



**SINGLE COMPARTMENT
COUNTER ELECTRIC
COMBI OVEN / STEAMER**



MODEL: ME-106X

General Specifications :

- Multi-Purpose Oven offers Pressureless Convection cooking in a variety of cooking modes; featuring Automatic Reversible Fan operation for superior Convection Cooking.
 - Hot Air Convection.
 - Pressureless Convection Steamer.
 - Combination of Convection Steamer and Hot Air.
- Reliable, easy to operate mechanical controls feature:
 - One 100 minute Mechanical Dial Timer Control.
 - One 50-270C° degree Mechanical Dial Temperature control.
 - One Mechanical Dial Control for three modes of cooking operation; Hot Air, Steaming or Combi.
 - Automatic Fast Cool Down Control.
 - Humidity Release Control removes excess moisture from Compartment.
 - Generator Drain Control.
- User-friendly control panel has many standard features for superior cooking performance.
- Oven Compartment comes with three Stainless Steel Wire Shelf.
- Fully-insulated Cooking Compartment and Steam Generator for thermal efficiency. Easy to clean Die Pressed interior compartment features a Coved Corner design.
- Heavy Gauge Stainless Steel Steam Generator with a 8 KW Power Rating; features an easy Access Delimiting Port. Reliable Electronic Controls monitor Water Level and safety functions in steam generator.
- One Removable Stainless Steel Oven Rack Cassette.
- Standard with Left Hand Door Hinging and Large Glass Window to observe cooking operation. Removable Double Door Gasket Seal prevents leaking. Safety Switch stops fan when compartment door is opened.
- Compartment Door Condensate Drip Tray automatically empties into floor drain.
- Standard voltage is 208 volts, 60 Hz, three phase
- Each compartment has the capacity for:
 - Eight 13" x 18" U.S. Bake Pans.
 - Four 12" x 20" x 2½" Steam Table Pans.
- NSF Approved 6" Stainless Steel Legs: provides one inch level adjustment.
- Generator Stand-By feature provides instant steaming.



ME-106X

shown on support with rack holder and equipment stand

MODEL AVAILABLE	
Model No.	Description
ME-106X	One Compartment Combination Oven/Steamer, 8KW Electric Power Rating. Simple to operate Mechanical Compartment Controls. Counter Top.

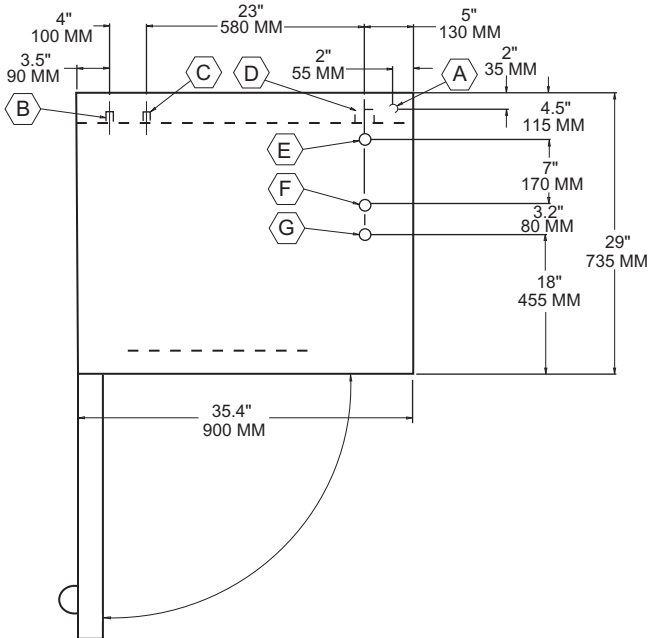
Options and Accessories:

- Equipment Stand Model SP-106
- Additional Stainless Steel Wire Shelves
- Steam Table Pans in depths of 1" or 2½"
- Spray Head and Flexible Hose for Cleaning SH-60
- Voltages other than 208/60/3
- Solid State Programmable Controls ME-106P
- Additional Oven Rack Cassette Model SG-106
- Grease Filter Model FX-106
- Transport Cart Model CS-110
- Accessories for handling and transportation compatible with Blast Chillers/Freezers
- Correctional Packages

MODEL AVAILABLE

Shall be **BURLODGE / LAINOX Combi Oven Counter Type Multi-purpose Oven, Model ME-106X**, _____ volts, 8 KW, _____ Hz, _____ phase. Cooking modes for: Hot Air Convection, Low and High Temperature Convection Steam; combination of Hot Air and Steam; variable Steam Exhaust Condensation Control; Butterfly Valve to regulate humidity exhaust; and Mechanical Controls.

- Compartment has capacity for:
 - a) Eight 13" x 18" U.S. Bake Pans or
 - b) Eight 12" x 20" x 1" Steam Table Pans or Four, 12" x 20" x 2½" Steam Table Pans
- Many local codes exist and it is the responsibility of the **owner and installer** to comply with those codes.
- **Burlodge / Lainox** equipment is built to comply with applicable standards for manufacturers. Included among those approval agencies are: UL, A.G.A., NSF, ASME/N.Bd., CSA, CGA, ETL, and others.

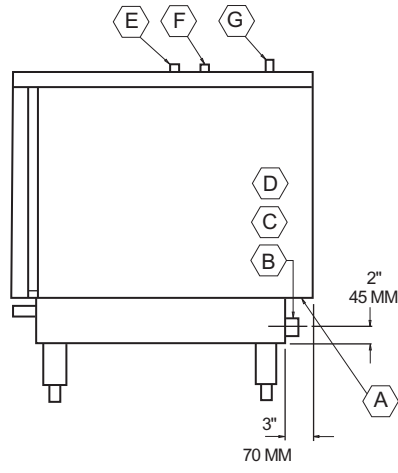
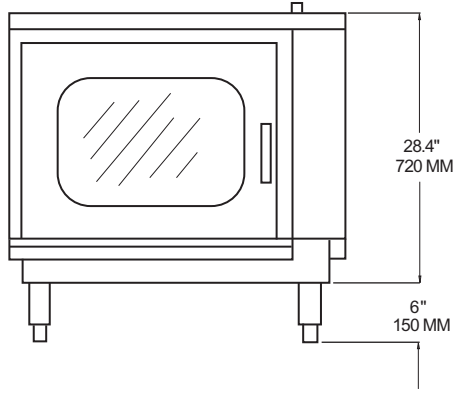


WATER QUALITY REQUIREMENT

The recommended minimum water quality standards whether untreated or pre-treated, based upon 10 hours of use per day, and a Daily Blowdown, are as follows:

TOTAL DISSOLVED SOLIDS	less than	60 parts per million
TOTAL ALKALINITY	less than	20 parts per million
SILICA	less than	13 parts per million
CHLORIDE	less than	30 parts per million
pH FACTOR	greater than	7.5

Consult a local water treatment specialist for an on-site water analysis for recommendations concerning steam generator feed water treatment (if required), in order to remove or reduce harmful concentrations of minerals. The use of highly mineralized water will mean that more frequent servicing of the steam generator will be necessary. The fact that a water supply is potable is not proof that it will be suitable for the generator.



UTILITY CONNECTIONS

- (A) = ELECTRIC CONNECTION
- (B) = COLD WATER INLET 3/4" DIA.
- (C) = SOFT WATER INLET 3/4"
- (D) = DRAINAGE 2" DIA. (50 MM)
- (E) = DESCALER INLET
- (F) = WASTE AIR OUTLET 1.18" DIA. (30MM)
- (G) = CHAMBER WASTE AIR OUTLET

MODEL	ELECTRIC ⚡	WATER Ⓞ	DRAINAGE Ⓧ	CLEARANCE				
ME - 106X ONE COMPARTMENT COUNTER-TOP STYLE ELECTRIC	ELECTRICAL DATA		35 PSI MINIMUM 60 PSI MAXIMUM Ⓞ 3/4" DIA. IPS FOR BOILER Ⓞ 3/4" DIA. IPS FOR CONDENSER	2" DIA. (50 MM) DO NOT CONNECT ANY OTHER UNITS TO THIS DRAIN DRAIN LINE MUST BE VENTED				
	VOLTS	KW HOT AIR			KW BOILER	KW FAN	KW MAX.	AMPS
	208	7.5	7.5	0.25	8	19	25	RIGHT = 6" LEFT = 6" REAR = 7" NOTE: 12" RIGHT SIDE CLEARANCE IS REQUIRED IF PLACED NEXT TO HEAT SOURCE

BURLODGE/LAINOX reserves right of design improvement or modification, as warranted.



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