





ESSENCE OF EVOLUTION COMBI OVENS

Specifications

Model MTE7XWRT W x D x H (mm) 907 x 811 x 850 Weight 105kg Capacity 7 X 1/1GN Power 12.6 kW 415V 3Ø + N + E (3 x 18A)

Waste Connection 32mm **Cold Water Connection** 3/4 BSP

300-350 kpa Min 10°C Max 35°C

Water Quality Requirements

Hardness 60-100ppm TDS <100mg/L CI Chloride <32mg/L

Legend

Α Electrical connection

В Steam generation water inlet (3/4" BSP)

C Wash system water inlet (3/4" BSP)

Drain connection

Ε **Humidity vent**

Detergent line inlet

Due to continuous product research and development, the information contained herein is subject to change without notice.

Revision: 03 - 11/06/2021 - A

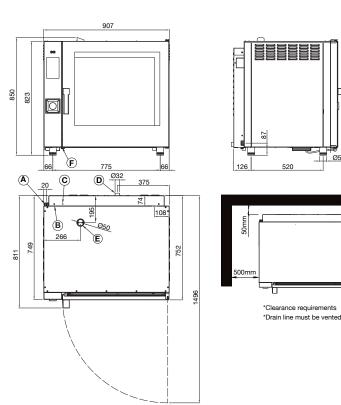
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MTE7XWRT

Dynamic Electric Combi Oven - Right Hand Hinge Door 7 x 1/1GN - 7 Tray

Product Information:

- Highly efficient instant steam injection oven
- Crosswise (left to right tray configuration) for shorter depth
- Controlled humidity in the cooking chamber
- Large 7" innovative touch screen interface, with Wi-Fi as standard
- One Touch function for easy, icon controlled cooking
- Over 120 pre-set cooking programs, 1,000+ additional programs 9 phase memory available
- Automatic, adaptive cooking, rack control, sous vide and smoking programs
- Easy Service function and Recipe Tuner as standard
- Dual tray slides (1/1GN or 600x400mm) with 74mm clearance for increased
- 3-speed inverter controlled fan for increased precision, control and reliability
- LED lighting for superior cavity illumination
- USB connection and core probe
- Oven cleaning system with liquid, via integrated dispenser
- Wi-Fi enabled for live service monitoring and assistance through live Giorik/ Stoddart Cloud
- 24-month warranty (Terms and conditions apply)





Non-Heat Source: Generally 300mm clearance is required from the control panel side to allow access to the service panel. Any distance under 300mm, may add service costs due to lack of access.





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