

# 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 discover 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-MTR	VVE-0511-MTR	VVG-0711-MTR	VVE-0711-MTR	VVG-1211-MTR	VVE-1211-MTR	VVE-2011-MTR
Capacity	5 Trays	5 Trays	7 Trays	7 Trays	12 Trays	12 Trays	20 Trays
Pitch	70 mm	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	50/60 Hz
Voltage	220 - 240V/1Ph	380 - 400V/3Ph	220 - 240V/1Ph	380 - 400V/3Ph	220 - 240V/1Ph	380 - 400V/3Ph	380 - 400V/3Ph
Power Output	0.4 kW	6.9 kW	0.6 kW	11.4 kW	0.8 kW	17 kW	36 kW
Dimensions	980x815x760 mm	980x815x760 mm	980x815x900 mm	980x815x900 mm	980x815x1250 mm	980x815x1250 mm	980x815x1810 mm
Temperature Range	50 - 270 °C	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	260 kg

## Powerful. Versatile. Efficient.

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

GN 2,1



Model	VVG-0721-MTR	VVE-0721-MTR	VVG-1221-MTR	VVE-1221-MTR	VVE-2021-MTR
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 per 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	VVE-2011-STR
Capacity	5 Trays	5 Trays	7 Trays	7 Trays	12 Trays	12 Trays	20 Trays
Pitch	70 mm	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	50/60 Hz
Voltage	220 - 240V/1Ph	380 - 400V/3Ph	220 - 240V/1Ph	380 - 400V/3Ph	220 - 240V/1Ph	380 - 400V/3Ph	380 - 400V/3Ph
Power Output	0.4 kW	6.9 kW	0.6 kW	11.4 kW	0.8 kW	17 kW	36 kW
Dimensions	980x815x760 mm	980x815x760 mm	980x815x900 mm	980x815x900 mm	980x815x1250 mm	980x815x1250 mm	980x815x1810 mm
Temperature Range	30 - 270 °C	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	260 kg

**S+ Series** - Programmable Digital Control  
100 programs with 4 steps per 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