

■ **ToccoMagico - CombiPlus**  
**CombiMix - Combi**

**OVEN**  
RANGE



COMBI CONVECTION/STEAM OVENS



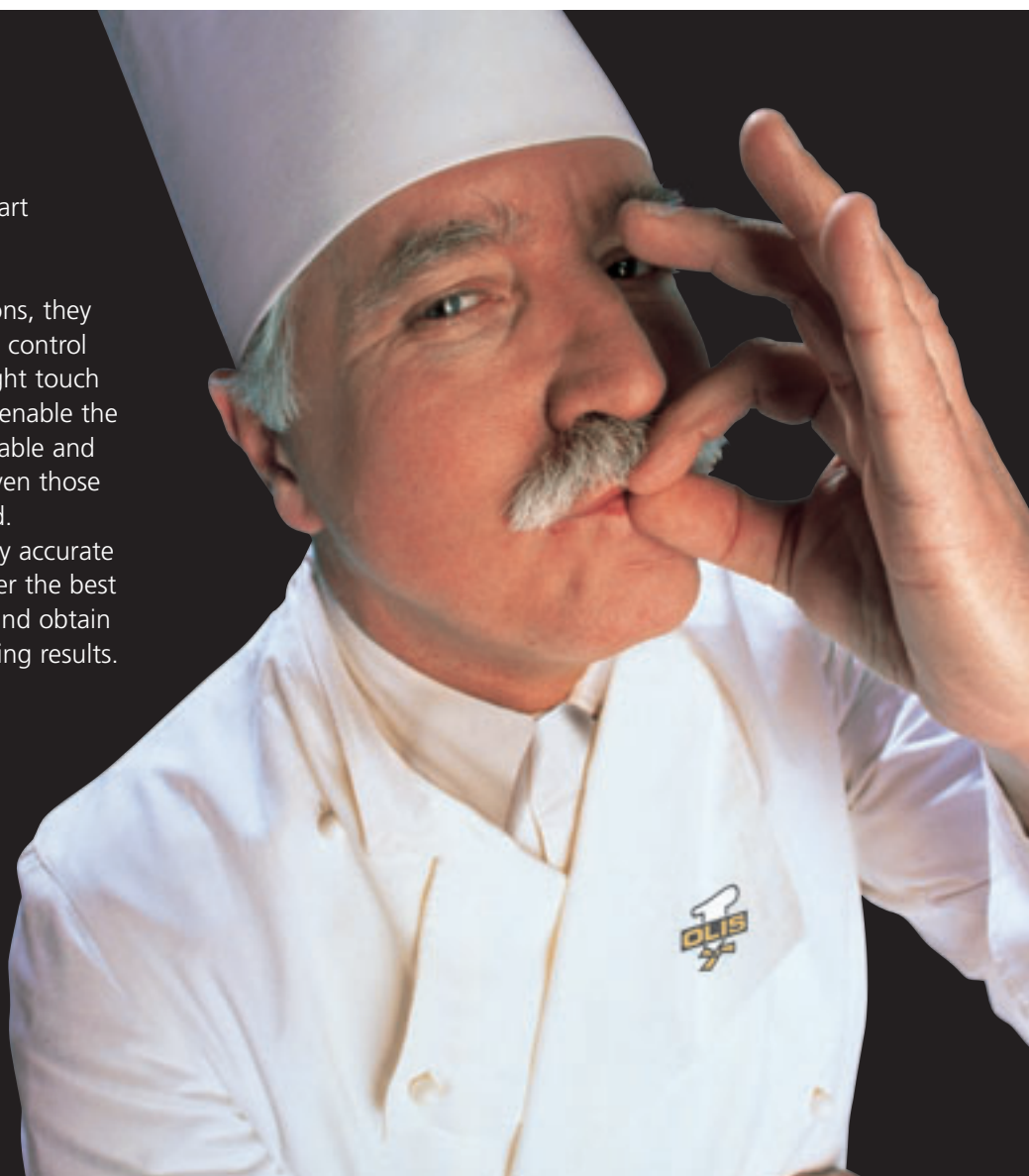
# ■ Your kitchen needs a “Tocomagico”.

## Tocomagico

Is the name of a range of highly advanced, state-of-the-art convection/steam ovens.

In fact, in addition to performing all the most sophisticated functions, they are equipped with a special glass control panel. When the oven is on, a light touch of your fingertip is all it takes to enable the many operating parameters available and set the desired cooking cycles, even those that may seem more complicated.

With these easy to use and highly accurate ovens, you will always work under the best safety conditions and obtain perfect cooking results.



■ The convection/steam ovens by Olis offer three cooking modes: convection, steam, and combination (convection and steam together).

It has been proved that ventilated hot air and steam have a much higher heat penetration rate in food than static air and water

respectively. Therefore, in these combi ovens, you can use lower temperatures and significantly shorter cooking times, which results in considerable energy savings, tastier and healthier food, and lower food weight shrinkage.

### 3 cooking modes:

- convection (50°C to 270°C)
- steam (50°C to 100°C)
- combination (80°C to 200°C)

- Lower cooking temperatures.
- Shorter cooking time.
- Energy savings.
- Better cooking results.



■ Thanks to both the careful fluid dynamic analysis of deflectors and cooking chambers and the fans with automatic rotation direction reversal (dual rotor system), Olis ovens ensure perfectly even cooking and allow cooking different dishes at the same time.

Through a special electronic control, steam temperature can be adjusted between 50°C and 100°C for food regeneration and vacuum cooking.

- Fans with automatic rotation direction reversal (dual rotor system).
- Even temperature throughout the cooking chamber.
- Possibility of cooking different dishes at the same time.
- Adjustable steam temperature for food regeneration and vacuum cooking.


**“ToccoMagico”** convection/st

**OVEN**  
 RANGE


■ The range of **“ToccoMagico”** ovens includes 16 models that differ in the number of GN grids they can contain and in the type of cooking chamber heating (electric or gas). Therefore, the following versions are available:

- 6-grid GN 1/1 electric or gas oven suitable for food establishments serving approx. 20 to 60 covers
- 10-grid GN 1/1 electric or gas oven suitable for food establishments serving approx. 40 to 100 covers
- 10-grid GN 2/1 electric or gas oven suitable for food establishments serving approx. 100 to 200 covers
- 20-grid GN 1/1 electric or gas oven suitable for food establishments serving approx. 100 to 200 covers

Eight models are equipped with a built-in boiler to produce saturated steam.

Eight models have the capability of generating steam directly in the cooking chamber.

# eam ovens with electronic controls.



■ All Olis ovens feature a number of significant structural and functional details designed to make the chef's work easier and safer. The main ones among these are:

- 1 - pressed cooking chambers with rounded corners;
- heat exchangers with high thermal efficiency, easy to access and clean;
- butterfly valve (automatically operated by the humidity control) to remove excess moisture from the cooking chamber (when cooking au gratin or browning);

- 2 - doors with two glass panes that can be opened outwards, and in-between airflow;
- 3 - door handle with progressive closing and two-stage safety opening to prevent accidental opening;
- interior light provided by halogen lamps that are easy to replace and feature timed operation
- IPX5 waterproof

- *Rounded cooking chambers.*
- *Easy-to-access heat exchangers.*
- *Butterfly valve to remove excess moisture from the cooking chamber.*
- *Doors with two openable glass panes.*
- *Safety handles.*
- *Interior light.*
- *IPX5 waterproof.*

# ■ A highly functional **electronic**



- 
**Convection cooking mode** selection key; settable temperature range: 50°C to 270°C.
- 
**Combination (steam/convection) cooking mode** selection key; settable temperature range: 80°C to 200°C.
- 
**Steam cooking mode** selection key; settable temperature range: 50°C to 100°C.
- 
 Key to select chamber cooling function with open door.
- 
 Cooking chamber temperature setting key.
- 
 Core sensor temperature setting key.
- 
 Cooking time setting key.
- 
 Key to set cooking chamber humidity percentage.
- 
**PROG.** Key to enable special functions and use or change stored programmes (up to 99).
- 
**PHASE** Key to set multi-step cooking cycles (automatic sequence of different cooking modes).
- 
**CLEAR** Key to exit functions (cancel function).
- 
**ENTER** Key to confirm choices and programme selection.
- 
 Key to turn cooking chamber light on.
- 
 Direct steam injection key to quickly adjust cooking chamber humidity level.
- 
**1/2** Key to enable oven operation with fan running at half speed (fan low-speed function).
- 
**START STOP** Key to start, stop and reset cooking steps.

■ The glass control panel with light-touch electronic controls featured by all “**ToccoMagico**” ovens replaces the control panels with knobs and push-buttons and ensures a faster, safer, and more reliable operation over time.

Thanks to the LEDs (light indicators) and the clear, large-sized symbols on the control panels of “**ToccoMagico**” ovens, you can visually check cooking progress and all set values easily and effortlessly even from a certain distance.

Therefore, “**ToccoMagico**” ovens are the perfect partners for those chefs who are willing to improve their professional skills.

# control panel



**▼ Loading trolleys**  
 Made of sturdy stainless steel sections, these trolleys make loading and unloading oven racks easier.




**▲ Selector knob**  
 Turning this knob is all it takes to set all the parameters that had been previously selected using a light "Magic Touch". In addition, this knob also performs the following functions: changing programmes, searching for a special function, and programming multi-step cooking cycles (a total of 99 programmes can be stored, each with an automatic sequence of up to 9 cooking steps).




**▲ Oven racks**  
 Standard supplied in all models, oven racks are fully made of AISI 304 stainless steel; vertical spacing between slides is 65 mm.

### "ToccoMagico" electronic control panel


The "ToccoMagico", electronic control panel is very easy to use. To start, you just need to do the following:

-  *energise the oven;*


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-  *select the desired cooking mode*


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-  *set and adjust cooking temperature*


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-  *set and adjust cooking time*

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-  *set and adjust humidity percentage, if required (convection or combination cooking mode)*

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-  *start the cooking cycle. When it is over, the oven will automatically stop.*

As easy and precise as that. You will also find it extremely easy to set core sensor temperature, the most complicated programmes, or multi-step cooking cycles, to store and recall your own cooking programmes, and to enable any of the many special functions available.



# “CombiPlus” convection/steam

## OVEN RANGE



■ The “**Combi Plus**” series ovens also feature a built-in electric boiler and, from a construction point of view, are very similar to “ToccoMagico” ovens. Except for the control panel that has control knobs instead of light-touch keys, “**Combi Plus**” series ovens maintain all

the characteristics of the higher series, “ToccoMagico”.

The “Combi Plus” oven range is very diversified and includes electric and gas 6, 10 and 20-grid GN 1/1 models and 10-grid GN 2/1 models, each one being available in 4 versions:

- basic versions
- versions with core temperature sensor (“S” versions)
- versions with two fan speeds (“2” versions)
- versions with core sensor and two fan speeds (“2S” versions)

# Ovens with built-in boiler



- Cooking chamber cooling position with open door
- Cooking mode selector (convection, steam or combination)
- Temperature display
- Cooking chamber temperature selector knob
- Core temperature selector knob (in models equipped with core temperature sensor)
- Cooking time setting knob (up to 120' + continuous)
- Cooking chamber humidity addition knob
- Burner alarm indicator light (on gas models)
- Push-button to reduce fan rotation speed and, consequently, power (2 and S2 models)
- Push button to turn cooking chamber light on

In addition, the range also includes two pass-through models (capacity: 10-grid GN 1/1, 1 electric, 1 gas) with two doors to make loading and unloading the oven easier for chefs.

1 2 Details of core temperature sensor.

3 Detail of pass-through oven.


**“CombiMix”** convection/steam

**OVEN**  
**RANGE**


■ **“CombiMix”** Olis is a range of combi ovens equipped with an innovative steam generation system. In fact, steam is produced directly in the cooking chamber by a newly designed water spray that atomizes water over the whole surface of the heat exchanger (heating elements or flame tubes).

This entails the following advantages:

- Cooking chamber heats up more quickly because steam is instantaneously produced “on demand”.
- Excellent steam quality (never over 100°C), ideal to cook even the most delicate dishes.

This is achieved through a highly precise and sophisticated electronic control of cooking chamber temperature that automatically reduces heat source power to avoid producing overheated steam (over 100°C). This system also allows you to adjust steam temperature at values below 90°C for food regeneration and vacuum cooking.

# ovens with direct steam injection



- Cooking chamber cooling position with open door
- Cooking mode selector (convection, steam or combination)
- Temperature display
- Cooking chamber temperature selector knob
- Core temperature selector knob (in models equipped with core temperature sensor)
- Cooking time setting knob (up to 120' + continuous)
- Cooking chamber humidity addition knob
- Burner alarm indicator light (on gas models)
- Push-button to reduce fan rotation speed and, consequently, power (2 and 2S models)
- Push button to turn cooking chamber light on

- An easy-to-clean oven thanks to the special shape of heat exchangers and to the fact that their protection shield is hinged to provide easy access to fans and heat exchangers.
- A cost-effective oven thanks to its definitely low operation and maintenance costs.

The "CombiMix" oven range is similar to the "CombiPlus" oven range. In this case, too, available models include basic models, models with core sensor, with two-speed fan, with both sensor and two-speed fan, and pass-through ovens.

- 1 Detail of water spray for instantaneous steam generation
- 2 Detail of hinged heat exchanger protection shield
- 3 All control panels are hinged and therefore provide easy front access to the main components for inspection purposes, which makes oven maintenance operations easier.



# “Combi”: convection ovens w

## OVEN RANGE



Like all the other series, “Combi” series convection ovens are standard equipped with the “dual rotor system”, a device that automatically and alternatively reverses fan rotation direction. This ensures perfectly even hot air circulation throughout the whole cooking chamber which, in turn, results in perfectly even cooking.

A humidifier with stepless control allows you to precisely set the humidity level in the cooking chamber while any excess humidity is released through a butterfly valve located on the oven top. This results in drier dishes and consistently excellent results when browning or cooking au gratin.

The “Combi” oven range includes the same versions as the “CombiPlus” range and has six additional “basic” models (6, 10 and 20-grid, electric and gas). They are particularly “cost-effective” because they do not have cooking chamber interior light and they are pre-set to install a core sensor and two-speed fan.

# with “dual rotor system”.



- Cooking chamber cooling position with open door
- Convection cooking mode knob
- Temperature display
- Cooking chamber temperature selector knob
- Core temperature selector knob (in models equipped with core temperature sensor)
- Cooking time setting knob (up to 120' + continuous)
- Cooking chamber humidity addition knob
- Burner alarm indicator light (on gas models)
- Push-button to reduce fan rotation speed and, consequently, power (2 and 2S models)
- Push button to turn cooking chamber light on

- 1 Detail of fan equipped with “dual rotor system”.
- 2 Detail of stepless humidity addition.
- 3 Detail of butterfly valve to remove excess moisture from the cooking chamber.

The smaller, 6-grid models do not feature the rotation direction reversal system (“dual rotor system”).



# “CombiMix”

models with direct steam injection (water spray)



models	CVM	6G	6E	10G	10E	20G	20E	21G	21E
oven capacity (number of GN grids)	n	6GN 1/1	6GN 1/1	10GN 1/1	10GN 1/1	20GN 1/1 10GN 2/1	20GN 1/1 10GN 2/1	20GN 1/1	20GN 1/1
direction of introduction for GN containers	↑								
cooking chamber heating		gas	electric	gas	electric	gas	electric	gas	electric
external dimensions LxWxH	cm	95x75x96	95x75x89	95x75x147	95x75x115	116x92x157	116x92x115	95x76x239	95x76x197
cooking chamber dimensions LxWxH	cm	41x65x49	41x65x49	41x65x75	41x65x75	61x81x75	61x81x75	41x65x143	41x65x143
width with door open at 90°	cm	131	131	131	131	168	168	134	134
oven chamber power	kW	12	7,5	20	15	27	19,5	29,5	30
fan motor power	kW	0,55	0,55	0,55	0,55	0,55	0,55	1,1	1,1
total installed electric power	kW	0,55	8,05	0,55	15,55	0,55	20,05	1,1	31,1
Supply voltage	V	1N AC230	3N AC400	1N AC230	3N AC400	1N AC230	3N AC400	1N AC230	3N AC400

# “Combi”

Convection/steam ovens




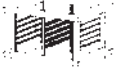
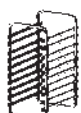





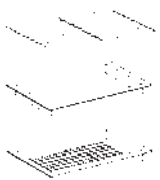
models	CV	6G	6E	10G	10E	20G	20E	21G	21E
oven capacity (number of GN grids)	n	6GN 1/1	6GN 1/1	10GN 1/1	10GN 1/1	20GN 1/1 10GN 2/1	20GN 1/1 10GN 2/1	20GN 1/1	20GN 1/1
direction of introduction for GN containers	↑								
cooking chamber heating		gas	electric	gas	electric	gas	electric	gas	electric
external dimensions LxWxH	cm	95x75x96	95x75x89	95x75x147	95x75x115	116x92x157	116x92x115	95x76x239	95x76x197
cooking chamber dimensions LxWxH	cm	41x65x49	41x65x49	41x65x75	41x65x75	61x81x75	61x81x75	41x65x143	41x65x143
width with door open at 90°	cm	131	131	131	131	168	168	134	134
oven chamber power	kW	12	7,5	20	15	27	19,5	29,5	30
fan motor power	kW	0,55	0,55	0,55	0,55	0,55	0,55	1,1	1,1
total installed electric power	kW	0,55	8,05	0,55	15,55	0,55	20,05	1,1	31,1
Supply voltage	V	1N AC230	3N AC400	1N AC230	3N AC400	1N AC230	3N AC400	1N AC230	3N AC400

## Standard equipment - Possible options

Range	Dual Rotor system	Sensor (S)	Two-speed fan (2)	Sensor+two-speed fan (S2)	Oven racks	Left hinged door	Flue stack (10+20 GN gas)	voltage V 3 AC230	HACCP connection
<b>ToccoMagico</b>	■			■	■	□	■	□ *	■
<b>CombiPlus</b>	■	□	□	□	■	□	■	□ *	□
<b>CombiMix</b>	■	□	□	□	■	□	■	□ *	□
<b>Combi</b>	■	□	□	□	■	□	■	□ *	□

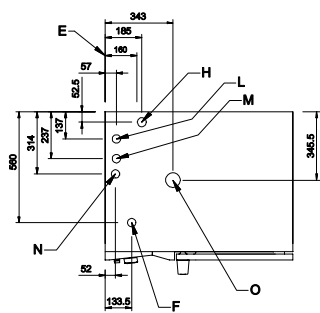
■ Standard equipment □ Possible options \* available on electric models only

## Accessories available on request

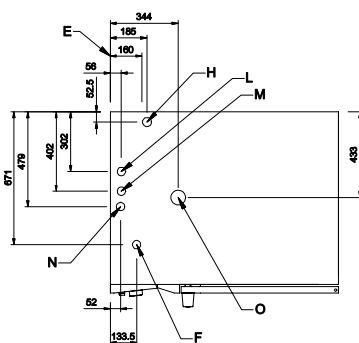
								
Cabinets	Open stands	Additional oven racks	Loading trolleys	Single exhaust hoods for 6 and 10-grid GN 1/1 models	Hand-held spray (retractable hose)	Hand-held spray (fixed hose)	Core temperature sensor	GN Grids GN baking sheets Perforated GN baking sheets <b>can always be supplied on request</b>

## Installation diagrams

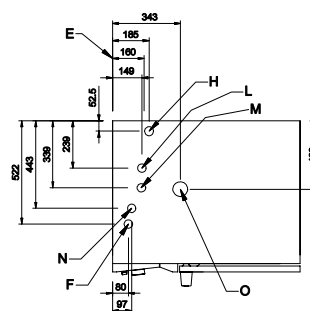
### Connections for electronic ovens



6 e 10 GN 1/1

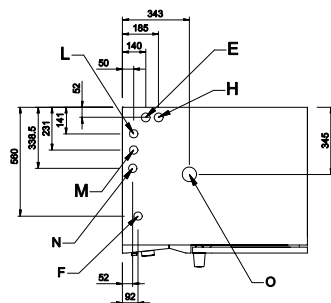


10 GN 2/1

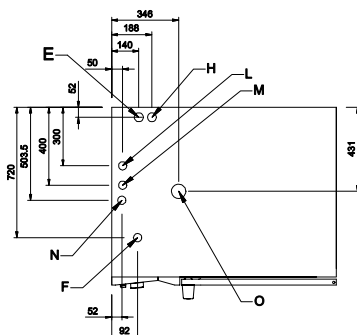


20 GN 1/1

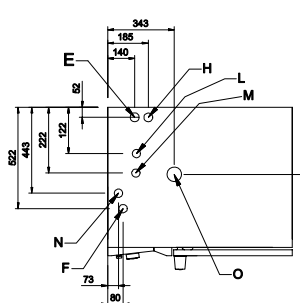
### Connections for electromechanical ovens



6 e 10 GN 1/1



10 GN 2/1



20 GN 1/1

E = Chamber exhaust pipe / F = Power supply inlet / H = Vapors breather / L = Normal water inlet / M = Decalcified water inlet  
N = Gas supply inlet / O = Exhalations removal exhaust pipe ( only gas version ).



Impianti per la ristorazione

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