

ESSENTIAL COOK





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Perfect for all types of kitchens!

The Maestro Ovens combi-steamer can effortlessly handle up to 80% preparation in professional kitchens. 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 becomes effortless allowing chefs to dedicate their time and energy to perfecting their craft. 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

Double Tempered Glass

Enhances insulation and boosts productivity



MO ThermaTech

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



LED Lights

Brightly illuminated cavity with LED lamp for crisp clear visibility



MO CookBook

Save up to 100 recipes, with 4 stages per recipe



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 discover 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 per program, temperature 30–270°C, automatic pre-heating, automatic and continuous steam regulation

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EVE-0611-SNR



EVE-1011-SNR



EVE-1811-SNR

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

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EVE-0611-MNR



EVG-0611-MNR



EVE-1011-MNR



EVG-1011-MNR



EVE-1811-MNR

Model	EVE-0611-MNR	EVG-0611-MNR	EVE-1011-MNR	EVG-1011-MNR	EVE-1811-MNR
Capacity	6 Trays	6 Trays	10 Trays	10 Trays	18 Trays
Pitch	68 mm	68 mm	68 mm	68 mm	68 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	8.5 kW	0.6 kW	14 kW	0.8 kW	27.8 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	95 kg	105 kg	155 kg	165kg	195 kg