

ELECTRIC COMBI STEAMER ME-202D

Multipurpose combi steamer with built-in steam generator for dry heat, steam and combi cooking

CONSTRUCTION DETAILS

- 304 stainless steel construction
- 304 stainless steel cooking compartment with "trapezium" shape, rounded corners for easy cleaning (HACCP requirement) and fully waterproof
- 1 -3/8" rock wool thermal insulation
- Thermal brake between the chamber and oven front panel to absorb steel expansion
- Double glazed door with air interspace keeps outer glass cool
- Hinged inner door glass provides cleaning access
- Slam shut door mechanism adjustable from single to double stage opening
- Adjustable door hinges
- Door opening with progressive brake
- Heat resistant, silicon rubber, push-fit door seal
- Door design includes condensation trough
- Hinged fan baffle cover for cleaning access
- Removable front control panel for easy service of components
- Fully insulated steam generator
- Oven drain with built-in air drop that can be plumbed with a permanent connection and opened for service
- Two water inlets
- Grouped utility connections
- External connection for meat probe
- Supplied with stainless steel monoblock trolley with drip tray, 20 levels, and polyurethane wheels with braking mechanism
- High quality components
- Hand shower



ELECTRIC HEATING SYSTEM

- Chamber heating elements/INCOLOY 800
- Steam generator heating elements/INCOLOY 800
- Energy saving design

CAPACITY

- 40 hotel pans, 40 half sheet pans or 20 full size sheet pans on rack
- Plated meal rack: 100 plates (12" dia.)



VERSION D

Mechanical with cooking timer and continuous cooling system, autoreverse (automatic reverse of fan rotation), humidifier, oven chamber vent valve and lighting.

COOKING MODES

Convection 122°F – 572°F

Steam 122°F – 212°F

Combined convection-steam 122°F – 572°F

Optional core probe 86°F – 210°F

OPERATIONAL FUNCTIONS

- Control panel with manual and push-button controls
- Cooking mode selector for hot air, steam, or combi
- Fast chamber cool down
- Manual humidifier
- Manual chamber vent valve
- Autoreversing fan rotation
- Fully automatic drain quenching system
- Automatic boiler drain and rinse
- Chamber steam saturation automatically adjusted for energy efficiency
- Halogen oven lights positioned between the door glass
- Multi-point core temperature sensor

SAFETY FEATURES

- Chamber safety thermostat
- Boiler safety thermostat
- Chamber and boiler over pressure release
- Thermal protection of fan motor
- Magnetic door switch
- Boiler water level probes
- Low water alarm
- Component cooling system

DIMENSIONS

- 50-3/4" x 35-1/4" x 76-3/4" (WxDxH)

TECHNICAL DATA

- Voltage: 208 – 240/60/3
- Total electric power: 61.8 kW
- Hot air power: 60 kW
- Steam power: 60 kW
- Fans power: 1.8 kW

OPTIONS

- Special and marine voltages
- KP202 plated meals trolley
- CP202 Thermal cover
- FX202 Fat filter
- Meat probe (SC); standard or needle type
- MA202 holding cabinet
- Connection for external printer
- Connection for energy saving system

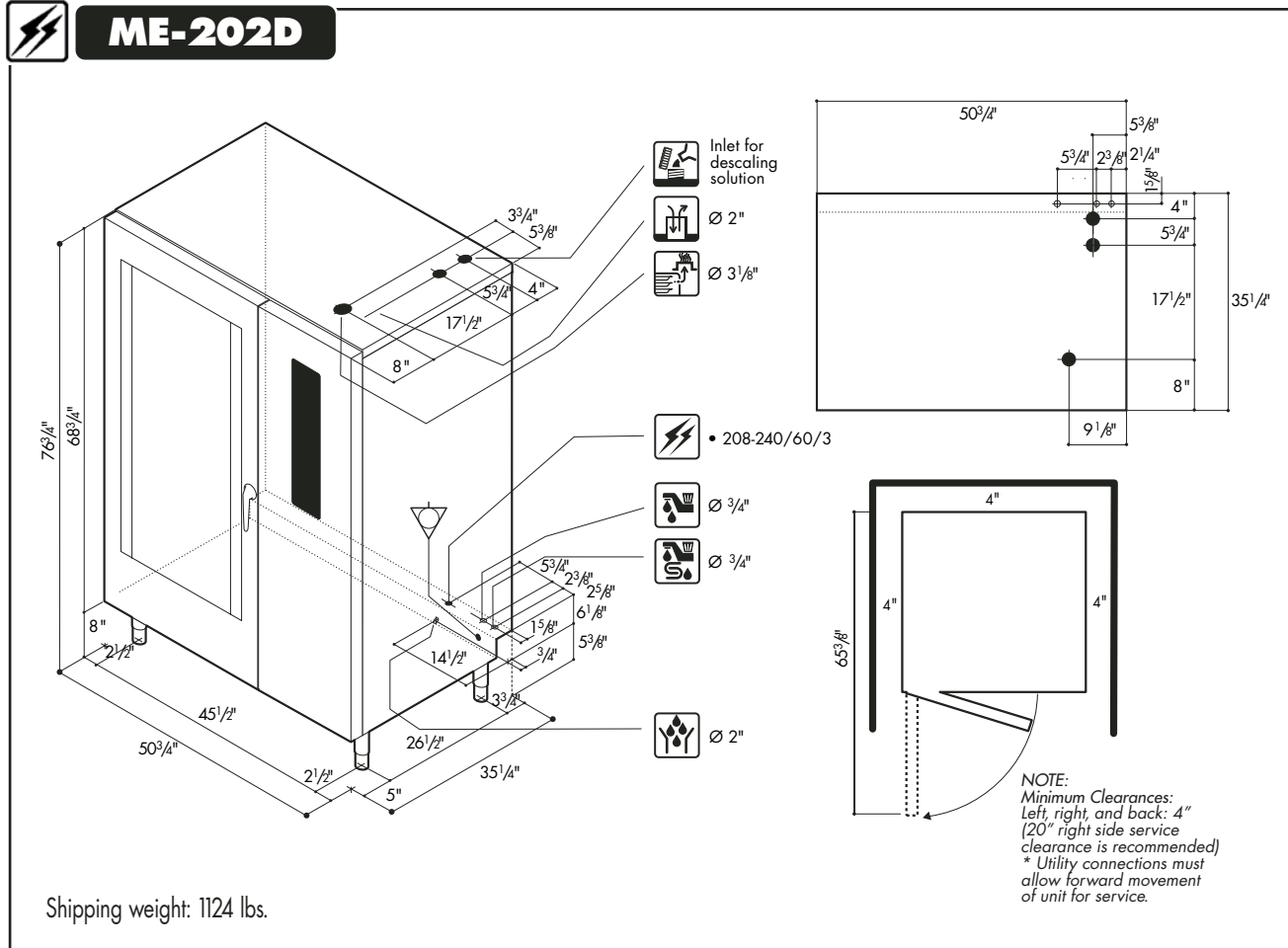
WATER INFORMATION

- Water: cold, potable
- Line pressure:
 - minimum dynamic pressure – 35 psi
 - maximum static pressure – 60 psi
- Chlorine content: 30 ppm
- Inlet connection: 3/4" GPT
- Outlet connection: 2" GPT
- Average water consumption:
 - 16 US gal/hr (13.3 IMP gal/hr)

WATER SOFTENER OR WATER CONDITIONER KIT RECOMMENDED



ME-202D



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