

# 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 |                               |                    |

# Technical data sheet

Technical drawing



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

|                |                           |                     |
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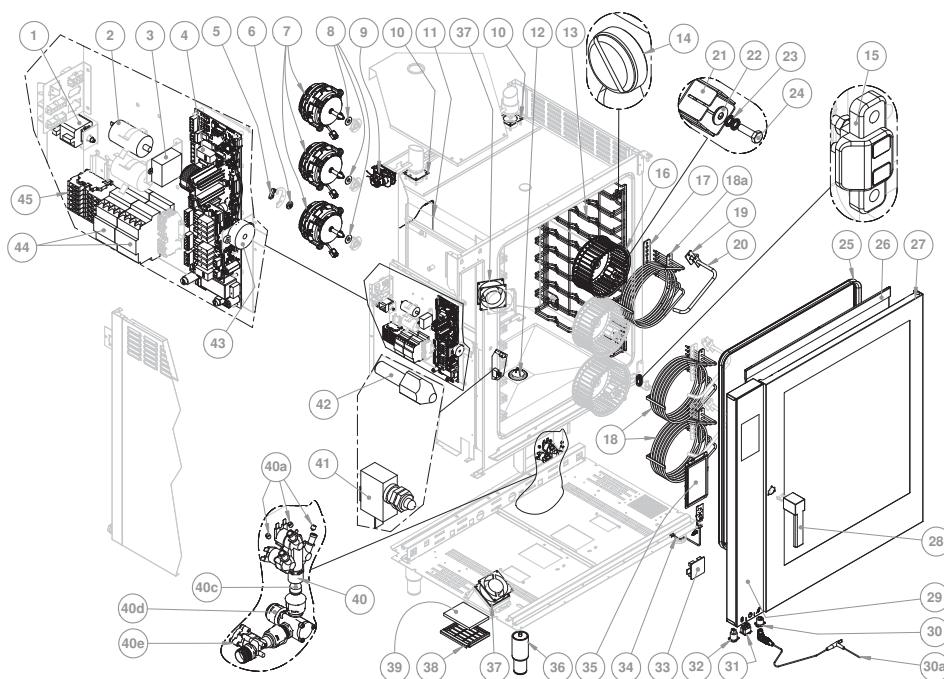
## Exploded view

Explodierte Ansicht | Dessin technique | Rozkres  
Vista en despiece ordenado

MPDN 1011 X EL



Exploded view 1/2



# Technical data sheet



## Product benefits

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

|                |                                  |                     |
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1

#### **Rapid chamber ventilation system**

fast ventilation of odors

2

#### **Double glazed ventilation door (panels can be opened)**

easy cleaning and washing

3

#### **LED cooking chamber lighting**

overview inside the combi oven

4

#### **AISI 304 cooking chamber with curved corners**

easy cleaning and washing

5

#### **Height adjustable feet**

variability of operation

6

#### **Single knob control**

simplicity

7

#### **Trolley**

cooks and handles up to 20 GN at once

8

#### **Preset cooking programs**

possibility of controlling 9 cooking phases for each of them

9

#### **One Touch cooking mode**

immediate start of the cooking cycle "one touch of the program"

10

#### **Easy service**

possibility of cooking different dishes at the same time

11

#### **Super Steam**

possibility of setting 2 humidity levels

12

#### **Hold function**

possibility of maintaining food temperature, immediate serving

13

#### **Regeneration function**

food regeneration

14

#### **Rack control**

possibility of serving all dishes at the same time in one place

# Technical data sheet



## Technical parameters

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| Model          | SAP Code                  | 00038562            |
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**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:**

možnost reverzního otevírání dveří – klika na pravé straně (nutné specifikovat při objednávce)

**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. Sustainance box:**

Yes

**33. Standard equipment for device:**

1-bodová sonda

**34. Heating element material:**

Incoloy

**35. Probe:**

Ano

**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 [mm²]:**

5

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**55. Diameter nominal:**

DN 50

**56. Water supply connection:**

3/4"