

Technical data sheet

Product features



Convection oven electric 20x GN 1/1 Spray, touch color display, right door

Model	SAP Code	00020601
MPD 2011 ERAM	A group of articles - web	Convection machines



- Steam type: Injection
- Number of GN / EN: 20
- GN / EN size in device: GN 1/1, EN 600x400
- Control type: Touchscreen + buttons
- Advanced moisture adjustment: Supersteam - two steam saturation modes
- Delta T heat preparation: Yes
- Multi level cooking: No
- Door constitution: Vented safety double glass, removable for easy cleaning

SAP Code	00020601	Loading	400 V / 3N - 50 Hz
Net Width [mm]	995	Steam type	Injection
Net Depth [mm]	835	Number of GN / EN	20
Net Height [mm]	1850	GN / EN size in device	GN 1/1, EN 600x400
Net Weight [kg]	260.00	Control type	Touchscreen + buttons
Power electric [kW]	31.000		

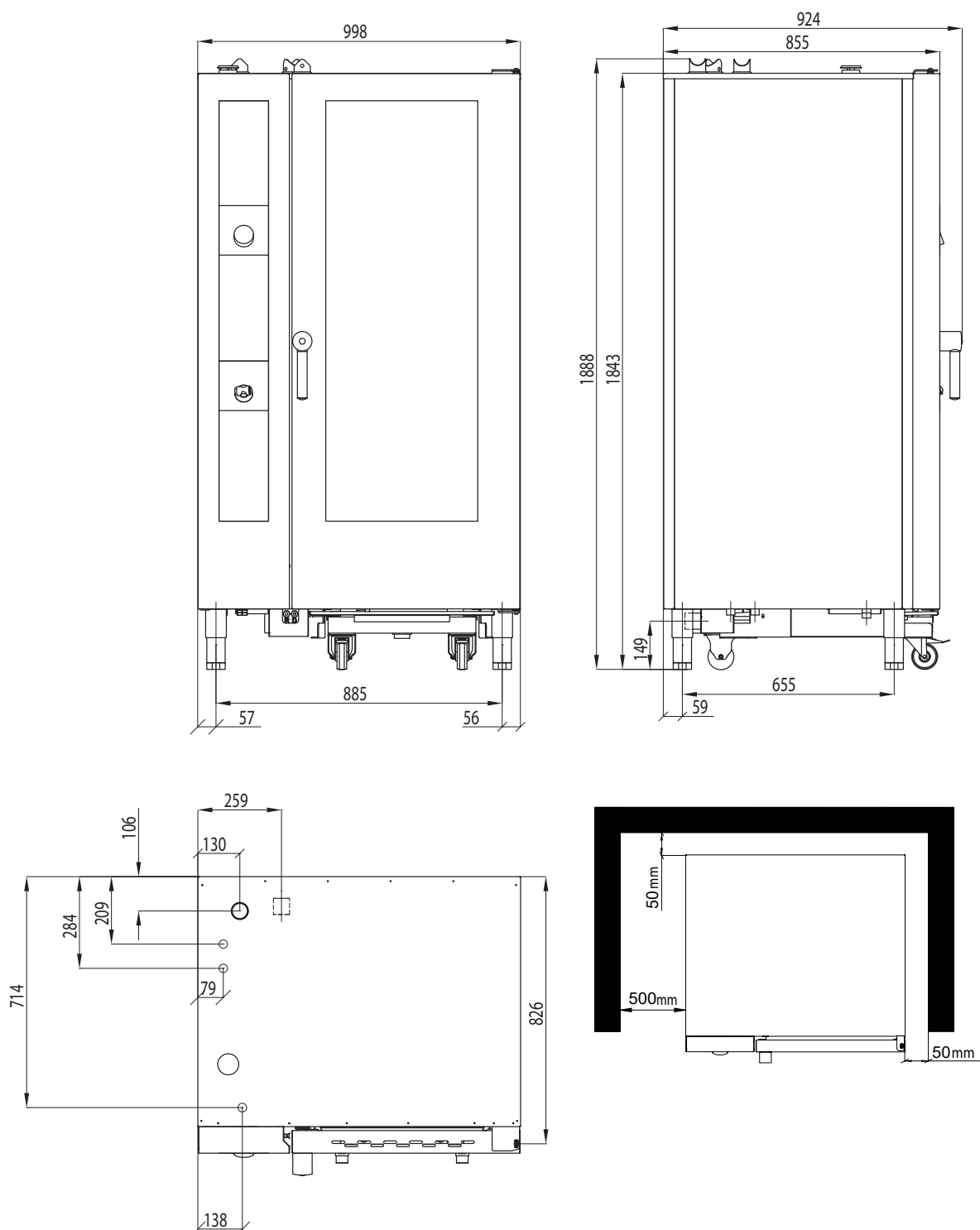
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Technical drawing



Convection oven electric 20x GN 1/1 Spray, touch color display, right door

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Product benefits

Convection oven electric 20x GN 1/1 Spray, touch color display, right door

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1

Rapid chamber ventilation system

quick ventilation of odors

2

Double glazed ventilation doors (panels can be opened)

easy to clean and wash

3

LED cooking chamber lighting

overview inside the combi oven

4

Boiling chamber AISI 304 with curved corners

easy to clean and wash

5

Height adjustable feet

traffic variability

6

Control with a single button

simplicity

7

Carriage

cooks and handles up to 20 GN at a time

8

Preset cooking programs

the possibility of controlling 9 cooking phases for each of them

9

One Touch cooking mode

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

10

Easy service

the possibility of cooking different dishes at the same time

11

Super Steam

possibility to set 2 levels of humidity

12

Hold function

possibility of keeping food warm, immediate serving

13

Regenerative function

food regeneration

14

Rack control

the 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	00020601
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1. SAP Code:

00020601

2. Net Width [mm]:

995

3. Net Depth [mm]:

835

4. Net Height [mm]:

1850

5. Net Weight [kg]:

260.00

6. Gross Width [mm]:

1150

7. Gross depth [mm]:

1050

8. Gross Height [mm]:

2100

9. Gross Weight [kg]:

290.00

10. Device type:

Electric unit

11. Power electric [kW]:

31.000

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]:

480

16. Depth of internal part [mm]:

660

17. Height of internal part [mm]:

1430

18. Adjustable feet:

Yes

19. Control type:

Touchscreen + buttons

20. Steam type:

Injection

21. Delta T heat preparation:

Yes

22. Unified finishing of meals EasyService:

Yes

23. Detergent type:

Liquid washing detergent + water rinse

24. Multi level cooking:

No

25. Advanced moisture adjustment:

Supersteam - two steam saturation modes

26. Slow cooking:

from 50 °C

27. Fan stop:

Immediate when the door is opened

28. Lighting type:

LED

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Technical parameters



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29. Cavity material and shape:

AISI 304, with rounded corners for easy cleaning

30. Sustaine box:

Yes

31. Standard equipment for device:

Core probe
Retractable hand shower
Automatic washing system (Liquid detergent)
Trolley
Wi-Fi

32. Heating element material:

Incoloy

33. Shower:

Pull-out

34. Distance between the layers [mm]:

65

35. Interior lighting:

Yes

36. Number of fans:

1

37. Number of fan speeds:

6

38. USB port:

Yes, for uploading recipes and updating firmware

39. Door constitution:

Vented safety double glass, removable for easy cleaning

40. Number of recipe steps:

9

41. Device heating type:

Combination of steam and hot air

42. Number of GN / EN:

20

43. GN / EN size in device:

GN 1/1, EN 600x400

44. Food regeneration:

Yes

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

16

46. Diameter nominal:

DN 50

47. Water supply connection:

3/4"