Technical data sheet

Product features

Combi convection steam oven MINI electric 6x GN 1/1 automatic cleaning direct steam touch screen 5´´ 400 V / 3N		
Model	**SAP Code**	00011963
MSDBD 0611 E	**A group of articles - web**	Convection machines



- Steam type: Injection
- Number of GN / EN: 6
- GN / EN size in device: GN 1/1
- GN device depth: 40
- Control type: Touchscreen + buttons
- Display size: 5”
- Humidity control: regulation based on direct measurement of humidity in the chamber (patented)
- Advanced moisture adjustment: No
- 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

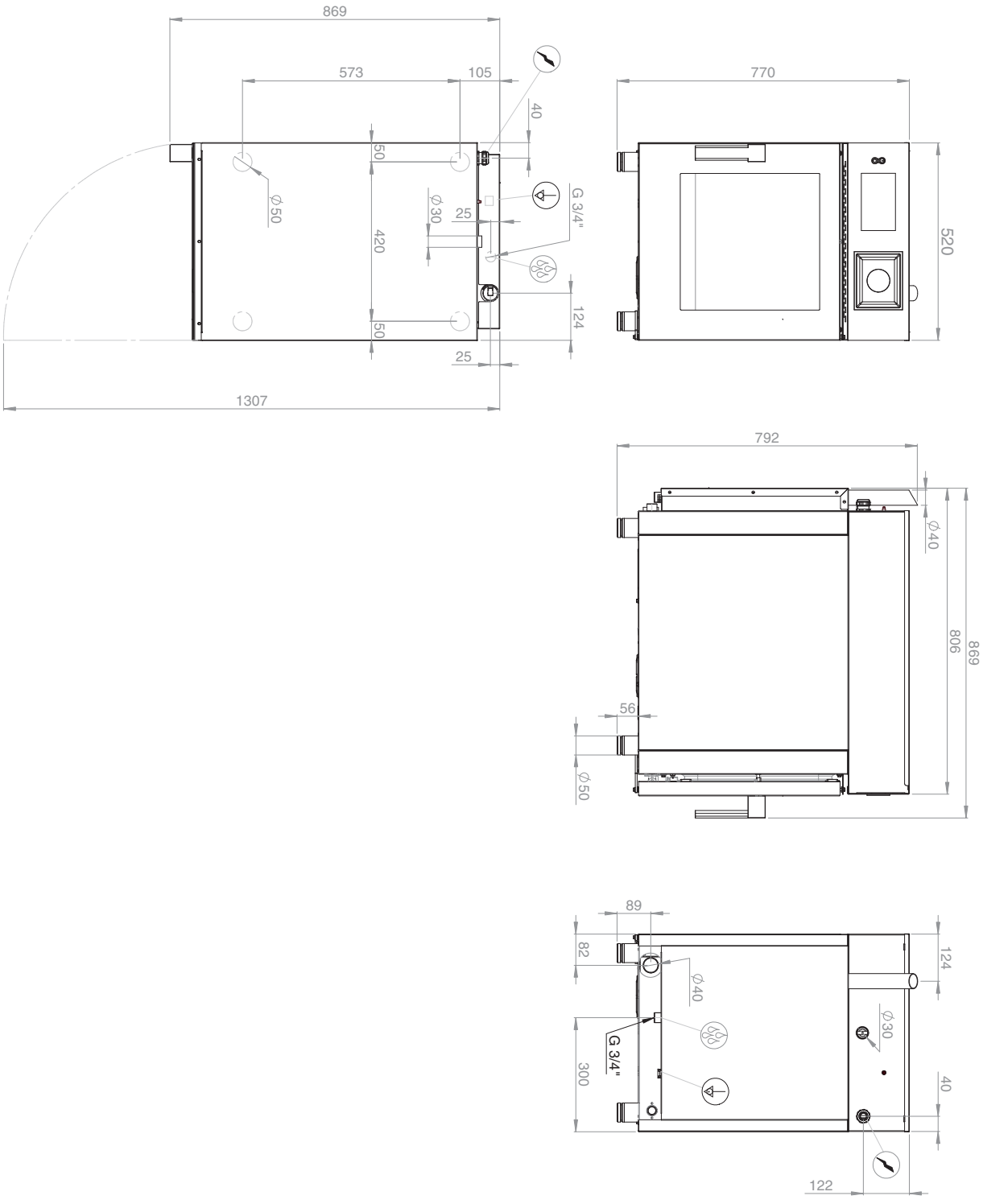
SAP Code	00011963	**Steam type**	Injection
Net Width [mm]	519	**Number of GN / EN**	6
Net Depth [mm]	808	**GN / EN size in device**	GN 1/1
Net Height [mm]	1010	**GN device depth**	40
Net Weight [kg]	118.00	**Control type**	Touchscreen + buttons
Power electric [kW]	6.900	**Display size**	5”
Loading	400 V / 3N - 50 Hz		

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Technical drawing

Combi convection steam oven MINI electric 6x GN 1/1 automatic cleaning direct steam touch screen 5´´ 400 V / 3N		
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Product benefits

Combi convection steam oven MINI electric 6x GN 1/1 automatic cleaning direct steam touch screen 5´´ 400 V / 3N

Model	SAP Code	00011963
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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

- the possibility of inserting more GNs in the case of shallow GNs and the possibility of cooking larger quantities of food, or more types of food

2 Narrow body

economical construction with a panel placed on top of full-size GN 1/1 inserts

- full-featured kettle for small spaces

3 A symbiotic steam generation system

simultaneous use of direct injection and boiler, maintenance of 100% humidity, or its regulation

- preparation of different dishes and cooking styles in an environment precisely set for the food or dish

4 Touch screen display.

simple intuitive control with unique pictograms
everything in Czech
the possibility of using preset programs or manual control

- help with cooking even for less skilled cooks, safe baking even in the absence of an operator; create your own recipes; easy to use

5 Weather system

patented device for measuring steam saturation in real time and in steam mode, the only one on the market

- the system automatically maintains the optimum humidity to the chamber, thus avoiding food spoilage

6 Steam tuner

a control element that allows setting the exact saturation of steam in the cooking chamber during the cooking process

- possibility of cooking different types of cuisine, from very moist steam for typical Czech dishes to low-saturated steam for e.g. French cuisine

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

- allows the user to place two machines in smaller spaces to increase production; the chef can prepare two different dishes simultaneously

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

- 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

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

- allows the preparation of a variety of dishes from the most delicate to high temperature baking at the highest speed

10 External temperature probe

temperature probe located outside the cooking area
choice of single or multipoint probe or vacuum probe

- positioning outside the cooking chamber extends its life; ensuring total food hygiene safety; HACCP record; control of heat treatment in the absence of the cook

11 Longitudinal insertion to GN

penetration placed on the depth of the machine
exchangeable for 600x400 sheet metal inserts

- possibility of inserting a larger range of GNs, not just 1/1 size possibility of using 6x4 baking trays

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Technical parameters

Combi convection steam oven MINI electric 6x GN 1/1 automatic cleaning direct steam touch screen 5´´ 400 V / 3N

Model	SAP Code	00011963
MSDBD 0611 E	A group of articles - web	Convection machines

1. **SAP Code:**
   00011963
2. **Net Width [mm]:**
   519
3. **Net Depth [mm]:**
   808
4. **Net Height [mm]:**
   1010
5. **Net Weight [kg]:**
   118.00
6. **Gross Width [mm]:**
   580
7. **Gross depth [mm]:**
   920
8. **Gross Height [mm]:**
   1175
9. **Gross Weight [kg]:**
   128.00
10. **Device type:**
    Electric unit
11. **Power electric [kW]:**
    6.900
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:**
    regulation based on direct measurement of humidity in the chamber (patented)
17. **Stacking availability:**
    Yes
18. **Control type:**
    Touchscreen + buttons
19. **Additional information:**
    possibility of reverse door opening - handle on the right side (must be specified when ordering)
20. **Steam type:**
    Injection
21. **Sturdier version:**
    No
22. **Chimney for moisture extraction:**
    Yes
23. **Delayed start:**
    Yes
24. **Display size:**
    5”
25. **Delta T heat preparation:**
    Yes
26. **Automatic preheating:**
    Yes

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27. Automatic cooling:
Yes

28. Unified finishing of meals EasyService:
Yes

29. Night cooking:
Yes

30. Washing system:
Open

31. Detergent type:
Liquid washing detergent + water rinse

32. Multi level cooking:
Drawer program - control of heat treatment for each dish separately

33. Advanced moisture adjustment:
No

34. Slow cooking:
from 50 °C

35. Fan stop:
Interruption when door is opened, not braked

36. Lighting type:
LED lighting in the door, on one side

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

38. Reversible fan:
Yes

39. Sustaince box:
Yes

40. Heating element material:
Incoloy

41. Probe:
Optional

42. Remote control:
No

43. Shower:
Manual (optional)

44. Distance between the layers [mm]:
30

45. Smoke-dry function:
Yes

46. Interior lighting:
Yes

47. Low temperature heat treatment:
Yes

48. Number of fans:
1

49. Number of fan speeds:
3

50. Number of programs:
1000

51. USB port:
Yes, for uploading recipes and updating firmware

52. Door constitution:
Vented safety double glass, removable for easy cleaning

53. Number of preset programs:
100

54. Number of recipe steps:
9

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Model	**SAP Code**	00011963
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55. Minimum device temperature [°C]:
50

56. Maximum device temperature [°C]:
300

57. Device heating type:
Combination of steam and hot air

58. HACCP:
Yes

59. Number of GN / EN:
6

60. GN / EN size in device:
GN 1/1

61. GN device depth:
40

62. Food regeneration:
Yes

63. Cross-section of conductors CU [mm²]:
1,5

64. Diameter nominal:
DN 50

65. Water supply connection:
3/4”

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