

DIRECT STEAM ELECTRIC COMBI-OVEN - 6 X 2/3 GN • ELECTROMECHANICAL CONTROLS

CODICE
MECM026E

MODELLO
MECM026E

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.

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).

DIRECT STEAM ELECTRIC COMBI-OVEN - 6 X 2/3 GN • ELECTROMECHANICAL CONTROLS

CODICE
MECM026E

MODELLO
MECM026E

SERIE
MEMOLIS-MiniPro

Technical Information

SPECIFICATION	DATA
MATERIAL	MECM026E
DEFINITION	ICCM026E MISTO EL.06GN2/3 C/DIG.
COMMERCIAL LINE	ICON51 E
SUPPLY	ELECTRICS
DIM. WIDTH	510 mm
DIM. PRODUCTIVITY	625 mm
DIM. HEIGHT	880 mm
NET WEIGHT	57 Kg
VOLUME (net)	0.281
PACKAGE LENGTH	760 mm
PACKAGE WIDTH	570 mm
PACKAGING HEIGHT	1100 mm
PACKAGE VOLUME	0,476 m3
GROSS PACKING WEIGHT	68 Kg
STANDARD POWER SUPPLY	380-415V 3N
ELECTRICAL POWER	5.25 kW
GAS/REFRIGERANT TYPE	NO GAS
IP GRADE	IPX4
CERTIFIED MODEL	MECM026E

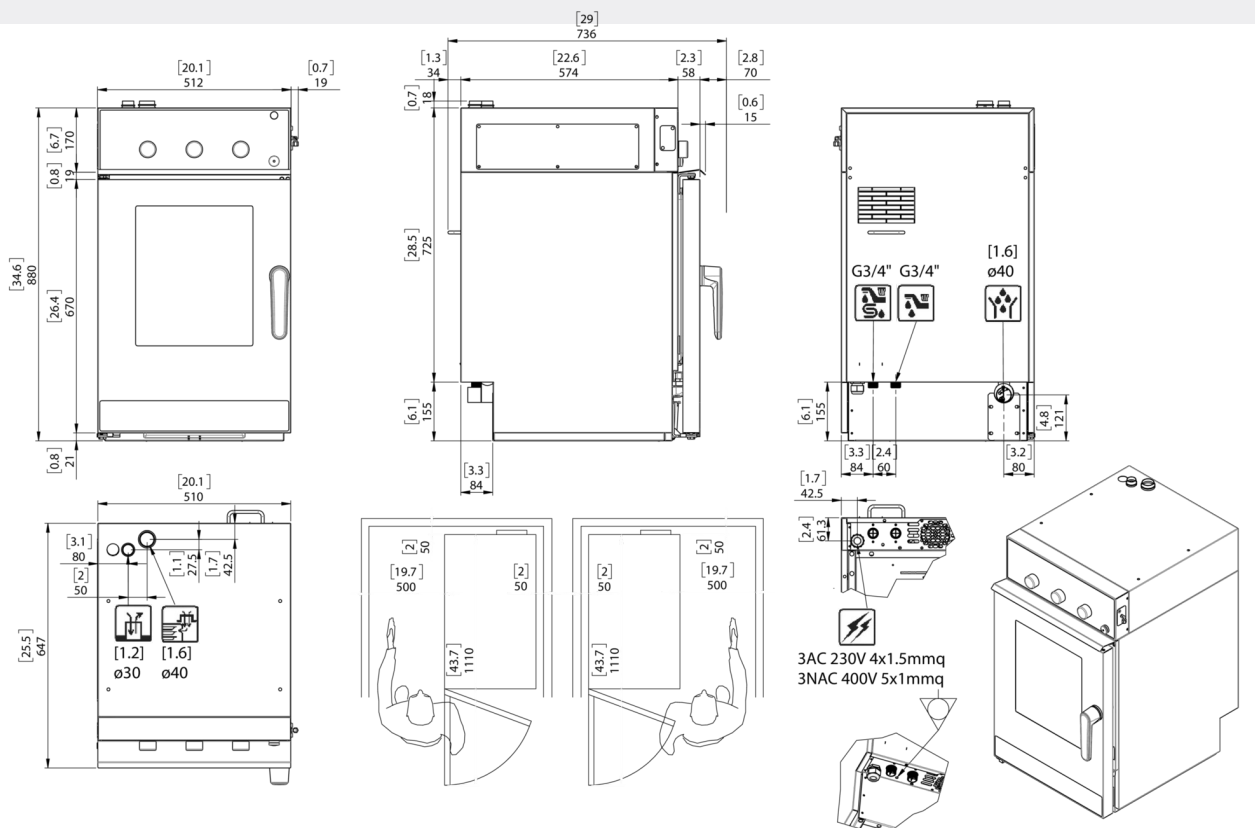
DIRECT STEAM ELECTRIC COMBI-OVEN - 6 X 2/3

GN • ELECTROMECHANICAL CONTROLS

CODICE
MECM026E

MODELLO
MECM026E

SERIE
MEMOLIS-MiniPro



Dimensions: Millimeters [inches]

ICCT026E/ICCM026E NEUTRI

I dati riportati sul presente documento sono da ritenersi non vincolanti. L'azienda si riserva di apportare modifiche tecniche in qualsiasi momento.
The specification shown in this document are to be considered non binding. The company reserves the right to make technical change at any moment.
Die auf dieser Unterlage angegebenen technischen Daten sind als unverbindlich anzusehen. Die Firma behält sich das Recht vor zu jeder Zeit technische Änderungen vorzunehmen.
Les données techniques sur ce document ne doivent pas être considérées contraignantes. La société se réserve le droit d'apporter des modifications techniques à tout moment.
Los datos técnicos indicados en el presente catálogo no son vinculantes. La empresa se reserva el derecho de efectuar modificaciones sin previo aviso.

DIRECT STEAM ELECTRIC COMBI-OVEN - 6 X 2/3 GN • ELECTROMECHANICAL CONTROLS

CODICE
MECM026E

MODELLO
MECM026E

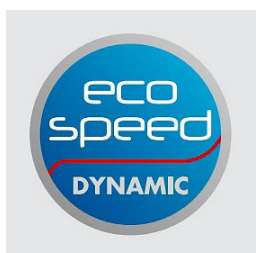
SERIE
MEMOLIS-MiniPro



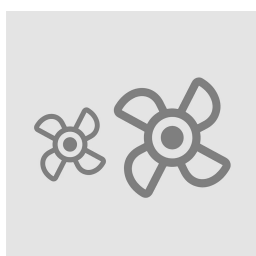
always cooking uniformity, thanks to the CLIMA system: automatic temperature and humidity control always ideal depending on the food being cooked.



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.



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

DIRECT STEAM ELECTRIC COMBI-OVEN - 6 X 2/3












GN • ELECTROMECHANICAL CONTROLS

CODICE
MECM026E

MODELLO
MECM026E

SERIE
MEMOLIS-MiniPro

OPTIONAL

	MODELLO	DESCRIZIONE
	NPS	OPPOSITE DOOR
	NPK	PREARRANGEMENT FOR SUCTION HOOD CONNECTION
	MKC026	MARINE VERSION KIT
	SN	ENERGY OPTIMIZATION SUPPLEMENT. FOR ELECTRIC MODELS ONLY
	APDS	SECURITY DOOR OPENING WITH DOUBLE CLICK
	TS-CI-026RE-C50	3-AC 400 V - 50 HZ
	TS-CI-026RE-A50	1N-AC 230 V - 50 HZ
	TS-CI-026RE-H60	1N-AC 230 V - 60 HZ - 3,7 KW
	TS-CI-026RE-H50	1N-AC 230 V - 50 HZ - 3,7 KW
	TS-CI-026RE-C60	3-AC 400 V - 60 HZ
	TS-CI-026RE-A60	1N-AC 230 V - 60 HZ

DIRECT STEAM ELECTRIC COMBI-OVEN - 6 X 2/3

GN • ELECTROMECHANICAL CONTROLS

CODICE
MECM026E

MODELLO
MECM026E

SERIE
MEMOLIS-MiniPro

ACCESSORIES

CODE	MODELLO	DESCRIZIONE
SM026	SM026	STAINLESS STEEL WALL BRACKET
PLG5016	PLG5016	PLUG - 380 V - 16A - 5P
PAC026	PAC026	STAINLESS STEEL HEAT PROTECTION FOR SIDE WALL
KP004	KP004	FOOT KIT - 150 MM H
KFIC026E	KFIC026E	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
CKO026SE	CKO026SE	SUCTION HOOD
CKO026E	CKO026E	EXTRACTOR HOOD WITH AIR CONDENSER - CAN ONLY BE USED ON PRE-FITTED OVENS
CIN026	CIN026	COOLING AIR CONVEYOR FOR RECESSED INSTALLATION, STAINLESS STEEL
CBL5015	CBL5015	CABLE - 3 MT - 5 X 1,5 MMQ
KCOE026	KCOE026	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
CCE	CCE	HOOD MANIFOLD FOR EXTERNAL CONNECTION - Ø 150 MM
ICFX01	ICFX01	FAT FILTER