

Technical data sheet

Product features



Combi convection steam oven STEAMBOX electric 6x GN 1/1 automatic cleaning boiler 400 V left door

Model	SAP Code	00014899
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- Steam type: Symbiotic - boiler and injection combination (patent)
- Number of GN / EN: 6
- GN / EN size in device: GN 1/1
- 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-stage system of setting steam saturation by controlled combination of production by boiler or injection
- 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	00014899	Steam type	Symbiotic - boiler and injection combination (patent)
Net Width [mm]	860	Number of GN / EN	6
Net Depth [mm]	795	GN / EN size in device	GN 1/1
Net Height [mm]	835	GN device depth	65
Net Weight [kg]	132.00	Control type	Touchscreen + buttons
Power electric [kW]	11.400	Display size	9"
Loading	400 V / 3N - 50 Hz		

Technical data sheet

Technical drawing

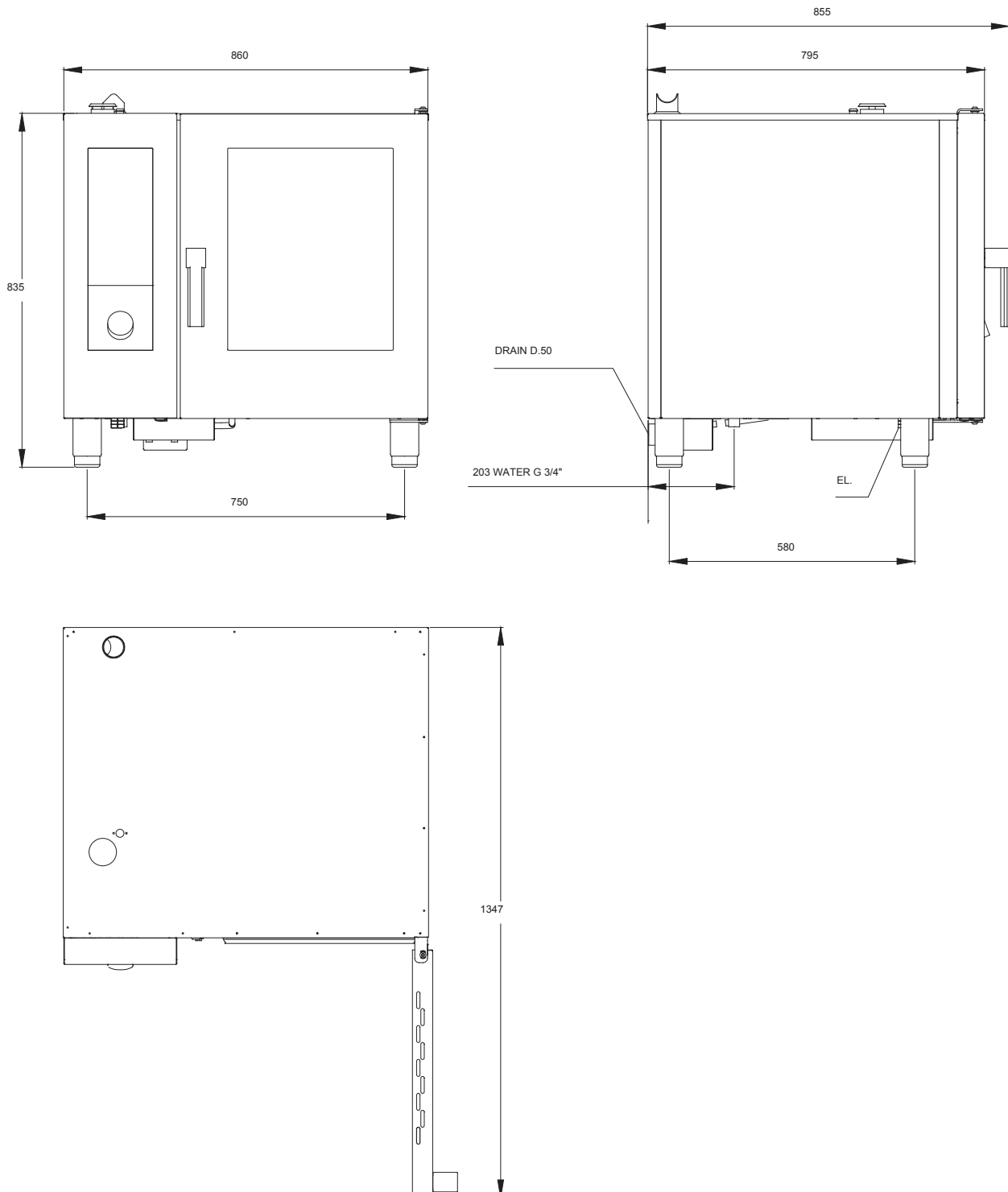


Combi convection steam oven STEAMBOX electric 6x GN 1/1 automatic cleaning boiler 400 V left door

Model

SAP Code

00014899



Technical data sheet

Technical parameters



Combi convection steam oven STEAMBOX electric 6x GN 1/1 automatic cleaning boiler 400 V left door

Model

SAP Code

00014899

1. SAP Code:

00014899

2. Net Width [mm]:

860

3. Net Depth [mm]:

795

4. Net Height [mm]:

835

5. Net Weight [kg]:

132.00

6. Gross Width [mm]:

955

7. Gross depth [mm]:

920

8. Gross Height [mm]:

1000

9. Gross Weight [kg]:

142.00

10. Device type:

Electric unit

11. Power electric [kW]:

11.400

12. Loading:

400 V / 3N - 50 Hz

13. Material:

AISI 304

14. Exterior color of the device:

Stainless steel

15. Adjustable feet:

Yes

16. Humidity control:

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

17. Stacking availability:

Yes

18. Control type:

Touchscreen + buttons

19. Additional information:

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

20. Steam type:

Symbiotic - boiler and injection combination (patent)

21. Chimney for moisture extraction:

Yes

22. Delayed start:

Yes

23. Display size:

9"

24. Delta T heat preparation:

Yes

25. Automatic preheating:

Yes

26. Automatic cooling:

Yes

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27. Cold smoke-dry function:

Yes

28. Unified finishing of meals EasyService:

Yes

29. Night cooking:

Yes

30. Washing system:

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

31. Detergent type:

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

32. Multi level cooking:

Drawer program - control of heat treatment for each dish separately

33. Advanced moisture adjustment:

Steamtuner - 5-stage system of setting steam saturation by controlled combination of production by boiler or injection

34. Slow cooking:

from 30 °C - the possibility of rising

35. Fan stop:

Immediate when the door is opened

36. Lighting type:

LED lighting in the doors, on both sides

37. Cavity material and shape:

AISI 304, with rounded corners for easy cleaning

38. Reversible fan:

Yes

39. Sustance box:

Yes

40. Heating element material:

Incoloy

41. Probe:

Yes

42. Shower:

Hand winder

43. Distance between the layers [mm]:

70

44. Smoke-dry function:

Yes

45. Interior lighting:

Yes

46. Low temperature heat treatment:

Yes

47. Number of fans:

1

48. Number of fan speeds:

6

49. Number of programs:

1000

50. USB port:

Yes, for uploading recipes and updating firmware

51. Door constitution:

Vented safety double glass, removable for easy cleaning

52. Number of preset programs:

100

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53. Number of recipe steps:

9

58. Number of GN / EN:

6

54. Minimum device temperature [°C]:

30

59. GN / EN size in device:

GN 1/1

55. Maximum device temperature [°C]:

300

60. GN device depth:

65

56. Device heating type:

Combination of steam and hot air

61. Food regeneration:

Yes

57. HACCP:

Yes