

Technical data sheet

Product features



STEAMBOX electric convection oven 10x GN 1/1 boiler Automatic cleaning, walk-through, preparation for roast chickens

Model	SAP Code	00013735
STBDKP 1011 E	A group of articles - web	Convection machines

- Steam type: Injection
- Number of GN / EN: 10
- GN / EN size in device: GN 1/1
- 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: Supersteam - two steam saturation modes
- 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

SAP Code	00013735	Steam type	Injection
Net Width [mm]	860	Number of GN / EN	10
Net Depth [mm]	795	GN / EN size in device	GN 1/1
Net Height [mm]	1115	GN device depth	65
Net Weight [kg]	168.00	Control type	Touchscreen + buttons
Power electric [kW]	15.700	Display size	9"
Loading	400 V / 3N - 50 Hz		

Technical data sheet

Technical parameters



STEAMBOX electric convection oven 10x GN 1/1 boiler Automatic cleaning, walk-through, preparation for roast chickens

Model	SAP Code	00013735
STBDKP 1011 E	A group of articles - web	Convection machines

1. SAP Code:

00013735

2. Net Width [mm]:

860

3. Net Depth [mm]:

795

4. Net Height [mm]:

1115

5. Net Weight [kg]:

168.00

6. Gross Width [mm]:

955

7. Gross depth [mm]:

920

8. Gross Height [mm]:

1240

9. Gross Weight [kg]:

178.00

10. Device type:

Electric unit

11. Power electric [kW]:

15.700

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:

Touchscreen + buttons

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. Delayed start:

Yes

23. Display size:

9"

24. Delta T heat preparation:

Yes

25. Automatic preheating:

Yes

26. Cold smoke-dry function:

Yes

Technical data sheet

Technical parameters



STEAMBOX electric convection oven 10x GN 1/1 boiler Automatic cleaning, walk-through, preparation for roast chickens

Model	SAP Code	00013735
STBDKP 1011 E	A group of articles - web	Convection machines

27. Unified finishing of meals EasyService:

Yes

28. Night cooking:

Yes

29. Washing system:

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

30. Detergent type:

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

31. Multi level cooking:

Drawer program - control of heat treatment for each dish separately

32. Advanced moisture adjustment:

Supersteam - two steam saturation modes

33. Slow cooking:

from 50 °C

34. Fan stop:

Immediate when the door is opened

35. Lighting type:

LED lighting in the doors, on both sides

36. Cavity material and shape:

AISI 304, with rounded corners for easy cleaning

37. Reversible fan:

Yes

38. Sustance box:

Yes

39. Heating element material:

Incoloy

40. Probe:

Yes

41. Shower:

Hand winder

42. Distance between the layers [mm]:

70

43. Smoke-dry function:

Yes

44. Interior lighting:

Yes

45. Low temperature heat treatment:

Yes

46. Number of fans:

1

47. Number of fan speeds:

6

48. Number of programs:

1000

49. USB port:

Yes, for uploading recipes and updating firmware

50. Door constitution:

Vented safety double glass, removable for easy cleaning

51. Number of preset programs:

100

52. Number of recipe steps:

9

Technical data sheet

Technical parameters



STEAMBOX electric convection oven 10x GN 1/1 boiler Automatic cleaning, walk-through, preparation for roast chickens

Model	SAP Code	00013735
STBDKP 1011 E	A group of articles - web	Convection machines

53. Minimum device temperature [°C]:

50

54. Maximum device temperature [°C]:

300

55. Device heating type:

Combination of steam and hot air

56. HACCP:

Yes

57. Number of GN / EN:

10

58. GN / EN size in device:

GN 1/1

59. GN device depth:

65

60. Food regeneration:

Yes

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

5

62. Diameter nominal:

DN 50

63. Water supply connection:

3/4"