ESSENTIAL COOK

MAESTRO OVENS

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Perfect for all types of kitchens!

Together with the right accessories, up to 80% of food produced in professional kitchens can be prepared without difficulty on the Maestro Ovens Combi-Steamer. Whether you want to steam, grill, pan-fry, proof, bake or roast, almost all cooking methods are covered with one appliance. With 100 programs and 4 cooking cycles to set up in every program, operational standardization is a simple task, keeping the chef's valuable time and efforts, only focused in creating their art. Maestro Ovens Combi-Steamers offer genuine flavor, color, and consistency, no matter what your menu choice is. The result? Excellent food quality with flawless taste, always.

ROASTING

GRILLING

BAKING

STEAMING

MO CookBook
Save up to 100 recipes, with 4 stages per recipe

Double Tempered Glass
Enhances insulation and boosts productivity

MO ThermaTech
Optimized heat distribution with a multi-fan bidirectional fan system for unifrom baking results

LED Lights
Brightly illuminated cavity with LED lamp for crisp clear visibility

Robust Construction
Crafted with 18/10 grade stainless steel and rounded corners for easy cleaning

Ergonomic Door Handle
Ergonomic door handle with multi-release latch opening mechanism for operator safety

2 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

Efficient. Functional. Essential.

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

Model	EVE-0611-SNR	EVE-1011-SNR	EVE-1811-SNR
Capacity	6 Trays	10 Trays	18 Trays
Pitch	68 mm	68 mm	68 mm
Frequency	50/60 Hz	50/60 Hz	50/60 Hz
Voltage	380 - 400V/3Ph	380 - 400V/3Ph	380 - 400V/3Ph
Power Output	8.5 kW	14 kW	27.8 kW
Dimensions	840x800x900 mm	840x800x1220 mm	940x800x1700 mm
Temperature Range	30 - 270 °C	30 - 270 °C	30 - 270 °C
Weight	95 kg	155 kg	195 kg

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

GN 1/1

Model	EVE-0611-MNR	EVE-1011-MNR	EVE-1811-MNR
Capacity	6 Trays	10 Trays	18 Trays
Pitch	68 mm	68 mm	68 mm
Frequency	50/60 Hz	50/60 Hz	50/60 Hz
Voltage	380 - 400V/3Ph	380 - 400V/3Ph	380 - 400V/3Ph
Power Output	8.5 kW	14 kW	27.8 kW
Dimensions	840x800x900 mm	840x800x1220 mm	940x800x1700 mm
Temperature Range	50 - 270 °C	50 - 270 °C	50 - 270 °C
Weight	95 kg	155 kg	195 kg

www.univest.com.eg
www.maestro-ovens.com

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