Technical data sheet

Product features

Convection oven electric 20x GN 1/1 Spray, touch color display, right door 400 V / 3N		
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: Two steam saturation modes
- Delta T heat preparation: Yes
- Multi level cooking: No
- Door constitution: Vented safety double glass, removable for easy cleaning

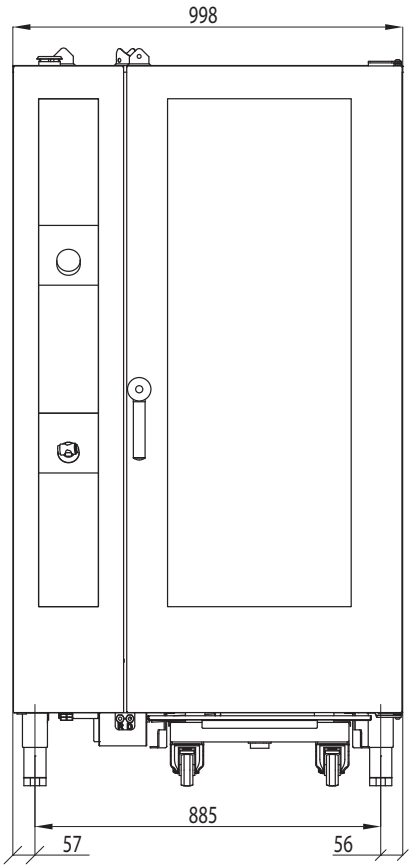
SAP Code	00020601	**Loading**	400 V / 3N - 50 Hz
Net Width [mm]	995	**Steam type**	Injection
Net Depth [mm]	835	**Number of GN / EN**	20
Net Height [mm]	1850	**GN / EN size in device**	GN 1/1, EN 600x400
Net Weight [kg]	260.00	**Control type**	Touchscreen + buttons
Power electric [kW]	31.000		

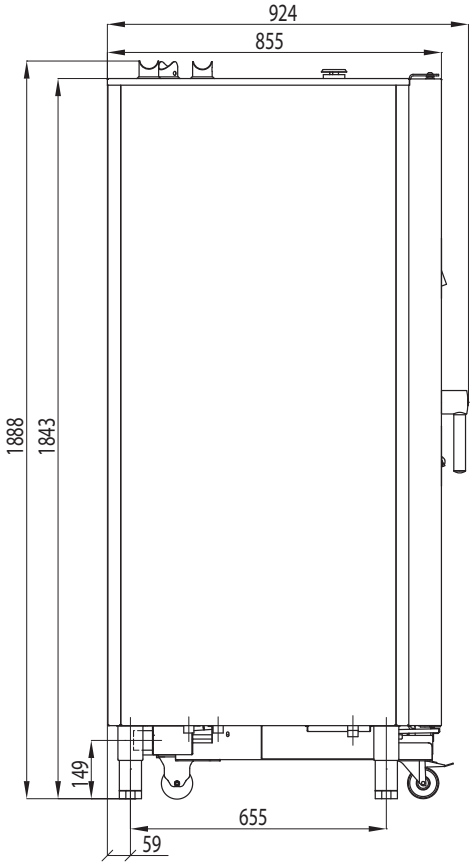
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391 81 Veselí nad Lužnicí 1, ID:49825062

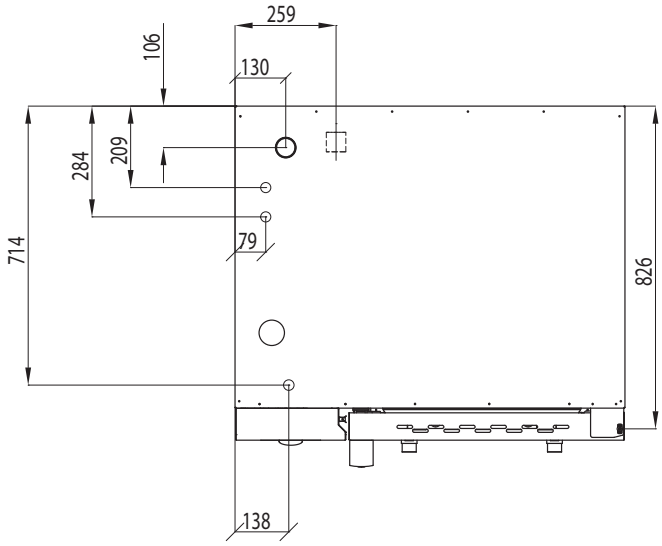
Technical data sheet

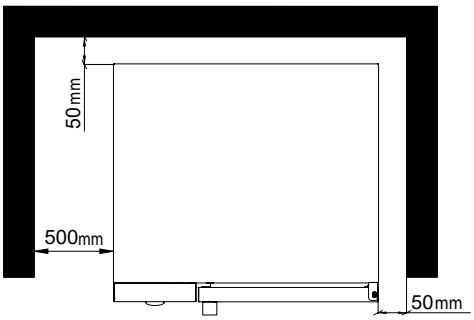
Technical drawing

Convection oven electric 20x GN 1/1 Spray, touch color display, right door 400 V / 3N		
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Technical data sheet

Product benefits

Convection oven electric 20x GN 1/1 Spray, touch color display, right door 400 V / 3N		
Model	**SAP Code**	00020601
MPD 2011 ERAM	**A group of articles - web**	Convection machines

1 **Rapid chamber ventilation system**
quick ventilation of odors
- saving time and costs

2 **Double glazed ventilation doors (panels can be opened)**
easy to clean and wash
- facilitating human work and strength - happier staff

3 **LED cooking chamber lighting**
overview inside the combi oven
- saving time and costs, when we do not open the convection oven, hot air does not escape

4 **Boiling chamber AISI 304 with curved corners**
easy to clean and wash
- facilitating human work and strength - happier staff

5 **Height adjustable feet**
traffic variability
- height adjustment option

6 **Control with a single button**
simplicity
- time savings; facilitating human work and strength - happier staff

7 **Carriage**
cooks and handles up to 20 GN at a time
- low operating costs, saving time and money

8 **Preset cooking programs**
the possibility of controlling 9 cooking phases for each of them
- saving time and costs

9 **One Touch cooking mode**
immediate start of the cooking cycle “with one touch of the program”
- saving time and costs

10 **Easy service**
the possibility of cooking different dishes at the same time
- saving time and costs

11 **Super Steam**
possibility to set 2 levels of humidity
- tasty balanced meals

12 **Hold function**
possibility of keeping food warm, immediate serving
- saving time and costs

13 **Regenerative function**
food regeneration
- tasty and more valuable food, nice appearance of the dish,

14 **Rack control**
the possibility of serving all dishes at the same time in one place
- saving time and costs

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Technical data sheet

Technical parameters

Convection oven electric 20x GN 1/1 Spray, touch color display, right door 400 V / 3N

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

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. **Additional information:**
    No possibility of reverse door opening (handle on the right)
21. **Steam type:**
    Injection
22. **Delta T heat preparation:**
    Yes
23. **Unified finishing of meals EasyService:**
    Yes
24. **Detergent type:**
    Liquid washing detergent + water rinse
25. **Multi level cooking:**
    No
26. **Advanced moisture adjustment:**
    Two steam saturation modes
27. **Slow cooking:**
    from 50 °C
28. **Fan stop:**
    Immediate when the door is opened

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Technical parameters

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Model	**SAP Code**	00020601
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29. Lighting type:
LED

30. Cavity material and shape:
AISI 304, with rounded corners for easy cleaning

31. Sustaince box:
Yes

32. Standard equipment for device:
Core probe
Retractable hand shower
Automatic washing system (Liquid detergent)
Trolley
Wi-Fi

33. Heating element material:
Incoloy

34. Shower:
Pull-out

35. Distance between the layers [mm]:
65

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”

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