

GAS COMBI OVEN (DIRECT STEAM), 11XGN1/1 MC 11.1 G

Ref: 1101.810.013
Magnus

Body and chamber in stainless steel.

Chamber with rounded corners and bottom in diamond form that allows an easy draining of condensation liquids.

Convection mode with percentage humidity regulation: from 20 to 270 °C; steam mode: from 20 to 100 °C; core probe: from 20 to 99 °C; Delta T function: from 30 to 150 °C.

Longitudinal grid/containers entrance.

150 pre-stored programs with possibility for the user to add 150 more. Programs up to 6 steps.

Cook & Hold function.

Removable gasket around the door for simple and throughout cleaning.

Perfect thermic insulation with double glass door.

Ergonomic and heat insulated handle.

Door with micro switch that automatically turns off the ventilators when door is opened.

USB connection.

Core probe with Delta T function.

Automatic programs.

Automatic preheating function.

Fans with inverse rotation and 2 ventilation speed selectable.

Automatic washing with liquid detergent.

Quick cooling down of the cooking chamber.

Supplied with 1 package of liquid detergent and 1 GN1/1 grid.

The optional stacking kits allows to stack the ovens: MC 7.1 E + MC 7.1 E or MC 7.1 E + MC 11.1 E.



FEATURES

Meals per day	150
Capacity	11x GN1/1 or 22x GN1/2
Distance between guides	67 mm
Dimensions (WDH)	796x811x1093 mm
Total power	16 kW + 0.5 kW (Electric)
Power supply	230V 1N~50/60Hz
Fans	1
Gas consumption (G20)	1.693 m ³ /h
Gas consumption (G30/31)	1.262 kg/h
Weight	150 kg
Packaging dimensions	850x880x1280 mm
Gross weight	167 kg