

ELECTRIC DIRECT STEAM COMBINATION OVEN - 5 X 1/1 GN - ELECTRONIC CONTROL

CODICE
MEET051E

MODELLO
MEET051E

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.

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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 \varnothing 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

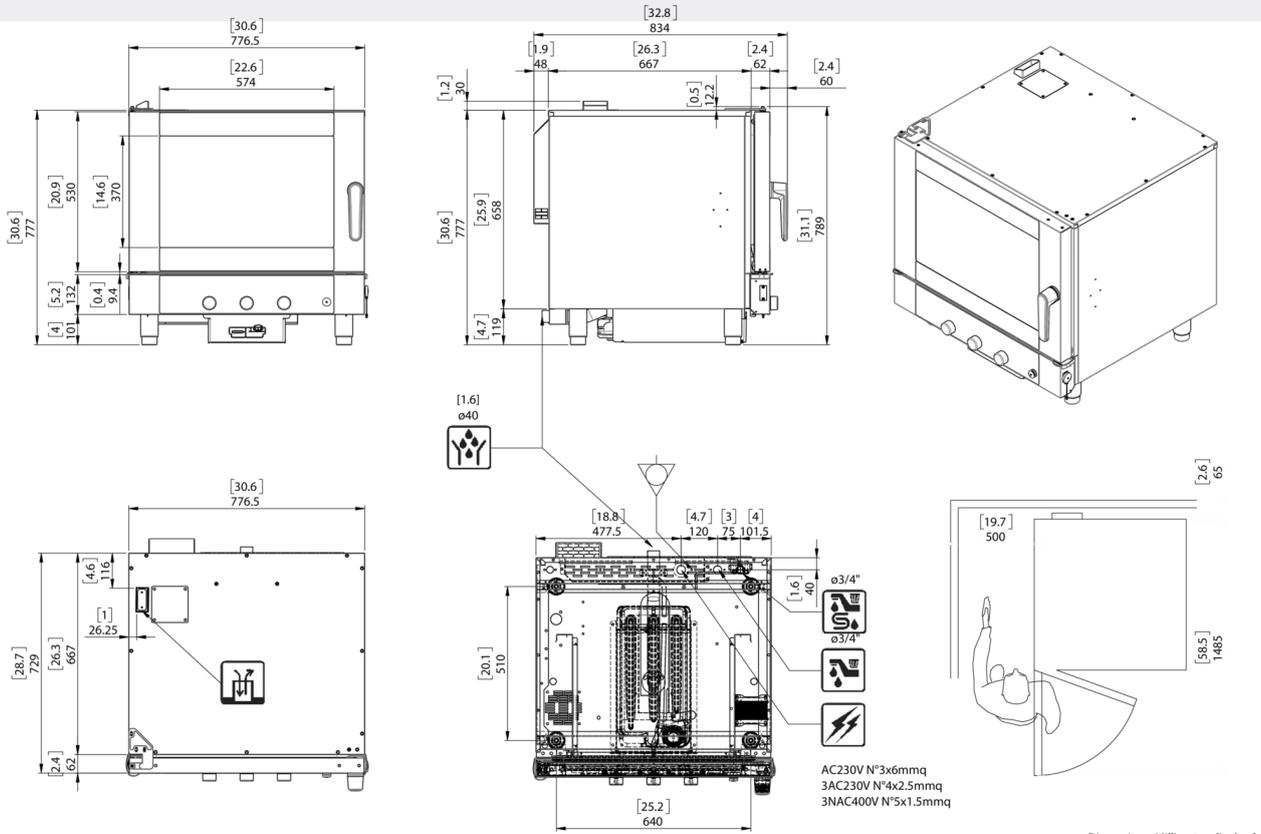
| SPECIFICATION | DATA |
|------------------------------|-------------------------------------|
| MATERIAL | MEET051E |
| DEFINITION | ICET051E MISTO EL.5T C/TOUCH |
| COMMERCIAL LINE | ICON E |
| SUPPLY | ELECTRICS |
| DIM. WIDTH | 812 mm |
| DIM. PRODUCTIVITY | 725 mm |
| DIM. HEIGHT | 770 mm |
| NET WEIGHT | 86 Kg |
| VOLUME (net) | 0.453 |
| PACKAGE LENGTH | 910 mm |
| PACKAGE WIDTH | 870 mm |
| PACKAGING HEIGHT | 1000 mm |
| PACKAGE VOLUME | 0,792 m3 |
| GROSS PACKING WEIGHT | 98 Kg |
| STANDARD POWER SUPPLY | 3NAC400V/3AC230V/AC230V 50Hz |
| ELECTRICAL POWER | 7.25 kW |
| GAS/REFRIGERANT TYPE | NO GAS |
| IP GRADE | IPX3 |
| CERTIFIED MODEL | MEET051E |

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ICET051E/ICEM051E

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Dimensions: Millimeters [inches]

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OPTIONAL

| MODELLO | DESCRIZIONE |
|--|---|
|  NPK | PREARRANGEMENT FOR SUCTION HOOD CONNECTION |
| ISP464 | EXTRA CHARGE FOR PANCAKE TRAY HOLDERS IGP PASTRY VERSION |
| ISC04 | MULTIPOINT CORE PROBE. Ø 3 MM - T VERSION |
|  ISA01 | NEEDLE CORE PROBE. Ø 1 MM - T VERSION |
| IPS051 | OPPOSITE DOOR |
|  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-ICE-051E-F60 | 3-AC 480 V - 60 HZ |
|  TS-ICE-051E-F50 | 3-AC 480 V - 50 HZ |
|  TS-ICE-051E-E60 | 3N-AC 440 V - 60 HZ |
|  TS-ICE-051E-E50 | 3N-AC 440 V - 50 HZ |
|  TS-ICE-051E-D60 | 3-AC 440 V - 60 HZ |
|  TS-ICE-051E-D50 | 3-AC 440 V - 50 HZ |
|  TS-ICE-051E-C60 | 3-AC 400 V - 60 HZ |
|  TS-ICE-051E-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 |
| PLG5016 | PLG5016 | PLUG - 380 V - 16A - 5P |
| 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 |
| KIPS051E | KIPS051E | CONTRARY DOOR KIT |
| KILCS1 | KILCS1 | LCS AUTOMATIC CLEANING SYSTEM KIT - 1 CARTRIDGE CANISTER OF LIQUID DETERGENT INCLUDED |
| 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 |
| IGP516 | IGP516 | PAIR OF SHELF RACKS - GN - 600 X 400 |
| IGP464 | IGP464 | PAIR OF SHELF RACKS - 600 X 400 |
| ICLD | ICLD | HAND SHOWER COMPLETE WITH FITTINGS AND CONNECTIONS |
| IBAS051 | IBAS051 | SHATTERPROOF BAR |
| CBL5015 | CBL5015 | CABLE - 3 MT - 5 X 1,5 MMQ |
| 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 |
| 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 |