

Technical data sheet

Product features



Combi convection steam oven SLIM electric 6x GN 1/1 automatic cleaning boiler touch screen 7" 400 V

Model	SAP Code	00011860
MSTBB 0611 E	A group of articles - web	Convection machines



- Steam type: Symbiotic
- Number of GN / EN: 6
- 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: Steamtuner - 5-stage system of setting steam saturation by controlled combination of production by boiler or injection
- 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	00011860	Steam type	Symbiotic
Net Width [mm]	519	Number of GN / EN	6
Net Depth [mm]	808	GN / EN size in device	GN 1/1
Net Height [mm]	770	GN device depth	40
Net Weight [kg]	92.00	Control type	Touchscreen + buttons
Power electric [kW]	7.900	Display size	7"
Loading	400 V / 3N - 50 Hz		

Technical drawing



Technical data sheet

Product benefits



Combi convection steam oven SLIM electric 6x GN 1/1 automatic cleaning boiler touch screen 7" 400 V

Model	SAP Code	00011860
MSTBB 0611 E	A group of articles - web	Convection machines

- 1 Double loading insert, longitudinal**
inserts formed from rigid stainless steel wire allowing insertion of GN, double insertion, and the possibility of inserting divided GN
- 2 Narrow body**
economical construction with a panel placed on top of full-size GN 1/1 inserts
- 3 A symbiotic steam generation system**
simultaneous use of direct injection and boiler, maintenance of 100% humidity, or its regulation
- 4 Touch screen display.**
simple intuitive control with unique pictograms everything in Czech
the possibility of using preset programs or manual control
- 5 Weather system**
patented device for measuring steam saturation in real time and in steam mode, the only one on the market
- 6 Steam tuner**
a control element that allows setting the exact saturation of steam in the cooking chamber during the cooking process
- 7 A kit of two machines on top of each other**
connection kit allowing two machines to be placed on top of each other
connects the connections, inlets, wastes and ventilation of the lower combi oven
- 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
- 9 Six-speed fan, reversible with automatic calculation of direction change**
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
- 10 External temperature probe**
temperature probe located outside the cooking area
choice of single or multipoint probe or vacuum probe
- 11 Longitudinal insertion to GN**
penetration placed on the depth of the machine
exchangeable for 600x400 sheet metal inserts
- 12 USB**
downloading service reports
software upgrade
recipe playback
- 13 Temperature range 30°C - 300°C**
heating the chamber in the temperature range of 30 to 300 °C
- 14 Stainless steel construction**
construction material is high quality stainless steel ensuring long life
high hygiene standard

Technical data sheet

Technical parameters



Combi convection steam oven SLIM electric 6x GN 1/1 automatic cleaning boiler touch screen 7" 400 V

Model	SAP Code	00011860
MSTBB 0611 E	A group of articles - web	Convection machines

1. SAP Code:

00011860

2. Net Width [mm]:

519

3. Net Depth [mm]:

808

4. Net Height [mm]:

770

5. Net Weight [kg]:

92.00

6. Gross Width [mm]:

580

7. Gross depth [mm]:

920

8. Gross Height [mm]:

980

9. Gross Weight [kg]:

102.00

10. Device type:

Electric unit

11. Power electric [kW]:

7.900

12. Loading:

400 V / 3N - 50 Hz

13. Material:

AISI 304

14. Exterior color of the device:

Stainless steel

15. Width of internal part [mm]:

380

16. Depth of internal part [mm]:

540

17. Height of internal part [mm]:

370

18. Adjustable feet:

Yes

19. Humidity control:

MeteoSystem - regulation based on direct measurement of humidity in the chamber (patented)

20. Stacking availability:

Yes

21. Control type:

Touchscreen + buttons

22. Additional information:

possibility of reverse door opening - handle on the right side (must be specified when ordering)

23. Steam type:

Symbiotic

24. Sturdier version:

No

25. Chimney for moisture extraction:

Yes

26. Delayed start:

Yes

Technical data sheet

Technical parameters



Combi convection steam oven SLIM electric 6x GN 1/1 automatic cleaning boiler touch screen 7" 400 V

Model	SAP Code	00011860
MSTBB 0611 E	A group of articles - web	Convection machines

27. Display size:

7"

28. Delta T heat preparation:

Yes

29. Automatic preheating:

Yes

30. Automatic cooling:

Yes

31. Cold smoke-dry function:

Yes

32. Unified finishing of meals EasyService:

Yes

33. Night cooking:

Yes

34. Washing system:

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

35. Detergent type:

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

36. Multi level cooking:

Drawer program - control of heat treatment for each dish separately

37. Advanced moisture adjustment:

Steamtuner - 5-stage system of setting steam saturation by controlled combination of production by boiler or injection

38. Slow cooking:

from 30 °C - the possibility of rising

39. Fan stop:

Immediate when the door is opened

40. Lighting type:

LED lighting in the doors, on both sides

41. Cavity material and shape:

AISI 304, with rounded corners for easy cleaning

42. Reversible fan:

Yes

43. Sustaine box:

Yes

44. Heating element material:

Incoloy

45. Probe:

Optional

46. Remote control:

Yes

47. Shower:

Manual (optional)

48. Distance between the layers [mm]:

30

49. Smoke-dry function:

Yes

50. Interior lighting:

Yes

51. Low temperature heat treatment:

Yes

52. Number of fans:

1

Technical data sheet

Technical parameters



Combi convection steam oven SLIM electric 6x GN 1/1 automatic cleaning boiler touch screen 7" 400 V

Model	SAP Code	00011860
MSTBB 0611 E	A group of articles - web	Convection machines

53. Number of fan speeds:

6

54. Number of programs:

1000

55. USB port:

Yes, for uploading recipes and updating firmware

56. Door constitution:

Vented safety double glass, removable for easy cleaning

57. Number of preset programs:

100

58. Number of recipe steps:

9

59. Minimum device temperature [°C]:

30

60. Maximum device temperature [°C]:

300

61. Device heating type:

Combination of steam and hot air

62. HACCP:

Yes

63. Number of GN / EN:

6

64. GN / EN size in device:

GN 1/1

65. GN device depth:

40

66. Food regeneration:

Yes

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

1,5

68. Diameter nominal:

DN 50

69. Water supply connection:

3/4"