

DIRECT STEAM ELECTRIC COMBI-OVEN - 5 X 1/1 GN - 5 X 600 X 400 • ELECTROMECHANICAL CONTROLS

CODICE
MEEM051E

MODELLO
MEEM051E

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	MEEM051E
DEFINITION	ICEM051E MISTO EL.ST C/MEC.
COMMERCIAL LINE	ICON E
SUPPLY	ELECTRICS
DIM. WIDTH	812 mm
DIM. PRODUCTIVITY	725 mm
DIM. HEIGHT	770 mm
NET WEIGHT	75 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	87 Kg
STANDARD POWER SUPPLY	3NAC400V/3AC230V/AC230V 50Hz
ELECTRICAL POWER	7.25 kW
GAS/REFRIGERANT TYPE	NO GAS
IP GRADE	IPX3
CERTIFIED MODEL	MEEM051E

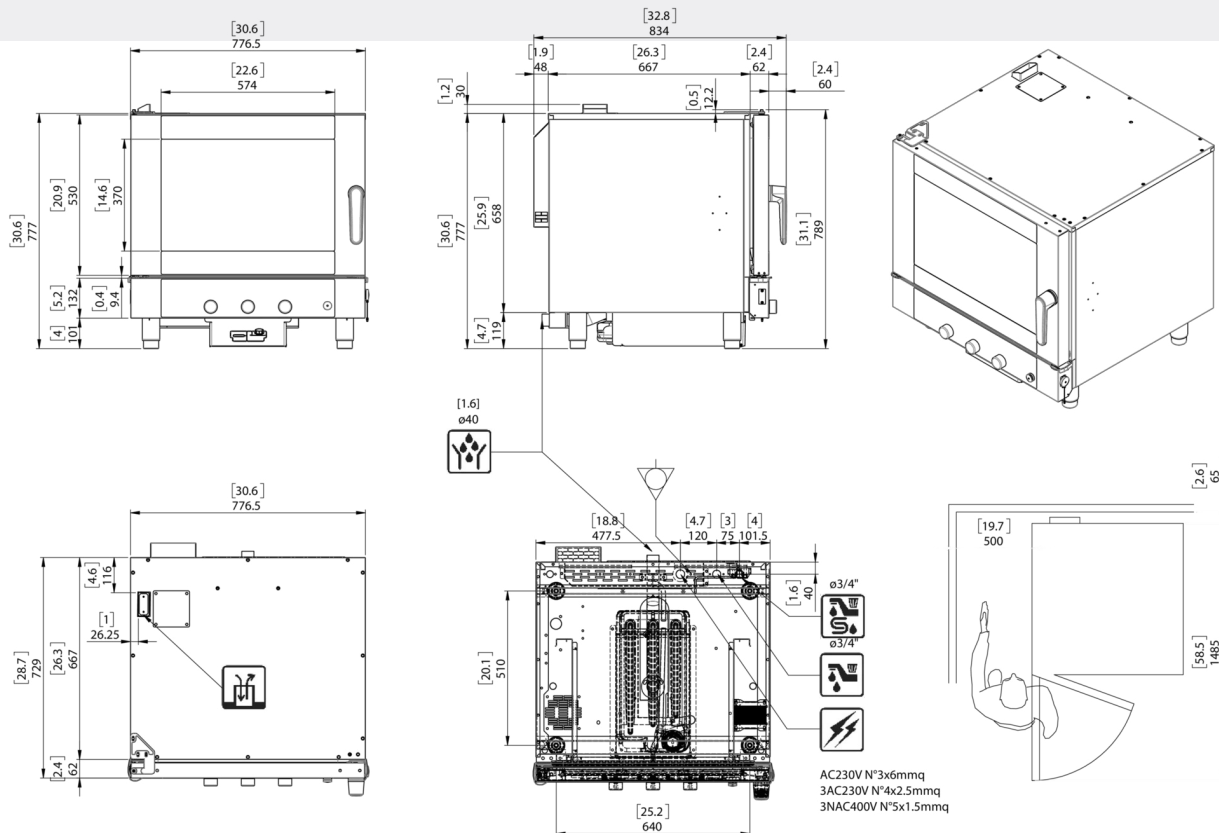
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Dimensions: Millimeters [inches]

ICET051E/ICEM051E

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OPTIONAL

	MODELLO	DESCRIZIONE
	NPK	PREARRANGEMENT FOR SUCTION HOOD CONNECTION
	ISP464	EXTRA CHARGE FOR PANCAKE TRAY HOLDERS IGP PASTRY VERSION
	IPS051	OPPOSITE DOOR
	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
KIPS051E	KIPS051E	CONTRARY DOOR KIT
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