

Technical data sheet

Product features



Combi convection steam oven SLIM electric 10x GN 1/1 automatic cleaning direct steam touch screen 7" 400 V left door

Model	SAP Code	00014958
MSTBD 1011 EL	A group of articles - web	Convection machines



- Steam type: Injection
- Number of GN / EN: 10
- GN / EN size in device: GN 1/1
- GN device depth: 40
- Control type: Touchscreen + buttons
- Display size: 7"
- Humidity control: MeteoSystem - regulation based on direct measurement of humidity in the chamber (patented)
- Advanced moisture adjustment: Supersteam - two steam saturation modes
- 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	00014958	Steam type	Injection
Net Width [mm]	519	Number of GN / EN	10
Net Depth [mm]	808	GN / EN size in device	GN 1/1
Net Height [mm]	1010	GN device depth	40
Net Weight [kg]	110.00	Control type	Touchscreen + buttons
Power electric [kW]	13.800	Display size	7"
Loading	400 V / 3N - 50 Hz		

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Technical parameters



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1. SAP Code:

00014958

2. Net Width [mm]:

519

3. Net Depth [mm]:

808

4. Net Height [mm]:

1010

5. Net Weight [kg]:

110.00

6. Gross Width [mm]:

580

7. Gross depth [mm]:

920

8. Gross Height [mm]:

1175

9. Gross Weight [kg]:

120.00

10. Device type:

Electric unit

11. Power electric [kW]:

13.800

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:

Version with left door (hinges on the left, handle on the right)

20. Steam type:

Injection

21. Sturdier version:

No

22. Chimney for moisture extraction:

Yes

23. Delayed start:

Yes

24. Display size:

7"

25. Delta T heat preparation:

Yes

26. Automatic preheating:

Yes

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27. Automatic cooling:

Yes

28. Unified finishing of meals EasyService:

Yes

29. Night cooking:

Yes

30. Washing system:

Closed - efficient use of water and washing chemicals by repeated pumping

31. Detergent type:

Liquid washing detergent + liquid rinse aid/vinegar or washing tablets

32. Multi level cooking:

Drawer program - control of heat treatment for each dish separately

33. Advanced moisture adjustment:

Supersteam - two steam saturation modes

34. Slow cooking:

from 50 °C

35. Fan stop:

Immediate when the door is opened

36. Lighting type:

LED lighting in the doors, on both sides

37. Cavity material and shape:

AISI 304, with rounded corners for easy cleaning

38. Reversible fan:

Yes

39. Sustaince box:

Yes

40. Heating element material:

Incoloy

41. Probe:

Optional

42. Remote control:

Yes

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:

2

49. Number of fan speeds:

6

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

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53. Number of preset programs:

100

54. Number of recipe steps:

9

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:

10

60. GN / EN size in device:

GN 1/1

61. GN device depth:

40

62. Food regeneration:

Yes

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

4

64. Diameter nominal:

DN 50

65. Water supply connection:

3/4"