COMBINED ELECTRIC DIRECT STEAM OVEN - 7 X 1/1 GN - ELECTRONIC CONTROL

CODICE
MEET071E

MODELLO
MEET071E

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.

Sistema Qualità Certificato ISO 9001

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TECHNICAL SPECIFICATIONS

❚ The Touch oven control panel has high-visibility LED alphanumeric displays (HVS - High Visibility System) to ensure clear readability. It also features a 2.4-inch color display (LCD - TFT) that allows you to view your favorite programs, preset programs, variable fan options, automatic washing, menu and settings in a clear and intuitive manner.

❚ COOKING MODE: Automatic with 95 tested and memorised cooking programmes, including programmes for reheating on plate and baking tray. Programmable with the possibility of storing 99 cooking programmes in automatic sequence (up to 9 cycles) by assigning a dedicated name and icon. Manual cooking with three cooking modes with immediate start: convection from 30°C to 260°C, steam from 30°C to 130°C, combined convection + steam from 30°C to 260°C. Clima® - Automatic system for measuring and controlling the percentage of humidity in the cooking chamber. Quick scroll & push selection of favourite programmes, with dedicated scroller.

OPERATION: HVS (High Visibility System) alphanumeric LED displays for temperature, Clima, time and core temperature. 2.4 inch colour display (LCD - TFT) for displaying favourite programmes, preset programmes, ventilation, automatic washing, menus, settings. SCROLLER knobs with Scroll and Push function to confirm choices. Manual preheating.

CONTROL FEATURES: Autoreverse (automatic reversal of fan rotation direction) for perfect cooking uniformity. Automatic chamber vent control. Manual humidifier. LED cooking chamber lighting. Easy access to programmable user parameters, to customise the appliance via user menus. 2 ventilation speeds, the reduced speed activates the reduction of heating power. Intermittent speed is available for special cooking. Core temperature control with 4-point probe (core probe optional). Needle core probe ø 1 mm, for vacuum cooking and small pieces (optional). USB connection for downloading HACCP data, updating software and uploading/downloading cooking programs. Preparation for SN energy optimisation system (optional). SERVICE programme: Electronic board function test - Temperature probe display - Equipment operating hours counter for all main functions for scheduled maintenance. Functional check self-diagnosis before starting to use the equipment, with descriptive and acoustic signalling of any anomalies. EcoSpeed - Based on the quantity and type of product, the oven optimises and controls the energy supply, always maintaining the right cooking temperature and avoiding fluctuations. EcoVapor - The EcoVapor system achieves a clear reduction in water and energy consumption by automatically controlling the steam saturation in the cooking chamber. IPX3 protection against water jets.

MAINTENANCE CLEANING: LCS (Liquid Clean System) automatic cleaning system (optional), with integrated tank and automatic dosage (CombiClean liquid detergent, in 100% recyclable cartridges. Supplied with 1 cartridge canister of liquid detergent CDL05 - 990 g). 7 automatic washing programmes. Manual washing system with external hand shower (hand shower optional).

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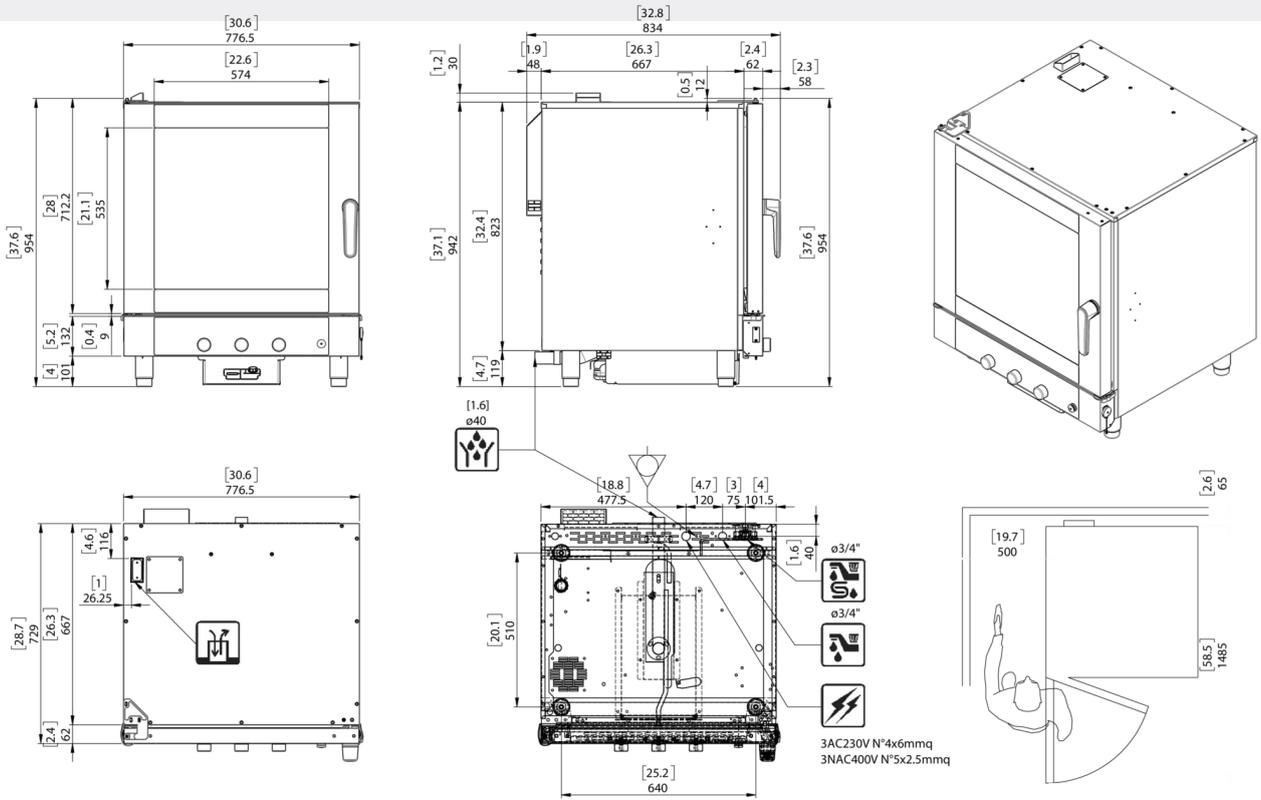| CODICE	MODELLO	SERIE
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Technical Information

SPECIFICATION	DATA
MATERIAL	MEET071E
DEFINITION	ICET071E MISTO EL.7T C/TOUCH
COMMERCIAL LINE	ICON E
SUPPLY	ELECTRICS
DIM. WIDTH	812 mm
DIM. PRODUCTIVITY	725 mm
DIM. HEIGHT	935 mm
NET WEIGHT	95 Kg
VOLUME (net)	0.55
PACKAGE LENGTH	910 mm
PACKAGE WIDTH	870 mm
PACKAGING HEIGHT	1160 mm
PACKAGE VOLUME	0,918 m3
GROSS PACKING WEIGHT	109 Kg
STANDARD POWER SUPPLY	3NAC400V/3AC230V 50Hz
ELECTRICAL POWER	12.5 kW
GAS/REFRIGERANT TYPE	NO GAS
IP GRADE	IPX3
CERTIFIED MODEL	MEET071E

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CODICE	MODELLO	SERIE
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[30.6] 776.5
[22.6] 574
[28] 712.2
[21.1] 535
[37.6] 954
[5.2] 132
[0.4] 9
[4] 101

[32.8] 834
[1.2] 30
[1.9] 48
[26.3] 667
[2.4] 62
[2.3] 58
[0.5] 12
[37.1] 942
[32.4] 823
[37.6] 954
[4.7] 119

[1.6] ø40

[30.6] 776.5
[4.6] 116
[1] 26.25
[28.7] 729
[26.3] 667
[2.4] 62

[18.8] 477.5
[4.7] 120
[3] 75
[4] 101.5
[1.6] 40
ø3/4"
ø3/4"
[20.1] 510
[25.2] 640

3AC230V N°4x6mmq
3NAC400V N°5x2.5mmq

[2.6] 65
[19.7] 500
[58.5] 1485

Dimensions: Millimeters [inches]

ICET071E/ICEM071E

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azienda associata
CSQ Sistema Qualità Certificato ISO 9001
IQNet

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OPTIONAL

	MODELLO	DESCRIZIONE
	NPK	PREARRANGEMENT FOR SUCTION HOOD CONNECTION
	ISP664	SUPPLEMENT FOR BAKERY VERSION IGP-664 TRAY HOLDER BULKHEAD
	ISC04	MULTIPOINT CORE PROBE. Ø 3 MM - T VERSION
	ISA01	NEEDLE CORE PROBE. Ø 1 MM - T VERSION
	IPS071	OPPOSITE DOOR
	ILCS2	LCS AUTOMATIC WASHING SYSTEM - 1 CARTRIDGE CANISTER OF LIQUID DETERGENT INCLUDED CDL05 - 990 GR. - T VERSION"
	SN	ENERGY OPTIMIZATION SUPPLEMENT. FOR ELECTRIC MODELS ONLY
	APDS	SECURITY DOOR OPENING WITH DOUBLE CLICK
	TS-ICE-071E-F60	3-AC 480 V - 60 HZ
	TS-ICE-071E-F50	3-AC 480 V - 50 HZ
	TS-ICE-071E-E60	3N-AC 440 V - 60 HZ
	TS-ICE-071E-E50	3N-AC 440 V - 50 HZ
	TS-ICE-071E-D60	3-AC 440 V - 60 HZ
	TS-ICE-071E-D50	3-AC 440 V - 50 HZ
	TS-ICE-071E-C60	3-AC 400 V - 60 HZ
	TS-ICE-071E-C50	3-AC 400 V - 50 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
KISC04	KISC04	MULTIPOINT CORE PROBE KIT. Ø 3 MM - T VERSION
KISA01	KISA01	CORE NEEDLE PROBE KIT. Ø 1 MM - VERSION T
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
IKKV51	IKKV51	FUME HOOD WITH AIR CONDENSER
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
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
CBL5025	CBL5025	CABLE - 3 MT - 5 X 2,5 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

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