IDEA EVOLUTION AND PHP OVENS

Cooking technology

COBALT

ENJOY YOUR KITCHEN

For over 50 years, Cobalt has been a solid brand, well-known in Italyand throughout the world for the quality and reliability of its products.

Cobalt kitchens are designed to be used and lived to the fullest.
We build each piece using all the experience we gain in the field.
We listen carefully to our clients and work closely with highly professional chefs to bring you the very best.

In our kitchens each detail is conceived and designed to make your work easy and efficient. Cobalt equipment is not only powerful and reliable,it is also good-looking, ergonomic, comfortable and a pleasure to use.

Our focus is on the continuous evolution of the world of foodservice and eating habits. **We offer complete solutions for all types of professional cooking**: hotels, restaurants, cafeterias for companies and large institutions, quick-service restaurants.

TWO LINES, ONE GOAL: THE BEST POSSIBLE COOKING TECHNOLOGY

For those who desire a complete kitchen, capable of answering every need, Cobalt offers two oven lines covering every requirement.
The Idea series is simple and user friendly and the PHP series is more sophisticated and versatile.

Commanding technology

Both lines use the best and latest technology, which enables them to offer innovative solutions for managing and controlling your cooking programs.
Highly intuitive and user friendly, Cobalt ovens ensure perfect cooking results both in the more traditional version with manual electronic control commands and in the more technological touch command version.

Perfect for all kinds of cooking methods

Ideal for steam cooking, for crunchy finishes, or a soft juicy cooking for sweet or savory dishes.

Cobalt ovens have all functions you need to follow any recipe, and will achieve high level results even when fully loaded.

Italian Quality

Cobalt cooking systems are entirely made in Italy, and feature outstanding efficiency and sturdiness, plus optimum design and reliability.

Energy Savings

Cobalt ovens offer you notable energy savings. The Ecospeed Dynamic system ensures that only the necessary energy is consumed, according to the quantity and kind of food. By maintaining a constant temperature, with no oscillations,

consumption is optimized and waste is reduced.

In the gas versions, the Green Fine Tuning system avoids waste of power and reduces CO_2 emissions.

Self cleaning

Cobalt ovens come with an exclusive automatic washing system which uses cleaning fluid in a 100% recyclable integrated cartridge.

IDEA EVOLUTION OVENS
Nice looking, easy to use

Idea ovens have an elegant and functional modern design which fits perfectly into any kitchen context, practical for back counter positions but also proud to be in full view. Performing all kinds of cooking modes superbly, Idea ovens come in 5 different models to suit countless different needs.

Strengths and benefits

If you use the "choose and cook" function, you can cook all kinds of dishes with one simple touch. With 95 stored cooking programmes Idea ovens enable you to cook many different kinds of food: bread or cakes, meat or fish or steamed vegetables.

Idea ovens are **perfect both for gastronomy and pastry**, thanks to the special tray-supports suitable for both GN 1/1 grilles and pastry grills (600x400 mm).

Steaming tasks are performed without power waste, thanks to an **automatic steam saturation control** system in the cooking chamber.

To ensure crispy fries and perfect grills, the ovens are also equipped with an **automatic temperature and moisture control system**.

Cobalt ovens offer you notable energy savings. The **Ecospeed Dynamic** system ensures that only the necessary energy is consumed, according to the quantity and kind of food. By maintaining a constant temperature, with no oscillations, consumption is optimized and waste is reduced.

In the gas versions, the **Green Fine Tuning** system avoids waste of power and reduces CO2 emissions.
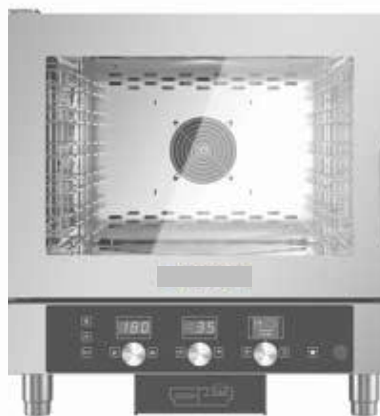
Comfortable and easy thanks to cooking programs

Technical details

A perfectly smooth cooking chamber with rounded corners.

Heat-reflecting tempered double glazed door with air gap, to increase heat protection outside and avoid heat loss inside.
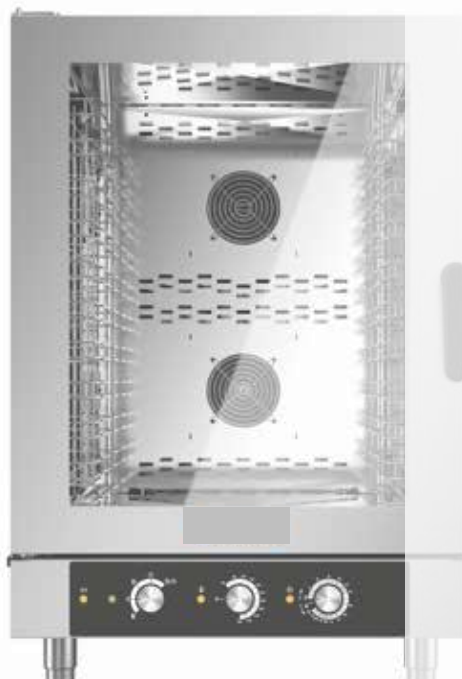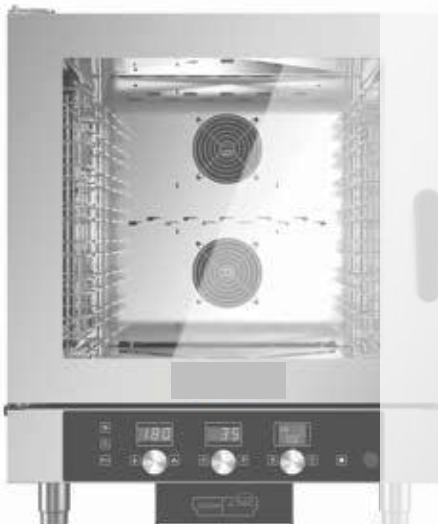
Hinged inner glass door for easy cleaning operations.

Right and left-hand door handle.

Adjustable door hinges to optimize closure.

Hinged baffle plate for easy cleaning of fan housing.

IPX4 protection against water splashes.

Versione Touch "T"

The "T" version is available with a touchscreen electronic interface. Intuitive, and easy to operate, this option allows you to choose between 10 preset cooking programs and to memorize personalized programs.

Technical details
95 Preset cooking programs

Programmable from the eleventh program upwards, 99 personalized cooking programs in automatic sequence (up to 9 cycles) can be programed and memorized.

With the option of creating a list of favorites.

Manual cooking with 3 cooking modes: convection from 30 to 260 °C, steam from 30 a 130 °C, combined from 30 to 260 °C.

Touch Version

Electromechanical "M" version.

The "M" version offers a panel with electromechanical selectors and system on/off indicators.

Technical details

Manual cooking with 3 cooking modes: convection from 50 to 260 °C, steam from 50 a 130 °C, combined from 50 to 260 °C.

Electromechanical version

Complements and Accessories

Cobalt offers various solutions that complete Idea oven proposalsin a practical and intelligent way.

A **hot dough prover** cabinet is available in stainless steel with glass window and electromechanical. commands. Contains GN 1/1 or 600x400 trays or pans.

To aspire cooking vapors, Cobalt offers a highly practical **hood with built-in heat exchange air thrust condensation-reducer** (only for special electrical models, on request).

There are also specific **accessories** for every kind of cooking mode.

Where space is limited, **various combinations of space-saving solutions** can be provided.

For oven-cleaning, you can request a dedicated **shower/spray unit**, with tube and all necessary fitments.
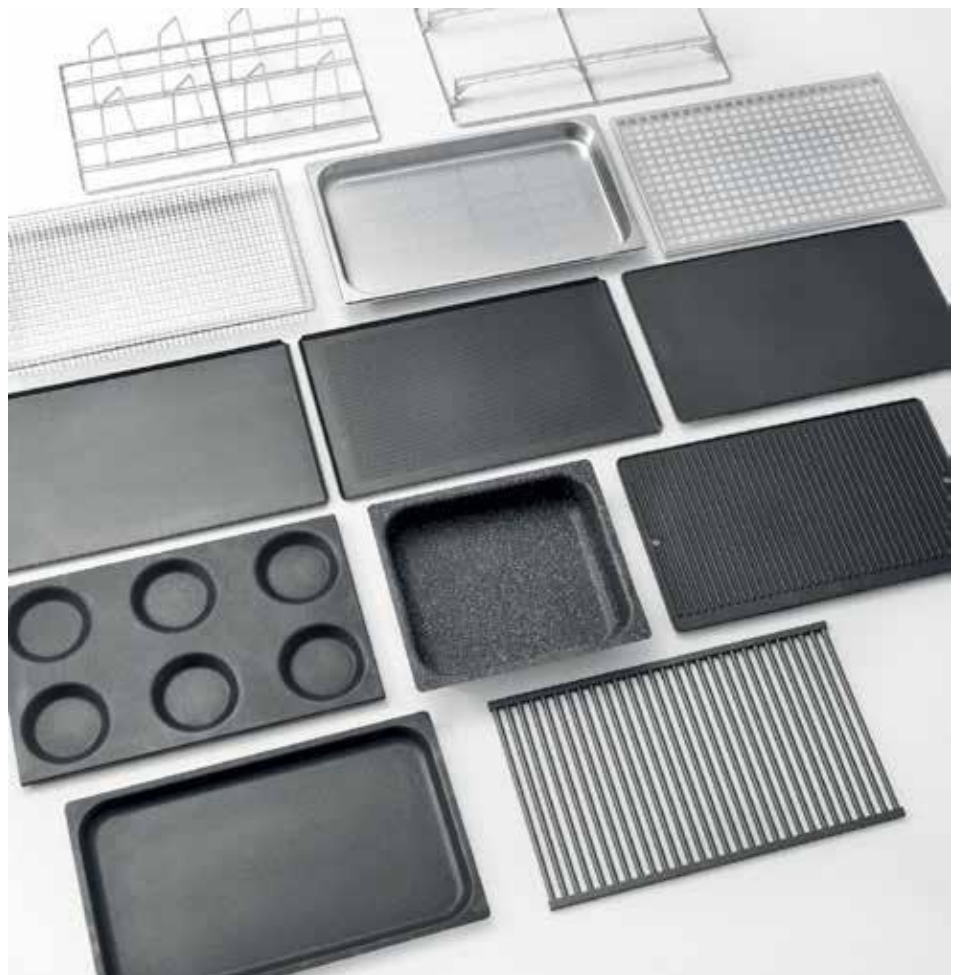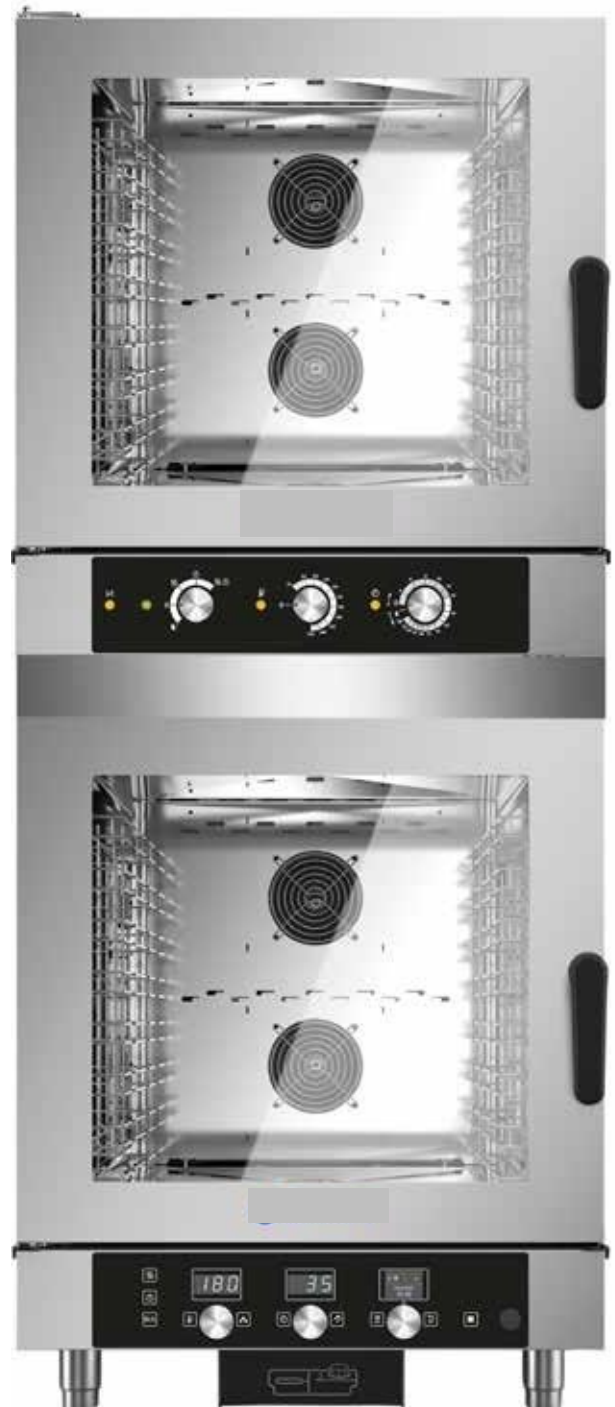
PHP ovens
Latest-generation technology for perfect cookery

Innovative and interactive, PHP (Personal Home Page) ovens make perfect technological companions for professionals who need an oven system that is both complete and simple to use. PHP ovens make it possible to have everything at a glance under control on a single display, and to organize access from there to the most frequently used programs, just like from a personal homepage.

Working with smart ovens
is easier

Strengths and benefits

In the "**T**" version, PHP ovens come with a **new HD 7" color display**. Multiple icons make operations highly intuitive, making it simple to configure the initial page according to one's requirements, and making the most frequently used recipes the most accessible.
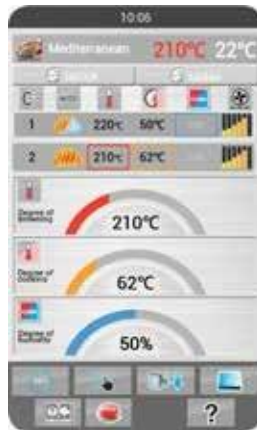
The **Automatic Cooking function** allows you to select the desired recipe, after which the correct settings for cooking, temperature, moisture and ventilation speed are implemented automatically. Everything is constantly monitored, to always ensure perfect results.

The **Multicooking function** allows you to simultaneously cook different foods which require different cooking times. The oven signals when the different foods on different levels are ready. This permits notable reductions in time and energy consumption.

Cobalt ovens offer you notable energy savings. The **Ecospeed Dynamic** system ensures that only the necessary energy is consumed, according to the quantity and kind of food. By maintaining a constant temperature, with no oscillations, consumption is optimized and waste is reduced.

In the gas versions, the **Green Fine Tuning** system avoids waste of power and reduces CO2 emissions.

With **Ecovapor** system, a net reduction in water and energy consumption is obtained thanks to the automatic control of vapour saturation in the cooking chamber.
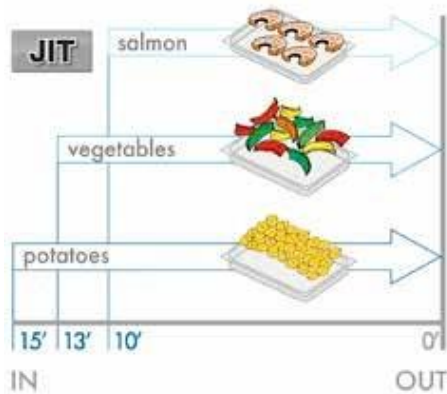
The **Just in time function** enables you to complete the various cooking times of different foods all at the same time... ready to serve! The oven will tell you when to place the different foods in the oven so that they will all be ready at the same moment.

To ensure the right degree of crispness or crunchiness, and the right amount of gratin effect, PHP ovens are fitted with a **drying system** which rapidly reduces moisture inside the cooking chamber.

Fast Dry® is a patented system, making it possible to achieve perfectly crispy and gratinéed fried food, grilled food, desserts, bread, even with fully loaded ovens.

Soft and succulent cooking, on the other hand, can be obtained using the **automatic cooking chamber climate control system**, which sets the optimum temperature and moisture levels for every recipe.

Technical details
IPX5 protection against water splashes.

Cooking chamber perfectly smooth and airtight.

Tempered double glazed door with air gap, with heat-reflecting inner glass to increase heat protection outside and avoid heat loss inside.

Hinged inner door glass for easy cleaning operations.

Touch "T" version

The "T" version is especially intuitive thanks to its simple icon language and to a display that can be set to privilege access to the most frequently used recipes, as in a personal homepage.

AC (Automatic Cooking), an automatic system for cooking international recipes, complete with photos.

Calout descaling system that prevents the formation and accumulation of limescale in the boiler, with built-in tank and automatic dispensing.

Technical details

Manual cooking with 3 modes: convection from 30 to 300 °C, steam from 30 to 130 °C, combined convection + steam from 30 to 300 °C.

Programmable mode.

Offers the possibility of programming and memorizing cooking procedures in automatic sequences (up to 15 cycles), providing a title, a photo and recipe info.

"S" electronic control version

The S version has a high visibility alphanumeric display with 2 scrolls and buttons.

Automatic cooking with over 90 cooking programs tested and memorized, including programs for rewarming food, on a plate or in a dish.

Technical details

Programmable to memorize 99 personalized cooking programs in automatic sequence (up to 4 cycles).

Manual cooking with 3 cooking modes: convection from 30 to 300 °C, steam from 30 a 130 °C, combined from 30 to 300 °C.

Manual cooking with the possibility of working with 4 cycles in automatic sequence for different cooking modes, plus functions including: Maintenance (2 modes) - vent Management.

Cooking with core probe for temperature controls, with multipoint probe or needle probe (optional).

Complements and Accessories

Cobalt offers various solutions that complete its proposals in a practical and intelligent way.

It is possible to add a **neutral cupboard** near the oven, to hold utensil racks.

To exaust cooking vapors, Cobalt offers a highly practical hood with built-in heat exchange air thrust **condensation-reducer** (only for special electrical models, on request).

In order not to lose the product's fragrance, Cobalt proposes a **triple function maintainer**: serving temperature maintainer at 65 °C; low temperature slow cooking 30/120 °C; recover temperature 120 °C.
• Maximum precision, thanks to standard fitted electronic core sensor temperature control.
• Minimum energy consumption from 0.7 to 1 kW.
• Minimum space required.
• Immediate express service.
• Possibilities for diversifying cooking modes.

You can **lay over two ovens**, with the following combinations:
• 071+071
(capacity 7+7 GN 1/1 pans);
• 071+101
(capacity 7+10 GN 1/1 pans);
• 072+072
(capacity 7+7 GN 2/1 pans or 14+14 GN 1/1 pans).

On request, it is possible to back up the oven's operation with the **addition of a blast chiller**.

Over-cleaning shower/spray unit, complete with tube and fitments.

Multigrills, for perfect cooking results, with exclusive specific **accessories** for every kind of cooking mode.
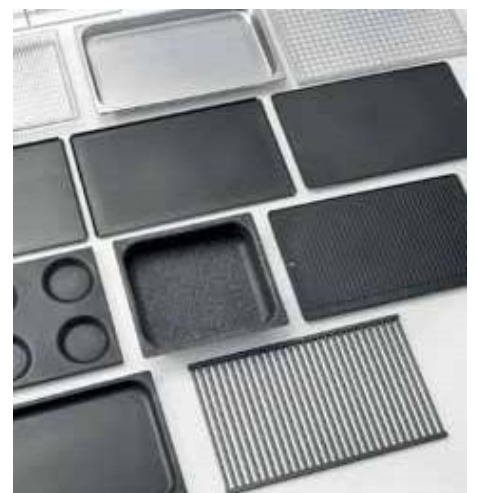
Technical data
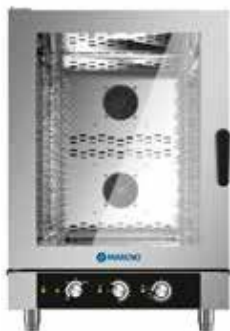
IDEA EVOLUTION

PHP

INTEGRA LINE

IDEA EVOLUTION gas combi ovens with direct steam

Mod 🔥	GN	mm	kW 🔥	kW ⚡	V/Hz	
MICGM051E	5 GN1/1 - 5 (600x400)	777-725-770h.	8,5	0,25	VAC230 50Hz	70
MICGM071E	7 GN1/1 - 7 (600x400)	777-729-942h.	12,5	0,5	VAC230 50Hz	70
MICGM101E	10 GN1/1 - 10 (600x400)	777-726-1152h.	16	0,5	VAC230 50Hz	70
MICGT051E	5 GN1/1 - 5 (600x400)	777-729-777h.	8,5	0,25	VAC230 50Hz	70
MICGT071E	7 GN1/1 - 7 (600x400)	777-729-942h.	12,5	0,5	VAC230 50Hz	70
MICGT101E	10 GN1/1 - 10 (600x400)	777-729-1152h.	16	0,5	VAC230 50Hz	70

IDEA EVOLUTION electric combi ovens with direct steam

Mod ⚡	GN	mm	kW ⚡	V/Hz	
MICEM051E	5 GN1/1 - 5 (600x400)	777-726-777h.	7,25	VAC400-3N 50Hz	70
MICEM071E	7 GN1/1 - 7 (600x400)	777-725-942h.	12,5	VAC400-3N 50Hz	70
MICEM101E	10 GN1/1 - 10 (600x400)	777-729-1152h.	14,5	VAC400-3N 50Hz	70
MICET051E	5 GN1/1 - 5 (600x400)	777-729-777h.	7,25	VAC400-3N 50Hz	70
MICET071E	7 GN1/1 - 7 (600x400)	777-729-942h.	12,5	VAC400-3N 50Hz	70
MICET101E	10 GN1/1 - 10 (600x400)	777-729-1152h.	14,5	VAC400-3N 50Hz	70

INTEGRA LINE electric combi ovens with direct steam

Mod ⚡	GN	mm	kW ⚡	V/Hz	
MICCM026E	6 GN 2/3	510-625-880h.	5,25	VAC400 3N 50Hz	70
MICCM061E	6 GN 1/1	510-880-880h.	7,75	VAC400-3N 50Hz	70
MICCT026E	6 GN 2/3	510-625-880h.	5,25	VAC400-3N 50Hz	70
MICCT061E	6 GN 1/1	510-880-880h.	7,75	VAC400-3N 50Hz	70

PHP gas combi ovens with boiler

Mod 🔥	GN	mm	kW 🔥	kW ⚡	V/Hz	
MLBGS071	7xGN1/1	875-825-820h.	15	0,5	VAC230 50Hz	70
MLBGS072	7xGN2/1-14xGN1/1	1170-895-820h.	30	1	VAC230 50Hz	70
MLBGS101	10xGN1/1	930-825-1040h.	28	1	VAC230 50Hz	70
MLBGS102	10xGN2/1-20xGN1/1	1170-895-1040h.	40	1	VAC230 50Hz	70
MLBGS201	20xGN2/1	960-825-1810h.	48	1,8	VAC230 50Hz	70
MLBGS202	20xGN2/1-40xGN1/1	1290-895-1810h.	80	1,8	VAC230 50Hz	70

MLBGT071	7xGN1/1	875-825-820h.	15	0,5	VAC230 50Hz	70
MLBGT072	7xGN2/1-14xGN1/1	1170-895-820h.	30	1	VAC230 50Hz	70
MLBGT101	10xGN1/1	930-825-1040h.	28	1	VAC230 50Hz	70
MLBGT102	10xGN2/1-20xGN1/1	1170-895-1040h.	40	1	VAC230 50Hz	70
MLBGT201	20xGN1/1	960-825-1810h.	48	1,8	VAC230 50Hz	70
MLBGT202	20xGN2/1-40xGN1/1	1290-895-1810h.	80	1,8	VAC230 50Hz	70

PHP gas combi ovens with direct steam

Mod 🔥	GN	mm	kW 🔥	kW ⚡	V/Hz	⬍
MLVGS071	7xGN1/1	875-825-820h.	12	0,5	VAC230 50Hz	70
MLVGS072	7xGN2/1-14xGN1/1	1170-895-820h.	20	1	VAC230 50Hz	70
MLVGS101	10xGN1/1	930-825-1040h.	18	1	VAC230 50Hz	70
MLVGS102	10xGN2/1-20xGN1/1	1170-895-1040h.	27	1	VAC230 50Hz	70
MLVGS201	20xGN2/1	960-825-1810h.	36	1,8	VAC230 50Hz	70
MLVGS202	20xGN2/1-40xGN1/1	1290-895-1810h.	54	1,8	VAC230 50Hz	70
MLVGT071	7xGN1/1	875-825-820h.	12	0,5	VAC230 50Hz	70
MLVGT072	7xGN2/1-14xGN1/1	1170-895-820h.	20	1	VAC230 50Hz	70
MLVGT101	10xGN1/1	930-825-1040h.	18	1	VAC230 50Hz	70
MLVGT102	10xGN2/1-20xGN1/1	1170-895-1040h.	27	1	VAC230 50Hz	70
MLVGT201	20xGN1/1	960-825-1810h.	36	1,8	VAC230 50Hz	70
MLVGT202	20xGN2/1-40xGN1/1	1290-895-1810h.	54	1,8	VAC230 50Hz	70

PHP electric ovens with boiler

Mod ⚡	GN	mm	kW ⚡	V/Hz	⬍
MLBES071	7xGN1/1	875-825-820h.	10,5	VAC400-3N 50Hz	70
MLBES072	7xGN2/1-14xGN1/1	1170-895-820h.	19	VAC400-3N 50Hz	70
MLBES101	10xGN1/1	930-825-1040h.	16	VAC400-3N 50Hz	70
MLBES102	10xGN2/1-20xGN1/1	1170-895-1040h.	31	VAC400-3N 50Hz	70
MLBES201	20xGN2/1	960-825-1810h.	31,8	VAC400-3N 50Hz	70
MLBES202	20xGN2/1-40xGN1/1	1290-895-1810h.	61,8	VAC400-3N 50Hz	70
MLBET071	7xGN1/1	875-825-820h.	10,5	VAC400-3N 50Hz	70
MLBET072	7xGN2/1-14xGN1/1	1170-895-820h.	19	VAC400-3N 50Hz	70
MLBET101	10xGN1/1	930-825-1040h.	16	VAC400-3N 50Hz	70
MLBET102	10xGN2/1-20xGN1/1	1170-895-1040h.	31	VAC400-3N 50Hz	70
MLBET201	20xGN1/1	960-825-1810h.	31,8	VAC400-3N 50Hz	70
MLBET202	20xGN2/1-40xGN1/1	1290-895-1810h.	61,8	VAC400-3N 50Hz	70

PHP electric ovens with direct steam

Mod ⚡	GN	mm	kW ⚡	V/Hz	⬍
MLVES071	7xGN1/1	875-825-820h.	10,5	VAC400-3N 50Hz	70
MLVES072	7xGN2/1-14xGN1/1	1170-895-820h.	19	VAC400-3N 50Hz	70
MLVES101	10xGN1/1	930-825-1040h.	16	VAC400-3N 50Hz	70
MLVES102	10xGN2/1-20xGN1/1	1170-895-1040h.	31	VAC400-3N 50Hz	70
MLVES201	20xGN2/1	960-825-1810h.	31,8	VAC400-3N 50Hz	70
MLVES202	20xGN2/1-40xGN1/1	1290-895-1810h.	61,8	VAC400-3N 50Hz	70
MLVET071	7xGN1/1	875-825-820h.	10,5	VAC400-3N 50Hz	70
MLVET072	7xGN2/1-14xGN1/1	1170-895-820h.	19	VAC400-3N 50Hz	70
MLVET101	10xGN1/1	930-825-1040h.	16	VAC400-3N 50Hz	70
MLVET102	10xGN2/1-20xGN1/1	1170-895-1040h.	31	VAC400-3N 50Hz	70
MLVET201	20xGN1/1	960-825-1810h.	31,8	VAC400-3N 50Hz	70
MLVET202	20xGN2/1-40xGN1/1	1290-895-1810h.	61,8	VAC400-3N 50Hz	70

The product specifications may be changed without prior warning.

COBALT

DNV·GL

Authorized dealer

an Aligroup Company

ALi
GROUP

The Spirit of Excellence