Technical data sheet

Product features

Combi convection steam oven SLIM electric 6x GN 1/1 automatic cleaning boiler touch screen 7” 400 V / 3N

Model	SAP Code	00011860
MSTBB 0611 E	A group of articles - web	Convection machines



- Steam type: Boiler and injection combination (patent)
- Number of GN / EN: 6
- 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

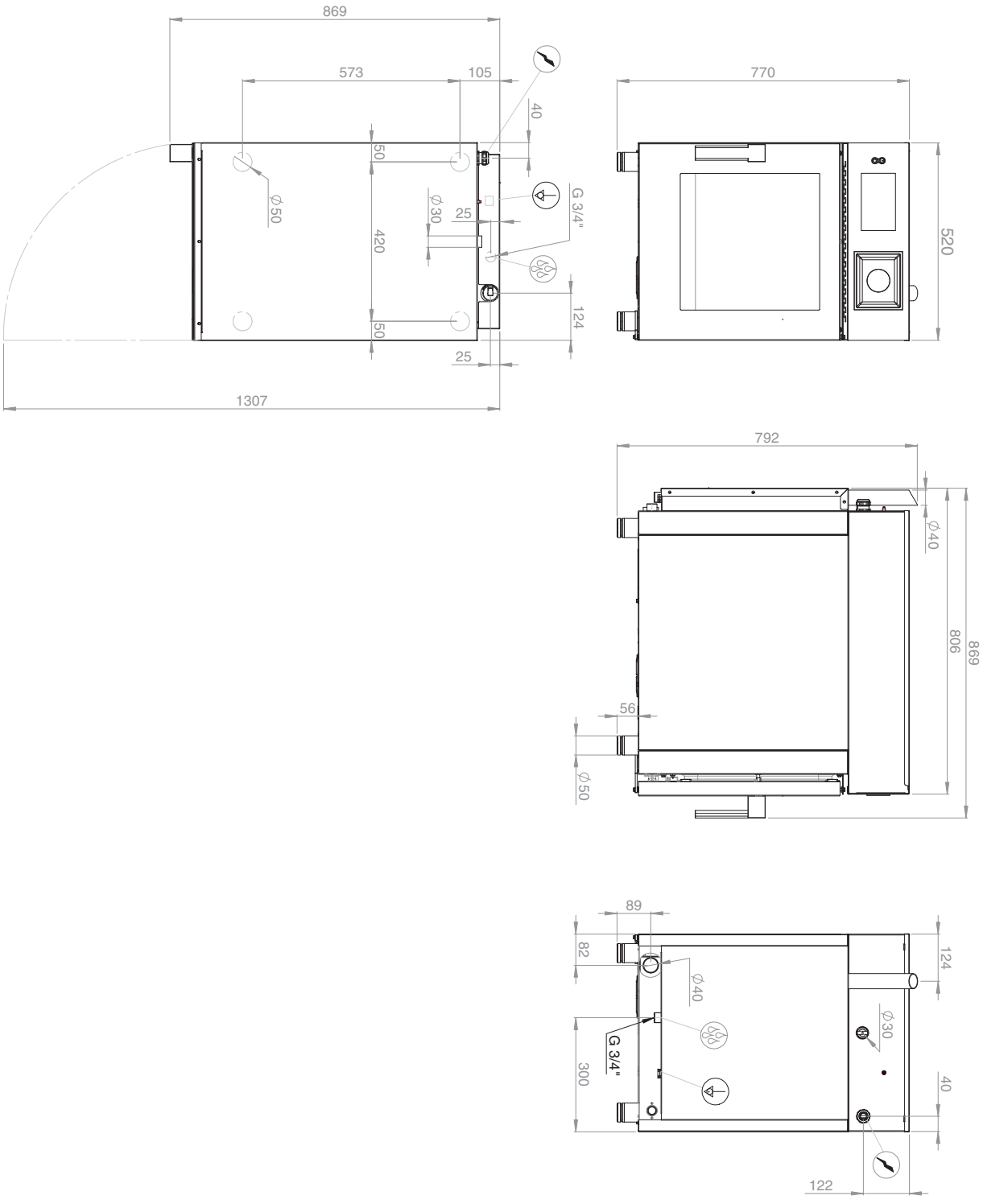
SAP Code	00011860	**Steam type**	Boiler and injection combination (patent)
Net Width [mm]	519	**Number of GN / EN**	6
Net Depth [mm]	808	**GN / EN size in device**	GN 1/1
Net Height [mm]	770	**GN device depth**	40
Net Weight [kg]	92.00	**Control type**	Touchscreen + buttons
Power electric [kW]	7.900	**Display size**	7”
Loading	400 V / 3N - 50 Hz		

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Technical drawing

Combi convection steam oven SLIM electric 6x GN 1/1 automatic cleaning boiler touch screen 7” 400 V / 3N		
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Product benefits

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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 **A symbiotic steam generation system**

simultaneous use of direct injection and boiler, maintenance of 100% humidity, or its regulation

- preparation of different dishes and cooking styles in an environment precisely set for the food or dish

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

- the system automatically maintains the optimum humidity to the chamber, thus avoiding food spoilage

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 a larger range of GNs, not just 1/1 size possibility of using 6x4 baking trays

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Technical parameters

Combi convection steam oven SLIM electric 6x GN 1/1 automatic cleaning boiler touch screen 7” 400 V / 3N

Model	SAP Code	00011860
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1. **SAP Code:**
   00011860
2. **Net Width [mm]:**
   519
3. **Net Depth [mm]:**
   808
4. **Net Height [mm]:**
   770
5. **Net Weight [kg]:**
   92.00
6. **Gross Width [mm]:**
   580
7. **Gross depth [mm]:**
   920
8. **Gross Height [mm]:**
   980
9. **Gross Weight [kg]:**
   102.00
10. **Device type:**
    Electric unit
11. **Power electric [kW]:**
    7.900
12. **Loading:**
    400 V / 3N - 50 Hz
13. **Material:**
    AISI 304
14. **Exterior color of the device:**
    Stainless steel
15. **Width of internal part [mm]:**
    380
16. **Depth of internal part [mm]:**
    540
17. **Height of internal part [mm]:**
    370
18. **Adjustable feet:**
    Yes
19. **Humidity control:**
    regulation based on direct measurement of humidity in the chamber (patented)
20. **Stacking availability:**
    Yes
21. **Control type:**
    Touchscreen + buttons
22. **Additional information:**
    possibility of reverse door opening - handle on the right side (must be specified when ordering)
23. **Steam type:**
    Boiler and injection combination (patent)
24. **Sturdier version:**
    No
25. **Chimney for moisture extraction:**
    Yes
26. **Delayed start:**
    Yes

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27. Display size:
7”

28. Delta T heat preparation:
Yes

29. Automatic preheating:
Yes

30. Automatic cooling:
Yes

31. Cold smoke-dry function:
Yes

32. Unified finishing of meals EasyService:
Yes

33. Night cooking:
Yes

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

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

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

37. Advanced moisture adjustment:
5-stage system of setting steam saturation by controlled combination of production by boiler or injection

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

39. Fan stop:
Immediate when the door is opened

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

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

42. Reversible fan:
Yes

43. Sustaince box:
Yes

44. Heating element material:
Incoloy

45. Probe:
Optional

46. Remote control:
Yes

47. Shower:
Manual (optional)

48. Distance between the layers [mm]:
30

49. Smoke-dry function:
Yes

50. Interior lighting:
Yes

51. Low temperature heat treatment:
Yes

52. Number of fans:
1

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Model	**SAP Code**	00011860
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53. Number of fan speeds:
6

54. Number of programs:
1000

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

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

57. Number of preset programs:
100

58. Number of recipe steps:
9

59. Minimum device temperature [°C]:
30

60. Maximum device temperature [°C]:
300

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

62. HACCP:
Yes

63. Number of GN / EN:
6

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

65. GN device depth:
40

66. Food regeneration:
Yes

67. Cross-section of conductors CU [mm²]:
1,5

68. Diameter nominal:
DN 50

69. Water supply connection:
3/4”

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