

Technical data sheet

Product features



Combi convection steam oven MINI electric 6x GN 2/3 automatic cleaning direct steam touch screen 5" 400 V

Model	SAP Code	00011962
MSDBD 0623 E	A group of articles - web	Convection machines



- Steam type: Injection
- Number of GN / EN: 6
- GN / EN size in device: GN 2/3
- GN device depth: 40
- Control type: Touchscreen + buttons
- Display size: 5"
- Humidity control: MeteoSystem - regulation based on direct measurement of humidity in the chamber (patented)
- Advanced moisture adjustment: No
- 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	00011962	Steam type	Injection
Net Width [mm]	519	Number of GN / EN	6
Net Depth [mm]	633	GN / EN size in device	GN 2/3
Net Height [mm]	770	GN device depth	40
Net Weight [kg]	96.00	Control type	Touchscreen + buttons
Power electric [kW]	4.700	Display size	5"
Loading	400 V / 3N - 50 Hz		

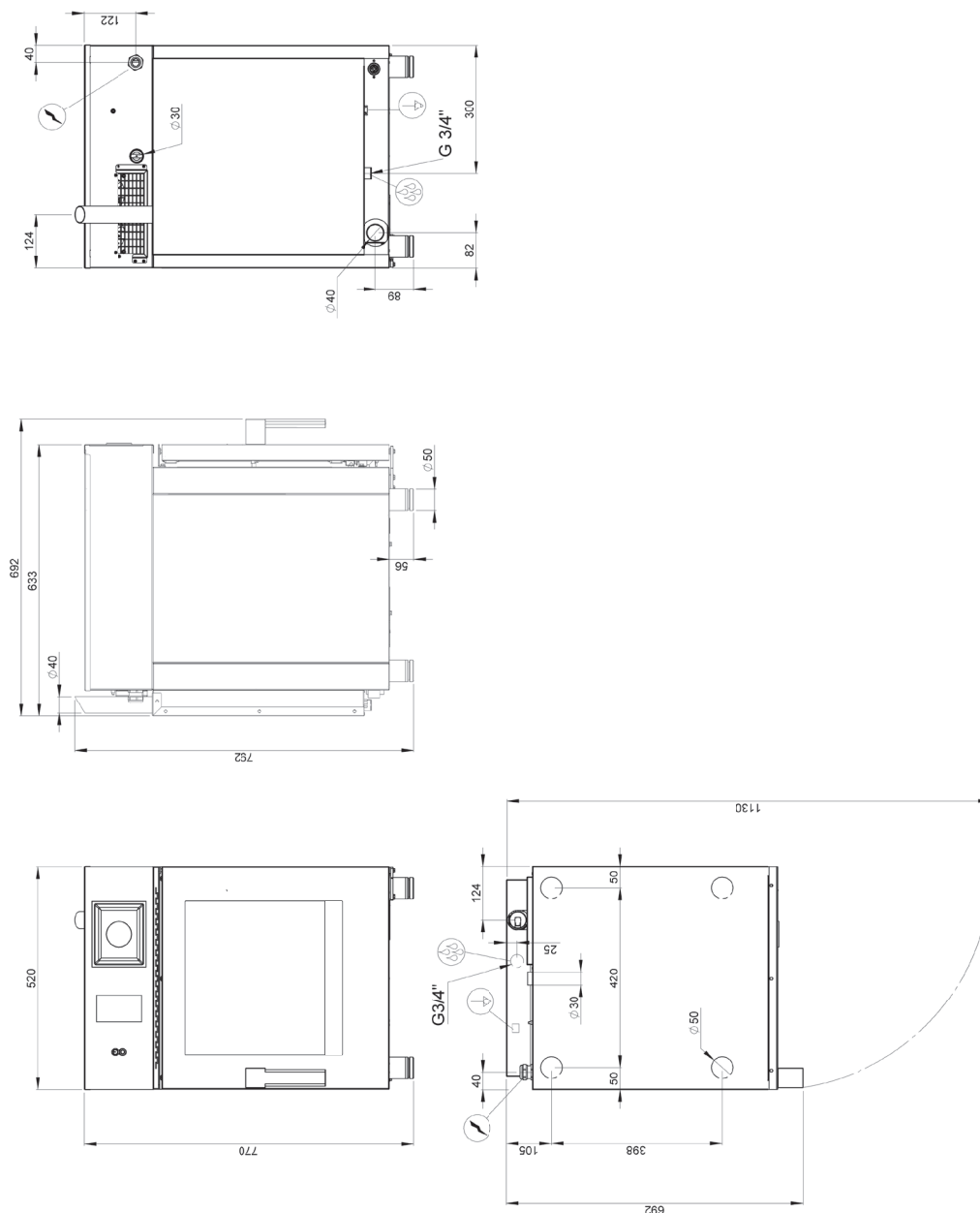
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Technical drawing



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Product benefits

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Model	SAP Code	00011962
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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

Direct injection

steam generation by spraying water on the heating elements directly in the chamber

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:

00011962

2. Net Width [mm]:

519

3. Net Depth [mm]:

633

4. Net Height [mm]:

770

5. Net Weight [kg]:

96.00

6. Gross Width [mm]:

580

7. Gross depth [mm]:

920

8. Gross Height [mm]:

980

9. Gross Weight [kg]:

106.00

10. Device type:

Electric unit

11. Power electric [kW]:

4.700

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:

Injection

21. Sturdier version:

No

22. Chimney for moisture extraction:

Yes

23. Delayed start:

Yes

24. Display size:

5"

25. Delta T heat preparation:

Yes

26. Automatic preheating:

Yes

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Technical parameters



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27. Automatic cooling:

Yes

28. Unified finishing of meals EasyService:

Yes

29. Night cooking:

Yes

30. Washing system:

Open

31. Detergent type:

Liquid washing detergent + water rinse

32. Multi level cooking:

Drawer program - control of heat treatment for each dish separately

33. Advanced moisture adjustment:

No

34. Slow cooking:

from 50 °C

35. Fan stop:

Interruption when door is opened, not braked

36. Lighting type:

LED lighting in the door, on one side

37. Cavity material and shape:

AISI 304, with rounded corners for easy cleaning

38. Reversible fan:

Yes

39. Sustenance box:

Yes

40. Heating element material:

Incoloy

41. Probe:

Optional

42. Remote control:

No

43. Shower:

Manual (optional)

44. Distance between the layers [mm]:

30

45. Smoke-dry function:

Yes

46. Interior lighting:

Yes

47. Low temperature heat treatment:

Yes

48. Number of fans:

1

49. Number of fan speeds:

3

50. Number of programs:

1000

51. USB port:

Yes, for uploading recipes and updating firmware

52. Door constitution:

Vented safety double glass, removable for easy cleaning

53. Number of preset programs:

100

54. Number of recipe steps:

9

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Model	SAP Code	00011962
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55. Minimum device temperature [°C]:

50

56. Maximum device temperature [°C]:

300

57. Device heating type:

Combination of steam and hot air

58. HACCP:

Yes

59. Number of GN / EN:

6

60. GN / EN size in device:

GN 2/3

61. GN device depth:

40

62. Food regeneration:

Yes

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

1

64. Diameter nominal:

DN 50

65. Water supply connection:

3/4"