

# Technical data sheet

Product features



**Combi convection steam oven STEAMBOX electric 6x GN 1/1 touch screen automatic cleaning direct steam 400 V left door**

<b>Model</b>	<b>SAP Code</b>	00014946
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- Steam type: Injection
- Number of GN / EN: 6
- GN / EN size in device: GN 1/1
- 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

<b>SAP Code</b>	00014946	<b>Loading</b>	400 V / 3N - 50 Hz
<b>Net Width [mm]</b>	860	<b>Steam type</b>	Injection
<b>Net Depth [mm]</b>	795	<b>Number of GN / EN</b>	6
<b>Net Height [mm]</b>	835	<b>GN / EN size in device</b>	GN 1/1
<b>Net Weight [kg]</b>	132.00	<b>GN device depth</b>	65
<b>Power electric [kW]</b>	10.400	<b>Control type</b>	Digital

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## Technical parameters



Combi convection steam oven STEAMBOX electric 6x GN 1/1 touch screen automatic cleaning direct steam 400 V left door

Model	SAP Code	00014946
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**1. SAP Code:**

00014946

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

860

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

795

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

835

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

132.00

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

860

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

920

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

1020

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

142.00

**10. Device type:**

Electric unit

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

10.400

**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:**

Yes

**18. Control type:**

Digital

**19. Additional information:**

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

**20. Steam type:**

Injection

**21. Chimney for moisture extraction:**

Yes

**22. Delta T heat preparation:**

Yes

**23. Automatic preheating:**

Yes

**24. Automatic cooling:**

Yes

**25. Unified finishing of meals EasyService:**

No

**26. Night cooking:**

No

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**SAP Code**

00014946

**27. Washing system:**

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

**28. Detergent type:**

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

**29. Multi level cooking:**

No

**30. Advanced moisture adjustment:**

Supersteam - two steam saturation modes

**31. Slow cooking:**

from 50 °C

**32. Fan stop:**

Immediate when the door is opened

**33. Lighting type:**

LED lighting in the doors, on both sides

**34. Cavity material and shape:**

AISI 304, with rounded corners for easy cleaning

**35. Reversible fan:**

Yes

**36. Sustance box:**

Yes

**37. Heating element material:**

Incoloy

**38. Probe:**

Optional

**39. Shower:**

volitelná

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

70

**41. Smoke-dry function:**

No

**42. Interior lighting:**

Yes

**43. Low temperature heat treatment:**

Yes

**44. Number of fans:**

1

**45. Number of fan speeds:**

6

**46. Number of programs:**

99

**47. USB port:**

Yes, for uploading recipes and updating firmware

**48. Door constitution:**

Vented safety double glass, removable for easy cleaning

**49. Number of preset programs:**

40

**50. Number of recipe steps:**

9

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

50

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

300

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**53. Device heating type:**

Combination of steam and hot air

**58. Food regeneration:**

Yes

**54. HACCP:**

Yes

**59. Cross-section of conductors CU [mm<sup>2</sup>]:**

2,5

- Výkon (kW): 11-17 (230 V); 19-30 (400 V)

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

6

**60. Diameter nominal:**

DN 50

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

GN 1/1

**61. Water supply connection:**

3/4"

**57. GN device depth:**

65