

Technical data sheet

Product features



Convection oven electric 20x GN 1/1 Spray, touch color display, right door

Model	SAP Code	00020601
MPD 2011 ERAM	A group of articles - web	Convection machines



- Steam type: Injection
- Number of GN / EN: 20
- GN / EN size in device: GN 1/1, EN 600x400
- Control type: Touchscreen + buttons
- Advanced moisture adjustment: Two steam saturation modes
- Delta T heat preparation: Yes
- Multi level cooking: No
- Door constitution: Vented safety double glass, removable for easy cleaning

SAP Code	00020601	Loading	400 V / 3N - 50 Hz
Net Width [mm]	995	Steam type	Injection
Net Depth [mm]	835	Number of GN / EN	20
Net Height [mm]	1850	GN / EN size in device	GN 1/1, EN 600x400
Net Weight [kg]	260.00	Control type	Touchscreen + buttons
Power electric [kW]	31.000		

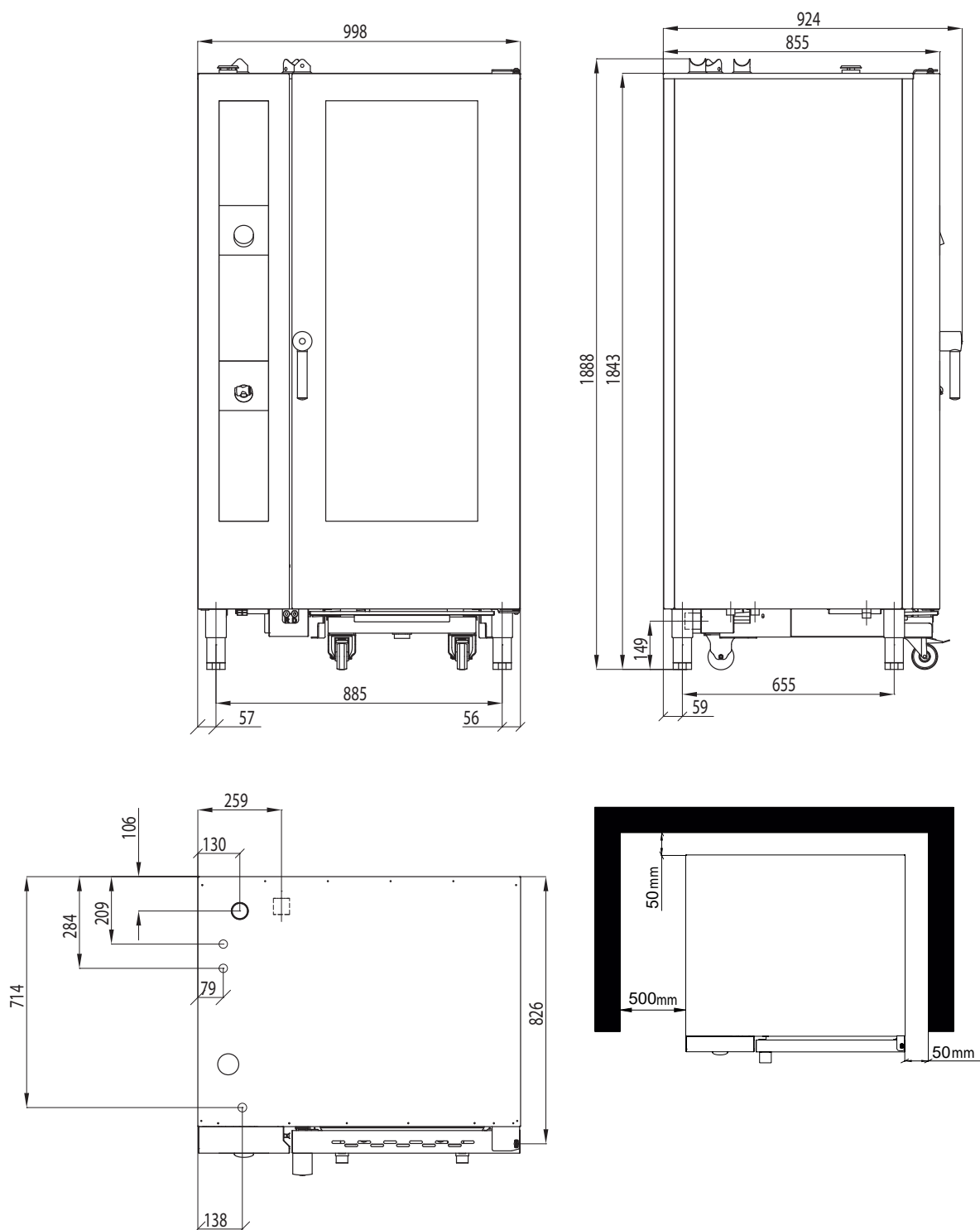
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Technical drawing



Convection oven electric 20x GN 1/1 Spray, touch color display, right door

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Product benefits

Convection oven electric 20x GN 1/1 Spray, touch color display, right door

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1

Rapid chamber ventilation system

quick ventilation of odors
– saving time and costs

2

Double glazed ventilation doors (panels can be opened)

easy to clean and wash
– facilitating human work and strength - happier 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

Boiling chamber AISI 304 with curved corners

easy to clean and wash
– facilitating human work and strength - happier staff

5

Height adjustable feet

traffic variability
– height adjustment option

6

Control with a single button

simplicity
– time savings; facilitating human work and strength - happier staff

7

Carriage

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

8

Preset cooking programs

the 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 “with one touch of the program”
– saving time and costs

10

Easy service

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

11

Super Steam

possibility to set 2 levels of humidity
– tasty balanced meals

12

Hold function

possibility of keeping food warm, immediate serving
– saving time and costs

13

Regenerative function

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

14

Rack control

the 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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Model	SAP Code	00020601
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1. SAP Code:

00020601

2. Net Width [mm]:

995

3. Net Depth [mm]:

835

4. Net Height [mm]:

1850

5. Net Weight [kg]:

260.00

6. Gross Width [mm]:

1150

7. Gross depth [mm]:

1050

8. Gross Height [mm]:

2100

9. Gross Weight [kg]:

290.00

10. Device type:

Electric unit

11. Power electric [kW]:

31.000

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]:

480

16. Depth of internal part [mm]:

660

17. Height of internal part [mm]:

1430

18. Adjustable feet:

Yes

19. Control type:

Touchscreen + buttons

20. Additional information:

No possibility of reverse door opening (handle on the right)

21. Steam type:

Injection

22. Delta T heat preparation:

Yes

23. Unified finishing of meals EasyService:

Yes

24. Detergent type:

Liquid washing detergent + water rinse

25. Multi level cooking:

No

26. Advanced moisture adjustment:

Two steam saturation modes

27. Slow cooking:

from 50 °C

28. Fan stop:

Immediate when the door is opened

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Technical parameters



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29. Lighting type:

LED

30. Cavity material and shape:

AISI 304, with rounded corners for easy cleaning

31. Sustaince box:

Yes

32. Standard equipment for device:

Core probe
Retractable hand shower
Automatic washing system (Liquid detergent)
Trolley
Wi-Fi

33. Heating element material:

Incoloy

34. Shower:

Pull-out

35. Distance between the layers [mm]:

65

36. Number of fans:

1

37. Number of fan speeds:

6

38. USB port:

Yes, for uploading recipes and updating firmware

39. Door constitution:

Vented safety double glass, removable for easy cleaning

40. Number of recipe steps:

9

41. Device heating type:

Combination of steam and hot air

42. Number of GN / EN:

20

43. GN / EN size in device:

GN 1/1, EN 600x400

44. Food regeneration:

Yes

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

16

46. Diameter nominal:

DN 50

47. Water supply connection:

3/4"