

Mix Vapor

ELECTRIC COMBI STEAMER

Direct steam combi steamer for dry heat, steam and combi cooking

LAINOX

MVE 101 P

10 x 1/1 GN

01.09.2008

CONSTRUCTION DETAILS

- Stainless steel 18/10 AISI 304 cooking compartment with long radius rounded corners for a perfect cleaning (HACCP requirements) and fully water-proof
- Thermic insulation of 35 mm rock wool
- Thermic brake between the cavity and oven front panel, to absorb steel expansion
- Double glazed door with large air interspace for a perfect heat insulation
- Hinged inner glass for a perfect cleaning
- Adjustable door hinges
- Fit-in type door seal of heat resistant silicon rubber
- Built-in door drip tray collecting the condensate into the cavity drip tray; then into the oven drain
- Front removable control panel for an easy service and check of components
- Two water inlets (soft and cold water)
- Connections gathered at the oven right side
- External connection for meat probe (optional)
- Removable side racks for 10 x 1/1 Gn capacity; 70 mm distance between layers
- High quality world wide available components

ELECTRIC HEATING SYSTEM

- Cavity heating elements of armoured INCOLOY 800 type
- Energy Saving device for a reduced energy consumption

OPERATIONAL FUNCTIONS

- Electronic and programmable control panel with push-buttons for manual functions
- Self-diagnosis at the start of the unit with fault display and alarm
- Cooking modes choice with display of pre-set time and temperature
- Programmable with 99 programs, 9 cycles in automatic sequence
- 44 pre-set recipes (31 recipes for versions without core probe)
- Cook & Hold mode controlled by the meat probe or by the timer
- Autoreversing fan rotation
- Cavity fast cool down with automatic stop at 50°C
- Automatic cavity cooling between a high temperature cycle and the next cycle featuring a lower temperature
- Manual humidifier
- AUTOCLIMA system to control the percentage of humidity during the cooking and food rethermalisation
- Motorized cavity vent for a fast evacuation of moisture
- Timed oven lights with halogen lamps positioned between the inner & outer doors
- Cavity clean program "CL"
- Automatic quenching of vapours into the oven drain
- Check of cavity steam saturation with automatic energy saving
- Easily accessible Service program for:
 - PC board diagnosis
 - Check of internal probes
 - Check of cavity operating hours



SAFETY FEATURES

- Cavity safety thermostat
- Device against pressure built-up in cavity
- Fan motor thermic protection
- Door switch
- Lack of water displayed alarm
- Displayed diagnostic
- Component cooling system

OPTIONS

- Standard core probe SC with external connection
- Needle probe for vacuum packs SE002 with external connection
- Right hinged door PS001
- Special and marine voltages
- Side runners for 600 x 400 trays mod. PAA08 (8 trays) - PAA10 (10 trays)
- Removable rack SG101
- Trolleys CR101
- Fat filter FXA10
- Extraction hood with steam condenser BKA084
- Stands ASR10 - ASP10
- Holding cabinets AAC10
- Cabinet AAN10
- Hand shower LD25
- Connection for energy saving system SN
- Connection for an external printer (type RS 232)

TECHNICAL DATA

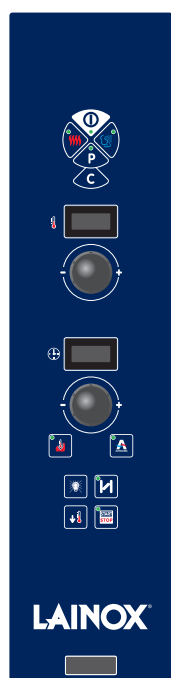
MVE 101 P

External dimensions	mm	950 x 850 x 1010 h
Weight - Gross / Net	Kg	160 / 136
Total electric power	kW	16
Nominal heating output	kW/kcal	- / -
Chamber heating output	kW/kcal	15 / -
Steam heating output	kW/kcal	15 / -
Fan power	kW	1
Power supply voltage		3N AC 400 V - 50 Hz

CAPACITY

10 x 1/1 GN

- With side racks: 10 x 1/1 GN and distance between layers 70 mm
- With rack SG101: 10 x 1/1 GN and distance between layers 65 mm



P VERSION

- Electronic manual controls
- Programmable with 99 programs
- 9 cycles in automatic sequence, numeric displays
- 44 pre-set recipes*
- Autoclimate with automatic vent
- Self-diagnostics
- Autoreverse (distribution of air in chamber with automatic reverse of the fan's direction of rotation)
- Humidifier and cooking chamber lighting
- Manual washing program

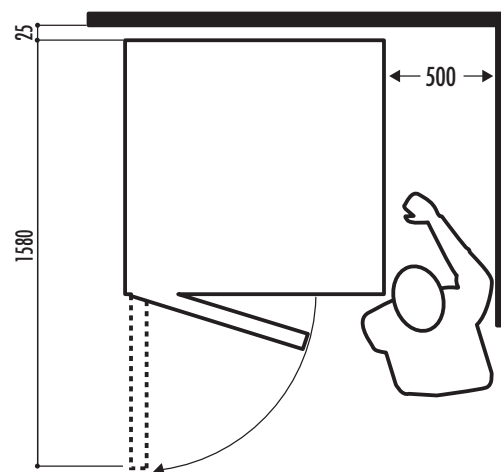
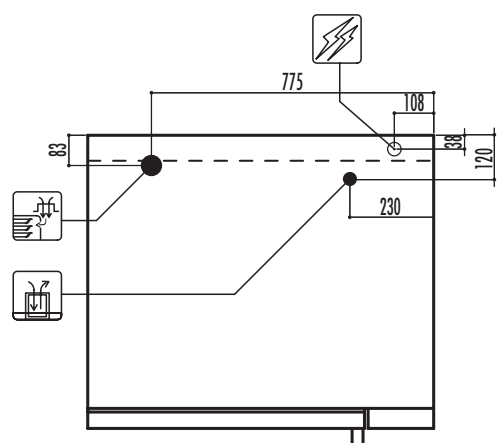
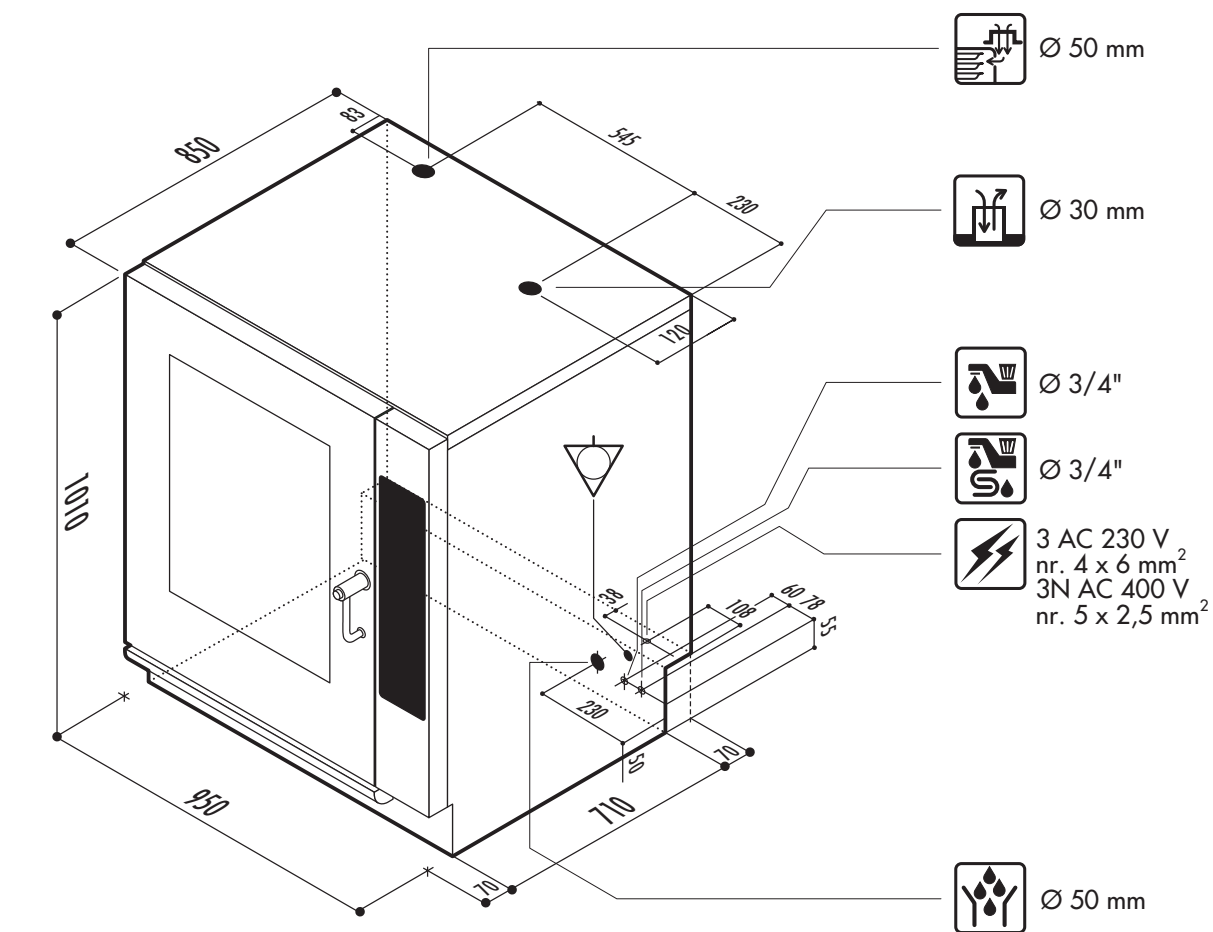
OPTIONAL: core probe, hand shower

OPERATING MODES

- Convection with Autoclimate 30 - 300°C
- Steam 30 - 130°C (low temperature, atmospheric, forced)
- Combi convection steam with Autoclimate 30 - 300°C
- Automatic with 44 pre-set recipes*
- Programmable with automatic cooking sequence (up to 9 cycles)
- Temperature hold with Autoclimate function

(*) 31 recipes for versions without core probe

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