

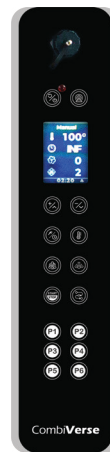
CombiVerse



Smart & Simple: Easy-to-Use Control Panels

S+ Series

Programmable Digital Control with 2.4" Screen - 5 Speed Fans - MO CookBook: 100 Programs with 4 Steps Per Program - Chefs Favorites - Preheating Function - MO AutoClean - Boilerless Steam Control - Core Probe Cooking - MO ThermaTech - Double Hinged Glass Door - LED Lighting - MO RapidDry



M Series

Electromechanical Control with Steam Regulator - Temperature Range: 50°C - 270°C Boilerless Steam Control - MO ThermaTech - Double Hinged Glass Door - LED Lighting





CombiVerse

Versatility at its best!

Introducing our CombiVerse multifunctional combi-steamer ovens, a versatile kitchen companion designed for both baking and cooking. With state-of-the-art technology, these ovens effortlessly adapt to various cooking styles, accommodating trays for both pastries and savory creations. The user-friendly interface allows chefs to customize settings for precise results, guaranteeing perfection in every dish.



ROASTING



GRILLING



BAKING



STEAMING



MO ThermaTech

Optimized heat distribution with a multi-fan bidirectional fan system for uniform baking results



Triple Tempered Glass

Enhances insulation and boosts productivity



Core Probe Cooking

Perfect cooking with precise, reliable core probe technology for professional kitchens



MO CookBook

Save up to 100 recipes, with 4 stages per recipe



LED Lights

Brightly illuminated cavity with LED lamp for crisp clear visibility



MO AutoClean

Integrated self-washing system ensuring a consistently clean cooking cavity (optional)



5 Speed Fans

Offers precise control for different cooking needs



S+ Series



M Series







Choosing the right oven for your needs is important. See the back page to find which oven has the features that are the best match for your kitchen



Powerful. Versatile. Efficient.





M Series - Electromechanical Control
Temperature 50-270 °C /Timer 120 min./Steam Regulator

GN 1/1
600 x 400 mm

						
Model	VVG-0511-MNR	VVE-0511-MNR	VVG-0711-MNR	VVE-0711-MNR	VVG-1211-MNR	VVE-1211-MNR
Capacity	5 Trays	5 Trays	7 Trays	7 Trays	12 Trays	12 Trays
Pitch	70 mm	70 mm	70 mm	70 mm	70 mm	70 mm
Frequency	50/60 Hz	50/60 Hz	50/60 Hz	50/60 Hz	50/60 Hz	50/60 Hz
Voltage	220 - 240V/1Ph	380 - 400V/3Ph	220 - 240V/1Ph	380 - 400V/3Ph	220 - 240V/1Ph	380 - 400V/3Ph
Power Output	0.4 kW	6.9 kW	0.6 kW	11.4 kW	0.8 kW	17 kW
Dimensions	980x815x760 mm	980x815x760 mm	980x815x900 mm	980x815x900 mm	980x815x1250 mm	980x815x1250 mm
Temperature Range	50 - 270 °C	50 - 270 °C	50 - 270 °C	50 - 270 °C	50 - 270 °C	50 - 270 °C
Weight	115 kg	90kg	145 kg	125 kg	195 kg	180 kg

S+ Series - Programmable Digital Control
100 programs with 4 steps/program, temperature 30-270°C, automatic pre-heating,
automatic and continuous steam regulation





GN 1/1
600 x 400 mm

						
Model	VVG-0511-STR	VVE-0511-STR	VVG-0711-STR	VVE-0711-STR	VVG-1211-STR	VVE-1211-STR
Capacity	5 Trays	5 Trays	7 Trays	7 Trays	12 Trays	12 Trays
Pitch	70 mm	70 mm	70 mm	70 mm	70 mm	70 mm
Frequency	50/60 Hz	50/60 Hz	50/60 Hz	50/60 Hz	50/60 Hz	50/60 Hz
Voltage	220 - 240V/1Ph	380 - 400V/3Ph	220 - 240V/1Ph	380 - 400V/3Ph	220 - 240V/1Ph	380 - 400V/3Ph
Power Output	0.4 kW	6.9 kW	0.6 kW	11.4 kW	0.8 kW	17 kW
Dimensions	980x815x760 mm	980x815x760 mm	980x815x900 mm	980x815x900 mm	980x815x1250 mm	980x815x1250 mm
Temperature Range	30 - 270 °C	30 - 270 °C	30 - 270 °C	30 - 270 °C	30 - 270 °C	30 - 270 °C
Weight	115 kg	90kg	145 kg	125 kg	195 kg	180 kg

Powerful. Versatile. Efficient.


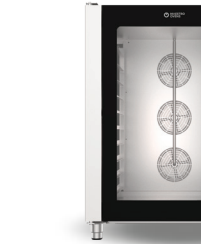


M Series - Electromechanical Control
Temperature 50-270 °C /Timer 120 min./Steam Regulator

GN 2/1

					
Model	VVG-0721-MNR	VVE-0721-MNR	VVG-1221-MNR	VVE-1221-MNR	VVE-2021-MNR
Capacity	7 Trays	7 Trays	12 Trays	12 Trays	20 Trays
Pitch	70 mm	70 mm	70 mm	70 mm	70 mm
Frequency	50/60 Hz	50/60 Hz	50/60 Hz	50/60 Hz	50/60 Hz
Voltage	220 - 240V/1Ph	380 - 400V/3Ph	220 - 240V/1Ph	380 - 400V/3Ph	380 - 400V/3Ph
Power Output	0.6 kW	17.6 kW	0.8 kW	26.4 kW	44 kW
Dimensions	980x1075x900 mm	980x1075x900 mm	980x1075x1250 mm	980x1075x1250 mm	980x1075x1810 mm
Temperature Range	50 - 270 °C	50 - 270 °C	50 - 270 °C	50 - 270 °C	50 - 270 °C
Weight	160 kg	150 kg	195 kg	180 kg	310kg

S+ Series - Programmable Digital Control
100 programs with 4 steps/program, temperature 30-270°C, automatic pre-heating,
automatic and continuous steam regulation

GN 2/1

					
Model	VVG-0721-STR	VVE-0721-STR	VVG-1221-STR	VVE-1221-STR	VVE-2021-STR
Capacity	7 Trays	7 Trays	12 Trays	12 Trays	20 Trays
Pitch	70 mm	70 mm	70 mm	70 mm	70 mm
Frequency	50/60 Hz	50/60 Hz	50/60 Hz	50/60 Hz	50/60 Hz
Voltage	220 - 240V/1Ph	380 - 400V/3Ph	220 - 240V/1Ph	380 - 400V/3Ph	380 - 400V/3Ph
Power Output	0.6 kW	17.6 kW	0.8 kW	26.4 kW	44 kW
Dimensions	980x1075x900 mm	980x1075x900 mm	980x1075x1250 mm	980x1075x1250 mm	980x1075x1810 mm
Temperature Range	30 - 270 °C	30 - 270 °C	30 - 270 °C	30 - 270 °C	30 - 270 °C
Weight	145 kg	125 kg	195 kg	180 kg	310 kg

