

# Technical data sheet

## Product features



### Combi convection steam oven STEAMBOX electric 20x GN 2/1 automatic cleaning direct steam 400 V

<b>Model</b>	<b>SAP Code</b>	00008598
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- Steam type: Injection
- Number of GN / EN: 20
- 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: Supersteam - two steam saturation modes
- 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

<b>SAP Code</b>	00008598	<b>Steam type</b>	Injection
<b>Net Width [mm]</b>	1200	<b>Number of GN / EN</b>	20
<b>Net Depth [mm]</b>	910	<b>GN / EN size in device</b>	GN 2/1
<b>Net Height [mm]</b>	1850	<b>GN device depth</b>	65
<b>Net Weight [kg]</b>	370.00	<b>Control type</b>	Touchscreen + buttons
<b>Power electric [kW]</b>	51.600	<b>Display size</b>	9"
<b>Loading</b>	400 V / 3N - 50 Hz		

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## Product benefits



### Combi convection steam oven STEAMBOX electric 20x GN 2/1 automatic cleaning direct steam 400 V

Model

SAP Code

00008598

1

#### Direct injection

steam generation by spraying water on the heating elements directly in the chamber

- simple and efficient solution
- moist steam with water droplets

2

#### Touch screen display

simple intuitive control with unique pictograms, all in Czech  
the possibility of using preset programs or manual control

- help with cooking even for less skilled cooks, safe baking even in the absence of an operator; create your own recipes; easy to use

3

#### Weather system

patented device for measuring steam saturation in real time and in steam mode, the only one on the market

- precise information for the operator about the steam saturation in the cooking area

4

#### Steam tuner

a control element that enables setting the exact saturation of steam in the cooking chamber during the cooking process

- possibility of cooking different types of cuisine, from very moist steam for typical Czech dishes to low-saturated steam for e.g. French cuisine

5

#### Pass-through door

the door is also built into the back of the combi oven, while full control is retained from the side of the cook enables the distribution of the delivery area and the kitchen

- the chef can dispense the food through the convecto machine, the customer can see the preparation and maintenance of the food during dispensing

6

#### Adaptation for roasting chickens

the chamber of the convection oven is designed to collect baked fat, the machine is equipped with a container for collecting fat

- grease does not drain into the sewer, does not destroy the machine's waste system

7

#### A kit of two machines on top of each other

connection kit allowing two machines to be placed on top of each other  
connects the connections, inlets, wastes and ventilation of the lower combi oven

- allows the user to place two machines in smaller spaces to increase production; the chef can prepare two different dishes simultaneously

8

#### Premix burner

the only burner with a turbo pre-mixing gas with air on the market

the structure of the burner to V which prevents backfill and banging

This design saves 30 % of gas compared to conventional burners

- faster heat-up faster more comfortable operation

9

#### Automatic washing

integrated chamber washing system  
possibility to use liquid and tablet detergents  
option to use vinegar as a rinse agent  
the system simultaneously descales the micro-boiler

- the chamber of the conveyer is washed without the presence of the operator, for example overnight; the system decalcifies the micro-boiler without the need for service intervention; the chamber is maintained in a constant 1% hygienic quality

10

#### Self-supporting shower

drum winch integrated in the body of the kettle  
the shower is inaccessible when the door is closed

- allows food in the food processor to be rinsed out - if necessary to speed up cooling

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#### Six-speed fan, reversible with automatic calculation of direction change

in cooperation with the symbiotic system, it ensures perfect steam distribution without losing its richness  
its operation is controlled by the program or manually

- allows the preparation of a variety of dishes from the most delicate to high temperature baking at the highest speed

# Technical data sheet

Technical parameters



Combi convection steam oven STEAMBOX electric 20x GN 2/1 automatic cleaning direct steam 400 V

**Model**

**SAP Code**

00008598

**1. SAP Code:**

00008598

**2. Net Width [mm]:**

1200

**3. Net Depth [mm]:**

910

**4. Net Height [mm]:**

1850

**5. Net Weight [kg]:**

370.00

**6. Gross Width [mm]:**

1320

**7. Gross depth [mm]:**

1130

**8. Gross Height [mm]:**

2100

**9. Gross Weight [kg]:**

380.00

**10. Device type:**

Electric unit

**11. Power electric [kW]:**

51.600

**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:**

No

**18. Control type:**

Touchscreen + buttons

**19. Additional information:**

possibility of reverse door opening - handle on the right side (must be specified when ordering)

**20. Steam type:**

Injection

**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. Unified finishing of meals EasyService:**

Yes

**28. Night cooking:**

Yes

**29. Washing system:**

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

**30. Detergent type:**

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

**31. Multi level cooking:**

Drawer program - control of heat treatment for each dish separately

**32. Advanced moisture adjustment:**

Supersteam - two steam saturation modes

**33. Slow cooking:**

from 50 °C

**34. Fan stop:**

Immediate when the door is opened

**35. Lighting type:**

LED lighting in the doors, on both sides

**36. Cavity material and shape:**

AISI 304, with rounded corners for easy cleaning

**37. Reversible fan:**

Yes

**38. Sustaine box:**

Yes

**39. Heating element material:**

Incoloy

**40. Probe:**

Yes

**41. Shower:**

Hand winder

**42. Distance between the layers [mm]:**

70

**43. Smoke-dry function:**

Yes

**44. Interior lighting:**

Yes

**45. Low temperature heat treatment:**

Yes

**46. Number of fans:**

2

**47. Number of fan speeds:**

6

**48. Number of programs:**

1000

**49. USB port:**

Yes, for uploading recipes and updating firmware

**50. Door constitution:**

Vented safety double glass, removable for easy cleaning

**51. Number of preset programs:**

100

**52. Number of recipe steps:**

9

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Technical parameters



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**53. Minimum device temperature [°C]:**

50

**57. Number of GN / EN:**

20

**54. Maximum device temperature [°C]:**

300

**58. GN / EN size in device:**

GN 2/1

**55. Device heating type:**

Combination of steam and hot air

**59. GN device depth:**

65

**56. HACCP:**

Yes

**60. Food regeneration:**

Yes