

## MTE10X

### Combi Electric Oven - 10 (GN 1/1\_ 60x40)



#### TECHNICAL FEATURES

- Heating of cooking chamber with high performance INCOLOY heating elements.
- Adjustable fan speed in 3 position.
- Double-glazed ventilated door (panels can be opened for easy cleaning).
- Cooking chamber lighting with LED.
- Adjustable door hinges.
- AISI 304 cooking chamber with rounded corners.
- Height adjustable feet.
- USB port for uploading and saving recipes and for firmware updating.
- Motorised vent valve opening
- Single control by means of just one jog/dial encoder knob.
- Extra power version with three fans

#### OPTIONS:

- MTE10XW Washing system included
- MTE10X\_L left side hinges
- MTE10X\_R right side hinges
- Optional rack for 60x40 trays.

#### USER INTERFACE:

##### TOUCH SCREEN PANEL 7"

Convection, steam, convection with steam in combi mode, humidification and dehumidification, cook with core probe, hold in temperature for overnight cooking.

These are the Easyair's functions, an oven line which is suitable to take either gastronom and confectionery size trays and containers.

#### OneTouch

To start with a single move the preferred recipes selected and memorized by him with the silhouette and the name he prefers.

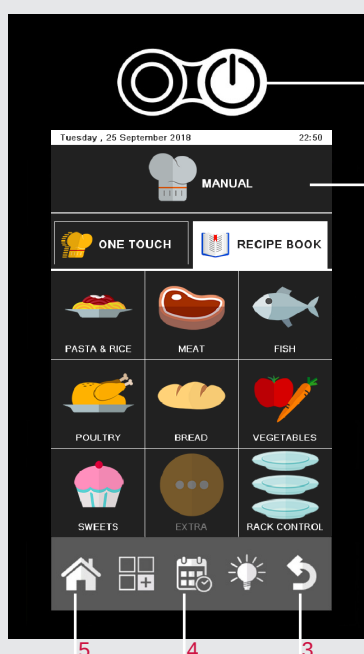
#### RecipeTuner

The RecipeTuner interface makes it possible to modify and personalise the various programs simply and intuitively. RecipeTuner changes according to the type of cooking set, to regulate cooking, browning, degree of humidity and of leavening.

#### EasyService

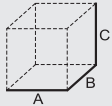
level control cooking

The new Rack Control enables different dishes to be cooked at the same time at various levels. What's more, with EasyService, a new Rack Control function, all the dishes can be served at the same time.



1. On/Off switch.
2. Touch Screen Panel.
  - Temperature control from 50° to 300°C
  - Time control from 1' to 120'; infinite function.
  - Cooking modes: convection, steam, combi convection/steam.
  - "One Touch" cooking mode: immediate start of the cooking cycle with "one touch programs".
  - Preset cooking programmes. Possibility of controlling 9 cooking phases for each programme.
  - Cooking with "Rack Control"
  - Interface "Recipe Tuner"
  - Delta T cooking.
  - Cooking with probe.
  - Multi level cooking with "Easy service"
  - Fan with 3 different speeds.
  - Motorised vent valve opening .
3. Back Key
4. "Scheduled Departure" key.
5. Main Menu key.

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	<b>VOL./PESO</b> Vol./Weight	<b>VAC</b> 400V-3N 50Hz (60 Hz optional)	<b>POTENZA EL. CAMERA</b> Oven cavity el. power	<b>DISTANZA TRA LE TEGLIE</b> Distance between the layers	<b>DIM. CAMERA</b> Cavity net dimension
(A x B x C) mm	m <sup>3</sup> /kg	kW	kW	mm	mm
907x752x1023 <b>10 GN 1/1</b> <b>10 EN 60x40</b>	0,9 / 112	17,4	16,5	74	645x800x450

**ACCESSORIES**

- Stand TSP1000
- Racks for stand TSP1000 cod. 2017692
- Proofer CLP0810
- Proofer CL900
- Proofer CL912
- Hood 7080516
- Condensation hood 7080522
- Core probe 6000124 or Multipoint core probe 6000126
- Probe for sous-vide cooking 6000117
- Hand spray 7080003
- Stacking kit on demand

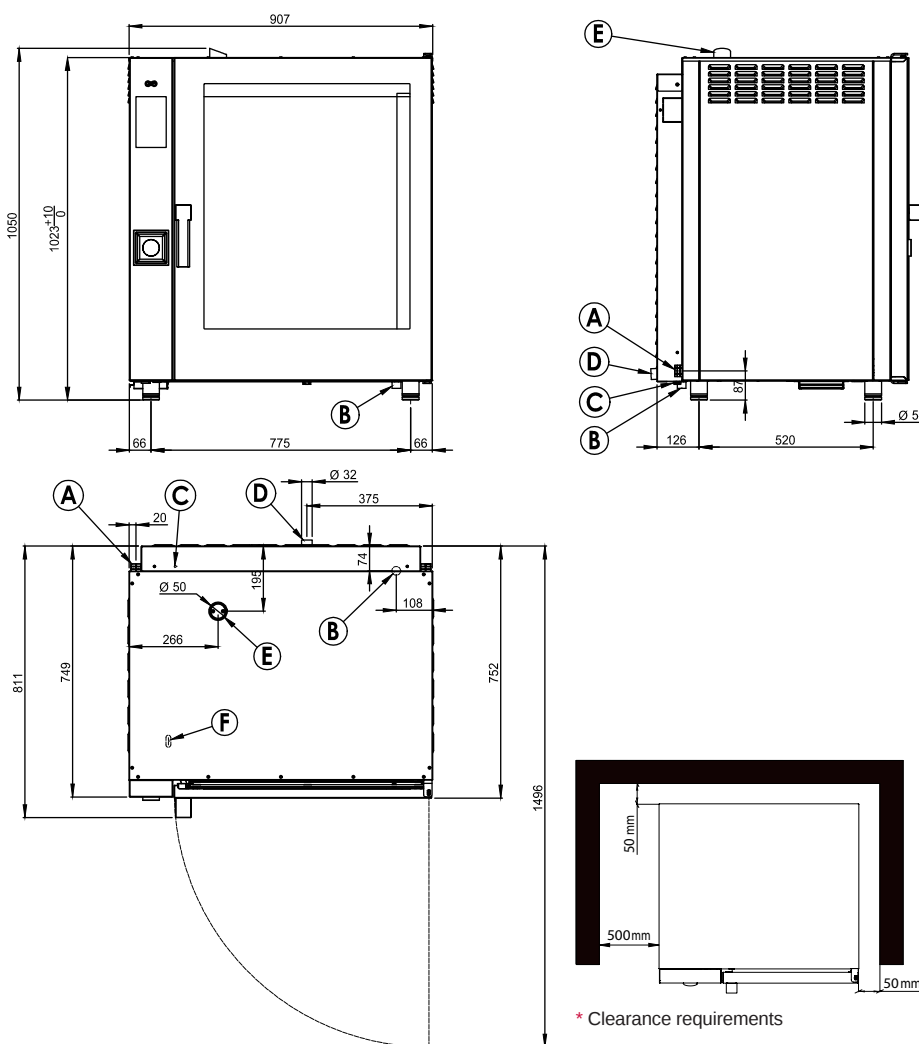
**ACCESSORIES FOR PATISSERIE USE**

- 2023818 racks 60x40 size 74.
- 2020080 racks 60x40 size 96

- A Electrical connection
- B Softened water inlet (G3/4)
- C Equipotential bonding
- D Drain (Ø32)
- E Humidity discharge (Ø32)
- F Detergent hose inlet (MTE10XW model)

**WATER QUALITY REQUIREMENTS**

Hardness .....	60-100 ppm
TDS .....	<100 mg/L
PH Value .....	7.0-8.0
Cl <sub>2</sub> Free chlorine.....	<0,5 mg/L
Cl Chloride.....	<20 mg/L
Alkalinity.....	<20 mg/L
SiO <sub>2</sub> Silica.....	<10 mg/L



\* Clearance requirements

**NOTE**

\* Drain line must be vented