

# Technical data sheet

Product features



## Convection oven STEAMBOX electric 20x GN 1/1 touch digital Injection system 400 V

<b>Model</b>	<b>SAP Code</b>	00008617
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- Steam type: Injection
- Number of GN / EN: 20
- 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>	00008617	<b>Loading</b>	400 V / 3N - 50 Hz
<b>Net Width [mm]</b>	995	<b>Steam type</b>	Injection
<b>Net Depth [mm]</b>	835	<b>Number of GN / EN</b>	20
<b>Net Height [mm]</b>	1850	<b>GN / EN size in device</b>	GN 1/1
<b>Net Weight [kg]</b>	290.00	<b>GN device depth</b>	65
<b>Power electric [kW]</b>	30.800	<b>Control type</b>	Digital

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## Product benefits



### Convection oven STEAMBOX electric 20x GN 1/1 touch digital Injection system 400 V

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1

#### Direct injection

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

- simple and efficient solution
- moist steam with water droplets

2

#### 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

3

#### Weather system

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

4

#### Steam tuner

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 low-saturated steam for e.g. French cuisine

5

#### 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

6

#### 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

7

#### 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

8

#### 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

9

#### 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

10

#### 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

11

#### 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 data sheet

Technical parameters



## Convection oven STEAMBOX electric 20x GN 1/1 touch digital Injection system 400 V

**Model**

**SAP Code**

00008617

**1. SAP Code:**

00008617

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

995

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

835

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

1850

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

290.00

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

1150

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

1050

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

2100

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

300.00

**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:**

No

**18. Control type:**

Digital

**19. Additional information:**

possibility of reverse door opening - handle on the right side (must be specified when ordering)

**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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**27. Multi level cooking:**

No

**28. Advanced moisture adjustment:**

Supersteam - two steam saturation modes

**29. Slow cooking:**

from 50 °C

**30. Fan stop:**

Immediate when the door is opened

**31. Lighting type:**

LED lighting in the doors, on both sides

**32. Cavity material and shape:**

AISI 304, with rounded corners for easy cleaning

**33. Reversible fan:**

Yes

**34. Sustance box:**

Yes

**35. Heating element material:**

Incoloy

**36. Probe:**

Yes

**37. Shower:**

Hand winder

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

70

**39. Smoke-dry function:**

No

**40. Interior lighting:**

Yes

**41. Low temperature heat treatment:**

Yes

**42. Number of fans:**

2

**43. Number of fan speeds:**

6

**44. Number of programs:**

99

**45. USB port:**

Yes, for uploading recipes and updating firmware

**46. Door constitution:**

Vented safety double glass, removable for easy cleaning

**47. Number of preset programs:**

40

**48. Number of recipe steps:**

9

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

50

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

300

**51. Device heating type:**

Combination of steam and hot air

**52. HACCP:**

Yes

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

20

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

GN 1/1

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**55. GN device depth:**

65

**58. Diameter nominal:**

DN 50

**56. Food regeneration:**

Yes

**59. Water supply connection:**

3/4"

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

16

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