



STEAMBOX electric convector 6x GN 1/1 boiler touch colored auto. washing

Model SAP Code 00038363



- Steam type: Symbiotic boiler and injection combination (patent)
- Number of GN / EN: 6
- GN / EN size in device: GN 1/1
- GN device depth: 65
- Control type: Touchscreen
- Display size: 9"
- Humidity control: MeteoSystem regulation based on direct measurement of humidity in the chamber (patented)
- Advanced moisture adjustment: Steamtuner 5-stage system of setting steam saturation by controlled combination of production by boiler or injection
- 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

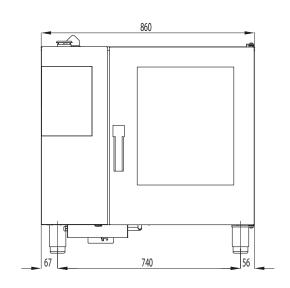
SAP Code	00038363	Steam type	Symbiotic - boiler and injection combina-tion (patent)
Net Width [mm]	860	Number of GN / EN	6
Net Depth [mm]	795	GN / EN size in device	GN 1/1
Net Height [mm]	835	GN device depth	65
Net Weight [kg]	107.00	Control type	Touchscreen
Power electric [kW]	11.400	Display size	9"
Loading	400 V / 3N - 50 Hz	. ,	

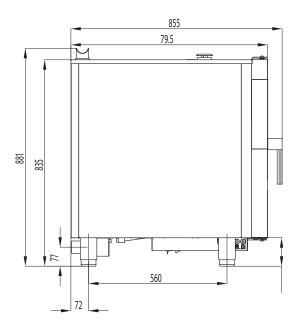


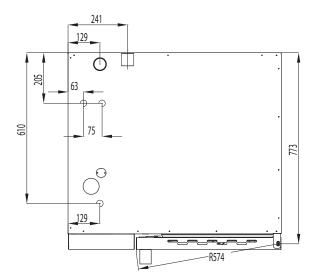
Technical drawing

STEAMBOX electric convector 6x GN 1/1 boiler touch colored auto. washing

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STEAMBOX electric convector 6x GN 1/1 boiler touch colored auto. washing				
Model	SAP Code	00038363		
1. SAP Code: 00038363		14. Exterior color of the device: Stainless steel		
2. Net Width [mm]: 860		15. Adjustable feet: Yes		
3. Net Depth [mm]: 795		16. Humidity control: MeteoSystem - regulation based on direct measurement of humidity in the chamber (patented)		
4. Net Height [mm]: 835		17. Stacking availability: Yes		
5. Net Weight [kg]: 107.00		18. Control type: Touchscreen		
6. Gross Width [mm]: 955		19. Additional information: possibility of reverse door opening - handle on the right side (must be specified when ordering)		
7. Gross depth [mm]: 920		20. Steam type: Symbiotic - boiler and injection combination (patent)		
8. Gross Height [mm]: 1000		21. Chimney for moisture extraction: Yes		
9. Gross Weight [kg]: 128.00		22. Delayed start: Yes		
10. Device type: Electric unit		23. Display size:		
11. Power electric [kW]: 11.400		24. Delta T heat preparation: Yes		
12. Loading: 400 V / 3N - 50 Hz		25. Automatic preheating: Yes		

26. Automatic cooling:

Yes

13. Material:

AISI 304





Model SAP Code 00038363

27. Cold smoke-dry function:

Yes

28. Unified finishing of meals EasyService:

Yes

29. Night cooking:

Yes

30. Washing system:

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

31. Detergent type:

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

32. Multi level cooking:

Drawer program - control of heat treatment for each dish separately

33. Advanced moisture adjustment:

Steamtuner - 5-stage system of setting steam saturation by controlled combination of production by boiler or injection

34. Slow cooking:

from 30 °C - the possibility of rising

35. Fan stop:

Immediate when the door is opened

36. Lighting type:

LED lighting in the doors, on both sides

37. Cavity material and shape:

AISI 304, with rounded corners for easy cleaning

38. Sustaince 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:

Ye

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 parameters

58. GN / EN size in device:

GN 1/1

55. Device heating type: Combination of steam and hot air 56. HACCP:	61. Cross-section of conductors CU [mm²]: 4 - Výkon (kW): 30-37 (230 V); 53-64 (400 V) 62. Diameter nominal:	
54. Maximum device temperature [°C]: 300	65 60. Food regeneration: Yes	
53. Minimum device temperature [°C]:	59. GN device depth:	
Model SAP Code	00038363	

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