





ESSENCE OF EVOLUTION COMBI OVENS

Specifications

 Model
 MTE10XWLT

 W x D x H (mm)
 907 x 811 x 1050

 Weight
 112kg

 Capacity
 10 X 1/1GN

 Power
 17.6 kW 415V 3Ø + N + E (3 x 25A)

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</td>

 CI Chloride
 <32mg/L</td>

Legend

A Electrical connection

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

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

D Drain connection

E Humidity vent

F Detergent line inlet

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

Revision: 02 - 10/11/2020 - A

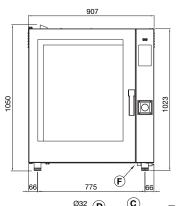
www.stoddart.com.au www.stoddart.co.nz

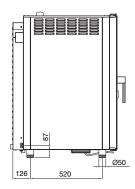
MTE10XWLT

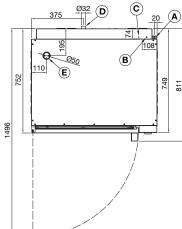
Dynamic Electric Combi Oven - Left Hand Hinge Door 10 x 1/1GN - 10 Tray

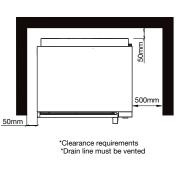
Product Information:

- 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 airflow
- 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)









* Heat Source: 500mm clearance from an external heat source is required in order to protect the oven control components and allow access to the service panel. For clearances under 500mm, it is mandatory for Stoddart heat shields to be fitted while still maintaining a minimum clearance of 300mm to provide access to the service compartment. Failure to adhere to minimum clearances may void the oven warranty or add service costs due to lack of access.

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.



