

# Technical data sheet

## Product features



### Combi convection steam oven STEAMBOX electric 20x GN 2/1 touch screen automatic cleaning boiler 400 V left door

<b>Model</b>	<b>SAP Code</b>	00014941
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- Steam type: Symbiotic - boiler and injection combination (patent)
- 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

<b>SAP Code</b>	00014941	<b>Loading</b>	400 V / 3N - 50 Hz
<b>Net Width [mm]</b>	1200	<b>Steam type</b>	Symbiotic - boiler and injection combination (patent)
<b>Net Depth [mm]</b>	910	<b>Number of GN / EN</b>	20
<b>Net Height [mm]</b>	1850	<b>GN / EN size in device</b>	GN 2/1
<b>Net Weight [kg]</b>	370.00	<b>GN device depth</b>	65
<b>Power electric [kW]</b>	51.600	<b>Control type</b>	Digital

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## Technical parameters



Combi convection steam oven STEAMBOX electric 20x GN 2/1 touch screen automatic cleaning boiler 400 V left door

**Model**

**SAP Code**

00014941

**1. SAP Code:**

00014941

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

1200

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

910

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

1850

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

370.00

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

1320

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

1130

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

2100

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

380.00

**10. Device type:**

Electric unit

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

51.600

**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:**

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

**20. Steam type:**

Symbiotic - boiler and injection combination (patent)

**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. Washing system:

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

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

70

### 28. Detergent type:

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

### 41. Smoke-dry function:

No

### 29. Multi level cooking:

No

### 42. Interior lighting:

Yes

### 30. Advanced moisture adjustment:

Supersteam - two steam saturation modes

### 43. Low temperature heat treatment:

Yes

### 31. Slow cooking:

from 30 °C - the possibility of rising

### 44. Number of fans:

2

### 32. Fan stop:

Immediate when the door is opened

### 45. Number of fan speeds:

6

### 33. Lighting type:

LED lighting in the doors, on both sides

### 46. Number of programs:

99

### 34. Cavity material and shape:

AISI 304, with rounded corners for easy cleaning

### 47. USB port:

Yes, for uploading recipes and updating firmware

### 35. Reversible fan:

Yes

### 48. Door constitution:

Vented safety double glass, removable for easy cleaning

### 36. Sustance box:

Yes

### 49. Number of preset programs:

40

### 37. Heating element material:

Incoloy

### 50. Number of recipe steps:

9

### 38. Probe:

Yes

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

30

### 39. Shower:

Hand winder

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

300

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Technical parameters



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**Model**

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**53. Device heating type:**

Combination of steam and hot air

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

GN 2/1

**54. HACCP:**

Yes

**57. GN device depth:**

65

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

20

**58. Food regeneration:**

Yes