## **Technical data sheet**

Product features



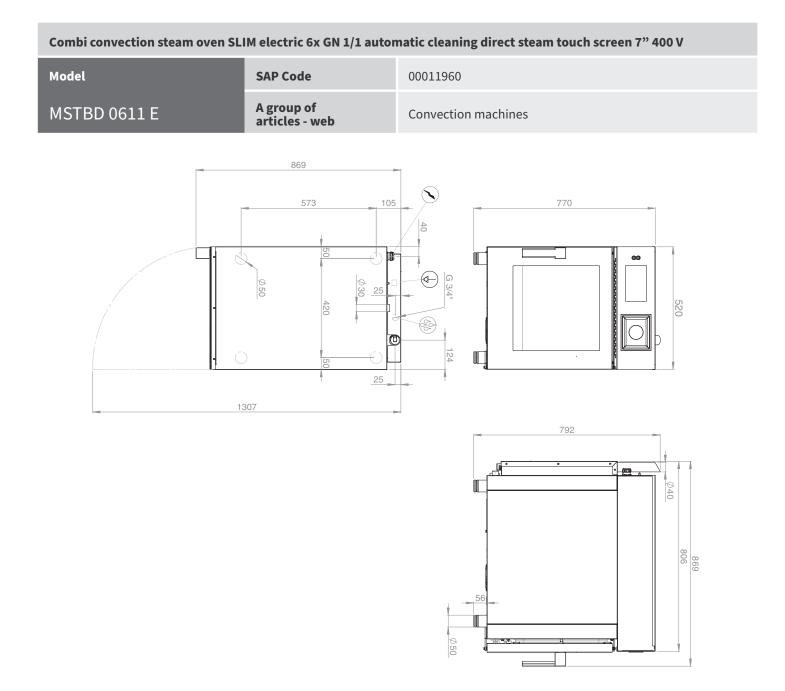
## Combi convection steam oven SLIM electric 6x GN 1/1 automatic cleaning direct steam touch screen 7" 400 V

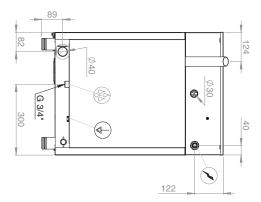
Model	SAP Code	00011960	
MSTBD 0611 E A group of articles - web		Convection machines	
		<ul> <li>Steam type: Injection</li> <li>Number of GN / EN: 6</li> <li>GN / EN size in device: GN 1/1</li> <li>GN device depth: 40</li> <li>Control type: Touchscreen + butto</li> <li>Display size: 7"</li> <li>Humidity control: MeteoSystem - measurement of humidity in the of Advanced moisture adjustment: S saturation modes</li> <li>Delta T heat preparation: Yes</li> <li>Automatic preheating: Yes</li> <li>Multi level cooking: Drawer progratication for each dish separated Door constitution: Vented safety of easy cleaning</li> </ul>	regulation based on direct chamber (patented) Supersteam - two steam am - control of heat y
SAP Code	00011960	Steam type	Injection
Net Width [mm]	519	Number of GN / EN	6
Net Depth [mm]	808	GN / EN size in device	GN 1/1

Net Width [mm]	519	Number of GN / EN	6
Net Depth [mm]	808	GN / EN size in device	GN 1/1
Net Height [mm]	770	GN device depth	40
Net Weight [kg]	92.00	Control type	Touchscreen + buttons
Power electric [kW]	6.900	Display size	7"
Loading	400 V / 3N - 50 Hz		

Technical drawing







## **Technical data sheet**

Product benefits



ModelSAP CodeMSTBD 0611 EA group of articles - web		SAP Code	000119	60
			Convection machines	
1	<b>Double loading insert,</b> inserts formed from rigid sta insertion of GN, double inse inserting divided GN	inless steel wire allowing	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
2	Narrow body economical construction wi full-size GN 1/1 inserts	th a panel placed on top of	9	Six-speed fan, reversible with automatic calculation of direction change in cooperation with the symbiotic system, it ensures
3	<b>Direct injection</b> steam generation by sprayin elements directly in the chai			perfect distribution of steam without losing its saturation its operation is controlled by the program or manually
4	<b>Touch screen display.</b> simple intuitive control with everything in Czech the possibility of using prese	unique pictograms et programs or manual control	10 11	External temperature probe temperature probe located outside the cooking area choice of single or multipoint probe or vacuum probe Longitudinal insertion to GN penetration placed on the depth of the machine exchangeable for 600x400 sheet metal inserts
5	Weather system patented device for measuri time and in steam mode, the		12	USB downloading service reports software upgrade
6	<b>Steam tuner</b> a control element that allow saturation of steam in the co cooking process		13	Temperature range 30°C - 300°C heating the chamber in the temperature range of 30 to 300 °C
7	A kit of two machines of connection kit allowing two top of each other connects the connections, in of the lower combi oven	machines to be placed on	14	Stainless steel construction construction material is high quality stainless steel ensuring long life high hygiene standard



Combi convection steam oven SL	M electric 6x GN 1/1	automatic cleaning direct steam touch screen 7" 400 V		
Model	SAP Code	00011960		
MSTBD 0611 E	A group of articles - web	Convection machines		
<b>1. SAP Code:</b> 00011960		<b>14. Exterior color of the device:</b> Stainless steel		
<b>2. Net Width [mm]:</b> 519		<b>15. Adjustable feet:</b> Yes		
<b>3. Net Depth [mm]:</b> 808		<b>16. Humidity control:</b> MeteoSystem - regulation based on direct measurement of humidity in the chamber (patented)		
<b>4. Net Height [mm]:</b>		<b>17. Stacking availability:</b>		
770		Yes		
<b>5. Net Weight [kg]:</b>		<b>18. Control type:</b>		
92.00		Touchscreen + buttons		
<b>6. Gross Width [mm]:</b> 580		19. Additional information: possibility of reverse door opening - handle on the right side (must be specified when ordering)		
<b>7. Gross depth [mm]:</b> 920		<b>20. Steam type:</b> Injection		
8. Gross Height [mm]:		<b>21. Sturdier version:</b>		
980		No		
<b>9. Gross Weight [kg]:</b>		<b>22. Chimney for moisture extraction:</b>		
102.00		Yes		
<b>10. Device type:</b>		<b>23. Delayed start:</b>		
Electric unit		Yes		
<b>11. Power electric [kW]:</b>		<b>24. Display size:</b>		
6.900		7"		
<b>12. Loading:</b>		<b>25. Delta T heat preparation:</b>		
400 V / 3N - 50 Hz		Yes		
<b>13. Material:</b>		<b>26. Automatic preheating:</b>		
AISI 304		Yes		



combi convection steam ove	n SLIM electric 6x GN 1/1 au	tomatic cleaning direct steam touch screen 7" 400 V
Model	SAP Code	00011960
MSTBD 0611 E	A group of articles - web	Convection machines
27. Automatic cooling: Yes		<b>40. Sustaince box:</b> Yes
28. Cold smoke-dry function: Yes		<b>41. Heating element material:</b> Incoloy
29. Unified finishing of meals EasyService: Yes		<b>42. Probe:</b> Optional
<b>30. Night cooking:</b> Yes		<b>43. Remote control:</b> Yes
31. Washing system: Closed - efficient use of water and washing chemicals by repeated pumping		<b>44. Shower:</b> Manual (optional)
32. Detergent type: Liquid washing detergent + liquid rinse aid/vinegar or washing tablets		<b>45. Distance between the layers [mm]:</b> 30
B3. Multi level cooking: Drawer program - control of heat treatment for each dish separately		<b>46. Smoke-dry function:</b> Yes
34. Advanced moisture adjustment: Supersteam - two steam saturation modes		<b>47. Interior lighting:</b> Yes
<b>35. Slow cooking:</b> from 50 °C		<b>48. Low temperature heat treatment:</b> Yes
6. Fan stop: Immediate when the door is opened		<b>49. Number of fans:</b>
77. Lighting type: LED lighting in the doors, on both sides		<b>50. Number of fan speeds:</b> 6
8. Cavity material and shape: AISI 304, with rounded corners for easy cleaning		<b>51. Number of programs:</b> 1000
<b>19. Reversible fan:</b> Yes		<b>52. USB port:</b> Yes, for uploading recipes and updating firmware

Technical parameters



Combi convection steam oven SLIM electric 6x GN 1/1 automatic cleaning direct steam touch screen 7" 400 V			
Model	SAP Code	00011960	
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<b>53. Door constitution:</b> Vented safety double glass, removable for easy cleaning		<b>60. Number of GN / EN:</b>	
<b>54. Number of preset programs:</b> 100		<b>61. GN / EN size in device:</b> GN 1/1	
<b>55. Number of recipe steps:</b> 9		<b>62. GN device depth:</b> 40	
<b>56. Minimum device temperature [°C]:</b> 50		63. Food regeneration: Yes	
<b>57. Maximum device temperature [°C]:</b> 300		<b>64. Cross-section of conductors CU [mm<sup>2</sup>]:</b> 1,5	
<b>58. Device heating type:</b> Combination of steam and hot air		<b>65. Diameter nominal:</b> DN 50	
<b>59. HACCP:</b> Yes		<b>66. Water supply connection:</b> 3/4"	