

# ESSENTIAL **BAKE**



**MAESTRO  
OVENS**



## Smart & Simple: Easy-to-Use Control Panels

### PN Series Programmable Digital Control



Programmable Digital Control - MO CookBook: 99 Programs with 4 Steps Per Program - Preheating Function - Boilerless Steam Control - MO ThermaTech - Double Hinged Glass Door - Halogen Lighting - Manual Vent

### EN Series Electromechanical Control



Electromechanical Control with Push Steam Button - Temperature Range: 50°C - 270°C - 120 Minute Timer - Boilerless Steam Control - MO ThermaTech - Double Hinged Glass Door - Halogen Lighting - Manual Vent



# ESSENTIAL BAKE

## Consistent Superiority

Through precise heat distribution, direct steam injection, a reversible fan and a multi-fan system, the oven ensures consistent even baking results on all sides of every product. In baked goods, butter releases moisture rapidly, allowing for a flaky, crispy texture. Cakes achieve greater volume while remaining moist, and pastries develop a light crust with a rich and airy core.

- Perfect for a wide variety of baked products
- Precise amount of steam
- Optimal browning and crispiness
- No tray rotation, even heat distribution, eliminating hot and cold spots
- Uniform browning across entire baking trays and throughout all oven racks
- Easy to use, even for temporary staff
- Deliver consistent baking results



CAKES



PUFF PASTRY



BREAD



BISCUITS / COOKIES



### Halogen Lights

Brightly illuminated cavity with halogen lamp for crisp clear visibility



### Double Tempered Glass

Enhances insulation and boosts productivity



### MO ThermaTech

Optimized heat distribution with a multi-fan bidirectional fan system for uniform baking results



### MO CookBook

Save up to 99 recipes, with 4 stages per recipe



### Robust Construction

Stainless steel 18/10 grade construction with rounded corners for easy cleaning



### Ergonomic Door Handle

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



**PN Series** Programmable Digital Control



**EN 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



## Economic. Reliable. Essential.

**P Series** - Programmable Digital Control  
99 Programs with 4 steps per program, Temperature 30-270°C, Automatic Pre-heating, Automatic and Push On-Demand Steam Regulation

600 x 400 mm



EVE-0664-PNR



EVE-1064-PNR

Model	EVE-0664-PNR	EVE-1064-PNR
Capacity	6 Trays	10 Trays
Pitch	80 mm	80 mm
Frequency	50/60 Hz	50/60 Hz
Voltage	380 - 400V/3Ph	380 - 400V/3Ph
Power Output	10.3 kW	15.4 kW
Dimensions	840x800x900 mm	840x800x1220 mm
Temperature Range	30 - 270 °C	30 - 270 °C
Weight	115 kg	150 kg

## Economic. Reliable. Essential.

**P Series** - Programmable Digital Control  
99 programs with 4 steps per program, temperature 30-270°C, automatic pre-heating, Automatic and push on-demand steam regulation

450 x 330 mm  
GN 2/3



EVE-0443-PNT

600 x 400 mm



EVE-0464-PNT



EVE-0464-PDT

Model	EVE-0443-PNT	EVE-0464-PNT	EVE-0464-PDT
Capacity	4 Trays	4 Trays	4 Trays
Pitch	75 mm	75 mm	75 mm
Frequency	50/60 Hz	50/60 Hz	50/60 Hz
Voltage	220 - 240V/1PH	220 - 240V/1PH	380 - 400V/3Ph
Power Output	3.4 kW	3.4 kW	6.5 kW
Dimensions (WxDxH)	650x680x575 mm	800x730x575 mm	800x730x575 mm
Temperature Range	30 - 270 °C	30 - 270 °C	30 - 270 °C
Weight	40 kg	65 kg	65 kg

**E Series** - Electromechanical Control  
Temperature 50-270 °C/ Timer 120 min./ Push On-Demand Steam Regulation

600 x 400 mm



EVE-0664-ENR



EVG-0664-ENR



EVE-1064-ENR



EVG-1064-ENR



EVE-1664-ENR

Model	EVE-0664-ENR	EVG-0664-ENR	EVE-1064-ENR	EVG-1064-ENR	EVE-1664-ENR
Capacity	6 Trays	6 Trays	10 Trays	10 Trays	16 Trays
Pitch	80 mm	80 mm	80 mm	80 mm	80 mm
Frequency	50/60 Hz	50/60 Hz	50/60 Hz	50/60 Hz	50/60 Hz
Voltage	380 - 400V/3Ph	220 - 240V/1Ph	380 - 400V/3Ph	220 - 240V/1Ph	380 - 400V/3Ph
Power Output	10.3 kW	0.6 kW	15.4 kW	0.6 kW	26 kW
Dimensions	840x800x900 mm	840x800x1100 mm	840x800x1220 mm	840x800x1330 mm	940x800x1700 mm
Temperature Range	50 - 270 °C	30 - 270 °C	50 - 270 °C	30 - 270 °C	50 - 270 °C
Weight	115 kg	125 kg	150 kg	165 kg	185 kg

**E Series** - Electromechanical Control  
Temperature 50-270 °C/ Timer 120 min./ Push on-demand steam regulation

450 x 330 mm  
GN 2/3



EVE-0443-ENT

600 x 400 mm



EVE-0464-ENT



EVE-0464-EDT

Model	EVE-0443-ENT	EVE-0464-ENT	EVE-0464-EDT
Capacity	4 Trays	4 Trays	4 Trays
Pitch	75 mm	75 mm	75 mm
Frequency	50/60 Hz	50/60 Hz	50/60 Hz
Voltage	220 - 240V/1PH	220 - 240V/1PH	380 - 400V/3Ph
Power Output	3.4 kW	3.4 kW	6.6 kW
Dimensions (WxDxH)	650x680x575 mm	800x730x575 mm	800x730x575 mm
Temperature Range	50 - 270 °C	50 - 270 °C	50 - 270 °C
Weight	40 kg	65 kg	65 kg