

# Technical data sheet

## Product features



### Combi convection steam oven SLIM electric 10x GN 1/1 automatic cleaning boiler touch screen 7" 400 V

|              |                                  |                     |
|--------------|----------------------------------|---------------------|
| <b>Model</b> | <b>SAP Code</b>                  | 00011959            |
| MSTBB 1011 E | <b>A group of articles - web</b> | Convection machines |



- Steam type: Symbiotic - 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: MeteoSystem - regulation based on direct measurement of humidity in the chamber (patented)
- Advanced moisture adjustment: Steamtuner - 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

|                            |                    |                               |   |
|----------------------------|--------------------|-------------------------------|---|
| <b>SAP Code</b>            | 00011959           | <b>Steam type</b>             | Symbiotic - boiler and injection combination (patent) |
| <b>Net Width [mm]</b>      | 519                | <b>Number of GN / EN</b>      | 10  |
| <b>Net Depth [mm]</b>      | 808                | <b>GN / EN size in device</b> | GN 1/1  |
| <b>Net Height [mm]</b>     | 1010               | <b>GN device depth</b>        | 40  |
| <b>Net Weight [kg]</b>     | 110.00             | <b>Control type</b>           | Touchscreen + buttons                                 |
| <b>Power electric [kW]</b> | 14.800             | <b>Display size</b>           | 7"  |
| <b>Loading</b>             | 400 V / 3N - 50 Hz |                               |   |

# Technical drawing



## Model

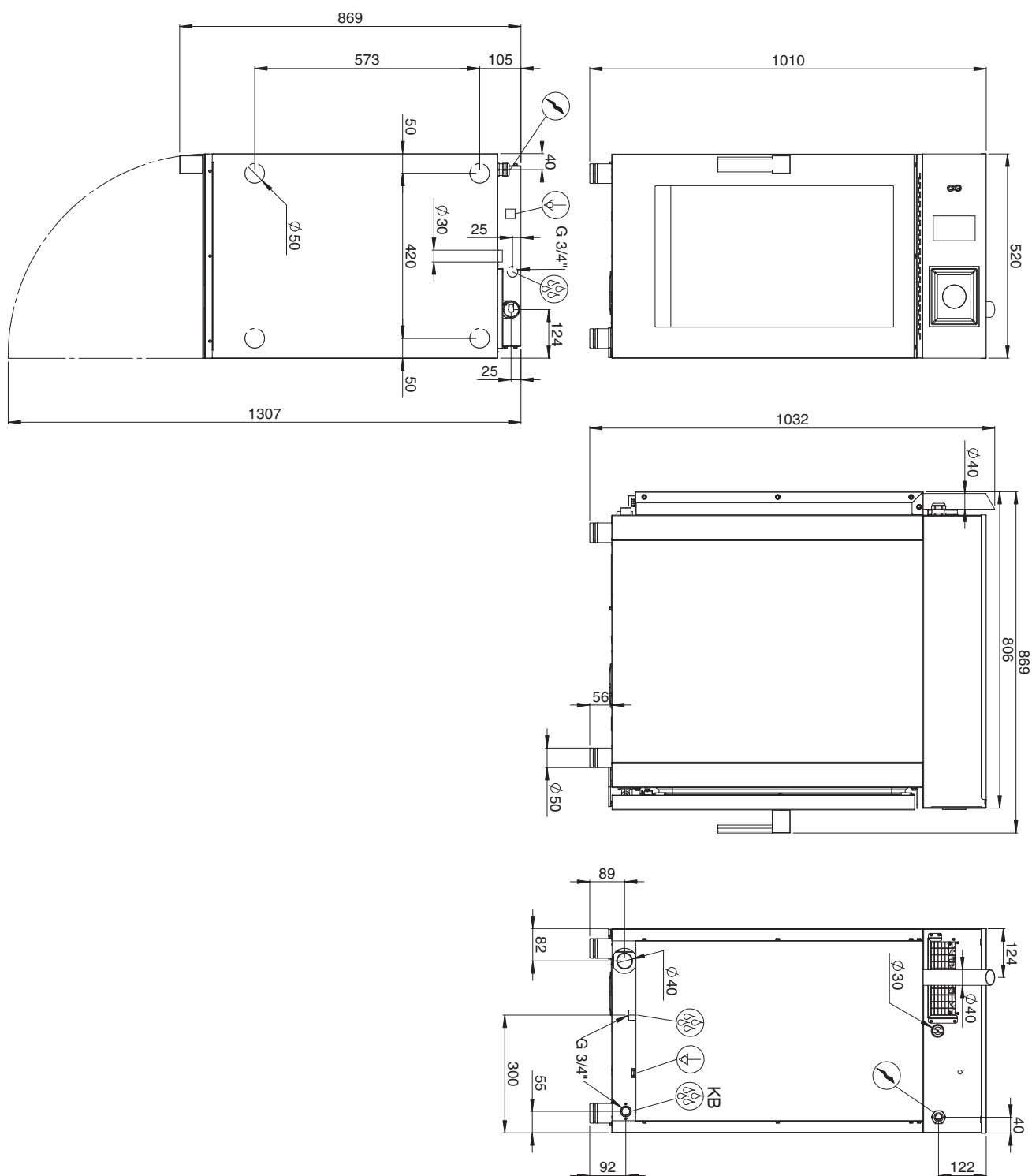
### SAP Code

00011959

MSTBB 1011 E

## A group of articles - web

## Convection machines



# Technical data sheet

## Product benefits



### Combi convection steam oven SLIM electric 10x GN 1/1 automatic cleaning boiler touch screen 7" 400 V

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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

2

#### Narrow body

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

3

#### A symbiotic steam generation system

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

4

#### Touch screen display.

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

5

#### Weather system

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

6

#### Steam tuner

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

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

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

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

10

#### External temperature probe

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

11

#### Longitudinal insertion to GN

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

12

#### USB

downloading service reports software upgrade recipe playback

13

#### Temperature range 30°C - 300°C

heating the chamber in the temperature range of 30 to 300 °C

14

#### Stainless steel construction

construction material is high quality stainless steel ensuring long life high hygiene standard

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## Technical parameters



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**1. SAP Code:**

00011959

**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:**

MeteoSystem - 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:**

Symbiotic - 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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**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:**

Steamtuner - 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. Sustaine 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"