

# Technical data sheet

## Product features



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

<b>Model</b>	<b>SAP Code</b>	00014905
--------------	-----------------	----------

- 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: 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

<b>SAP Code</b>	00014905	<b>Type of gas</b>	Natural Gas
<b>Net Width [mm]</b>	1120	<b>Steam type</b>	Symbiotic - boiler and injection combination (patent)
<b>Net Depth [mm]</b>	845	<b>Number of GN / EN</b>	10
<b>Net Height [mm]</b>	1115	<b>GN / EN size in device</b>	GN 2/1
<b>Net Weight [kg]</b>	250.00	<b>GN device depth</b>	65
<b>Power electric [kW]</b>	3.300	<b>Control type</b>	Touchscreen + buttons
<b>Loading</b>	230 V / 1N - 50 Hz	<b>Display size</b>	9"
<b>Power gas [kW]</b>	27.000		

# Technical data sheet

Technical drawing

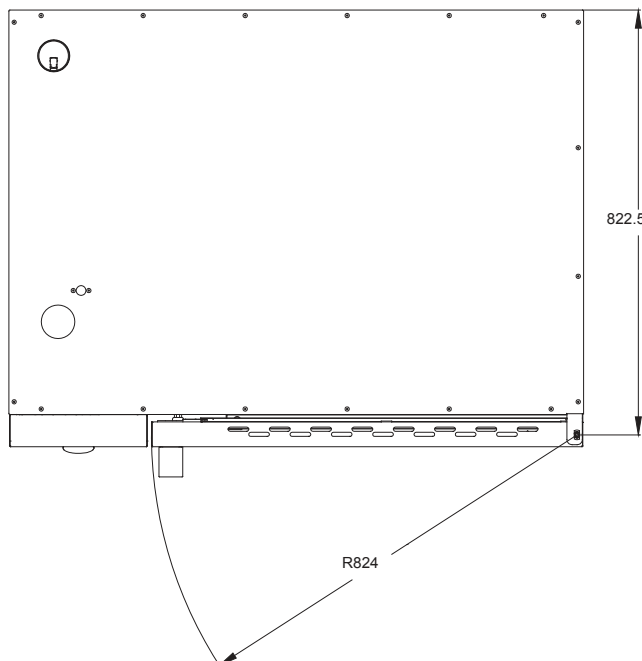
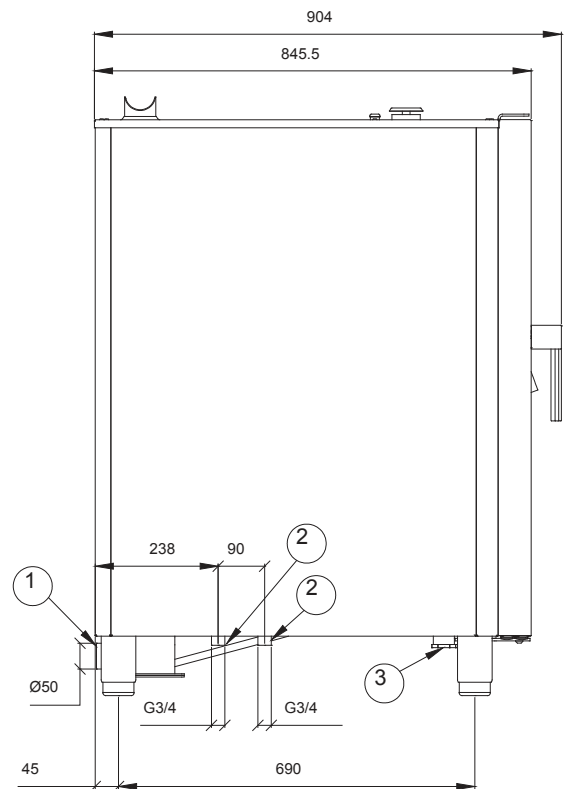
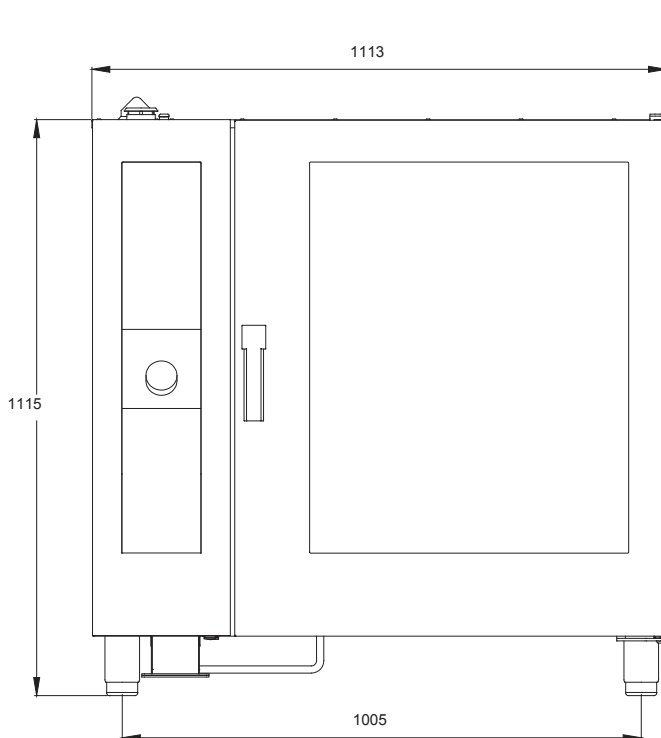


Combi convection steam oven STEAMBOX gas 10x GN 2/1 automatic cleaning boiler left door

Model

SAP Code

00014905



- ① DRAIN
- ② WATER INLET
- ③ POWER SUPPLY

# Technical data sheet

Technical parameters



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

**Model**

**SAP Code**

00014905

**1. SAP Code:**

00014905

**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]:**

3.300

**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:**

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"

# Technical data sheet

## Technical parameters



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

**Model**

**SAP Code**

00014905

**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

# Technical data sheet

Technical parameters



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

Model

SAP Code

00014905

**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 2/1

**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