

HVE 061 P



electric hot air steamer
Isselbaecher
HVE 061 P

Dimensions : 930 x 750 x 810 mm
connection : 8,0 kw - 400/3/50

table model f. 6 x GN 1/1
with direct steam
6 operation methods:
steam, hot air, combined-steaming,
low temperature-cooking, regenerating,
forced steaming
with 6 pairs of supports

programming:
- 99 programs with ea. 9 steps

accessories :
- 2 grids
- interior light

execution : stainless steel

HME 061 P



electric hot air steamer
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Dimensions : 930 x 750 x 810 mm
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table model f. 6 x GN 1/1
with steam generator
6 operation methods:
steam, hot air, combined-steaming,
low temperature-cooking, regenerating,
forced steaming
with 6 pairs of supports

programming:
- 99 programs with ea. 9 steps

accessories :
- 2 grids
- interior light

execution : stainless steel

MVE 101 P



electric hot air steamer
Isselbaecher
MVE 101 P

Dimensions : 990 x 850 x 1010 mm
connection : 16,0 kW - 400/3/50

table model f. 10 x GN 1/1
with direct steam
6 operation methods:
steam, hot air, combined-steaming,
regenerating,
with 10 pairs of supports

programming:
- 99 programs with ea. 9 steps

accessories :
- 2 wire shelves
- interior light

execution : stainless steel

HVE 101 P






electric hot air steamer
Isselbaecher
HVE 101 P

Dimensions : 990 x 860 x 1090 mm
connection : 16,0 kW - 400/3/50

table model f. 10 x GN 1/1
with direct steam
6 operation methods:
steam, hot air, combined-steaming,
low temperature-cooking, regenerating,
forced steaming
with 10 pairs of supports

programming:

	<p>- 99 programs with ea. 9 steps</p> <p>accessories :</p> <ul style="list-style-type: none"> - 2 wire shelves - interior light <p>execution : stainless steel</p>
<p>HVE 072 P</p> 	<p>electric hot air steamer Isselbaecher HVE 072 P</p> <p>Dimensions : 1170 x 895 x 880 mm connection : 16,0 kW - 400/3/50</p> <p>table top unit for 7 x GN 2/1 or 14 x GN 1/1 with direct steam 6 operation methods: steam, hot air, combined-steaming, low temperature-cooking, regenerating, forced steaming with 7 pairs of supports</p> <p>programming: - 99 programs with ea. 9 steps</p> <p>accessories :</p> <ul style="list-style-type: none"> - 2 grids - interior light <p>execution : stainless steel</p>
<p>HME 101 P</p> 	<p>electric hot air steamer Isselbaecher HME 101 P</p> <p>Dimensions : 990 x 860 x 1090 mm connection : 16,0 kW - 400/3/50</p> <p>table model f. 10 x GN 1/1 with steam generator 6 operation methods: steam, hot air, combined-steaming, low temperature-cooking, regenerating, forced steaming with 10 pairs of supports</p> <p>programming: - 99 programs with ea. 9 steps</p> <p>accessories :</p> <ul style="list-style-type: none"> - 2 wire shelves - interior light <p>execution : stainless steel</p>
<p>HVE 102 P</p> 	<p>electric hot air steamer Isselbaecher HVE 102 P</p> <p>Dimensions : 1170 x 895 x 1090 mm connection : 31,0 kW - 400/3/50</p> <p>table unit for 10 x GN 2/1 or 20 x GN 1/1 with direct steam 6 operation methods: steam, hot air, combined-steaming, low temperature-cooking, regenerating, forced steaming with 10 pairs of supports</p> <p>programming: - 99 programs with ea. 9 steps</p> <p>accessories :</p> <ul style="list-style-type: none"> - 2 wire shelves - interior light <p>execution : stainless steel</p>

HME 102 P



electric hot air steamer
Isselbaecher
HME 102 P

Dimensions : 1170 x 895 x 1090 mm
connection : 31,0 kW - 400/3/50

table unit for 10 x GN 2/1 or
20 x GN 1/1
with steam generator
6 operation methods:
steam, hot air, combined-steaming,
low temperature-cooking, regenerating,
forced steaming
with 10 pairs of supports

programming:
- 99 programs with ea. 9 steps

accessories :
- 2 wire shelves
- interior light

execution : stainless steel

HVE 201 P



electric hot air steamer
Isselbaecher
HVE 201 P

Dimensions : 1010 x 860 x 1950 mm
connection : 31,8 kW - 400/3/50

floor model f. 20 x GN 1/1
6 operation methods:
steam, hot air, combined-steaming,
low temperature-cooking, regenerating,
forced steaming

programming:
- 99 programs with ea. 9 steps

accessories :
- 2 wire shelves
- 1 support rack trolley
- interior light

execution : stainless steel

HME 201 P



electric hot air steamer
Isselbaecher
HME 201 P

Dimensions : 1010 x 860 x 1950 mm
connection : 31,8 kW - 400/3/50

floor model f. 20 x GN 1/1
with steam generator
6 operation methods:
steam, hot air, combined-steaming,
low temperature-cooking, regenerating,
forced steaming

programming:
- 99 programs with ea. 9 steps

accessories :
- 2 wire shelves
- 1 support rack trolley
- interior light

execution : stainless steel

HVE 202 P











electric hot air steamer
Isselbaecher
HVE 202 P





Dimensions : 1290 x 895 x 1950 mm
connection : 61,8 kW - 400/3/50

floor model for 20 x GN 2/1
6 operation methods:
steam, hot air, combined-steaming,
low temperature-cooking, regenerating,
forced steaming

programming:
- 99 programs with ea. 9 steps

	<p>accessories :</p> <ul style="list-style-type: none"> - 2 wire shelves - 1 support rack trolley - interior light <p>execution : stainless steel</p>
<p>HME 202 P</p> 	<p>electric hot air steamer Isselbaecher HME 202 P</p> <p>Dimensions : 1290 x 895 x 1950 mm connection : 61,8 kW - 400/3/50</p> <p>floor model for 20 x GN 2/1 with steam generator 6 operation methods: steam, hot air, combined-steaming, low temperature-cooking, regenerating, forced steaming</p> <p>programming: - 99 programs with ea. 9 steps</p> <p>accessories :</p> <ul style="list-style-type: none"> - 2 wire shelves - 1 support rack trolley - interior light <p>execution : stainless steel</p>
<p>CVM6E</p> 	<p>electric hot air steamer Isselbaecher CVM6E</p> <p>Dimensions : 950 x 750 x 890 mm connection : 8,05 kW - 400/3/50</p> <p>table model f. 6 x GN 1/1 or for 12 x GN 1/2</p> <ul style="list-style-type: none"> - direct steam injection - 1 fan speed <p>- operation methods: steam, hot air, combined-steaming,</p> <p>accessories :</p> <p>1 rack for GN-containers</p> <p>execution : stainless steel</p>
<p>CVM6E-S</p> 	<p>electric hot air steamer Isselbaecher CVM6E-S</p> <p>Dimensions : 950 x 750 x 890 mm connection : 8,05 kW - 400/3/50</p> <p>table model f. 6 x GN 1/1 or for 12 x GN 1/2</p> <ul style="list-style-type: none"> - direct steam injection - 1 fan speed <p>- operation methods: steam, hot air, combined-steaming, low temperature cooking, regenerating</p> <p>accessories :</p> <p>1 rack for GN-containers 1 core temperature sensor</p> <p>execution : stainless steel</p>
<p>CVM6E-2</p> 	<p>electric hot air steamer Isselbaecher CVM6E-2</p> <p>Dimensions : 950 x 750 x 890 mm connection : 8,05 kW - 400/3/50</p> <p>table model f. 6 x GN 1/1 or for 12 x GN 1/2</p> <ul style="list-style-type: none"> - direct steam injection - 2 fan speeds <p>- operation methods: steam, hot air, combined-steaming,</p>

	<p>accessories : 1 rack for GN-containers</p> <p>execution : stainless steel</p>
<p>CVM6E-S2</p> 	<p>electric hot air steamer Isselbaecher CVM6E-S2 *</p> <p>Dimensions : 950 x 750 x 890 mm connection : 8,05 kW - 40073/50</p> <p>table model f. 6 x GN 1/1 or for 12 x GN 1/2</p> <ul style="list-style-type: none"> - direct steam injection - 2 fan speeds - operation methods: steam, hot air, combined-steaming, low temperature cooking, regenerating <p>accessories : 1 rack for GN-containers 1 core temperature sensor</p> <p>execution : stainless steel</p>
<p>CVM10E</p> 	<p>electric hot air steamer Isselbaecher CVM10E</p> <p>Dimensions : 950 x 750 x 1150 mm connection : 15,55 kW - 400/3/50</p> <p>table model for 10 x 1/1 GN or for 20 x GN 1/2</p> <ul style="list-style-type: none"> - direct steam injection - 1 fan speed - operation methods: steam, hot air, combined-steaming, <p>accessories : 1 rack for GN-containers</p> <p>execution : stainless steel</p>
<p>CVM10E-S</p> 	<p>electric hot air steamer Isselbaecher CVM10E-S</p> <p>Dimensions : 950 x 750 x 1150 mm connection : 15,55 kW - 400/3/50</p> <p>table model for 10 x 1/1 GN or for 20 x GN 1/2</p> <ul style="list-style-type: none"> - direct steam injection - 1 fan speed - operation methods: steam, hot air, combined-steaming, low temperature cooking, regenerating <p>accessories : 1 rack for GN-containers 1 core temperature sensor</p> <p>execution : stainless steel</p>
<p>CVM10E-2</p> 	<p>electric hot air steamer Isselbaecher CVM10E-2</p> <p>Dimensions : 950 x 750 x 1150 mm connection : 15,55 kW - 400/3/50</p> <p>table model for 10 x 1/1 GN or for 20 x GN 1/2</p> <ul style="list-style-type: none"> - direct steam injection - 2 fan speeds - operation methods: steam, hot air, combined-steaming, <p>accessories : 1 rack for GN-containers</p>

	execution : stainless steel
<p>CVM10E-S2</p> 	<p>electric hot air steamer Isselbaecher CVM10E-S2</p> <p>Dimensions : 950 x 750 x 1150 mm connection : 15,55 kW - 400/3/50</p> <p>table model for 10 x 1/1 GN or for 20 x GN 1/2</p> <ul style="list-style-type: none"> - direct steam injection - 2 fan speeds - operation methods: steam, hot air, combined-steaming, low temperature cooking, regenerating <p>accessories : 1 rack for GN-containers 1 core temperature sensor</p> <p>execution : stainless steel</p>
<p>CVM20E</p> 	<p>electric hot air steamer Isselbaecher CVM20E</p> <p>Dimensions : 1160 x 920 x 1150 mm connection : 20,05 kW - 400/3/50</p> <p>table unit for 20 x GN 1/1 or for 10 x GN 2/1</p> <ul style="list-style-type: none"> - direct steam injection - 1 fan speed - operation methods: steam, hot air, combined-steaming, <p>accessories : 1 rack for GN-containers</p> <p>execution : stainless steel</p>
<p>CVM20E-S</p> 	<p>electric hot air steamer Isselbaecher CVM20E-S</p> <p>Dimensions : 1160 x 920 x 1150 mm connection : 20,05 kW - 400/3/50</p> <p>table unit for 20 x GN 1/1 or for 10 x GN 2/1</p> <ul style="list-style-type: none"> - direct steam injection - 1 fan speed - operation methods: steam, hot air, combined-steaming, low temperature cooking, regenerating <p>accessories : 1 rack for GN-containers 1 core temperature sensor</p> <p>execution : stainless steel</p>
<p>CVM20E-2</p> 	<p>electric hot air steamer Isselbaecher CVM20E-2</p> <p>Dimensions : 1160 x 920 x 1150 mm connection : 20,05 kW - 400/3/50</p> <p>table unit for 20 x GN 1/1 or for 10 x GN 2/1</p> <ul style="list-style-type: none"> - direct steam injection - 2 fan speeds - operation methods: steam, hot air, combined-steaming, <p>accessories : 1 rack for GN-containers</p> <p>execution : stainless steel</p>

CVM20E-S2



electric hot air steamer
Isselbaecher
CVM20E-S2

Dimensions : 1160 x 920 x 1150 mm
connection : 20,05 kW - 400/3/50

table unit for 20 x GN 1/1 or
for 10 x GN 2/1

- direct steam injection
- 2 fan speeds
- operation methods:
steam, hot air, combined-steaming,
low temperature cooking, regenerating

accessories :
1 rack for GN-containers
1 core temperature sensor

execution : stainless steel

CVM21E



electric hot air steamer
Isselbaecher
CVM21E

Dimensions : 950 x 765 x 1970 mm
connection : 31,1 kW - 400/3/50

floor unit for 20 x GN 1/1 or
for 40 x GN 1/2

- direct steam injection
- 1 fan speed
- operation methods:
steam, hot air, combined-steaming,

accessories :
1 support rack for GN-containers

execution : stainless steel

CVM21E-S



electric hot air steamer
Isselbaecher
CVM21E-S

Dimensions : 950 x 765 x 1970 mm
connection : 31,1 kW - 400/3/50

floor unit for 20 x GN 1/1 or
for 40 x GN 1/2

- direct steam injection
- 1 fan speed
- operation methods:
steam, hot air, combined-steaming,
low temperature cooking, regenerating

accessories :
1 support rack for GN-containers
1 core temperature sensor

execution : stainless steel

CVM21E-2



electric hot air steamer
Isselbaecher
CVM21E-2

Dimensions : 950 x 765 x 1970 mm
connection : 31,1 kW - 400/3/50

floor unit for 20 x GN 1/1 or
for 40 x GN 1/2

- direct steam injection
- 2 fan speeds
- operation methods:
steam, hot air, combined-steaming,

accessories :
1 support rack for GN-containers

execution : stainless steel

CVM21E-S2



electric hot air steamer
Isselbaecher
CVM21E-S2

Dimensions : 950 x 765 x 1970 mm
connection : 31,1 kW - 400/3/50

floor unit for 20 x GN 1/1 or
for 40 x GN 1/2

- direct steam injection
- 2 fan speeds
- operation methods:
steam, hot air, combined-steaming,
low temperature cooking, regenerating

accessories :
1 support rack for GN-containers
1 core temperature sensor

execution : stainless steel

CM 61



electric hot air steamer
Rational
CM 61

Dimensions : 847 x 771 x 757 mm
connection : 10 kW - 400/3/50

table model f. 6 x GN 1/1 or
for 12 x GN 1/2

configuration :
- oven rack for GN-containers
- manual cleaning program
- self-clean automatic for
steam generator
- core temperature sensor

execution : stainless steel

CM 62



electric hot air steamer
Rational
CM 62

Dimensions : 1069 x 971 x 757 mm
connection : 21 kW - 400/3/50

table top model for 6 x GN 2/1 or
for 12 x GN 1/1

configuration :
- oven rack for GN-containers
- manual cleaning program
- self-clean automatic for
steam generator
- core temperature sensor

execution : stainless steel

CM 101



electric hot air steamer
Rational
CM 101

Dimensions : 847 x 771 x 1017 mm
connection : 19 kW - 400/3/50

table model for 10 x 1/1 GN or
for 20 x GN 1/2

configuration :
- oven rack for GN-containers
- manual cleaning system
- self-clean automatic for
steam generator
- core temperature sensor

execution : stainless steel

CM 102



electric hot air steamer
Rational
CM 102

Dimensions : 1069 x 971 x 1017 mm
connection : 31,5 kW - 400/3/50

table unit for 10 x GN 2/1 or
for 20 x GN 1/1

configuration :
- oven rack for GN-containers
- manual cleaning program
- self-clean automatic for
steam generator
- core temperature sensor

execution : stainless steel

CM 201



electric hot air steamer
Rational
CM 201

Dimensions : 879 x 791 x 1782 mm
connection : 37 kW - 400/3/50

floor unit for 20 x GN 1/1 or
for 40 x GN 1/2

configuration :
- support rack trolley
- manual cleaning program
- self-clean automatic for
steam generator
- core temperature sensor

execution : stainless steel

CM 202



electric hot air steamer
Rational
CM 202

Dimensions : 1084 x 996 x 1782 mm
connection : 62 kW - 400/3/50

floor model f. 20 x GN 2/1 or
for 40 x GN 1/1

configuration :
- support rack trolley
- manual cleaning program
- self-clean automatic for
steam generator
- core temperature sensor

execution : stainless steel

SCC 61



electric hot air steamer
Rational
SCC 61

Dimensions : 847 x 771 x 757 mm
connection : 10 kW - 400/3/50

table model f. 6 x GN 1/1 or
for 12 x GN 1/2

configuration :
- oven rack for GN-containers
- self cooking control-modus with
7 operation methods
- combi-steam-modus with
3 cooking functions
- clean jet - automatic cleaning
program
- limescale diagnoses-system (CDS) with
selfclean automatic
- core temperature device with 6-point
measuring
- handshower with automatic return motion
- USB port

execution : stainless steel

SCC 62



electric hot air steamer
Rational
SCC 62

Dimensions : 1069 x 971 x 757 mm
connection : 21 kW - 400/3/50

table top model for 6 x GN 2/1 or
for 12 x GN 1/1

configuration :
- oven rack for GN-containers
- self cooking control-modus with
7 operation methods
- combi-steam-modus with
3 cooking functions
- clean jet - automatic cleaning
program
- limescale diagnoses-system (CDS) with
selfclean automatic
- core temperature device with 6-point
measuring
- handshower with automatic return motion
- USB port

execution : stainless steel

SCC 101



electric hot air steamer
Rational
SCC 101

Dimensions : 847 x 771 x 1017 mm
connection : 19 kW - 400/3/50

table model for 10 x 1/1 GN or
for 20 x GN 1/2

configuration :
- oven rack for GN-containers
- self cooking control-modus with
7 operation methods
- combi-steam-modus with
3 cooking functions
- clean jet - automatic cleaning
program
- limescale diagnoses-system (CDS) with
selfclean automatic
- core temperature device with 6-point
measuring
- handshower with automatic return motion
- USB port

execution : stainless steel

SCC 102



electric hot air steamer
Rational
SCC 102

Dimensions : 1069 x 971 x 1017 mm
connection : 37 kW - 400/3/50

table unit for 10 x GN 2/1 or
for 20 x GN 1/1

configuration :
- oven rack for GN-containers
- self cooking control-modus with
7 operation methods
- combi-steam-modus with
3 cooking functions
- clean jet - automatic cleaning
program
- limescale diagnoses-system (CDS) with
selfclean automatic
- core temperature device with 6-point
measuring
- handshower with automatic return motion
- USB port

execution : stainless steel

SCC 201



electric hot air steamer
Rational
SCC 201

Dimensions : 879 x 791 x 1782 mm
connection : 37 kW - 400/3/50

floor unit for 20 x GN 1/1 or
for 40 x GN 1/2

configuration :
- support rack trolley
- self cooking control-modus with
7 operation methods
- combi-steam-modus with
3 cooking functions
- clean jet - automatic cleaning
program
- limescale diagnoses-system (CDS) with
selfclean automatic
- core temperature device with 6-point
measuring
- handshower with automatic return motion
- USB port

execution : stainless steel

SCC 202



electric hot air steamer
Rational
SCC 202

Dimensions : 1084 x 996 x 1782 mm
connection . 62 kW - 400/3/50

floor model f. 20 x GN 2/1 or
for 40 x GN 1/1

configuration :
- support rack trolley
- self cooking control-modus with
7 operation methods
- combi-steam-modus with
3 cooking functions
- clean jet - automatic cleaning
program
- limescale diagnoses-system (CDS) with
selfclean automatic
- core temperature device with 6-point
measuring
- handshower with automatic return motion
- USB port

execution : stainless steel

CJE 63



electric hot air steamer
Isselbaecher
CJE 61 - Compact

Dimensions : 550 x 630 x 705 mm
connection : 5,5 kW - 400/3/50
3,6 kW - 230/1/50

table unit for 6 x Gn 2/3

configuration :
- fresh steam system-
- oven rack for GN-containers
- hot air 30-300°C
soft-steaming 30-99°C
express-steaming 30-130°C
combi-steaming 30-250°C
regenerating - Banquetprogram 30-180°C
delta-T-cooking
NT cooking/cook & hold
- info monitor (screen display)
- multipurpose cor temperature probe
- wave-clean automatic
cleaning system
- manual cleaning program
- integrated cleaning device
(AutoShower)
- autoreverse fan impeller
- Halogen cooking compartment illumination

execution : stainless steel

CSE 61



electric hot air steamer
MKN
CSE 61 - Silver

Dimensions : 997 x 799 x 790 mm
connection : 10,9 kW - 40073/50

table model f. 6 x GN 1/1
choice of cross or
lengthwise insert

configuration :
- fresh steam system-
- oven rack for GN-containers
- Flexirack-concept for
more capacity by inserting crosswise
for wire shelves and sheets
up to 530 x 570 mm
- combi steaming, convection,
regenerating
- manual cleaning program
- special cooking chamber made of s/s 1.4404
- autoreverse fan impeller
- integrated grease separator system
without filters
- Halogen cooking compartment illumination
- service diagnoses program
- core temperature sensor

execution : stainless steel

CSE 11



electric hot air steamer
MKN
CSE 11 - Silver

Dimensions : 997 x 799 x 1060 mm
connection : 16,5 kW - 400/3/50

table model f. 10 x GN 1/1
choice of cross or
lengthwise insert

configuration :
- fresh steam system-
- oven rack for GN-containers
- Flexirack-concept for
more capacity by inserting crosswise
for wire shelves and sheets
up to 530 x 570 mm
- combi steaming, convection,
regenerating
- manual cleaning program
- special cooking chamber made of s/s 1.4404
- autoreverse fan impeller
- integrated grease separator system
without filters
- Halogen cooking compartment illumination
- service diagnoses program
- core temperature sensor

execution : stainless steel

CSE 12



electric hot air steamer
MKN
CSE 12 - Silver

Dimensions : 997 x 799 x 1060 mm
connection : 31,2 kW - 400/3/50

table model for 10 x GN 2/1
with crosswise insert

configuration :
- fresh steam system-
- oven rack for GN-containers
- combi steaming, convection,
regenerating
- manual cleaning program
- special cooking chamber made of s/s 1.4404
- autoreverse fan impeller
- integrated grease separator system
without filters
- Halogen cooking compartment illumination
- service diagnoses program
- core temperature sensor

execution : stainless steel

CSE 21



electric hot air steamer
MKN
CSE 21 - Silver

Dimensions : 1075 x 813 x 1960 mm
connection : 32,7 kW - 400/3/50

floor model f. 20 x GN 1/1
choice of cross or
lengthwise insert

configuration :
- fresh steam system-
- rack trolley for GN-containers
- Flexirack-concept for
more capacity by inserting crosswise
for wire shelves and sheets
up to 530 x 570 mm
- combi steaming, convection,
regenerating
- manual cleaning program
- special cooking chamber made of s/s 1.4404
- autoreverse fan impeller
- integrated grease separator system
without filters
- Halogen cooking compartment illumination
- service diagnoses program
- core temperature sensor

execution : stainless steel

CSE 22



electric hot air steamer
MKN
CSE 22 - Silver

Dimensions : 1075 x 813 x 1960 mm
connection . 62 kW - 40073/50

floor model for 20 x GN 2/1
with crosswise insert

configuration :
- fresh steam system-
- rack trolley for GN-containers
- combi steaming, convection,
regenerating
- manual cleaning program
- special cooking chamber made of s/s 1.4404
- autoreverse fan impeller
- integrated grease separator system
without filters
- Halogen cooking compartment illumination
- service diagnoses program
- core temperature sensor

execution : stainless steel

CGE 61







electric hot air steamer
MKN
CGE 61 - Gold

Dimensions : 997 x 799 x 790 mm
connection : 10,9 kW - 40073/50

table model f. 6 x GN 1/1
choice of cross or
lengthwise insert

configuration :
- auto-chef - automatic
cooking programs with 9 categories
- manual control concept
- automatic cleaning system
wave-clean
- integrated automatic -
hose spray
- manual cleaning program
- steam generation with
recovery PHleco
- oven rack for GN-containers
- Flexirack-concept for
more capacity by inserting crosswise
for wire shelves and sheets
up to 530 x 570 mm
- combi steaming, convection,
regeneration, delta-T- cooking

	<p>NT-low temperature cooking cook & hold</p> <ul style="list-style-type: none"> - special cooking chamber made of s/s 1.4404 - autoreverse fan impeller - integrated grease separator system without filters - Halogen cooking compartment illumination - service diagnoses program - multipurpose core temperatur probe up to 99°C - cooking compartment with treble insolation glazing <p>execution : stainless steel</p>
<p>CGE 11</p> 	<p>electric hot air steamer MKN CGE 11 - Gold</p> <p>Dimensions : 997 x 799 x 1060 mm connection : 16,5 kW - 400/3/50</p> <p>table model f. 10 x GN 1/1 choice of cross or lengthwise insert</p> <p>configuration :</p> <ul style="list-style-type: none"> - auto-chef - automatic cooking programs with 9 categories - manual control concept - integrated automatic - hose spray - manual cleaning program - automatic cleaning system wave-clean - steam generation with recovery PHleco - oven rack for GN-containers - Flexirack-concept for more capacity by inserting crosswise for wire shelves and sheets up to 530 x 570 mm - combi steaming, convection, regeneration, delta-T- cooking NT-low temperature cooking cook & hold - special cooking chamber made of s/s 1.4404 - autoreverse fan impeller - integrated grease separator system without filters - Halogen cooking compartment illumination - service diagnoses program - multipurpose core temperatur probe up to 99°C - cooking compartment with treble insolation glazing <p>execution : stainless steel</p>
<p>CGE 12</p> 	<p>electric hot air steamer MKN CGE 12 - Gold</p> <p>Dimensions : 997 x 799 x 1060 mm connection : 31,2 kW - 400/3/50</p> <p>table model for 10 x GN 2/1 crosswise insert</p> <p>configuration :</p> <ul style="list-style-type: none"> - auto-chef - automatic cooking programs with 9 categories - manual control concept - automatic cleaning system wave-clean - integrated automatic - hose spray - manual cleaning program - steam generation with recovery PHleco - oven rack for GN-containers - combi steaming, convection, regeneration, delta-T- cooking NT-low temperature cooking cook & hold - special cooking chamber made of s/s 1.4404 - autoreverse fan impeller

	<ul style="list-style-type: none"> - integrated grease separator system without filters - Halogen cooking compartment illumination - service diagnoses program - multipurpose core temperatur probe up to 99°C - cooking compartment with treble insolation glazing <p>execution : stainless steel</p>
<p>CGE 21</p> 	<p>electric hot air steamer MKN CGE 21 - Gold</p> <p>Dimensions : 1075 x 813 x 1960 mm connection : 32,7 kW - 400/3/50</p> <p>floor model f. 20 x GN 1/1 choice of cross or lengthwise insert</p> <p>configuration :</p> <ul style="list-style-type: none"> - auto-chef - automatic cooking programs with 9 categories - manual control concept - automatic cleaning system wave-clean - integrated automatic - hose spray - manual cleaning program - steam generation with recovery PHleco - rack trolley for GN-containers - Flexirack-concept for Kapazitätserhöhung bei Quereinschub for wire shelves and sheets up to 530 x 570 mm - combi steaming, convection, regeneration, delta-T- cooking NT-low temperature cooking cook & hold - special cooking chamber made of s/s 1.4404 - autoreverse fan impeller - integrated grease separator system without filters - Halogen cooking compartment illumination - service diagnoses program - multipurpose core temperatur probe up to 99°C - cooking compartment with treble insolation glazing <p>execution : stainless steel</p>
<p>CGE 22</p> 	<p>electric hot air steamer MKN CGE 22 - Gold</p> <p>Dimensions : 1075 x 813 x 1960 mm connection . 62 kW - 400/3/50</p> <p>floor model for 20 x GN 2/1 crosswise insert</p> <p>configuration :</p> <ul style="list-style-type: none"> - auto-chef - automatic cooking programs with 9 categories - manual control concept - automatic cleaning system wave-clean - integrated automatic - hose spray - manual cleaning program - steam generation with recovery PHleco - rack trolley for GN-containers - combi steaming, convection, regeneration, delta-T- cooking NT-low temperature cooking cook & hold - special cooking chamber made of s/s 1.4404 - autoreverse fan impeller - integrated grease separator system without filters - Halogen cooking compartment illumination - service diagnoses program

- multipurpose core temperatur probe
up to 99°C
- cooking compartment with treble
insolation glazing

execution : stainless steel