

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 diamant 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 GN1/1or 22x GN1/2 |
| Distance between guides | | 67 mm |
| Dimensions (WDH) | | 796x811x1093 mm |
| Total power | | 16 kW + 0.5 kW (Eletric) |
| Power supply | | 230V/1/50Hz |
| Fans | | 1 |
| Gas consumption (G20) | | 1.693 m3/h |
| Gas consumption (G30/31) | | 1.262 kg/h |
| Weight | | 150 kg |
| Packaging dimensions | | 850x880x1280 mm |
| Gross weight | | 167 kg |