

Technical data sheet

Product features



Combi convection steam oven STEAMBOX gas 10x GN 1/1 automatic cleaning boiler left door

Model	SAP Code	00014904
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- Steam type: Symbiotic - boiler and injection combination (patent)
- Number of GN / EN: 10
- 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-stupňový systém nastavení nasycení páry řízenou kombinací produkce bojlerem nebo nástřikem
- 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	00014904	Type of gas	Natural Gas
Net Width [mm]	860	Steam type	Symbiotic - boiler and injection combination (patent)
Net Depth [mm]	795	Number of GN / EN	10
Net Height [mm]	1115	GN / EN size in device	GN 1/1
Net Weight [kg]	178.00	GN device depth	65
Power electric [kW]	1.500	Control type	Touchscreen + buttons
Loading	230 V / 1N - 50 Hz	Display size	9"
Power gas [kW]	19.000		

Technical data sheet

Technical drawing

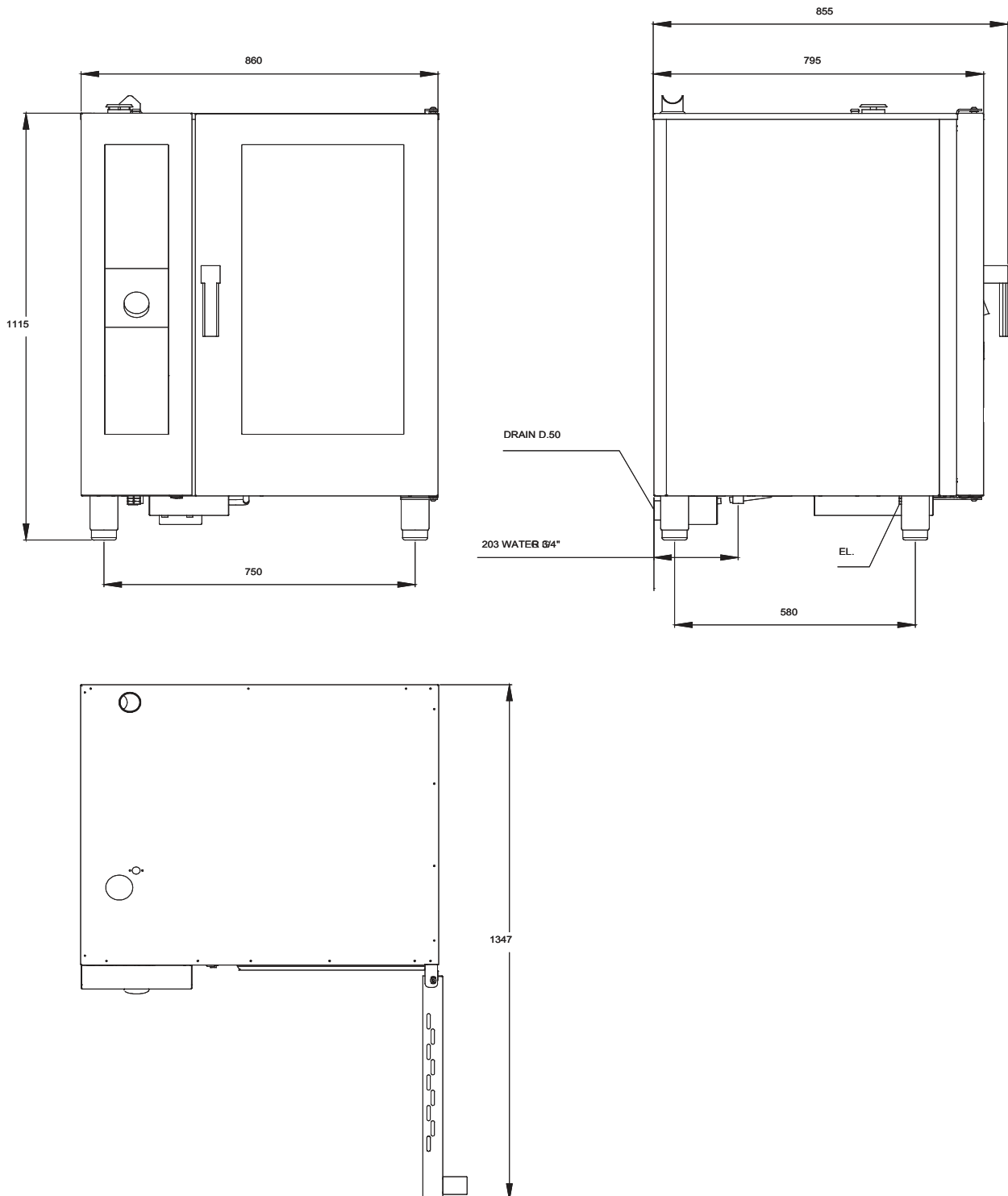


Combi convection steam oven STEAMBOX gas 10x GN 1/1 automatic cleaning boiler left door

Model

SAP Code

00014904



Technical data sheet

Technical parameters



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Model

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1. SAP Code:

00014904

2. Article group:

Convection steam ovens

3. Net Width [mm]:

860

4. Net Depth [mm]:

795

5. Net Height [mm]:

1115

6. Net Weight [kg]:

178.00

7. Gross Width [mm]:

955

8. Gross depth [mm]:

920

9. Gross Height [mm]:

1240

10. Gross Weight [kg]:

188.00

11. Device type:

Combined unit

12. Power electric [kW]:

1.500

13. Loading:

230 V / 1N - 50 Hz

14. Power gas [kW]:

19.000

15. Type of gas:

Natural Gas

16. Material:

AISI 304

17. Device color:

Stainless steel

18. Adjustable feet:

Yes

19. Humidity control:

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

20. Stacking availability:

Yes

21. Control type:

Touchscreen + buttons

22. Additional information:

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

23. Steam type:

Symbiotic - boiler and injection combination (patent)

24. Chimney for moisture extraction:

Yes

25. Delayed start:

Yes

26. Display size:

9"

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27. Delta T heat preparation:

Yes

28. Automatic preheating:

Yes

29. Automatic cooling:

Yes

30. Cold smoke-dry function:

Yes

31. Unified finishing of meals EasyService:

Yes

32. Night cooking:

Yes

33. Washing system:

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

34. Detergent type:

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

35. Multi level cooking:

Drawer program - control of heat treatment for each dish separately

36. Advanced moisture adjustment:

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

37. Slow cooking:

from 30 °C - the possibility of rising

38. Fan stop:

Immediate when the door is opened

39. Lighting type:

LED lighting in the doors, on both sides

40. Cavity material and shape:

AISI 304, with rounded corners for easy cleaning

41. Reversible fan:

Yes

42. Sustaince box:

Yes

43. Probe:

Yes

44. Shower:

Hand winder

45. Distance between the layers [mm]:

70

46. Smoke-dry function:

Yes

47. Interior lighting:

Yes

48. Low temperature heat treatment:

Yes

49. Number of fans:

1

50. Number of fan speeds:

6

51. Number of programs:

1000

52. USB port:

Yes, for uploading recipes and updating firmware

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53. Door constitution:

Vented safety double glass, removable for easy cleaning

59. HACCP:

Yes

54. Number of preset programs:

100

60. Number of GN / EN:

10

55. Number of recipe steps:

9

61. GN / EN size in device:

GN 1/1

56. Minimum device temperature [°C]:

30

62. GN device depth:

65

57. Maximum device temperature [°C]:

300

63. Food regeneration:

Yes

58. Device heating type:

Combination of steam and hot air