Technical data sheet

Product features

Convection oven electric Direct steam Color touch screen Left-hinged door 5x GN 2/3 230 V / 1N		
Model	**SAP Code**	00038565
MPDN 0523 EL	**A group of articles - web**	Convection machines



- Steam type: Injection
- Number of GN / EN: 5
- GN / EN size in device: GN 2/3
- GN device depth: 65
- Control type: Touchscreen
- Display size: 7”
- Humidity control: Yes, indirect measuring
- Delta T heat preparation: Yes
- Multi level cooking: Drawer program - control of heat treatment for each dish separately
- Door constitution: Vented safety double glass, removable for easy cleaning

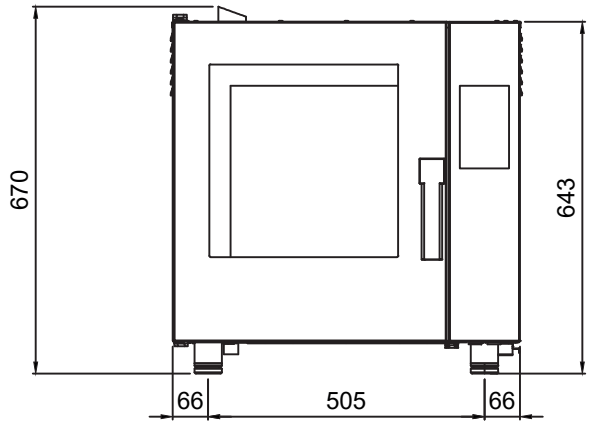
SAP Code	00038565	**Steam type**	Injection
Net Width [mm]	635	**Number of GN / EN**	5
Net Depth [mm]	689	**GN / EN size in device**	GN 2/3
Net Height [mm]	643	**GN device depth**	65
Net Weight [kg]	53.00	**Control type**	Touchscreen
Power electric [kW]	3.300	**Display size**	7”
Loading	230 V / 1N - 50 Hz		

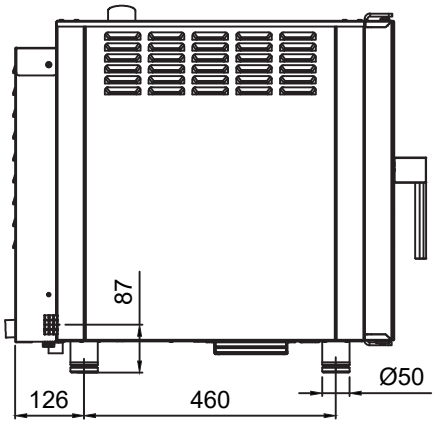
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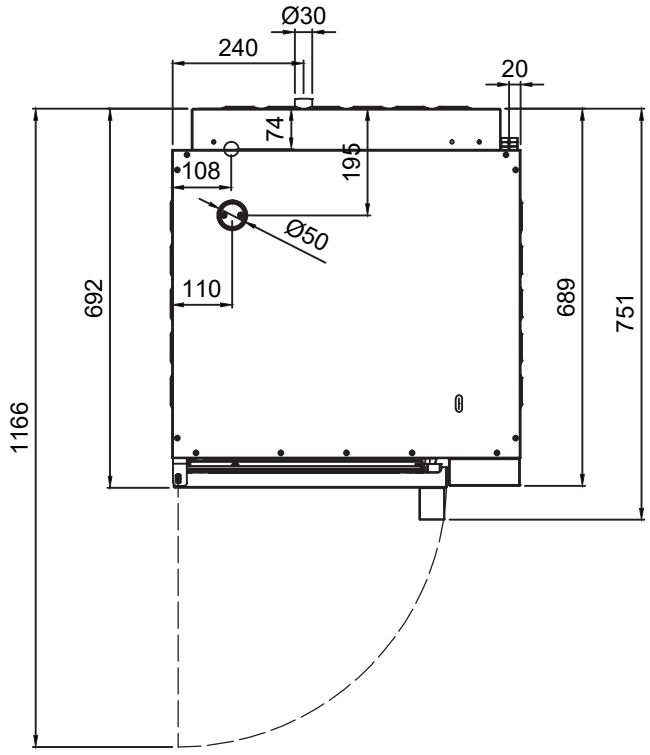
Technical data sheet

Technical drawing

Convection oven electric Direct steam Color touch screen Left-hinged door 5x GN 2/3 230 V / 1N		
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Product benefits

Convection oven electric Direct steam Color touch screen Left-hinged door 5x GN 2/3 230 V / 1N		
Model	**SAP Code**	00038565
MPDN 0523 EL	**A group of articles - web**	Convection machines

1 **Rapid chamber ventilation system**
fast ventilation of odors
– saving time and costs

2 **Double glazed ventilation door (panels can be opened)**
easy cleaning and washing
– easier human work and effort - more satisfied 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 **AISI 304 cooking chamber with curved corners**
easy cleaning and washing
– easier human work and effort - more satisfied staff

5 **Height adjustable feet**
variability of operation
– possibility of height adjustment

6 **Single knob control**
simplicity
– saving time; easier human work and effort - more satisfied staff

7 **Rack control**
possibility of serving all dishes at the same time in one place
– low operating costs, saving time and costs

8 **Preset cooking programs**
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 “one touch of the program”
– saving time and costs

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

11 **Super Steam**
possibility of setting 2 humidity levels
– tasty balanced meals

12 **Hold function**
possibility of maintaining food temperature, immediate serving
– saving time and costs

13 **Regeneration function**
food regeneration
– tasty and more valuable food, nice appearance of the food,

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Technical data sheet

Technical parameters

Convection oven electric Direct steam Color touch screen Left-hinged door 5x GN 2/3 230 V / 1N

Model	SAP Code	00038565
MPDN 0523 EL	A group of articles - web	Convection machines

1. **SAP Code:**
   00038565
2. **Net Width [mm]:**
   635
3. **Net Depth [mm]:**
   689
4. **Net Height [mm]:**
   643
5. **Net Weight [kg]:**
   53.00
6. **Gross Width [mm]:**
   810
7. **Gross depth [mm]:**
   700
8. **Gross Height [mm]:**
   698
9. **Gross Weight [kg]:**
   63.00
10. **Device type:**
    Electric unit
11. **Power electric [kW]:**
    3.300
12. **Loading:**
    230 V / 1N - 50 Hz
13. **Material:**
    AISI 304
14. **Exterior color of the device:**
    Stainless steel
15. **Adjustable feet:**
    Yes
16. **Humidity control:**
    Yes, indirect measuring
17. **Stacking availability:**
    Yes
18. **Control type:**
    Touchscreen
19. **Additional information:**
    possibility of reverse door opening - handle on the right side (must be specified when ordering)
20. **Steam type:**
    Injection
21. **Chimney for moisture extraction:**
    Yes
22. **Display size:**
    7”
23. **Delta T heat preparation:**
    Yes
24. **Unified finishing of meals EasyService:**
    Yes
25. **Night cooking:**
    Yes
26. **Multi level cooking:**
    Drawer program - control of heat treatment for each dish separately

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Technical parameters

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27. Slow cooking:
from 50 °C

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

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

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

31. Reversible fan:
Yes

32. Sustaince box:
Yes

33. Standard equipment for device:
1-point probe

34. Heating element material:
Incoloy

35. Probe:
Yes

36. Shower:
Manual (optional)

37. Distance between the layers [mm]:
74

38. Smoke-dry function:
Yes

39. Interior lighting:
Yes

40. Low temperature heat treatment:
Yes

41. Number of fan speeds:
3

42. Number of programs:
1000

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

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

45. Number of preset programs:
100

46. Number of recipe steps:
9

47. Minimum device temperature [°C]:
50

48. Maximum device temperature [°C]:
300

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

50. HACCP:
Yes

51. Number of GN / EN:
5

52. GN / EN size in device:
GN 2/3

53. GN device depth:
65

54. Cross-section of conductors CU [mm²]:
0,75

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55. Diameter nominal:
DN 50

56. Water supply connection:
3/4”

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