

ELECTRIC DIRECT STEAM COMBI STEAMER - 6 X 1/1 GN - ELECTRONIC CONTROL

CODICE
MECT061E

MODELLO
MECT061E

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.

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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. **Fast-Dry®** - Fast cooking chamber dehumidification system. Quick scroll & push selection of favourite programmes with dedicated scroller.

OPERATION: HVS (High Visibility System) alphanumeric LED displays for temperature, climate, 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. Automatically regulated vapour condensation. Automatic chamber venting 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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Technical Information

SPECIFICATION	DATA
MATERIAL	MECT061E
DEFINITION	ICCT061E MISTO EL.06GN1/1 C/DIG.
COMMERCIAL LINE	ICON51 E
SUPPLY	ELECTRICS
DIM. WIDTH	510 mm
DIM. PRODUCTIVITY	800 mm
DIM. HEIGHT	880 mm
NET WEIGHT	84 Kg
VOLUME (net)	0.359
PACKAGE LENGTH	930 mm
PACKAGE WIDTH	600 mm
PACKAGING HEIGHT	1100 mm
PACKAGE VOLUME	0,614 m3
GROSS PACKING WEIGHT	98 Kg
STANDARD POWER SUPPLY	380-415V 3N
ELECTRICAL POWER	7.75 kW
GAS/REFRIGERANT TYPE	NO GAS
IP GRADE	IPX4
CERTIFIED MODEL	MECT061E
Capacity	6 GN 1/1

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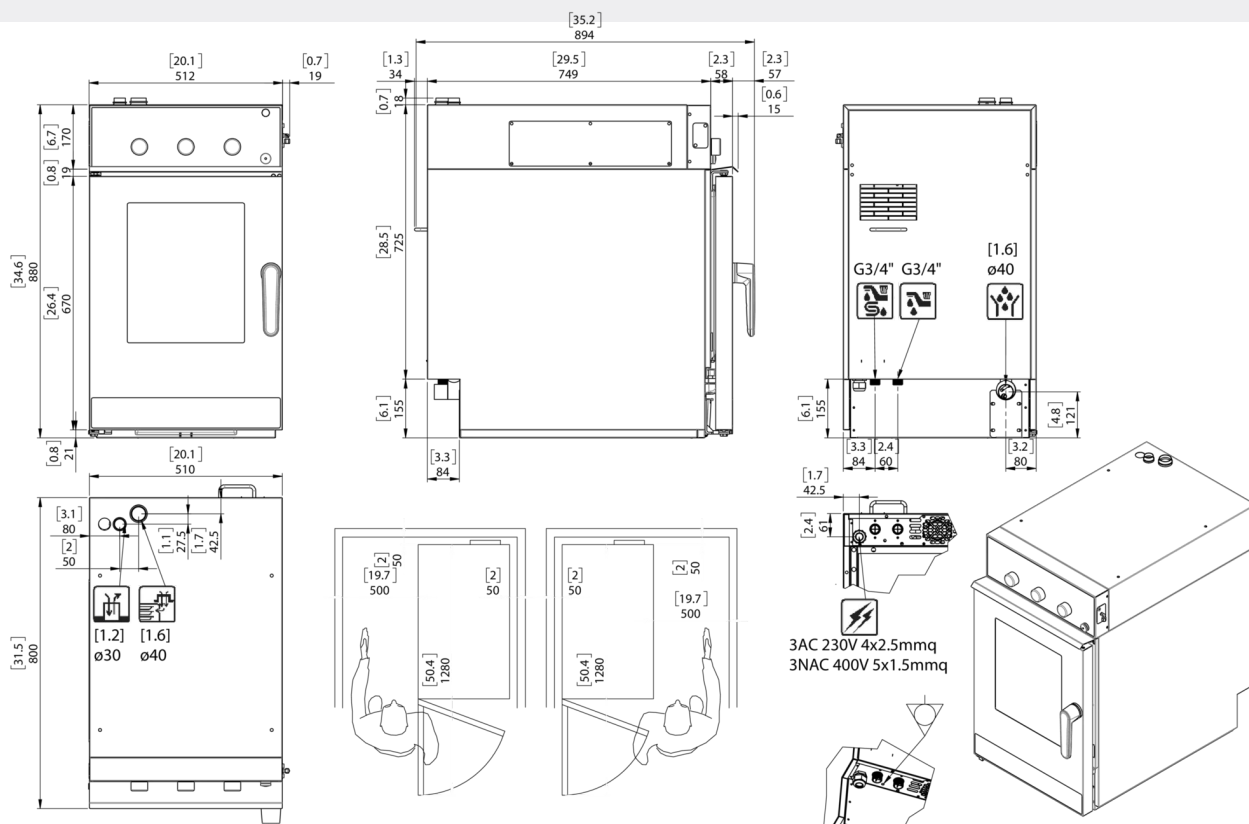


weinnovate cooking

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Dimensions: Millimeters [inches]

ICCT061E/ICCM061E NEUTRI

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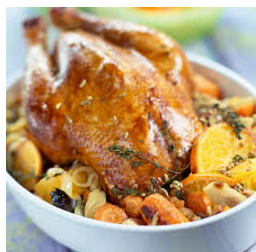
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2.4-inch color display (LCD - TFT) for displaying favorite programs, preset programs, variable ventilation, automatic washing, menus, settings.



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.

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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
	KSC004F	MULTIPOINT CORE PROBE. Ø 3 MM - T VERSION
	KSC004C	MULTIPOINT CORE PROBE Ø 3 MM - WITH EXTERNAL CONNECTOR, FOR BUILT-IN OVEN - VERSION T
	KSA001F	NEEDLE CORE PROBE. Ø 1 MM - T VERSION
	ILCS1	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-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

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MODELLO	DESCRIZIONE
 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
KISC04F	KISC04F	MULTIPOINT CORE PROBE KIT Ø 3 MM - FIXED PROBE - T VERSION
KISC04C	KISC04C	MULTIPOINT CORE PROBE KIT Ø 3 MM - WITH EXTERNAL CONNECTOR, FOR BUILT-IN OVEN VERSION T
KISA01F	KISA01F	CORE NEEDLE PROBE KIT Ø 1 MM - FIXED PROBE - T VERSION
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
KSC004R	KSC004R	MULTIPOINT CORE PROBE Ø 3 MM.
KSA001	KSA001	NEEDLE CORE PROBE Ø 1 MM.
CCE	CCE	HOOD MANIFOLD FOR EXTERNAL CONNECTION - Ø 150 MM
ICFX01	ICFX01	FAT FILTER