

Technical data sheet

Product features



Combi convection steam oven STEAMBOX electric 10x GN 2/1 automatic cleaning boiler 400 V left door

Model	SAP Code	00014900
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- Steam type: Symbiotic - boiler and injection combination (patent)
- Number of GN / EN: 10
- GN / EN size in device: GN 2/1
- GN device depth: 65
- Control type: Touchscreen + buttons
- Display size: 9"
- Humidity control: MeteoSystem - regulation based on direct measurement of humidity in the chamber (patented)
- Advanced moisture adjustment: Steamtuner - 5-stupňový systém nastavení nasycení páry řízenou kombinací produkce bojlerem nebo nástříkem
- Delta T heat preparation: Yes
- Automatic preheating: Yes
- Multi level cooking: Drawer program - control of heat treatment for each dish separately
- Door constitution: Vented safety double glass, removable for easy cleaning

SAP Code	00014900	Steam type	Symbiotic - boiler and injection combination (patent)
Net Width [mm]	1120	Number of GN / EN	10
Net Depth [mm]	845	GN / EN size in device	GN 2/1
Net Height [mm]	1115	GN device depth	65
Net Weight [kg]	220.00	Control type	Touchscreen + buttons
Power electric [kW]	28.300	Display size	9"
Loading	400 V / 3N - 50 Hz		

Technical data sheet

Technical drawing

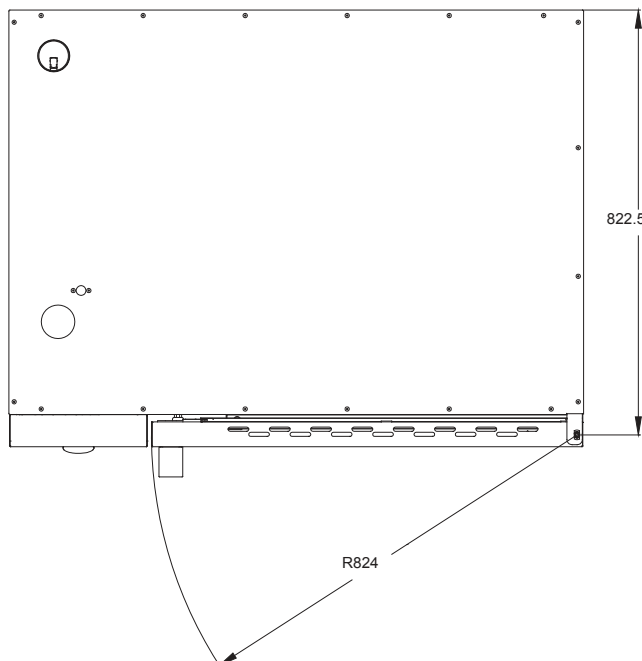
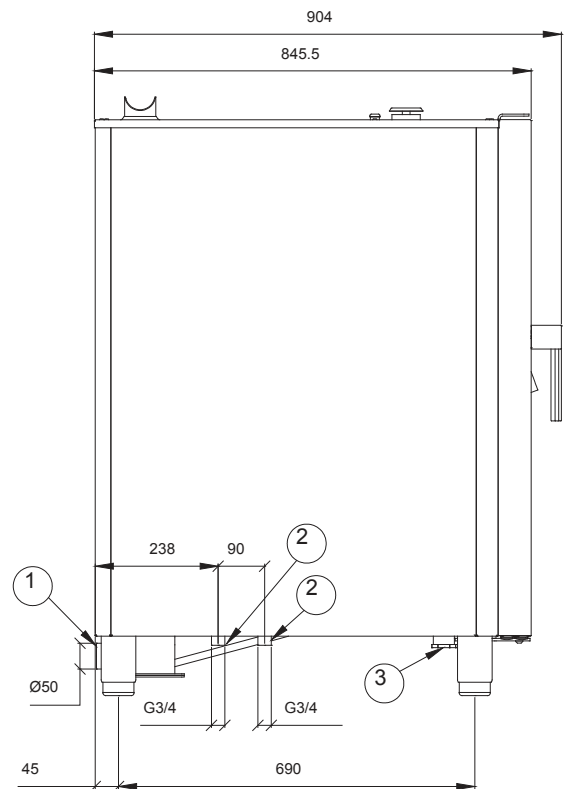
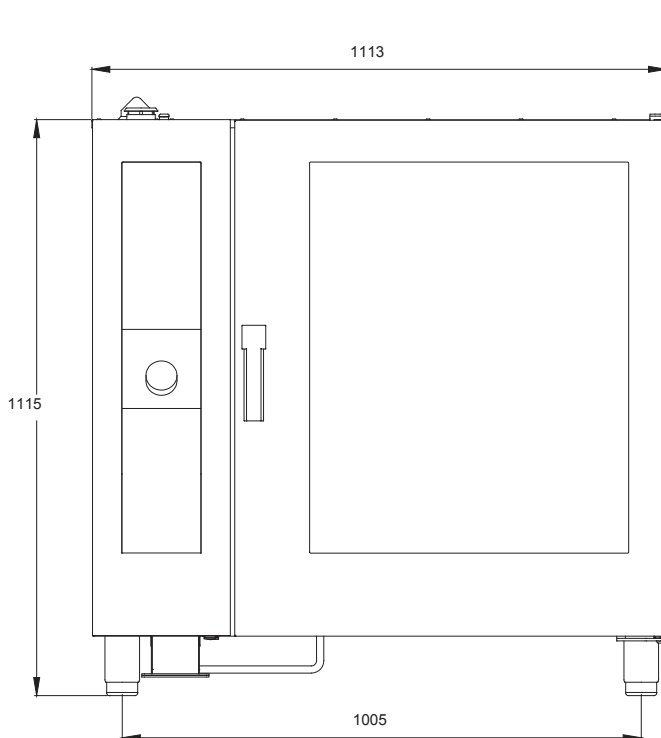


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Model

SAP Code

00014900



- ① DRAIN
- ② WATER INLET
- ③ POWER SUPPLY

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Technical parameters



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Model

SAP Code

00014900

1. SAP Code:

00014900

2. Article group:

Convection steam ovens

3. Net Width [mm]:

1120

4. Net Depth [mm]:

845

5. Net Height [mm]:

1115

6. Net Weight [kg]:

220.00

7. Gross Width [mm]:

1320

8. Gross depth [mm]:

1130

9. Gross Height [mm]:

1240

10. Gross Weight [kg]:

230.00

11. Device type:

Electric unit

12. Power electric [kW]:

28.300

13. Loading:

400 V / 3N - 50 Hz

14. Material:

AISI 304

15. Device color:

Stainless steel

16. Adjustable feet:

Yes

17. Humidity control:

MeteoSystem - regulation based on direct measurement of humidity in the chamber (patented)

18. Stacking availability:

Yes

19. Control type:

Touchscreen + buttons

20. Additional information:

Version with left door (hinges on the left, handle on the right)

21. Steam type:

Symbiotic - boiler and injection combination (patent)

22. Chimney for moisture extraction:

Yes

23. Delayed start:

Yes

24. Display size:

9"

25. Delta T heat preparation:

Yes

26. Automatic preheating:

Yes

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Technical parameters



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27. Automatic cooling:

Yes

28. Cold smoke-dry function:

Yes

29. Unified finishing of meals EasyService:

Yes

30. Night cooking:

Yes

31. Washing system:

Closed - efficient use of water and washing chemicals by repeated pumping

32. Detergent type:

Liquid washing detergent + liquid rinse aid/vinegar or washing tablets

33. Multi level cooking:

Drawer program - control of heat treatment for each dish separately

34. Advanced moisture adjustment:

Steamtuner - 5-stupňový systém nastavení nasycení páry řízenou kombinací produkce bojlerem nebo nástřikem

35. Slow cooking:

from 30 °C - the possibility of rising

36. Fan stop:

Immediate when the door is opened

37. Lighting type:

LED lighting in the doors, on both sides

38. Cavity material and shape:

AISI 304, with rounded corners for easy cleaning

39. Reversible fan:

Yes

40. Sustaince box:

Yes

41. Heating element material:

Incoloy

42. Probe:

Yes

43. Shower:

Hand winder

44. Distance between the layers [mm]:

70

45. Smoke-dry function:

Yes

46. Interior lighting:

Yes

47. Low temperature heat treatment:

Yes

48. Number of fans:

1

49. Number of fan speeds:

6

50. Number of programs:

1000

51. USB port:

Yes, for uploading recipes and updating firmware

52. Door constitution:

Vented safety double glass, removable for easy cleaning

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53. Number of preset programs:

100

58. HACCP:

Yes

54. Number of recipe steps:

9

59. Number of GN / EN:

10

55. Minimum device temperature [°C]:

30

60. GN / EN size in device:

GN 2/1

56. Maximum device temperature [°C]:

300

61. GN device depth:

65

57. Device heating type:

Combination of steam and hot air

62. Food regeneration:

Yes