

# COSTIMO

4



COSTIMO

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# COSTIMO 4

cosaving   
Energy saving

cornado   
Powerful tornado convection

cosmoke  
Smoker

cosliding   
Sliding door

# We consider the environment.

## Green nature, environment, and our technology

It requires a huge amount of energy to realize high performance for a short period of time.

We have been studying how to use the energy well and how to reuse the energy smartly for a long period of time.

The operation system controlled by logical calculation is based upon the premise of environmental conservation.

As a result, we finally succeeded in developing "COSTIMO4", Korea's only oven applied with green technology.

## Improved performance



Boiler + Injection,  
Clean true steam



Voice  
guidance



700 types of  
automatic recipes



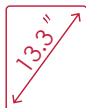
USB storage  
device



LED door lamp



Automatic  
circular cleaning



13.3" tempered  
glass display

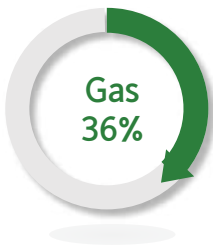
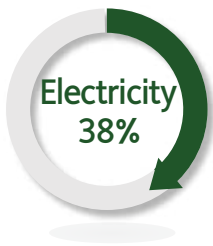


Schedule  
management



Information  
sharing via Wi-Fi

## Energy saving



cosaving

costimo + energy saving  
Energy saving



- We remarkably reduced\* the consumption of electricity, gas, water, and energy through the recirculation of resources. (Patented)
- Steam supplied to ingredients is generated from the heat energy of the oven.
- Even though you open the oven door during cooking, the lost heat is restored ver fast.
- We acquired Korea's first and only green technology certification through the most strict testing procedure.

\* Comparing with the previous model (KCTI test report)

The image shows the interior of a commercial oven. It features several metal shelves supported by a sturdy frame. A large, circular fan is visible in the center, designed for convection cooking. The oven is empty, and the lighting highlights the metallic surfaces and the intricate design of the fan and shelves.

cornado

**costimo + tornado**  
**Powerful tornado convection**

- Tornado convection delivers constant heat and humidity to all the corners of the oven. (Patented)
- The 5-level two-way convection fan motor is controlled smartly depending on the characteristics of ingredients.
- The down time of the inverter motor for forward/reverse rotation is only 2 seconds.
- Aerodynamics-based detailed convection design and engineered shelf rail design produce consistent and uniform results even though the oven is fully loaded with ingredients.



cosmoke

costimo + smoke  
Smoker

- The built-in smoker allows a variety of recipes which used to be impossible. (Patented)
- You can use a variety of fuels for smoking such as oaks and apple trees as well as chestnut trees which are provided basically.
- Smoking enhances colors, flavors, smells, and preservability. Smoke penetrates into the ingredients and removes the unique smell of meat, fish, and poultry.
- The amount of smoke can be controlled with 3 levels.
- The smoky smell remaining inside the oven is completely removed through automatic washing. It does not affect other dishes made afterwards.

## cosliding

### costimo + sliding door Sliding door

- The sliding door saves space around the oven and protects you from injuries. (Patented)
- After cooking is done, you can open the oven door by sliding to the right.
- It prevents accidents which may be caused due to the heated door.
- 2 patented rails and 4 wheels allow you to open and close door smoothly.





## LED door lamp

- You can see the progress of cooking more clearly.
- The high-intensity LED bars installed at both sides of the inside of the door show the chamber and all the shelves optimally.
- The LED lights flicker when cooking starts and ends. Users can see the oven state intuitively even in the distance.
- Energy-saving lights last for a long period of time.



## USB storage device

- If wired/wireless communications are not available between the administrator and product, information can be shared through a USB flash drive.
- USB ports are installed on the front side of the product for a user-friendly interface and a water-proof function.
- You can easily upload and download HACCP data, recipes, product use information, etc.
- A system update is provided for free on a regular basis.



## Boiler + Injection, Clean true steam

- The boiler and injection work together smartly and generate an abundance of steam. (Patented)
- The heat energy generated during oven operation is reused for steam generation. It produces 100°C clean steams.
- The clean steam generator is always ready for optimal oven operation. It is controlled in real time by logical calculation.
- It fundamentally resolved the steam issues of low-temperature cooking.





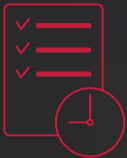
## 13.3" tempered glass display

- The product applied with Android OS has the same control interface as smartphones.
- You can easily use different control functions such as search, execution, saving, modification, and deletion by touching and swiping the display.
- You can see the instruction manual for each screen in real time.
- The button-free display finished with tempered glass is highly waterproof.
- Even though you touch the display with a wet glove, the high-performance display panel is not interrupted.



## 700 types of automatic recipes

- It automatically runs most of cooking operations such as roasting, boil-down, steaming, stir-frying, baking, fermentation, defrosting, and reheating.
- The cooking chamber provides a consistent and optimal environment for all types of ingredients including meat, poultry, fish, bread, vegetables, side dishes, and roasted food.
- Humidity levels and fan motor speed are automatically controlled for optimal outcomes.



## Schedule management

- The cooking schedule saved by the administrator is automatically synchronized with the product when a user operates the oven for the designated task.
- The user is able to enter a task into the product directly. The entered tasks are sent to the administrator.
- You can manage the task schedule systematically, same as smartphones.



## Information sharing via Wi-Fi

- This optimal solution allows the administrator and users to share recipes, HACCP data, program updates, and use history through wireless communication.



## Male/Female voice guidance

- The product provides voice guidance for major operations such as preheating, cooking, and cleaning through the built-in high-power speaker.
- In addition to voice guidance, other audio effects such as alarm, error, and touch sounds are available.
- Now you can focus on other work even more while COSTIMO is working.

# COSTIMO 4 Line-up



## Commercial Electric Oven

Type	6 trays electric		12 trays electric	
Model	HSCO-061E4	HSCO-061E4N	HSCO-121E4	HSCO-121E4N
Power consumption (kW)	11.8	11.3	16.3	15.8
Voltage	3N4P 380~440V Separate grounding		3N4P 380~440V Separate grounding	

## Commercial Gas Oven

Type	6 trays gas		12 trays gas	
Model	HSCO-061G4	HSCO-061G4N	HSCO-121G4	HSCO-121G4N
Gas consumption (kW)_LNG	17.6 (15,100kcal/h)		24.4 (21,000kcal/h)	
Gas consumption (kW)_LPG	17.6 (1.25kg/h)		24.4 (1.74kg/h)	
Gas connection	15A		15A	
Power consumption (kW)	0.83	0.33	0.93	0.43
Voltage	Single phase 220~240V / 50~60Hz		Single phase 220~240V / 50~60Hz	
Fan capacity	6*1(1/1GN)		12*1(1/1GN)	
Dimensions W*D*H(mm)	960 * 825 * 870	899 * 825 * 870	960 * 825 * 1235	899 * 825 * 1235
No. of persons served	120~240		240~480	
Water supply	20A		20A	
Water drain	32A		32A	

## (Option) Smoker

Type	6 trays smoking (Basic specification)	6 trays smoking (Option)	12 trays smoking (Basic specification)	12 trays smoking (Option)
Model	-	HSCO-SM06	-	HSCO-SM06
Dimensions W*D*H(mm)	-	139 * 194 * 67	-	139 * 194 * 67

## (Option) Sliding door

Type	6 trays sliding door (Basic specification)	6 trays sliding door (Options)	12 trays sliding door (Basic specification)	12 trays sliding door (Options)
Model	-	HSCO-SL06	-	HSCO-SL12
Dimensions W*D*H(mm)	-	743 * 63 * 761	-	743 * 63 * 1126



20 trays electric		24 trays electric		40 trays electric	
HSCO-201E4	HSCO-201E4N	HSCO-122E4	HSCO-122E4N	HSCO-202E4	HSCO-202E4N
32.5	32.0	31.5	31.0	54.0	53.0
3N4P 380~440V Separate grounding		3N4P 380~440V Separate grounding		3N4P 380~440V Separate grounding	

-		24 trays gas		40 trays gas	
-	-	HSCO-122G4	HSCO-122G4N	HSCO-202G4	HSCO-202G4N
-	-	36.0 (31,000kcal/h)		54.7 (47,000kcal/h)	
-	-	36.0 (2.57kg/h)		54.7 (3.9kg/h)	
-	-	20A		20A	
-	-	1.23	0.73	2.56	1.56
-	-	Single phase 220~240V / 50~60Hz		Single phase 220~240V / 50~60Hz	

20*1(1/1GN)		12*2(1/1GN)		20*2(1/1GN)	
1023 * 1016 * 1900	942 * 1016 * 1900	1232 * 1016 * 1483	1151 * 1016 * 1483	1232 * 1016 * 1900	1151 * 1016 * 1900
480~960		480~960		800~1600	
20A		20A		20A	
32A		32A		32A	

20 trays smoking (Basic specification)	20 trays smoking (Option)	24 trays smoking (Basic specification)	24 trays smoking (Option)	40 trays smoking (Basic specification)	40 trays smoking (Option)
-	HSCO-SM20	-	HSCO-SM20	-	HSCO-SM40
-	139 * 194 * 67	-	139 * 194 * 67	-	259 * 194 * 67

20 trays sliding door (Basic specification)	20 trays sliding door (Options)	24 trays sliding door (Basic specification)	24 trays sliding door (Options)	40 trays sliding door (Basic specification)	40 trays sliding door (Options)
-	HSCO-SL20	-	HSCO-SL24	-	HSCO-SL40
-	935 * 83 * 1719	-	935 * 83 * 1298	-	935 * 83 * 1719

# COSTIMO 3 Line-up



6



10

## Commercial Electric Oven

Type	6 trays electric	10 trays electric
Model	HSCO-061E3N	HSCO-101E3N
Power consumption (kW)	10.5	15.0
Voltage	3N4P 380~440V Separate grounding	3N4P 380~440V Separate grounding

## Commercial Gas Oven

Type	6 trays gas	10 trays gas
Model	HSCO-061G3N	HSCO-101G3N
Gas consumption (kW)_LNG	18.0 (15,500kcal/h)	24.5 (21,000kcal/h)
Gas consumption (kW)_LPG	18.0 (1.29kg/h)	24.5 (1.76kg/h)
Gas connection	15A	15A
Power consumption (kW)	0.21	0.8
Voltage	Single phase 220~240V / 50~60Hz	Single phase 220~240V / 50~60Hz
Fan capacity	6*(1/1GN)	10*(1/1GN)
Dimensions W*D*H(mm)	901 * 868 * 918	901 * 868 * 1178
No. of persons served	200	400
Water supply	20A	20A
Water drain	20A	20A



24 trays electric	40 trays electric
HSCO-122E3N	HSCO-202E3N
31.0	52.0
3N4P 380~440V Separate grounding	3N4P 380~440V Separate grounding

24 trays gas	40 trays gas
HSCO-122G3N	HSCO-202G3N
36.0 (31,000kcal/h)	54.7 (47,000kcal/h)
36.0 (2.58kg/h)	54.7 (3.92kg/h)
20A	20A
0.77	1.15
Single phase 220~240V / 50~60Hz	Single phase 220~240V / 50~60Hz

12*2(1/1GN)	20*2(1/1GN)
1150 * 1140 * 1500	1150 * 1140 * 1900
1000	1200
20A	20A
32A	32A

# COSTIMO Accessory

Try using the necessary accessories together!



**Smoking box**

6/12trays / 20trays / 40trays



**Smoking chips**

Chestnut tree 15kg



**Oven Detergent ver3**

Less than 5% sodium hydroxide  
18.5L



**Oven stand (general)**

Compatible with 6 and 10trays  
900\*755\*650(mm)  
12trays 900\*755\*400(mm)



**Oven stand (cabinet)**

Compatible with 6 and 10trays  
900\*770\*650(mm)



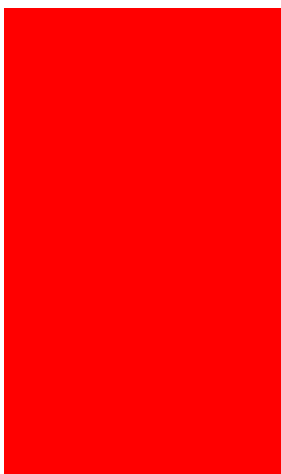
**cosTab ver4**

Automatic oven washing  
per standard cleaning  
60g\*100EA / 6kg



**COSCALE<sup>NP</sup> ver4**

For scale removal  
(Phosphate-free)  
1L\*2EA



**Tray moving cart for 6/12trays**

377\*570\*1511(mm)



**Trolley for 20trays**

3ver 580\*700\*1780(mm)  
4ver 375\*840\*1790(mm)



**Trolley for 24trays**

Compatible with ver 3 and 4  
580\*950\*1350(mm)



**Trolley for 40trays**

Compatible with ver 3 and 4  
580\*950\*1790(mm)



**Standard pan**

1/1GN 530\*325\*55(mm)

Boildown, stir-frying, and steaming



**Perforated pan**

1/1GN 530\*325\*55(mm)

Steaming and defrosting



**Coated pan**

1/1GN 530\*325\*30(mm)

Most cooking operations including roasting, baking, fermentation, and defrosting

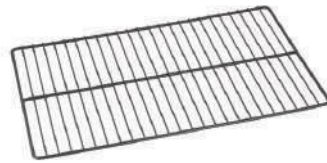


**Grid**

1/1GN 530\*325\*9(mm)

2/1GN 530\*650\*9(mm)

When oil needs to be filtered out during roasting



**Coated grid**

1/1GN 530\*325\*9(mm)

When oil needs to be filtered out during roasting



**Egg pan**

1/1GN 530\*325\*30(mm)

Fried egg and muffin  
8/12/15 holes



**Pan cover**

1/1GN 530\*325\*9(mm)

Boildown, stir-frying, and steaming



**Coated embossed pan**

1/1GN 530\*325\*30(mm)

When oil needs to be filtered out during roasting



**Steamed egg cutter**

1/1GN 530\*290\*100(mm)

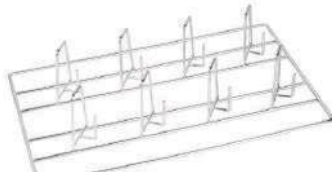
For steamed egg and bread cutting  
32/40 cuts



**Steak grill**

1/1GN 530\*325\*9(mm)

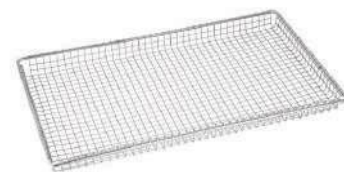
Marking roasting



**Chicken grid**

1/1GN 530\*325\*115(mm)

Whole roasted chicken



**Potato basket**

1/1GN 530\*325\*55(mm)

When oil need to be filtered out during deep-frying or roasting

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