



STEAMBOX gas convection oven 20x GN 2/1 touch digital Automatic cleaning Direct steam

Model SAP Code 00011600

- Steam type: Injection

- 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	00011600	Power gas [kW]	56.000
Net Width [mm]	1200	Type of gas	Natural Gas
Net Depth [mm]	910	Steam type	Injection
Net Height [mm]	1850	Number of GN / EN	20
Net Weight [kg]	400.00	GN / EN size in device	GN 2/1
Power electric [kW]	1.600	GN device depth	65
Loading	230 V / 1N - 50 Hz	Control type	Digital





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Direct injection

steam generation by spraying water on the heating elements directly in the chamber

- simple and efficient solution
- moist steam with water droplets
- Digital display

simple multi-line backlit display of 99 programs with 9 cooking phases

- help with cooking even for less skilled cooks, safe baking even in the absence of an operator; create your own recipes; easy to use
- Weather system

Steam tuner

patented device for measuring steam saturation in real time and in steam mode, the only one on the market

- precise information for the operator about the steam saturation in the cooking area
- a control element that enables setting the exact saturation of steam in the cooking chamber during the cooking process
  - possibility of cooking different types of cuisine, from very moist steam for typical Czech dishes to lowsaturated steam for e.g. French cuisine
- Pass-through door

the door is also built into the back of the combi oven, while full control is retained from the side of the cook enables the distribution of the delivery area and the kitchen

- the chef can dispense the food through the convecto machine, the customer can see the preparation and maintenance of the food during dispensing
- Adaptation for roasting chickens

the chamber of the convection oven is designed to collect baked fat, the machine is equipped with a container for collecting fat

 grease does not drain into the sewer, does not destroy the machine's waste system A kit of two machines on top of each other

connection kit allowing two machines to be placed on top of each other

connects the connections, inlets, wastes and ventilation of the lower combi oven

- allows the user to place two machines in smaller spaces to increase production; the chef can prepare two different dishes simultaneously
- Premix burner

the only burner with a turbo pre -mixing gas with air on the market

the structure of the burner to V which prevents backfill and banging

This design saves 30 % of gas compared to conventional burners

- faster heat-up faster more comfortable operation
- Automatic washing

integrated chamber washing system possibility to use liquid and tablet detergents option to use vinegar as a rinse agent the system simultaneously descales the micro-boiler

- the chamber of the conveyer is washed without the presence of the operator, for example overnight; the system decalcifies the micro-boiler without the need for service intervention; the chamber is maintained in a constant 1% hygienic quality
- Self -supporting shower

drum winch integrated in the body of the kettle the shower is inaccessible when the door is closed

- allows food in the food processor to be rinsed out if necessary to speed up cooling
- Six-speed fan, reversible with automatic calculation of direction change

in cooperation with the symbiotic system, it ensures perfect steam distribution without losing its richness its operation is controlled by the program or manually

 allows the preparation of a variety of dishes from the most delicate to high temperature baking at the highest speed



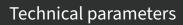
### Technical parameters

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Model	SAP Code	00011600		
1. SAP Code:		14. Type of gas:		
00011600		Natural Gas		
2. Net Width [mm]: 1200		15. Material:  AISI 304		
<b>3. Net Depth [mm]:</b> 910		<b>16. Exterior color of the device:</b> Stainless steel		
4. Net Height [mm]: 1850		17. Adjustable feet:  Yes		
<b>5. Net Weight [kg]:</b> 400.00		<b>18. Humidity control:</b> MeteoSystem - regulation based on direct measurement of humidity in the chamber (patented)		
<b>6. Gross Width [mm]:</b> 1320		19. Stacking availability:		
7. Gross depth [mm]: 1130		20. Control type:  Digital		
8. Gross Height [mm]: 2100		<b>21. Additional information:</b> possibility of reverse door opening - handle on the right side (must be specified when ordering)		
9. Gross Weight [kg]: 410.00		22. Steam type: Injection		
<b>10. Device type:</b> Gas unit		23. Chimney for moisture extraction:  Yes		
<b>11. Power electric [kW]:</b> 1.600		24. Delta T heat preparation:  Yes		
<b>12. Loading:</b> 230 V / 1N - 50 Hz		25. Automatic preheating:  Yes		
13. Power gas [kW]:		26. Automatic cooling:		

Yes

56.000







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Model SAP Code	00011600
27. Unified finishing of meals EasyService:	40. Shower:
No	Hand winder
28. Night cooking: No	<b>41. Distance between the layers [mm]:</b> 70
29. Washing system: Closed - efficient use of water and washing chemicals by repeated pumping	<b>42. Smoke-dry function:</b> No
30. Detergent type: Liquid washing detergent + liquid rinse aid/vinegar or washing tablets	<b>43. Interior lighting:</b> Yes
31. Multi level cooking:	<b>44. Low temperature heat treatment:</b> Yes
<b>32. Advanced moisture adjustment:</b> Supersteam - two steam saturation modes	<b>45. Number of fans:</b> 2
<b>33. Slow cooking:</b> from 50 °C	<b>46. Number of fan speeds:</b>
34. Fan stop: Immediate when the door is opened	<b>47. Number of programs:</b> 99
<b>35. Lighting type:</b> LED lighting in the doors, on both sides	<b>48. USB port:</b> Yes, for uploading recipes and updating firmware
<b>36. Cavity material and shape:</b> AISI 304, with rounded corners for easy cleaning	<b>49. Door constitution:</b> Vented safety double glass, removable for easy cleaning
37. Reversible fan: Yes	<b>50. Number of preset programs:</b> 40
38. Sustaince box: Yes	51. Number of recipe steps:

39. Probe:

Yes

50

52. Minimum device temperature [°C]:



### Technical parameters

57. GN / EN size in device:	62. Water supply connection:			
<b>56. Number of GN / EN:</b> 20	<b>61. Diameter nominal:</b> DN 50			
<b>55. HACCP:</b> Yes	60. Connection to a ball valve:			
<b>54. Device heating type:</b> Combination of steam and hot air	<b>59. Food regeneration:</b> Yes			
<b>53. Maximum device temperature [°C]:</b> 300	<b>58. GN device depth:</b> 65			
Model SA	<b>P Code</b> 00011600			
STEAMBOX gas convection oven 20x GN 2/1 touch digital Automatic cleaning Direct steam				

3/4"

GN 2/1