

MTE523_R

Combi Electric Oven - 5 GN 2/3



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.

OPTIONS:

- MTE523W Washing system included
- MTE523_L left side hinges
- MTE523_R right side hinges

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.

OneTouch

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

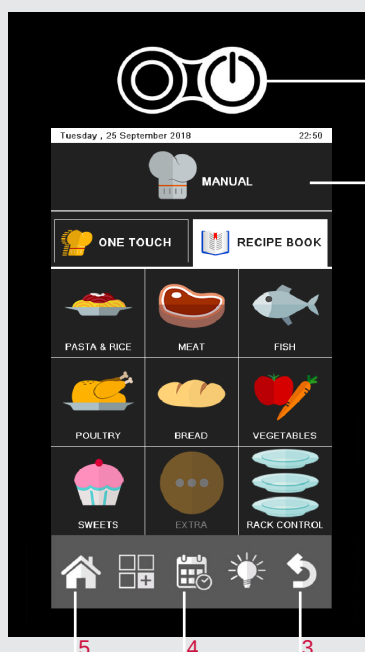
RecipeTuner

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.

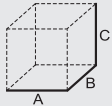
- Temperature control from 50° to 300°C
- Time control from 1' to 120'; infinite function.
- Cooking modes: convection, steam, combi convection/steam.
- "One Touch" cooking mode: immediate start of the cooking cycle with "one touch programs".
- Preset cooking programmes. Possibility of controlling 9 cooking phases for each programme.
- Cooking with "Rack Control"
- Interface "Recipe Tuner"
- Delta T cooking.
- Cooking with probe.
- Multi level cooking with "Easy service"
- Hold function.
- Cooldown during cooking.

3. Back Key

4. "Scheduled Departure" key.

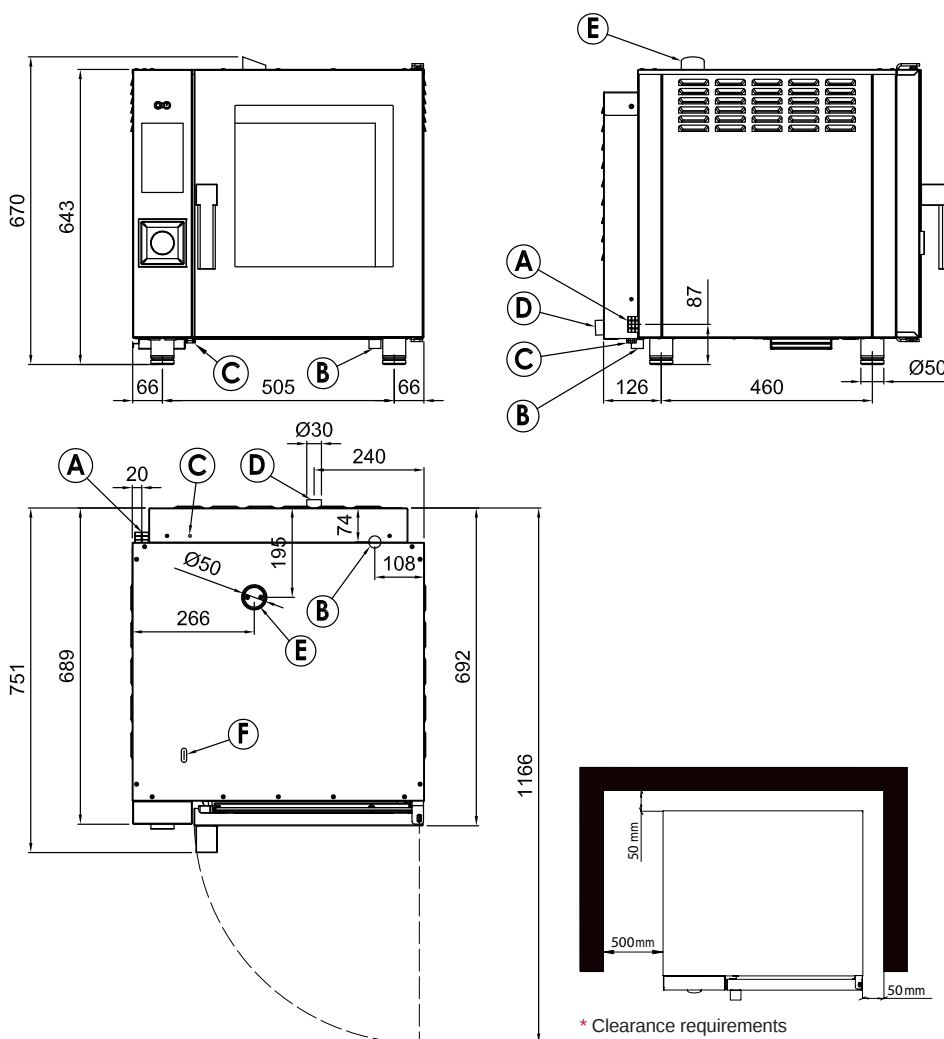
5. Main Menu key.

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 (A x B x C) mm	VOL./PESO Vol./Weight m ³ /kg	VAC 230V-1N 50Hz (60 Hz optional) kW	POTENZA EL. CAMERA Oven cavity el. power kW	DISTANZA TRA LE TEGLIE Distance between the layers mm	DIM. CAMERA Cavity net dimension mm
637x692x643 5 GN 2/3	0,45 / 53	3,3	3	74	375x420x390

ACCESSORIES

- Proofer CL600
- Core probe 6000124 or Multipoint core probe 6000126
- Probe for sous-vide cooking 6000117
- Hand spray 7080003



- A Electrical connection
- B Softened water inlet (G3/4)
- C Equipotential bonding
- D Drain (Ø30)
- E Humidity discharge (Ø50)
- F Detergent hose inlet (MTE523W model)

WATER QUALITY REQUIREMENTS

- Hardness 60-100 ppm
- TDS <100 mg/L
- PH Value 7.0-8.0
- Cl₂ Free chlorine..... <0,5 mg/L
- Cl Chloride..... <20 mg/L
- Alkalinity..... <20 mg/L
- SiO₂ Silica..... <10 mg/L

* Clearance requirements

NOTE

* Drain line must be vented