

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 ideal for a wide range of culinary applications. 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 uniform baking results



MO CookBook

Save up to 100 recipes, with 4 stages per recipe



LED Lights

Brightly illuminated cavity with LED lamp for crisp clear visibility



Triple Tempered Glass

Enhances insulation and boosts productivity



Core Probe Cooking

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



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 Programmable Digital Control



M+ Series Electromechanical Control



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



Space-Efficient. 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 - MO RapidDry - LED Lighting

GN 2/3



QVE-0623-SRL



QVE-0623-STL

Model	QVE-0623-SRL	QVE-0623-STL
Capacity	6 Trays	6 Trays
Pitch	45 mm	45 mm
Frequency	50/60 Hz	50/60 Hz
Voltage	220 - 240V/1Ph	380 - 400V/3Ph
Power Output	3.4 kW	5.6 kW
Dimensions (WxDxH)	520x695x710 mm	520x695x710 mm
Temperature Range	30 - 270 °C	30 - 270 °C
Weight	72 kg	72 kg

GN 1/1
Half Size Sheet Pan



QVE-0611-STL



QVE-1111-STL

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

M+ Series - Electromechanical Control with Steam Control - 2 Speed Fans - Temperature 50-270°C - Boilerless Steam Control - MO ThermaTech - Double Hinged Glass Door - MO RapidDry - LED Lighting

GN 2/3



QVE-0623-MRL



QVE-0623-MTL

Model	QVE-0623-MRL	QVE-0623-MTL
Capacity	6 Trays	6 Trays
Pitch	45 mm	45 mm
Frequency	50/60 Hz	50/60 Hz
Voltage	220 - 240V/1Ph	380 - 400V/3Ph
Power Output	3.4 kW	5.6 kW
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