Technical data sheet

Product features

Combi convection steam oven SLIM electric 10x GN 1/1 automatic cleaning direct steam touch screen 7” 400 V / 3N

Model	SAP Code	00011961
MSTBD 1011 E	A group of articles - web	Convection machines



- Steam type: Injection
- Number of GN / EN: 10
- GN / EN size in device: GN 1/1
- GN device depth: 40
- Control type: Touchscreen + buttons
- Display size: 7”
- Humidity control: regulation based on direct measurement of humidity in the chamber (patented)
- Advanced moisture adjustment: Two steam saturation modes
- Delta T heat preparation: Yes
- Automatic preheating: Yes
- Multi level cooking: Drawer program - control of heat treatment for each dish separately
- Door constitution: Vented safety double glass, removable for easy cleaning

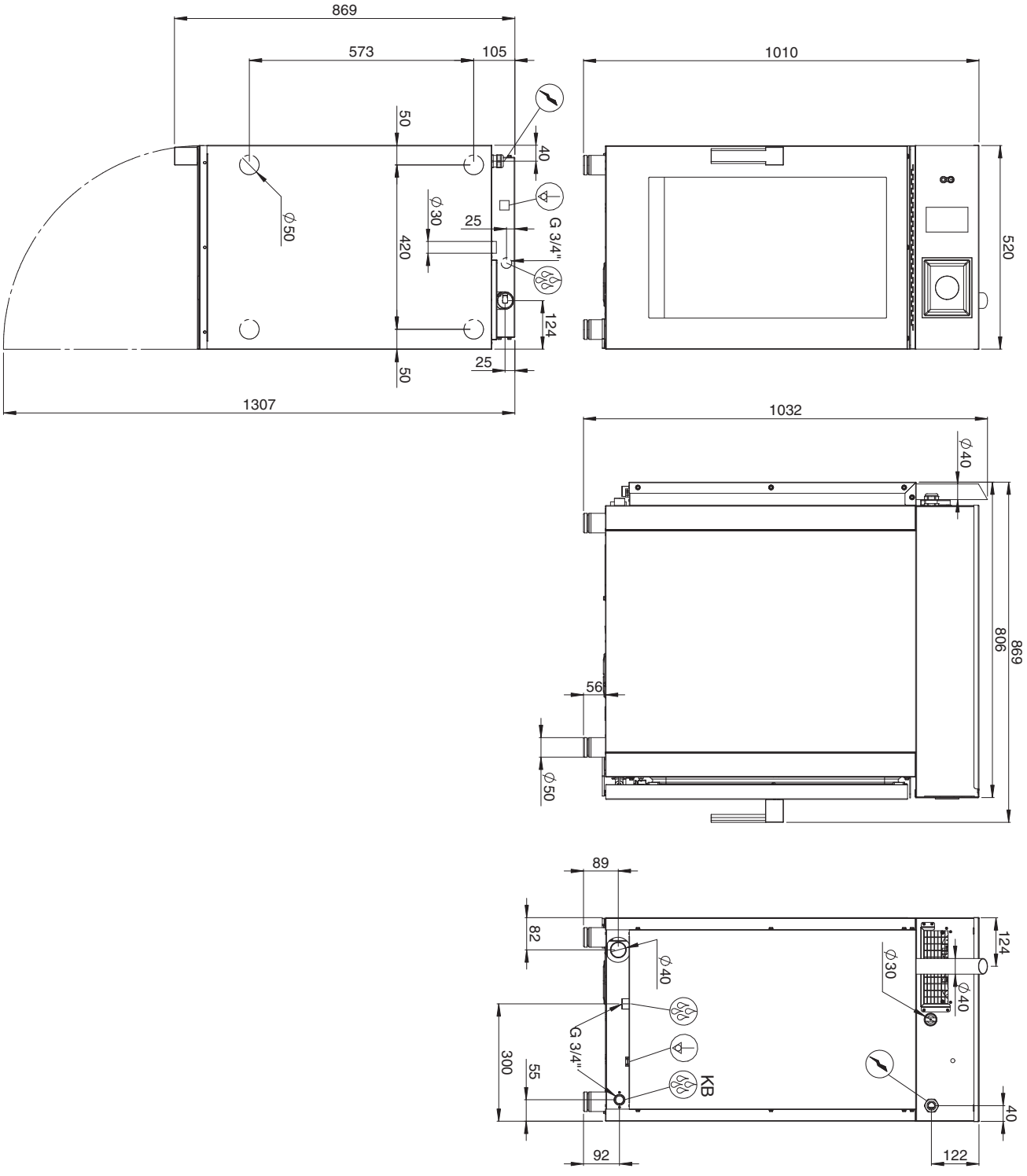
SAP Code	00011961	**Steam type**	Injection
Net Width [mm]	519	**Number of GN / EN**	10
Net Depth [mm]	808	**GN / EN size in device**	GN 1/1
Net Height [mm]	1010	**GN device depth**	40
Net Weight [kg]	110.00	**Control type**	Touchscreen + buttons
Power electric [kW]	13.800	**Display size**	7”
Loading	400 V / 3N - 50 Hz		

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Technical drawing

Combi convection steam oven SLIM electric 10x GN 1/1 automatic cleaning direct steam touch screen 7” 400 V / 3N		
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Product benefits

Combi convection steam oven SLIM electric 10x GN 1/1 automatic cleaning direct steam touch screen 7” 400 V / 3N

Model	SAP Code	00011961
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1 Double loading insert, longitudinal

inserts formed from rigid stainless steel wire allowing insertion of GN, double insertion, and the possibility of inserting divided GN

- the possibility of inserting more GNs in the case of shallow GNs and the possibility of cooking larger quantities of food, or more types of food

2 Narrow body

economical construction with a panel placed on top of full-size GN 1/1 inserts

- full-featured kettle for small spaces

3 Direct injection

steam generation by spraying water on the heating elements directly in the chamber

- simple and efficient solution
- moist steam with water droplets

4 Touch screen display.

simple intuitive control with unique pictograms
everything in Czech
the possibility of using preset programs or manual control

- help with cooking even for less skilled cooks, safe baking even in the absence of an operator; create your own recipes; easy to use

5 Weather system

patented device for measuring steam saturation in real time and in steam mode, the only one on the market

- precise information for the operator about the steam saturation in the cooking area

6 Steam tuner

a control element that allows setting the exact saturation of steam in the cooking chamber during the cooking process

- possibility of cooking different types of cuisine, from very moist steam for typical Czech dishes to low-saturated steam for e.g. French cuisine

7 A kit of two machines on top of each other

connection kit allowing two machines to be placed on top of each other
connects the connections, inlets, wastes and ventilation of the lower combi oven

- allows the user to place two machines in smaller spaces to increase production; the chef can prepare two different dishes simultaneously

8 Automatic washing

integrated chamber washing system
the possibility of using liquid and tablet detergents
option to use vinegar as a rinse aid
the system also descales the micro boiler

- the chamber of the conveyer is washed without the presence of the operator, for example overnight; the system decalcifies the micro-boiler without the need for service intervention; the chamber is maintained in a constant 100% hygienic quality

9 Six-speed fan, reversible with automatic calculation of direction change

in cooperation with the symbiotic system, it ensures perfect distribution of steam without losing its saturation
its operation is controlled by the program or manually

- allows the preparation of a variety of dishes from the most delicate to high temperature baking at the highest speed

10 External temperature probe

temperature probe located outside the cooking area
choice of single or multipoint probe or vacuum probe

- positioning outside the cooking chamber extends its life; ensuring total food hygiene safety; HACCP record; control of heat treatment in the absence of the cook

11 Longitudinal insertion to GN

penetration placed on the depth of the machine
exchangeable for 600x400 sheet metal inserts

- possibility of inserting the whole range of GNs, not just the 1/1 size, possibility of using 6x3 baking trays

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Technical parameters

Combi convection steam oven SLIM electric 10x GN 1/1 automatic cleaning direct steam touch screen 7” 400 V / 3N

Model	SAP Code	00011961
MSTBD 1011 E	A group of articles - web	Convection machines

1. **SAP Code:**
   00011961
2. **Net Width [mm]:**
   519
3. **Net Depth [mm]:**
   808
4. **Net Height [mm]:**
   1010
5. **Net Weight [kg]:**
   110.00
6. **Gross Width [mm]:**
   580
7. **Gross depth [mm]:**
   920
8. **Gross Height [mm]:**
   1175
9. **Gross Weight [kg]:**
   120.00
10. **Device type:**
    Electric unit
11. **Power electric [kW]:**
    13.800
12. **Loading:**
    400 V / 3N - 50 Hz
13. **Material:**
    AISI 304
14. **Exterior color of the device:**
    Stainless steel
15. **Adjustable feet:**
    Yes
16. **Humidity control:**
    regulation based on direct measurement of humidity in the chamber (patented)
17. **Stacking availability:**
    Yes
18. **Control type:**
    Touchscreen + buttons
19. **Additional information:**
    possibility of reverse door opening - handle on the right side (must be specified when ordering)
20. **Steam type:**
    Injection
21. **Sturdier version:**
    No
22. **Chimney for moisture extraction:**
    Yes
23. **Delayed start:**
    Yes
24. **Display size:**
    7”
25. **Delta T heat preparation:**
    Yes
26. **Automatic preheating:**
    Yes

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27. Automatic cooling:
Yes

28. Cold smoke-dry function:
Yes

29. Unified finishing of meals EasyService:
Yes

30. Night cooking:
Yes

31. Washing system:
Closed - efficient use of water and washing chemicals by repeated pumping

32. Detergent type:
Liquid washing detergent + liquid rinse aid/vinegar or washing tablets

33. Multi level cooking:
Drawer program - control of heat treatment for each dish separately

34. Advanced moisture adjustment:
Two steam saturation modes

35. Slow cooking:
from 50 °C

36. Fan stop:
Immediate when the door is opened

37. Lighting type:
LED lighting in the doors, on both sides

38. Cavity material and shape:
AISI 304, with rounded corners for easy cleaning

39. Reversible fan:
Yes

40. Sustaince box:
Yes

41. Heating element material:
Incoloy

42. Probe:
Optional

43. Remote control:
Yes

44. Shower:
Manual (optional)

45. Distance between the layers [mm]:
30

46. Smoke-dry function:
Yes

47. Interior lighting:
Yes

48. Low temperature heat treatment:
Yes

49. Number of fans:
2

50. Number of fan speeds:
6

51. Number of programs:
1000

52. USB port:
Yes, for uploading recipes and updating firmware

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53. Door constitution:
Vented safety double glass, removable for easy cleaning

54. Number of preset programs:
100

55. Number of recipe steps:
9

56. Minimum device temperature [°C]:
50

57. Maximum device temperature [°C]:
300

58. Device heating type:
Combination of steam and hot air

59. HACCP:
Yes

60. Number of GN / EN:
10

61. GN / EN size in device:
GN 1/1

62. GN device depth:
40

63. Food regeneration:
Yes

64. Cross-section of conductors CU [mm²]:
4

65. Diameter nominal:
DN 50

66. Water supply connection:
3/4”

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