

RANGE

Convection and Combination Ovens MI

MODEL

MSYG161B

FUNCTION

Direct Steam Ovens - 6x+10x GN I/I

ITEM

Gas direct steam combi oven 6 x GN I/I+10 x GN I/I, featuring touch screen control panel and automatic cooking system



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TECHNICAL SPECIFICATIONS

WIDTH (mm):	852
DEPTH (mm):	795
HEIGHT (mm):	1840
WEIGHT (Kg):	236
VOLUME (m <sup>3</sup> ):	1.25
GAS POWER (kW):	35
EL. POWER (kW):	1.4
VOLTAGE:	VAC230-1
OVEN CAPACITY:	6x + 10x GN I/I
GN TRAY SPACING	70
OVEN TEMP. RANGE (°C):	30-270
NUMBER OF MEALS	110/230
TRAY CAPACITY EN	5+8
EN TRAY SPACING	90
NUMBER OF CROISSANTS	144/240
IP GRADE:	IPX5



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**DESCRIPTION**

AC (Automatic Cooking) system for Italian and international recipes, an automatic cooking program with a photographic representation of the dish. Manual mode with three cooking modes and instant start: convection from 30°C to 270°C, steam from 30°C to 130°C, combination convection + steam from 30°C to 270°C. Preheating up to 300°C. Multicooking Mode. Access to Connecty.cloud is guaranteed by the Cloud connection. 7" LCD high-definition capacitive colour screen with "Touch" functions. Cool Down function for the rapid fan-cooling of the cooking chamber. Automatic resumption of cooking in case of a power failure. Rapid cooling with possible injection of water into the cooking chamber. User interface with a choice of 6 languages. MI Oven has 95 available recipes. Each recipe has been tested to guarantee best results. Possibility to view and modify the recipe at any time. Autoreverse (automatic reversal of fan rotation) for perfectly even cooking. Parallel control of chamber and core temperature. Automatically regulated steam condensation. Easy access to programmable user parameters to customise the appliance settings. Possibility to choose up to 6 fan speeds. For special cooking methods, an intermittent speed can be used. Temperature control at the product core using probe with 4 detection points. Multipoint core probe fixed, ø 3 mm (mod. 061-101-062-102). Core probe connection through a connector outside of the cooking chamber (mod. 161-201-202). Multipoint core probe with external connector, ø 3 mm (mod. 161-201-202). USB port to download HACCP data, update software and upload/download cooking programs. Possibility to set automatic oven shutdown at the end of the automatic wash program. Cooking chamber in 1 mm thick 18/10 AISI 304 stainless steel with long fully rounded edges for best air flow and easier cleaning. Perfectly smooth, watertight chamber. Door with rear ventilated double tempered glass with air chamber and interior heat-reflecting glass for less heat radiation towards the operator and greater efficiency. Internal glass that opens out for easy cleaning and maintenance. Push-to-close door and handle with right or left opening (mod. 061-101, 161). Door with three locking points, handle brake in open door position (mod. 201-202). Adjustable hinge for optimal seal. Deflector that can be opened for easy cleaning of the fan compartment. New push-in adaptable dove-tail joint seal for oven front panel made with heat and age resistant silicon rubber, easy to replace. Under-door drip tray to collect condensation and convey it directly to the drain, even with the door open. Compact brushless magnetic drive motors. Solid state relay for power optimisation and modulation. ELECTRIC OPERATION: Cooking chamber heating system with sheathed heating elements in INCOLOY 800 stainless steel. DIRECT STEAM GENERATION: Direct steam generation system for cooking chamber, with water injection directly on the fan and spraying on the heating elements. Advantage: immediate availability of steam in the cooking chamber. INDIRECT STEAM GENERATION: High-performance fully insulated steam generator in AISI 304 stainless steel (electric models). Steam generator heating with sheathed heating elements in INCOLOY 800 stainless steel. Highly insulated steam generator in AISI 316 stainless steel (gas models). Indirect gas-fired steam generator heating system with high-efficiency air-blown modulating flame burners (gas models). Automatic preheating of water in the steam generator. Draining and automatic daily washing of the steam generator, with water temperature below 60°C. Automatic alert for descaling of the steam generator. Steam generator semi-automatic de-scaling program. CALOUT anti-limescale system supplied standard, which prevents the formation and build-up of limescale in the steam generator. SAFETY DEVICES: Cooking chamber temperature limiter. Safety device against overpressure and negative pressure in the cooking chamber. Motor thermal cut-off. Door open/closed electronic sensor. Electronic control for "no water" alert. Self-diagnosis with smart error viewing. Ventilated component cooling system with electronically controlled overtemperature display. Flame detection electronic sensor that interrupts the gas flow if the burner flame is accidentally switched off. Safety pressure switch for "no gas" alert. Automatic washing cycle. Separate detergent container with automatic dosing. CALOUT anti-limescale system that prevents the formation and build-up of limescale in the steam generator (for model with steam generator). Separate container and automatic anti-limescale dosing. Easy access for maintenance of the appliance from the right-hand side. 7 automatic washing programs, without the need for an operator to be present after start-up: Manual - Rinse - Soft - Eco - Hard - Hard Plus - Grill. Manual washing system with externally-connected hand shower. Easy external cleaning thanks to the stainless steel and glass surfaces, and a water protection rating of IPX4 (countertop model) or IPX5 (floor-standing models).



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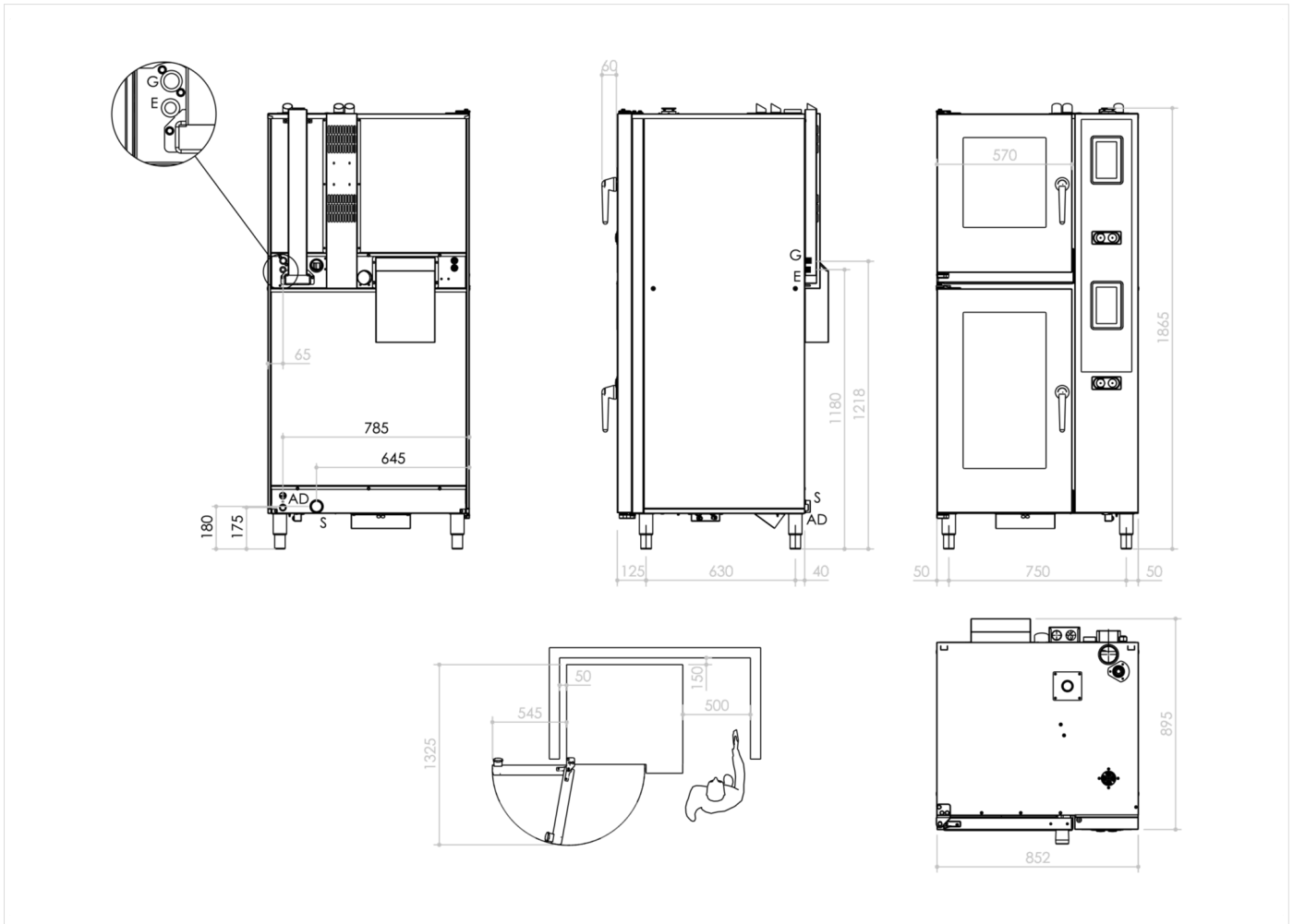
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INSTALLATION SPECIFICATIONS

(E) Electrical Connection:	VAC230-I 50/60
(G) Gas Inlet:	1/2"
(AD) Softened Water Inlet:	3/4"
(S) Output Drain:	50

