CombiFit

MAESTRO OVENS

CombiFit

Optimize space, maximize efficiency

Introducing our compact smart combi-steamer oven, a space-saving marvel that doesn't compromise on innovation. Perfect for smaller kitchens, this high-tech gem seamlessly integrates cutting-edge technology, offering unparalleled convenience and precision in a compact design. As a versatile combi-steamer oven, it's perfect or a variety of culinary tasks. Control and monitor your cooking from anywhere with ease, while intelligent features adapt to your preferences for consistently perfect results. The sleek, space-efficient design adds a touch of modern elegance to your kitchen.

ROASTING

GRILLING

BAKING

STEAMING

MO ThermaTech

Optimized heat distribution with a multi-fan bidirectional fan system for unifrom 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

MO AutoClean

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

LED Lights

Brightly illuminated cavity with LED lamp for crisp clear visibility

5 Speed Fans

Offers precise control for different cooking needs

S+ Series Programmable Digital Control

M Series Electromechanical Control

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

Space-Effecient. Powerful. Versatile.

S+ Series - Programmable Digital Control with 2.4" Screen - 5 Speed Fans -
100 Programs with 4 Steps Per Program, 6 Chefs Favorites, Temperature 30-270°C,
Automatic Pre-Heating, Automatic and Continuous Steam Regulation

GN 2/3

GN 1/1
Half Size Sheet Pan

Model	QVE-0623-STR	Model	QVE-0611-STR	QVE-1111-STR
Capacity	6 Trays	Capacity	6 Trays	11 Trays
Pitch	45 mm	Pitch	45 mm	45 mm
Frequency	50/60 Hz	Frequency	50/60 Hz	50/60 Hz
Voltage	380 - 400V/3Ph	Voltage	380 - 400V/3Ph	380 - 400V/3Ph
Power Output	5.6 kW	Power Output	6.9 kW	13.8 kW
Dimensions (WxDxH)	520x695x710 mm	Dimensions (WxDxH)	520x850x710 mm	520x850x935 mm
Temperature Range	30 - 270 °C	Temperature Range	30 - 270 °C	30 - 270 °C
Weight	72 kg	Weight	80 kg	110 kg

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

GN 2/3

GN 1/1
Half Size Sheet Pan

Model	QVE-0623-MNR	Model	QVE-0611-MNR	QVE-1111-MNR
Capacity	6 Trays	Capacity	6 Trays	11 Trays
Pitch	45 mm	Pitch	45 mm	45 mm
Frequency	50/60 Hz	Frequency	50/60 Hz	50/60 Hz
Voltage	380 - 400V/3Ph	Voltage	380 - 400V/3Ph	380 - 400V/3Ph
Power Output	5.6 kW	Power Output	6.9 kW	13.8 kW
Dimensions (WxDxH)	520x695x710 mm	Dimensions (WxDxH)	520x850x710 mm	520x850x935 mm
Temperature Range	50 - 270 °C	Temperature Range	50 - 270 °C	50 - 270 °C
Weight	72 kg	Weight	80 kg	110 kg

www.univest.com.eg
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Univest

Maestro Ovens

All major components assembled into ovens are of EU origin and CE Certified. In line with policy to continually develop and improve its products,
UNIVEST reserves the right to change dimensions, specifications, and design at anytime without prior notice