## **Technical data sheet**

Product features

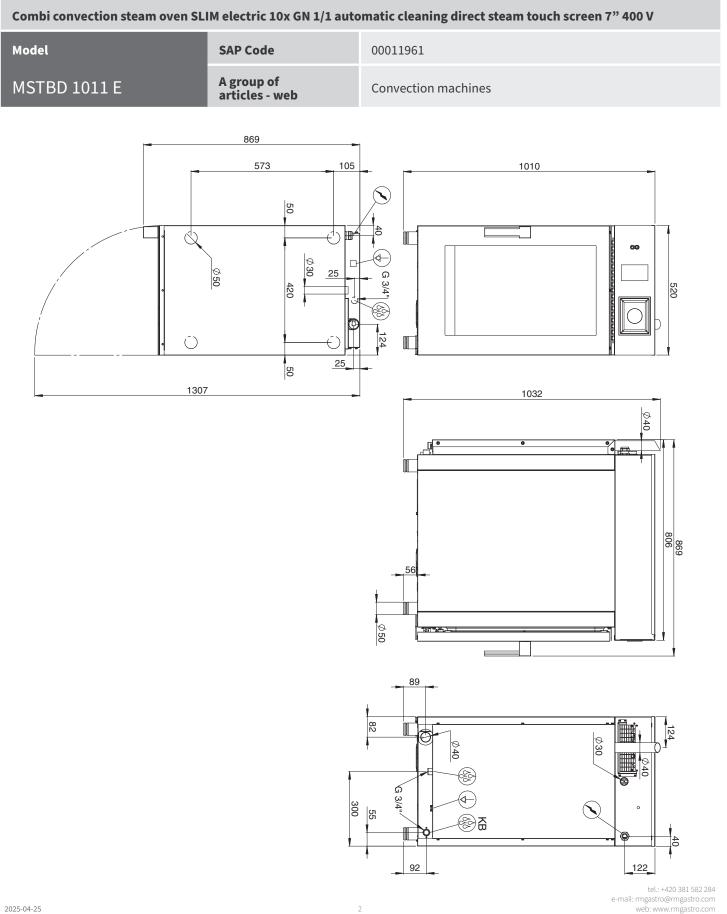


Combi convection steam oven SLIM electric 10x GN 1/1 automatic cleaning direct steam touch screen 7" 400 V			
Model	SAP Code	00011961	
MSTBD 1011 E A group of articles - web		Convection machines	
		<ul> <li>measurement of humidity ir</li> <li>Advanced moisture adjustmesaturation modes</li> <li>Delta T heat preparation: Yes</li> <li>Automatic preheating: Yes</li> <li>Multi level cooking: Drawer present for each dish separation</li> </ul>	buttons tem - regulation based on direct n the chamber (patented) ent: Supersteam - two steam s program - control of heat
CAD Code	00011061		

SAP Code	00011961	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		

Technical drawing





## **Technical data sheet**



odel	S	AP Code	00011961	
A group of articles - web		group of rticles - web	Convection machines	
1	<ul> <li>Double loading insert, longit</li> <li>inserts formed from rigid stainless</li> <li>insertion of GN, double insertion, a</li> <li>inserting divided GN</li> <li>the possibility of inserting mo</li> <li>shallow GNs and the possibiliti</li> <li>quantities of food, or more type</li> </ul>	steel wire allowing Ind the possibility of re GNs in the case of ty of cooking larger	<ul> <li>A kit of two machines on top of each other</li> <li>connection kit allowing two machines to be placed on top of each other</li> <li>connects the connections, inlets, wastes and ventilation of the lower combi oven</li> <li>allows the user to place two machines in smaller</li> <li>spaces to increase production; the chef can prepare</li> <li>two different dishes simultaneously</li> </ul>	
2	Narrow body economical construction with a pa full-size GN 1/1 inserts – full-featured kettle for small sp Direct injection		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	
3	steam generation by spraying wate elements directly in the chamber – simple and efficient solution – moist steam with water drople		<ul> <li>the chamber of the conveyer is washed without the presence of the operator, for example overnight; the system decalcifies the micro-boiler without the need for service intervention; the chamber is maintained in a constant 100% hygienic quality</li> </ul>	
4	<ul> <li>Touch screen display.</li> <li>simple intuitive control with unique everything in Czech</li> <li>the possibility of using preset prog</li> <li>help with cooking even for les</li> <li>baking even in the absence of your own recipes; easy to use</li> <li>Weather system</li> </ul>	rams or manual control s skilled cooks, safe	<ul> <li>Six-speed fan, reversible with automatic calculation of direction change</li> <li>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</li> <li>allows the preparation of a variety of dishes from the most delicate to high temperature baking at the highest speed</li> </ul>	
5	patented device for measuring stea time and in steam mode, the only of - precise information for the op saturation in the cooking area	one on the market erator about the steam	<b>External temperature probe</b> temperature probe located outside the cooking area choice of single or multipoint probe or vacuum probe – positioning outside the cooking chamber	
6	Steam tuner a control element that allows settin saturation of steam in the cooking cooking process - possibility of cooking different very moist steam for typical Ca saturated steam for e.g. Frencl	ng the exact chamber during the types of cuisine, from zech dishes to low-	<ul> <li>Dositioning outside the cooking chamber extends its life; ensuring total food hygiene safety; HACCP record; control of heat treatment in the absence of the cook</li> <li>Longitudinal insertion to GN penetration placed on the depth of the machine exchangeable for 600x400 sheet metal inserts         <ul> <li>possibility of inserting the whole range of GNs, not just the 1/1 size, possibility of using 6x3 baking trays</li> </ul> </li> </ul>	



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Model	<b>SAP Code</b> 00011961		
MSTBD 1011 E	A group of articles - web	Convection machines	
<b>1. SAP Code:</b> 00011961		<b>14. Exterior color of the device:</b> Stainless steel	
<b>2. Net Width [mm]:</b> 519		<b>15. Adjustable feet:</b> Yes	
<b>3. Net Depth [mm]:</b> 808		16. Humidity control: MeteoSystem - regulation based on direct measurement of humidity in the chamber (patented)	
<b>4. Net Height [mm]:</b> 1010		<b>17. Stacking availability:</b> Yes	
<b>5. Net Weight [kg]:</b> 110.00		<b>18. Control type:</b> Touchscreen + buttons	
<b>6. Gross Width [mm]:</b> 580		<b>19. Additional information:</b> possibility of reverse door opening - handle on the right side (must be specified when ordering)	
<b>7. Gross depth [mm]:</b> 920		<b>20. Steam type:</b> Injection	
8. Gross Height [mm]: 1175		<b>21. Sturdier version:</b> No	
<b>9. Gross Weight [kg]:</b> 120.00		<b>22. Chimney for moisture extraction:</b> Yes	
<b>10. Device type:</b> Electric unit		<b>23. Delayed start:</b> Yes	
<b>11. Power electric [kW]:</b> 13.800		<b>24. Display size:</b>	
<b>12. Loading:</b> 400 V / 3N - 50 Hz		<b>25. Delta T heat preparation:</b> Yes	
<b>13. Material:</b> AISI 304		<b>26. Automatic preheating:</b> Yes	



odel	SAP Code	00011961
MSTBD 1011 E	A group of articles - web	Convection machines
<b>7. Automatic cooling:</b> Yes		<b>40. Sustaince box:</b> Yes
<b>8. Cold smoke-dry function:</b> Yes		<b>41. Heating element material:</b> Incoloy
<b>29. Unified finishing of meals EasyService:</b> Yes		<b>42. Probe:</b> Optional
<b>30. Night cooking:</b> Yes		<b>43. Remote control:</b> Yes
<b>31. Washing system:</b> Closed - efficient use of water and washing chemicals by repeated pumping		<b>44. Shower:</b> Manual (optional)
<ol> <li>Detergent type: Liquid washing detergent + liquid rinse aid/vinegar or washing tablets</li> </ol>		<b>45. Distance between the layers [mm]:</b> 30
<ol> <li>Multi level cooking: Drawer program - control c dish separately</li> </ol>	f heat treatment for each	<b>46. Smoke-dry function:</b> Yes
<b>4. Advanced moisture adjustment:</b> Supersteam - two steam saturation modes		<b>47. Interior lighting:</b> Yes
<b>5. Slow cooking:</b> from 50 °C		<b>48. Low temperature heat treatment:</b> Yes
6. Fan stop: Immediate when the door is opened		<b>49. Number of fans:</b> 2
7. Lighting type: LED lighting in the doors, on both sides		<b>50. Number of fan speeds:</b> 6
<b>8. Cavity material and shape:</b> AISI 304, with rounded corners for easy cleaning		<b>51. Number of programs:</b> 1000
9. Reversible fan:		52. USB port:

Technical parameters



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Model	SAP Code	00011961	
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<b>53. Door constitution:</b> Vented safety double glass, removable for easy cleaning		<b>60. Number of GN / EN:</b>	
<b>54. Number of preset programs:</b> 100		<b>61. GN / EN size in device:</b> GN 1/1	
<b>55. Number of recipe steps:</b> 9		<b>62. GN device depth:</b> 40	
<b>56. Minimum device temperature [°C]:</b> 50		<b>63. Food regeneration:</b> Yes	
<b>57. Maximum device temperature [°C]:</b> 300		<b>64. Cross-section of conductors CU [mm<sup>2</sup>]:</b>	
<b>58. Device heating type:</b> Combination of steam and hot air		<b>65. Diameter nominal:</b> DN 50	
<b>59. HACCP:</b> Yes		<b>66. Water supply connection:</b> 3/4"	