

ELECTRIC COMBI STEAMER ME-102D

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
- Left or right door handle upon request (factory option)
- Adjustable door hinges
- 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
- Two water inlets
- Grouped utility connections
- External connection for meat probe
- Removable side racks 2-3/4" distance between levels
- High quality components
- Hand shower



ELECTRIC HEATING SYSTEM

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

CAPACITY

- 10 sheet pans or 20 hotel pans or 20 half sheet pans on rack
- Plated meal rack: 49 plates (12" dia.)

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



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

SAFETY FEATURES

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

DIMENSIONS

- 46-1/8" x 35-1/4" x 43" (WxDxH)

TECHNICAL DATA

- Voltage: 208-240/60/3
- Total electric power: 31 kW
- Hot air power: 30 kW
- Steam power: 30 kW
- Fan power: 1 kW

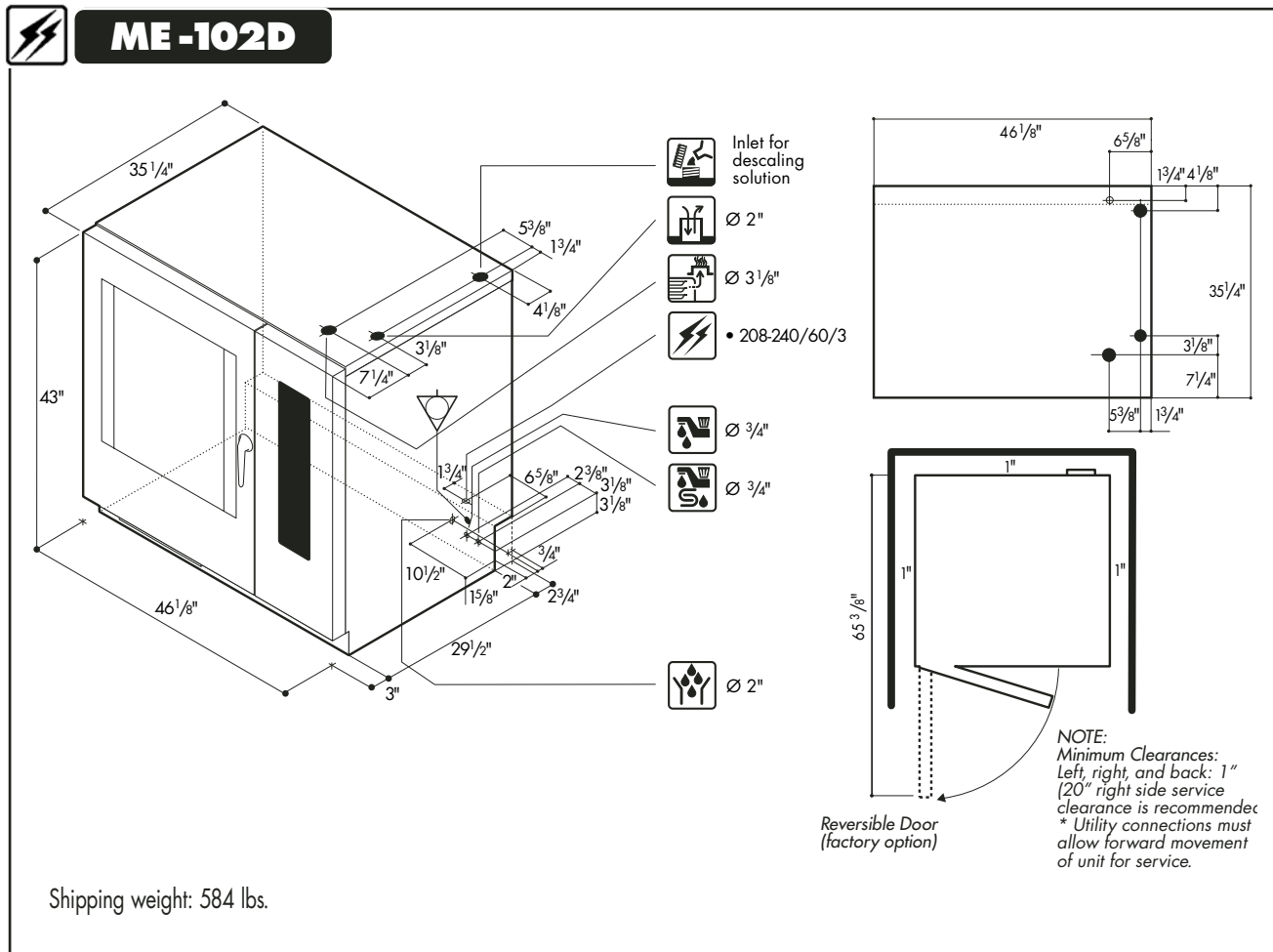
OPTIONS

- Two stage safety door handle mechanism
- Right hinged door
- Special and marine voltages
- SG102 Removable rack
- PR102 Plated meals rack
- CP102 Thermal cover
- CR102 Trolleys
- FX102 Fat filter
- Meat probe (SC); standard or needle type
- KA102 Extraction hood with steam condenser
- SP102 Stand
- SR102 Stand with rack

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:
 - 5 US gal/hr (4.2 IMP gal/hr)

WATER SOFTENER OR WATER CONDITIONER KIT RECOMMENDED



LAINOX - USA

P.O. Box 4129, Winston-Salem, NC 27115
336/661-0257 • Fax: 336/661-9546
800/551-8795 • sales@moffat.com

LAINOX - CANADA

P.O. Box 301, Jordan Station, Ontario LOR 1S0
905/562-4195 • Fax: 905/562-4618
800/263-5798 • sales@moffat.com

www.lainox.com

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