

# CombiVerse X





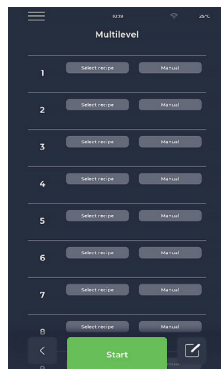
# X Series

## Chef's Favourites



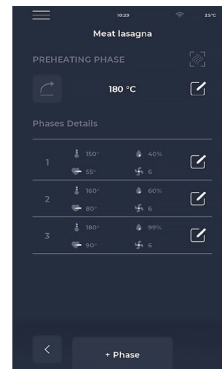
Access your favorite 8 recipes at your fingertips!

## MO MultiTray



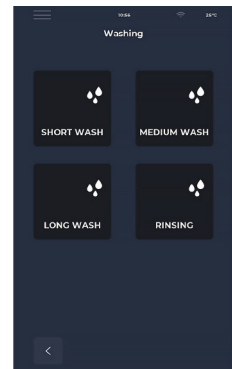
Customize cooking times for each tray and receive timely alerts with our Multi-Tray Timer, ensuring every item is cooked to perfection.

## MO CookBook



Elevate your cooking with 9 precise phases on our X Series oven controller—your recipe for culinary perfection.

## MO AutoClean



The MO AutoClean ensures a consistently clean cooking cavity, leaving you with a clean and hygienic oven for your next culinary creations.



# CombiVerse X

## 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. Furthermore, 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



### 5 Speed Fans

Offers precise control for different cooking needs



### Core Probe Cooking

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



### MO CookBook

Save up to 300 recipes, with 9 stages per recipe



### LED Lights

Brightly illuminated cavity with LED lamp for crisp clear visibility



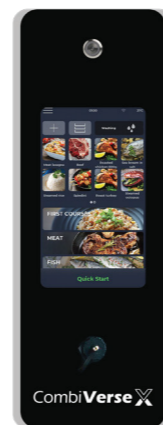
### MO AutoClean

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



### MO MultiTray

Customize cooking times for each tray and receive timely alerts with our Multi-Tray Timer, ensuring every item is cooked to perfection.



## X 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.

**X Series** - Programmable 5" Touch Screen - 5 Speed Fans - 300 Programs with 9 Steps Per Program - 8 Chefs Favorites - Temperature 30-270°C - Automatic Pre-Heating - Automatic and Continuous Steam Regulation - MO RapidDry - LED Lighting

GN 1,1  
600 x 400 mm



VVG-0611-XFR



VVE-0611-XFR



VVG-1011-XFR



VVE-1011-XFR



VVE-2011-XFR

Model	VVG-0611-XFR	VVE-0611-XFR	VVG-1011-XFR	VVE-1011-XFR	VVE-2011-XFR
Capacity	6 Trays	6 Trays	10 Trays	10 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	0.4 kW	6.9 kW	0.6 kW	11.4 kW	36 kW
Dimensions	980x815x870 mm	980x815x870 mm	980x815x1130 mm	980x815x1130 mm	980x815x1810 mm
Temperature Range	30 - 270 °C	30 - 270 °C	30 - 270 °C	30 - 270 °C	30 - 270 °C
Weight	115 kg	90kg	145 kg	125 kg	180 kg

**X Series** - Programmable 5" Touch Screen - 5 Speed Fans - 300 Programs with 9 Steps Per Program - 8 Chefs Favorites - Temperature 30-270°C - Automatic Pre-Heating - Automatic and Continuous Steam Regulation - MO RapidDry - LED Lighting

GN 2,1  
600 x 800 mm



VVG-0621-XFR



VVE-0621-XFR



VVG-1021-XFR



VVE-1021-XFR



VVE-2021-XFR

Model	VVG-0621-XFR	VVE-0621-XFR	VVG-1021-XFR	VVE-1021-XFR	VVE-2021-XFR
Capacity	6 Trays	6 Trays	10 Trays	10 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	0.4 kW	17.6 kW	0.6 kW	26.4 kW	44 kW
Dimensions	980x1057x870 mm	980x1057x870 mm	980x1057x1130 mm	980x1057x1130 mm	980x1057x1810 mm
Temperature Range	30 - 270 °C	30 - 270 °C	30 - 270 °C	30 - 270 °C	30 - 270 °C
Weight	160 kg	150 kg	195 kg	180 kg	310 kg