

ELECTRIC COMBI OVEN (DIRECT STEAM), 7XGN1/1
MC 7.1 E

Ref: 1101.810.010
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 ºC; steam mode: from 20 to 100 ºC; core probe: from 20 to 99 ºC; Delta T function: from 30 to 150 ºC.

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 Deta 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	80
Capacity	7x GN1/1 or 14x GN1/2
Distance between guides	67 mm
Dimensions (WDH)	797x812x817 mm
Total power	8.3 kW
Power supply	380/415V 3N~ 50/60Hz
Fans	1
Weight	110 kg
Packaging dimensions	890x850x990 mm
Gross weight	122 kg