

# GAS COMBI STEAM OVEN - 5 X 1/1 GN - ELECTRONIC CONTROL

CODICE  
MEGT051E

MODELLO  
MEGT051E

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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weinnovate cooking

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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. **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 faults. **EcoSpeed** - Depending 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** - With the EcoVapor system there is a clear reduction in water and energy consumption thanks to the automatic control of steam saturation in the cooking chamber.

**Green Fine Tuning** (gas models) - New burner modulation system and high efficiency heat exchanger to avoid wasted power and reduce harmful emissions. IPX3 water jet protection.

**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).



Sistema Qualità Certificato ISO 9001

Olis Ali Group S.r.l.

Via Del Boscon, 424 - 32100 Belluno - Italy

Web: [olis.it](http://olis.it) - Mail: [info@olis.it](mailto:info@olis.it)

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## Technical Information

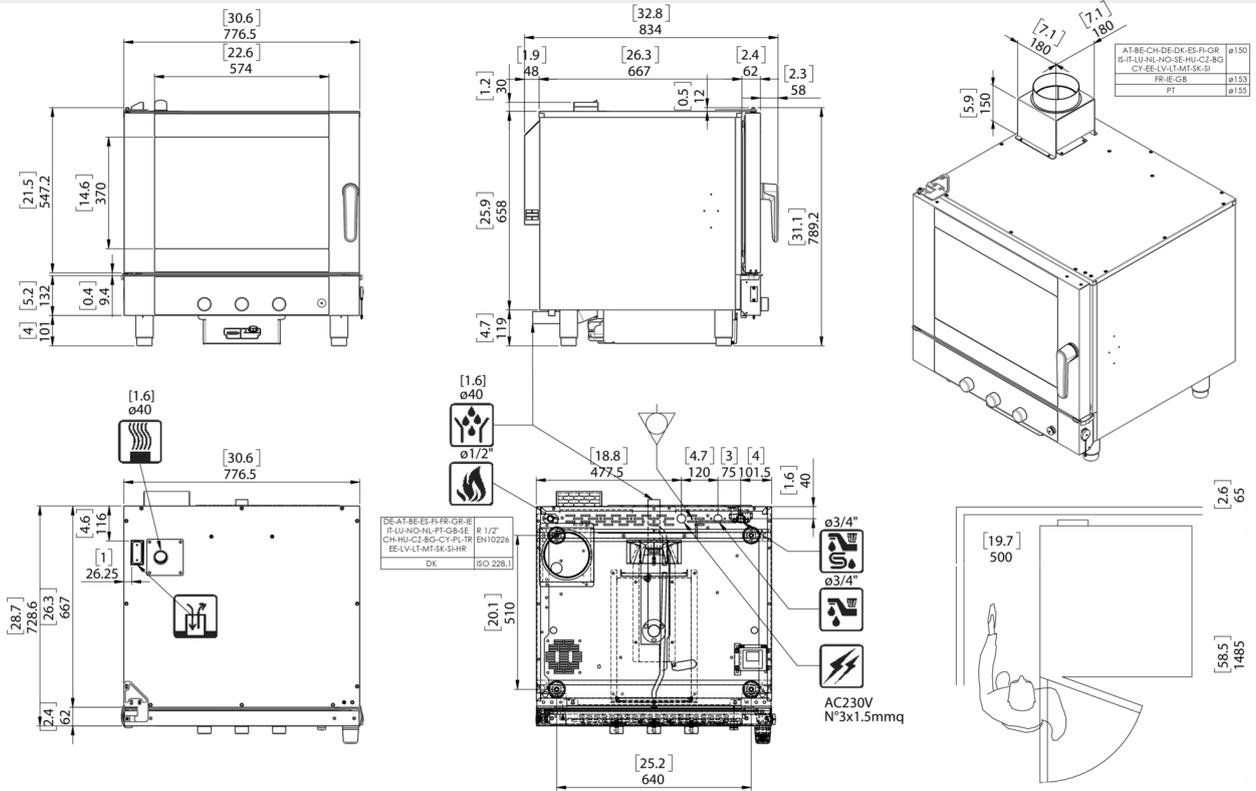
SPECIFICATION	DATA
<b>MATERIAL</b>	<b>MEGT051E</b>
DEFINITION	ICGT051E MISTO GAS ST C/TOUCH
<b>COMMERCIAL LINE</b>	<b>ICON E</b>
SUPPLY	GAS
<b>DIM. WIDTH</b>	<b>812 mm</b>
DIM. PRODUCTIVITY	725 mm
<b>DIM. HEIGHT</b>	<b>770 mm</b>
NET WEIGHT	91 Kg
<b>VOLUME (net)</b>	<b>0.453</b>
PACKAGE LENGTH	910 mm
<b>PACKAGE WIDTH</b>	<b>870 mm</b>
PACKAGING HEIGHT	1000 mm
<b>PACKAGE VOLUME</b>	<b>0,792 m3</b>
GROSS PACKING WEIGHT	103 Kg
<b>STANDARD POWER SUPPLY</b>	<b>220-240V 1N</b>
ELECTRICAL POWER	0.25 kW
<b>GAS POWER</b>	<b>8.5</b>
GAS/REFRIGERANT TYPE	METANO 20mbar (Corea)
<b>IP GRADE</b>	<b>IPX3</b>
CERTIFIED MODEL	ICGT051

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Dimensions: Millimeters [inches]

ICGT051E/ICGM051E

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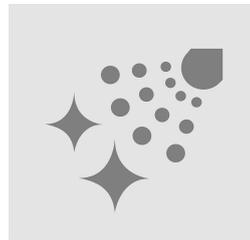
2.4-inch color display (LCD - TFT) for displaying favorite programs, preset programs, variable ventilation, automatic washing, menus, settings.



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



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



LCS automatic washing system with liquid detergent in 100% recyclable cartridge, inserted in the special on open cabinet (optional).



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
	OCBM4	ISOLATION TRANSFORMER FOR TWO-PHASE/SINGLE PHASE CONNECTION FOR GAS MODELS 2AC 220-240V/1N AC 230V
	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
	APDS	SECURITY DOOR OPENING WITH DOUBLE CLICK

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## ACCESSORIES

CODE	MODELLO	DESCRIZIONE
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
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
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
PLG3016	PLG3016	PLUG - 230 V - 16A - 2P+T
PCSM	PCSM	FLOWMETER 10-100
PCSK	PCSK	PURITY C STEAM FILTER HEAD KIT
PCSF	PCSF	PURITY C STEAM 1100 CARTRIDGE
CBL3015	CBL3015	CABLE - 3 MT - 3 X 1,5 MMQ
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