

Technical data sheet

Product features



Convection oven STEAMBOX electric 10x GN 2/1 touch digital Direct steam 400 V Left-hinged door

Model	SAP Code	00014947
-------	----------	----------

- Steam type: Injection
- 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	00014947	Loading	400 V / 3N - 50 Hz
Net Width [mm]	1120	Steam type	Injection
Net Depth [mm]	845	Number of GN / EN	10
Net Height [mm]	1115	GN / EN size in device	GN 2/1
Net Weight [kg]	220.00	GN device depth	65
Power electric [kW]	30.800	Control type	Digital

Technical data sheet

Technical parameters



Convection oven STEAMBOX electric 10x GN 2/1 touch digital Direct steam 400 V Left-hinged door

Model

SAP Code

00014947

1. SAP Code:

00014947

2. Net Width [mm]:

1120

3. Net Depth [mm]:

845

4. Net Height [mm]:

1115

5. Net Weight [kg]:

220.00

6. Gross Width [mm]:

1320

7. Gross depth [mm]:

1130

8. Gross Height [mm]:

1240

9. Gross Weight [kg]:

230.00

10. Device type:

Electric unit

11. Power electric [kW]:

30.800

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

Technical data sheet

Technical parameters



Convection oven STEAMBOX electric 10x GN 2/1 touch digital Direct steam 400 V Left-hinged door

Model

SAP Code

00014947

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. Sustaine box:

Yes

37. Heating element material:

Incoloy

38. Probe:

Optional

39. Shower:

voliteľná

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

Technical data sheet

Technical parameters



Convection oven STEAMBOX electric 10x GN 2/1 touch digital Direct steam 400 V Left-hinged door

Model

SAP Code

00014947

53. Device heating type:

Combination of steam and hot air

54. HACCP:

Yes

55. Number of GN / EN:

10

56. GN / EN size in device:

GN 2/1

57. GN device depth:

65

58. Food regeneration:

Yes

59. Cross-section of conductors CU [mm²]:

16

– Výkon (kW): 6,6-9 (230 V); 11-15 (400 V)

60. Diameter nominal:

DN 50

61. Water supply connection:

3/4"