

Product features

Convection oven electric Direct steam Color touch screen Left-hinged door 5x GN 1/1		
Model	SAP Code	00038563
MPDN 0511 EL	A group of articles - web	Convection machines



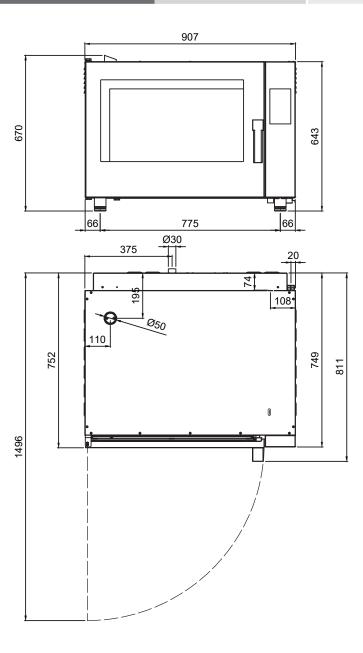
- Steam type: Injection
- Number of GN / EN: 5
- GN / EN size in device: GN 1/1, EN 600x400
- GN device depth: 65
- Control type: Touchscreen
- Display size: 7"
- Humidity control: Yes, indirect measuring
- Delta T heat preparation: Yes
- Multi level cooking: Drawer program control of heat treatment for each dish separately
- Door constitution: Vented safety double glass, removable for easy cleaning

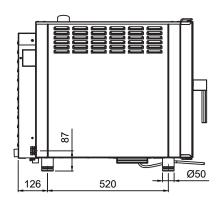
SAP Code	00038563	Steam type	Injection
Net Width [mm]	907	Number of GN / EN	5
Net Depth [mm]	752	GN / EN size in device	GN 1/1, EN 600x400
Net Height [mm]	643	GN device depth	65
Net Weight [kg]	65.00	Control type	Touchscreen
Power electric [kW]	6.300	Display size	7"
Loading	400 V / 3N - 50 Hz		



Technical drawing

Convection oven electric Direct steam Color touch screen Left-hinged door 5x GN 1/1		
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Product benefits

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Rapid chamber ventilation system

fast ventilation of odors

saving time and costs

Double glazed ventilation door (panels can be opened)

easy cleaning and washing

easier human work and effort - more satisfied staff

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

AISI 304 cooking chamber with curved corners easy cleaning and washing

- easier human work and effort - more satisfied staff

Height adjustable feet

- possibility of height adjustment

Single knob control simplicity

variability of operation

- saving time; easier human work and effort - more satisfied staff

Trolley cooks and handles up to 20 GN at once

- low operating costs, saving time and costs

Preset cooking programs possibility of controlling 9 cooking phases for each of them

saving time and costs

One Touch cooking mode immediate start of the cooking cycle "one touch of the program"

- saving time and costs

Easy service possibility of cooking different dishes at the same time

saving time and costs

Super Steam

possibility of setting 2 humidity levels

tasty balanced meals

Hold function possibility of maintaining food temperature, immediate serving

saving time and costs

Regeneration function

food regeneration

- tasty and more valuable food, nice appearance of the food,

Rack control

possibility of serving all dishes at the same time in one place

saving time and costs



Technical parameters

Convection oven electric Direct s	team Color touch scr	een Left-hinged door 5x GN 1/1
Model	SAP Code	00038563
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1. SAP Code: 00038563		14. Exterior color of the device: Stainless steel
2. Net Width [mm]: 907 3. Net Depth [mm]: 752		15. Adjustable feet: Yes
		16. Humidity control: Yes, indirect measuring
4. Net Height [mm]: 643		17. Stacking availability: Yes
5. Net Weight [kg]: 65.00 6. Gross Width [mm]: 940 7. Gross depth [mm]: 900 8. Gross Height [mm]: 698 9. Gross Weight [kg]: 75.00 10. Device type: Electric unit		 18. Control type: Touchscreen 19. Additional information: possibility of reverse door opening - handle on the right side (must be specified when ordering)
		21. Chimney for moisture extraction: Yes
		22. Display size: 7"
		23. Delta T heat preparation: Yes
		11. Power electric [kW]: 6.300
12. Loading: 400 V / 3N - 50 Hz		25. Night cooking: Yes
13. Material:		26. Multi level cooking:

Drawer program - control of heat treatment for each

dish separately

AISI 304



Technical parameters

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27. Slow cooking: from 50 °C		41. Number of fan speeds:			
28. Fan stop: Interruption when door is opened, not braked		42. Number of programs: 1000			
29. Lighting type: LED lighting in the door, on one side		43. USB port: Yes, for uploading recipes and updating firmware			
30. Cavity material and shape: AISI 304, with rounded corners for easy cleaning		44. Door constitution: Vented safety double glass, removable for easy cleaning			
31. Reversible fan: Yes		45. Number of preset programs: 100			
32. Sustaince box: Yes 33. Standard equipment for device: 1-point probe 34. Heating element material: Incoloy 35. Probe: Yes		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			
			36. Shower: Manual (optional)		50. HACCP: Yes
			37. Distance between the layers [mm]: 74		51. Number of GN / EN:
			38. Smoke-dry function: Yes		52. GN / EN size in device: GN 1/1, EN 600x400
39. Interior lighting: Yes		53. GN device depth: 65			
40. Low temperature heat treatment:		54. Cross-section of conductors CU [mm²]:			

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Yes



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55. Diameter nominal:

DN 50

56. Water supply connection:

3/4"