Technical data sheet

Product features

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

Model	SAP Code	00014960
MSTBB 1011 EL	A group of articles - web	Convection machines



- Steam type: Boiler and injection combination (patent)
- 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: 5-stage system of setting steam saturation by controlled combination of production by boiler or injection
- 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

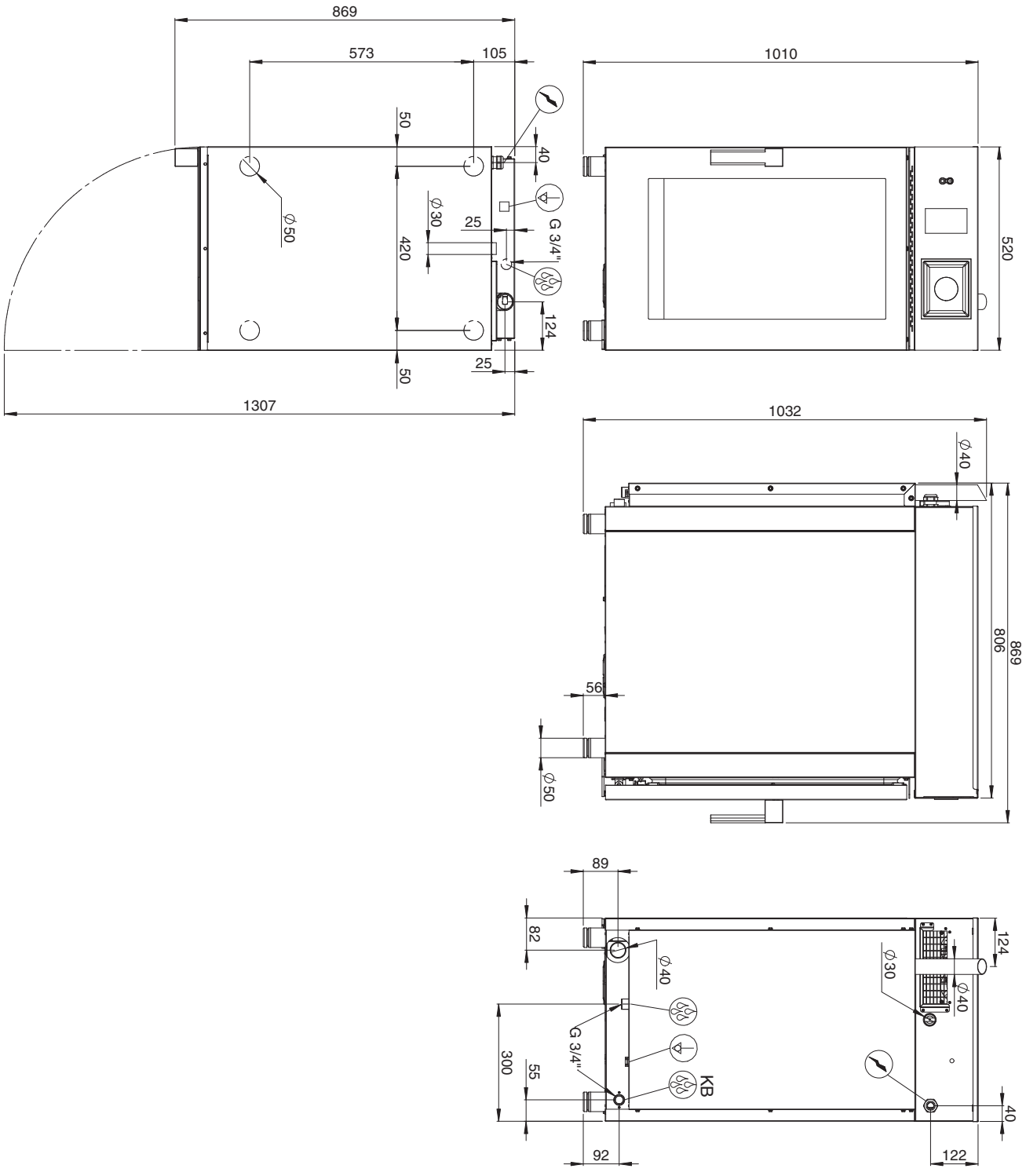
SAP Code	00014960	**Steam type**	Boiler and injection combination (patent)
Net Width [mm]	519	**Number of GN / EN**	10
Net Depth [mm]	808	**GN / EN size in device**	GN 1/1
Net Height [mm]	1010	**GN device depth**	40
Net Weight [kg]	110.00	**Control type**	Touchscreen + buttons
Power electric [kW]	14.800	**Display size**	7”
Loading	400 V / 3N - 50 Hz		

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391 81 Veselí nad Lužnicí 1, ID:49825062

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Technical drawing

Combi convection steam oven SLIM electric 10x GN 1/1 automatic cleaning boiler touch screen 7” left door 400 V / 3N		
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MSTBB 1011 EL	**A group of articles - web**	Convection machines



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Technical parameters

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

Model	SAP Code	00014960
MSTBB 1011 EL	A group of articles - web	Convection machines

1. **SAP Code:**
   00014960
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]:**
    14.800
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:**
    Version with left door (hinges on the left, handle on the right)
20. **Steam type:**
    Boiler and injection combination (patent)
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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Technical parameters

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Model	SAP Code	00014960
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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:
5-stage system of setting steam saturation by controlled combination of production by boiler or injection

35. Slow cooking:
from 30 °C - the possibility of rising

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]:
30

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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