

RANGE

MODEL

FUNCTION

Convection and Combination Ovens MI

MSYE202B

Direct Steam Ovens - 40x GN 1/1 - 20x GN 2/1

ITEM

Electric direct steam combi oven 20 x GN2/1, 40 x GN1/1, featuring touch screen control panel and automatic cooking system





RANGE	MODEL	FUNCTION
<b>Convection and Combination Ovens MI</b>	<b>MSYE202B</b>	<b>Direct Steam Ovens - 40x GN I/I - 20x GN 2/I</b>

**ITEM**

**Electric direct steam combi oven 20 x GN2/I, 40 x GN1/I, featuring touch screen control panel and automatic cooking system**

**DESCRIPTION**

Combined electric oven. Cooking Mode: AC (Automatic Cooking) automatic cooking system for International recipes complete with photo-illustrated dishes. Manual cooking with three cooking modes: Convection 30°C to 270°C, Steam 30°C to 130°C, Combined Convection+Steam 30°C to 270°C. Preheating 300°C. Automatic fan direction reversal. 95 preloaded recipes. Possibility of programming and storing cooking procedures in automatic sequence (up to 15 cycles), giving each programme its own name, photo and recipe information. Humidity control. Fast cooling. Automatic cooking process start. 7-inch, high-definition, capacitive colour screen with Touch Screen function selection. Knob to confirm selections. Automatic washing system. Separate container of detergent with automatic dosing. Liquid detergent. CALOUT anti-limescale system that prevents the formation and build-up of limescale in the steam generator (with optional steam generator). Chamber and core temperature parallel control. Automatically adjusted steam condensation. Programmable delayed start of cooking. Choice of up to 6 ventilation speeds. For special cooking with intermittent speed. Core temperature control with 4-point probe. Core probe connection via connector outside the cooking chamber, with possibility of quick-connect needle probe for vacuum cooking and small pieces. Wi-Fi connectivity (Ethernet connection optional) to Connecty.Cloud with access to recipe database and oven synchronisation, HACCP monitoring, remote diagnostics. USB connection to download HACCP data, update software and upload/download cooking programs. IPX4 water jet protection (IPX5 for floor models). Perfectly smooth, watertight chamber. Closing door with double tempered glass, air cavity and internal heat-reflective glass. Inner glass with folding opening for easy cleaning. Optional: steam generator. Shower. Smoker. Supplied with: core probe, automatic washing, 70 mm interspaced tray holders. Cooking chamber capacity: 20x GN 2/I (650x530mm) 40x GN I/I (530x325mm). Number of meals 300 to 500.



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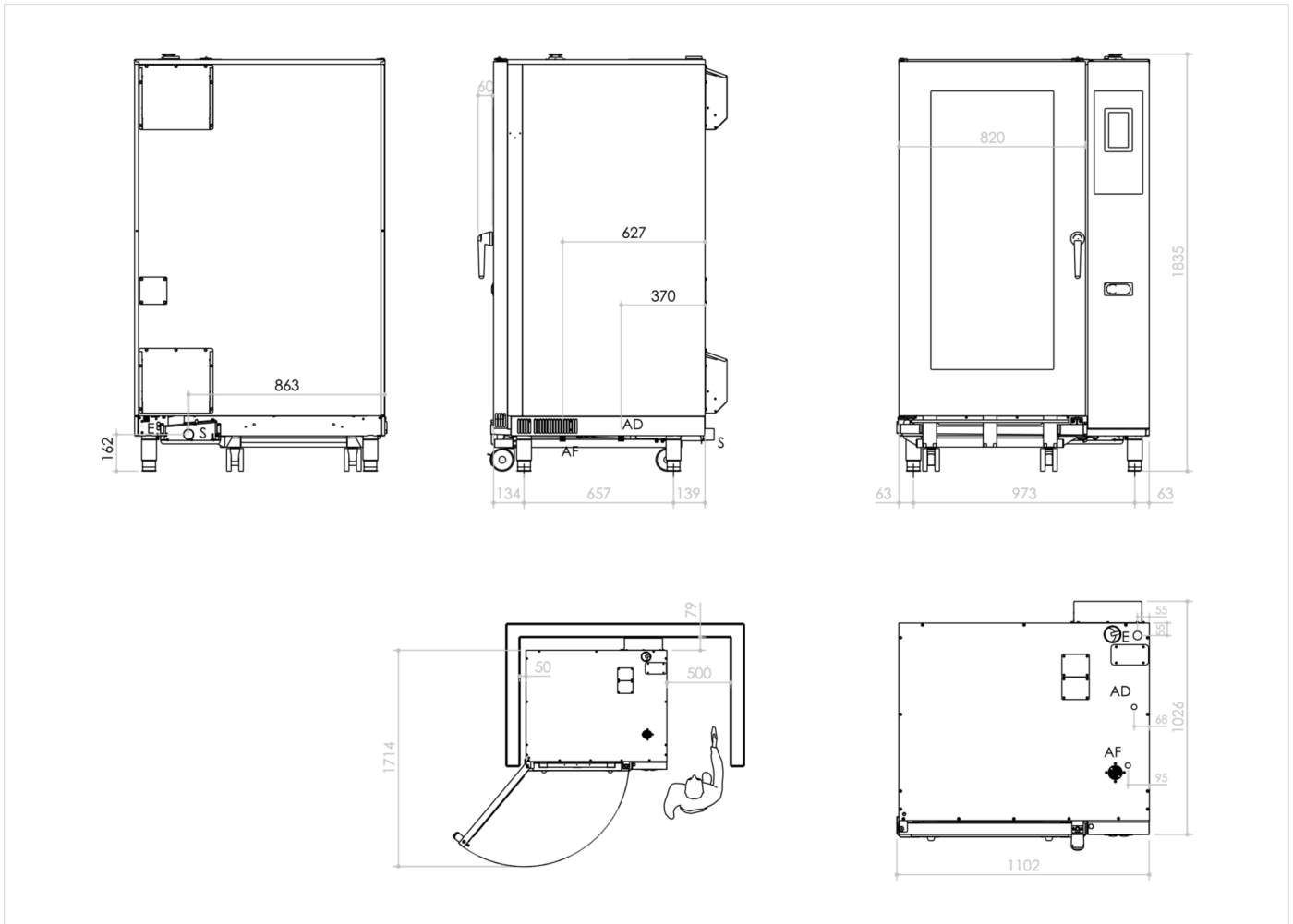
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## INSTALLATION SPECIFICATIONS

(E) Electrical Connection:	VAC400-3N 50/60
(AD) Softened Water Inlet:	Ø3/4
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(S) Output Drain:	50

