

Technical data sheet

Product features



Combi convection steam oven STEAMBOX gas 10x GN 2/1 touch screen automatic cleaning boiler left door

Model	SAP Code	00014944
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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: 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	00014944	Power gas [kW]	27.000
Net Width [mm]	1120	Type of gas	Natural Gas
Net Depth [mm]	845	Steam type	Symbiotic - boiler and injection combination (patent)
Net Height [mm]	1115	Number of GN / EN	10
Net Weight [kg]	250.00	GN / EN size in device	GN 2/1
Power electric [kW]	0.800	GN device depth	65
Loading	230 V / 1N - 50 Hz	Control type	Digital

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Technical parameters



Combi convection steam oven STEAMBOX gas 10x GN 2/1 touch screen automatic cleaning boiler left door

Model

SAP Code

00014944

1. SAP Code:

00014944

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]:

250.00

7. Gross Width [mm]:

1320

8. Gross depth [mm]:

1130

9. Gross Height [mm]:

1240

10. Gross Weight [kg]:

260.00

11. Device type:

Combined unit

12. Power electric [kW]:

0.800

13. Loading:

230 V / 1N - 50 Hz

14. Power gas [kW]:

27.000

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:

Digital

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. Delta T heat preparation:

Yes

26. Automatic preheating:

Yes

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27. Automatic cooling:

Yes

28. Unified finishing of meals EasyService:

No

29. Night cooking:

No

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:

No

33. Advanced moisture adjustment:

Supersteam - two steam saturation modes

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. Probe:

Optional

41. Shower:

volitelná

42. Distance between the layers [mm]:

70

43. Smoke-dry function:

No

44. Interior lighting:

Yes

45. Low temperature heat treatment:

Yes

46. Number of fans:

1

47. Number of fan speeds:

6

48. Number of programs:

99

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:

40

52. Number of recipe steps:

9

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53. Minimum device temperature [°C]:

30

57. Number of GN / EN:

10

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