

Technical data sheet

Product features



Combi convection steam oven STEAMBOX electric 20x GN 2/1 touch screen boiler 400 V left door

Model	SAP Code	00014920
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- Steam type: Symbiotic - boiler and injection combination (patent)
- Number of GN / EN: 20
- GN / EN size in device: GN 2/1
- GN device depth: 65
- Control type: Digital
- 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: No
- Door constitution: Vented safety double glass, removable for easy cleaning

SAP Code	00014920	Loading	400 V / 3N - 50 Hz
Net Width [mm]	1200	Steam type	Symbiotic - boiler and injection combination (patent)
Net Depth [mm]	910	Number of GN / EN	20
Net Height [mm]	1850	GN / EN size in device	GN 2/1
Net Weight [kg]	370.00	GN device depth	65
Power electric [kW]	54.100	Control type	Digital

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Technical parameters



Combi convection steam oven STEAMBOX electric 20x GN 2/1 touch screen boiler 400 V left door

Model	SAP Code	00014920
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1. SAP Code:

00014920

2. Article group:

Convection steam ovens

3. Net Width [mm]:

1200

4. Net Depth [mm]:

910

5. Net Height [mm]:

1850

6. Net Weight [kg]:

370.00

7. Gross Width [mm]:

1320

8. Gross depth [mm]:

1130

9. Gross Height [mm]:

2100

10. Gross Weight [kg]:

380.00

11. Device type:

Electric unit

12. Power electric [kW]:

54.100

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:

No

19. Control type:

Digital

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. Delta T heat preparation:

Yes

24. Automatic preheating:

Yes

25. Automatic cooling:

Yes

26. Unified finishing of meals EasyService:

No

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27. Night cooking:

No

28. Multi level cooking:

No

29. Advanced moisture adjustment:

Supersteam - two steam saturation modes

30. Slow cooking:

from 30 °C - the possibility of rising

31. Fan stop:

Immediate when the door is opened

32. Lighting type:

LED lighting in the doors, on both sides

33. Cavity material and shape:

AISI 304, with rounded corners for easy cleaning

34. Reversible fan:

Yes

35. Sustaince box:

Yes

36. Heating element material:

Incoloy

37. Probe:

Yes

38. Shower:

Hand winder

39. Distance between the layers [mm]:

70

40. Smoke-dry function:

No

41. Interior lighting:

Yes

42. Low temperature heat treatment:

Yes

43. Number of fans:

2

44. Number of fan speeds:

6

45. Number of programs:

99

46. USB port:

Yes, for uploading recipes and updating firmware

47. Door constitution:

Vented safety double glass, removable for easy cleaning

48. Number of preset programs:

40

49. Number of recipe steps:

9

50. Minimum device temperature [°C]:

30

51. Maximum device temperature [°C]:

300

52. Device heating type:

Combination of steam and hot air

53. HACCP:

Yes

54. Number of GN / EN:

20

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55. GN / EN size in device:

GN 2/1

57. Food regeneration:

Yes

56. GN device depth:

65