

Technical data sheet

Product features



Combi convection steam oven electric 10x GN 1/1 direct steam touch screen right door

Model	SAP Code	00038909
MPDN 1011 ER	A group of articles - web	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
- Advanced moisture adjustment: No
- 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

SAP Code	00038909	Steam type	Injection
Net Width [mm]	907	Number of GN / EN	10
Net Depth [mm]	752	GN / EN size in device	GN 1/1, EN 600x400
Net Height [mm]	1023	GN device depth	65
Net Weight [kg]	110.00	Control type	Touchscreen
Power electric [kW]	12.600	Display size	7"
Loading	400 V / 3N - 50 Hz		

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Product benefits

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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

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Technical parameters

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Model	SAP Code	00038909
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1. SAP Code:

00038909

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]:

12.600

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. Delayed start:

Yes

23. Display size:

7"

24. Delta T heat preparation:

Yes

25. Unified finishing of meals EasyService:

Yes

26. Night cooking:

Yes

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27. Multi level cooking:

Drawer program - control of heat treatment for each dish separately

28. Advanced moisture adjustment:

No

29. Slow cooking:

from 50 °C

30. Fan stop:

Interruption when door is opened, not braked

31. Lighting type:

LED lighting in the door, on one side

32. Cavity material and shape:

AISI 304, with rounded corners for easy cleaning

33. Reversible fan:

Yes

34. Sustaine box:

Yes

35. Standard equipment for device:

1-bodová sonda

36. Heating element material:

Incoloy

37. Probe:

Yes

38. Shower:

Manual (optional)

39. Distance between the layers [mm]:

74

40. Smoke-dry function:

Yes

41. Interior lighting:

Yes

42. Low temperature heat treatment:

Yes

43. Number of fans:

2

44. Number of fan speeds:

3

45. Number of programs:

1000

46. USB port:

Yes, for uploading recipes and updating firmware

47. Door constitution:

Vented safety double glass, removable for easy cleaning

48. Number of preset programs:

100

49. Number of recipe steps:

9

50. Minimum device temperature [°C]:

50

51. Maximum device temperature [°C]:

300

52. Device heating type:

Combination of steam and hot air

53. HACCP:

Yes

54. Number of GN / EN:

10

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55. GN / EN size in device:

GN 1/1, EN 600x400

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

4

56. GN device depth:

65

59. Diameter nominal:

DN 50

57. Food regeneration:

Yes

60. Water supply connection:

3/4"