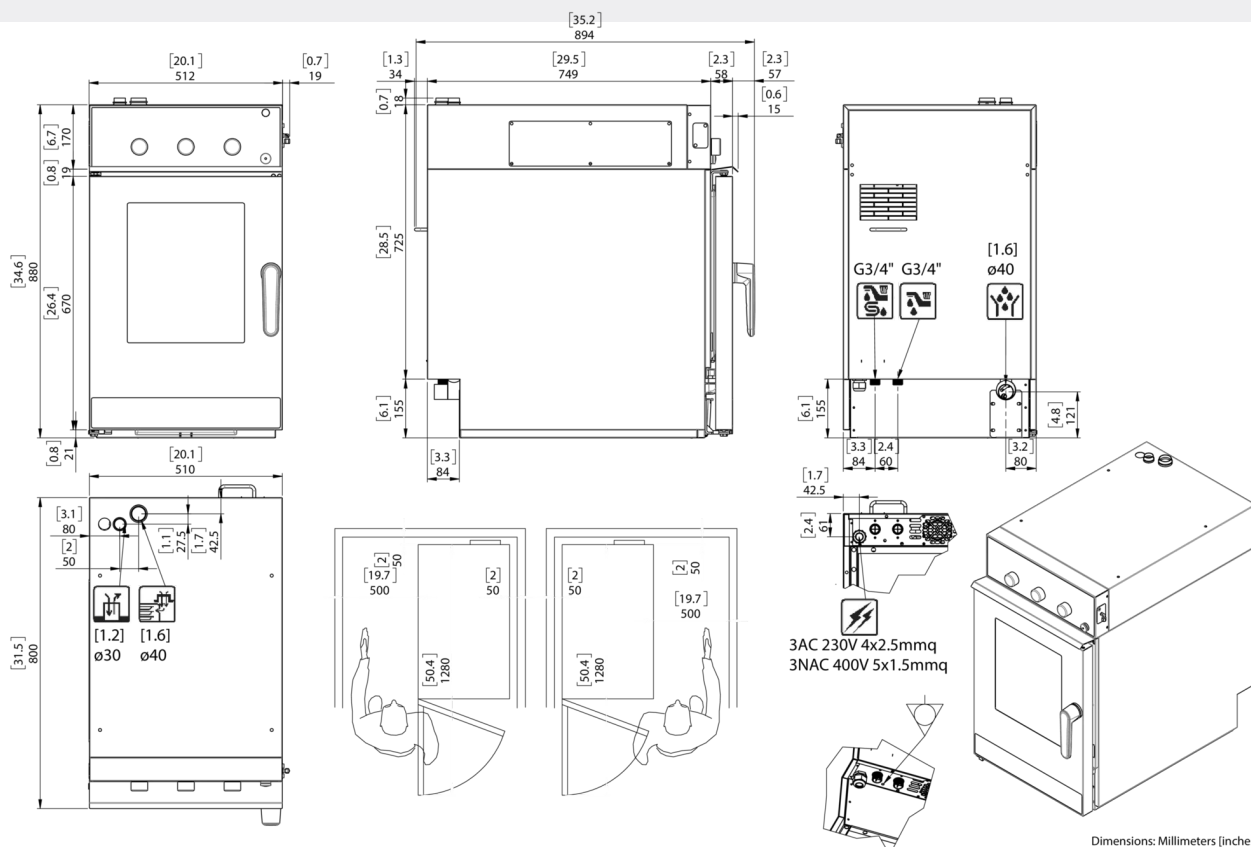
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ICCT061E/ICCM061E NEUTRI

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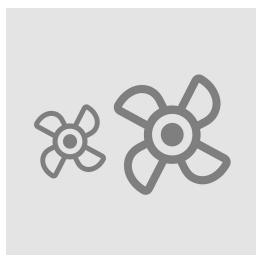
always cooking uniformity, thanks to the CLIMA system: automatic temperature and humidity control always ideal depending on the food being cooked.



For gas ovens, the Green Fine Tuning burner modulation system and patented high-efficiency heat exchanger prevent wasted power and reduce harmful emissions.



The Ecospeed Dynamic system, depending on the quantity and type of product, optimises and controls the energy supply, ensuring the correct cooking temperature at all times, avoiding fluctuations and thus lower energy and water consumption and reduced weight loss.



2-speed ventilation. Intermittent ventilation function is available for special cooking.

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### OPTIONAL

	MODELLO	DESCRIZIONE
	NPS	OPPOSITE DOOR
	NPK	PREARRANGEMENT FOR SUCTION HOOD CONNECTION
	MKC061	MARINE VERSION KIT - TO BE REQUESTED WHEN ORDERING
	SN	ENERGY OPTIMIZATION SUPPLEMENT. FOR ELECTRIC MODELS ONLY
	APDS	SECURITY DOOR OPENING WITH DOUBLE CLICK
	TS-CI-061RE-F50	3-AC 480 V - 50 HZ
	TS-CI-061RE-E50	3N-AC 440 V - 50 HZ
	TS-CI-061RE-D50	3-AC 440 V - 50 HZ
	TS-CI-061RE-C50	3-AC 400 V - 50 HZ
	TS-CI-061RE-A50	1N-AC 230 V - 50 HZ
	TS-CI-061RE-F60	3-AC 480 V - 60 HZ
	TS-CI-061RE-E60	3N-AC 440 V - 60 HZ
	TS-CI-061RE-D60	3-AC 440 V - 60 HZ
	TS-CI-061RE-C60	3-AC 400 V - 60 HZ
	TS-CI-061RE-A60	1N-AC 230 V - 60 HZ

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### ACCESSORIES

CODE	MODELLO	DESCRIZIONE
RP04	RP04	SET OF CASTORS FOR STANDS, 2 OF WHICH WITH BRAKES
PLG5016	PLG5016	PLUG - 380 V - 16A - 5P
PAC061	PAC061	STAINLESS STEEL HEAT PROTECTION FOR SIDE WALL
NPF04	NPF04	FLANGED FEET KIT FOR SUPPORTS, FOR NAVAL INSTALLATIONS
KP004	KP004	FOOT KIT - 150 MM H
KFIC061E	KFIC061E	PULL-OUT BUILT-IN OVEN KIT, WITH INTEGRATED EXTRACTOR HOOD 1N-AC230 V - 3.0 KW.
ICLD	ICLD	HAND SHOWER COMPLETE WITH FITTINGS AND CONNECTIONS
CSR061	CSR061	STAINLESS STEEL BASE SUPPORT - FULL AISI 304
CPT061	CPT061	TRAY HOLDER - INSERTABLE ON SUPPORT - FULL AISI 304
CPD061	CPD061	STAINLESS STEEL TABLE TOP - INSERTABLE ON SUPPORT
CKO061SE	CKO061SE	SUCTION HOOD
CKO061E	CKO061E	EXTRACTOR HOOD WITH AIR CONDENSER - CAN ONLY BE USED ON PRE-FITTED OVENS
CIN061	CIN061	COOLING AIR CONVEYOR FOR RECESSED INSTALLATION.
CBL5015	CBL5015	CABLE - 3 MT - 5 X 1,5 MMQ
CAN061	CAN061	NEUTRAL CABINET WITH TRAY HOLDER - INSERTABLE ON STAND - FULL AISI 304
KCOE061	KCOE061	HORIZON III SLIM OVERLAY KIT
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
ICFX01	ICFX01	FAT FILTER