

Technical data sheet

Product features



Combi convection steam oven electric 10x GN 1/1 direct steam touch screen right door

Model	SAP Code	00038909
MPDN 1011 ER	A group of articles - web	Convection machines



- Steam type: Injection
- Number of GN / EN: 10
- GN / EN size in device: GN 1/1, EN 600x400
- GN device depth: 65
- Control type: Touchscreen
- Display size: 7"
- Humidity control: Yes, indirect measuring
- Advanced moisture adjustment: No
- Delta T heat preparation: 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	00038909	Steam type	Injection
Net Width [mm]	907	Number of GN / EN	10
Net Depth [mm]	752	GN / EN size in device	GN 1/1, EN 600x400
Net Height [mm]	1023	GN device depth	65
Net Weight [kg]	110.00	Control type	Touchscreen
Power electric [kW]	12.600	Display size	7"
Loading	400 V / 3N - 50 Hz		

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Technical drawing



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Product benefits

Combi convection steam oven electric 10x GN 1/1 direct steam touch screen right door

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1

Rapid chamber ventilation system

fast ventilation of odors
– saving time and costs

2

Double glazed ventilation door (panels can be opened)

easy cleaning and washing
– easier human work and effort - more satisfied staff

3

LED cooking chamber lighting

overview inside the combi oven
– saving time and costs, when we do not open the convection oven, hot air does not escape

4

AISI 304 cooking chamber with curved corners

easy cleaning and washing
– easier human work and effort - more satisfied staff

5

Height adjustable feet

variability of operation
– possibility of height adjustment

6

Single knob control

simplicity
– saving time; easier human work and effort - more satisfied staff

7

Trolley

cooks and handles up to 20 GN at once
– low operating costs, saving time and costs

8

Preset cooking programs

possibility of controlling 9 cooking phases for each of them
– saving time and costs

9

One Touch cooking mode

immediate start of the cooking cycle “one touch of the program”
– saving time and costs

10

Easy service

possibility of cooking different dishes at the same time
– saving time and costs

11

Super Steam

possibility of setting 2 humidity levels
– tasty balanced meals

12

Hold function

possibility of maintaining food temperature, immediate serving
– saving time and costs

13

Regeneration function

food regeneration
– tasty and more valuable food, nice appearance of the food,

14

Rack control

possibility of serving all dishes at the same time in one place
– saving time and costs

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Technical parameters



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1. SAP Code:

00038909

2. Net Width [mm]:

907

3. Net Depth [mm]:

752

4. Net Height [mm]:

1023

5. Net Weight [kg]:

110.00

6. Gross Width [mm]:

940

7. Gross depth [mm]:

900

8. Gross Height [mm]:

1078

9. Gross Weight [kg]:

130.00

10. Device type:

Electric unit

11. Power electric [kW]:

12.600

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:

Yes, indirect measuring

17. Stacking availability:

Yes

18. Control type:

Touchscreen

19. Additional information:

possibility of reverse door opening - handle on the right side (must be specified when ordering)

20. Steam type:

Injection

21. Chimney for moisture extraction:

Yes

22. Delayed start:

Yes

23. Display size:

7"

24. Delta T heat preparation:

Yes

25. Unified finishing of meals EasyService:

Yes

26. Night cooking:

Yes

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27. Multi level cooking:

Drawer program - control of heat treatment for each dish separately

28. Advanced moisture adjustment:

No

29. Slow cooking:

from 50 °C

30. Fan stop:

Interruption when door is opened, not braked

31. Lighting type:

LED lighting in the door, on one side

32. Cavity material and shape:

AISI 304, with rounded corners for easy cleaning

33. Reversible fan:

Yes

34. Sustaine box:

Yes

35. Standard equipment for device:

1-point probe

36. Heating element material:

Incoloy

37. Probe:

Yes

38. Shower:

Manual (optional)

39. Distance between the layers [mm]:

74

40. Smoke-dry function:

Yes

41. Interior lighting:

Yes

42. Low temperature heat treatment:

Yes

43. Number of fans:

2

44. Number of fan speeds:

3

45. Number of programs:

1000

46. USB port:

Yes, for uploading recipes and updating firmware

47. Door constitution:

Vented safety double glass, removable for easy cleaning

48. Number of preset programs:

100

49. Number of recipe steps:

9

50. Minimum device temperature [°C]:

50

51. Maximum device temperature [°C]:

300

52. Device heating type:

Combination of steam and hot air

53. HACCP:

Yes

54. Number of GN / EN:

10

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55. GN / EN size in device:

GN 1/1, EN 600x400

56. GN device depth:

65

57. Food regeneration:

Yes

58. Cross-section of conductors CU [mm²]:

4

59. Diameter nominal:

DN 50

60. Water supply connection:

3/4"