

# Technical data sheet



## Product features

### Electric convection oven reinforced version Direct steam Color touch screen Left-hinged door 10x GN 1/1

<b>Model</b>	<b>SAP Code</b>	00038562
MPDN 1011 X EL	<b>A group of articles - web</b>	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
- 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

<b>SAP Code</b>	00038562	<b>Steam type</b>	Injection
<b>Net Width [mm]</b>	907	<b>Number of GN / EN</b>	10
<b>Net Depth [mm]</b>	752	<b>GN / EN size in device</b>	GN 1/1, EN 600x400
<b>Net Height [mm]</b>	1023	<b>GN device depth</b>	65
<b>Net Weight [kg]</b>	110.00	<b>Control type</b>	Touchscreen
<b>Power electric [kW]</b>	17.400	<b>Display size</b>	7"
<b>Loading</b>	400 V / 3N - 50 Hz		

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Technical drawing

Electric convection oven reinforced version Direct steam Color touch screen Left-hinged door 10x GN 1/1

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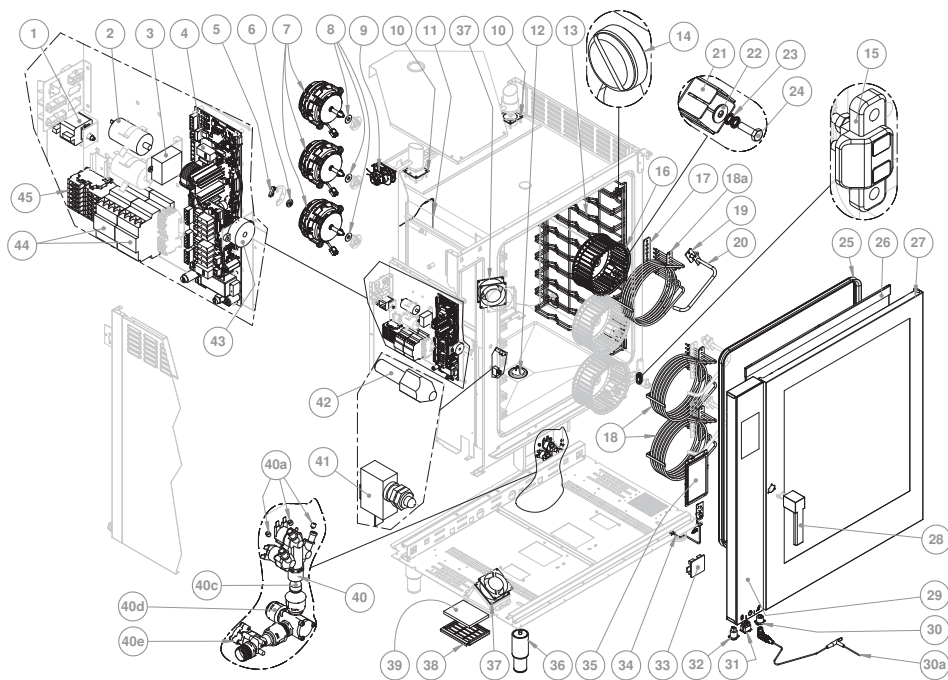
## Exploded view



Explodierte Ansicht | Dessin technique | Rozkres  
Vista en despiece ordenado

MPDN 1011 X EL

Exploded view 1/2



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## Product benefits

### Electric convection oven reinforced version Direct steam Color touch screen Left-hinged door 10x GN 1/1

<b>Model</b>	<b>SAP Code</b>	00038562
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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

### Electric convection oven reinforced version Direct steam Color touch screen Left-hinged door 10x GN 1/1

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MPDN 1011 X EL	<b>A group of articles - web</b>	Convection machines

**1. SAP Code:**

00038562

**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]:**

17.400

**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. Display size:**

7"

**23. Delta T heat preparation:**

Yes

**24. Unified finishing of meals EasyService:**

Yes

**25. Night cooking:**

Yes

**26. Multi level cooking:**

Drawer program - control of heat treatment for each dish separately

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## Technical parameters

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**27. Slow cooking:**

from 50 °C

**28. Fan stop:**

Interruption when door is opened, not braked

**29. Lighting type:**

LED lighting in the door, on one side

**30. Cavity material and shape:**

AISI 304, with rounded corners for easy cleaning

**31. Reversible fan:**

Yes

**32. Sustance box:**

Yes

**33. Standard equipment for device:**

1-point probe

**34. Heating element material:**

Incoloy

**35. Probe:**

Yes

**36. Shower:**

Manual (optional)

**37. Distance between the layers [mm]:**

74

**38. Smoke-dry function:**

Yes

**39. Interior lighting:**

Yes

**40. Low temperature heat treatment:**

Yes

**41. Number of fan speeds:**

3

**42. Number of programs:**

1000

**43. USB port:**

Yes, for uploading recipes and updating firmware

**44. Door constitution:**

Vented safety double glass, removable for easy cleaning

**45. Number of preset programs:**

100

**46. Number of recipe steps:**

9

**47. Minimum device temperature [°C]:**

50

**48. Maximum device temperature [°C]:**

300

**49. Device heating type:**

Combination of steam and hot air

**50. HACCP:**

Yes

**51. Number of GN / EN:**

10

**52. GN / EN size in device:**

GN 1/1, EN 600x400

**53. GN device depth:**

65

**54. Cross-section of conductors CU [mm<sup>2</sup>]:**

5

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**55. Diameter nominal:**

DN 50

**56. Water supply connection:**

3/4"