

# Technical data sheet

## Product features



### Combi convection steam oven STEAMBOX gas 20x GN 2/1 touch screen automatic cleaning direct steam left door

<b>Model</b>	<b>SAP Code</b>	00014953
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- Steam type: Injection
- 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>	00014953	<b>Power gas [kW]</b>	36.000
<b>Net Width [mm]</b>	1200	<b>Type of gas</b>	Natural Gas
<b>Net Depth [mm]</b>	910	<b>Steam type</b>	Injection
<b>Net Height [mm]</b>	1850	<b>Number of GN / EN</b>	20
<b>Net Weight [kg]</b>	400.00	<b>GN / EN size in device</b>	GN 2/1
<b>Power electric [kW]</b>	0.800	<b>GN device depth</b>	65
<b>Loading</b>	230 V / 1N - 50 Hz	<b>Control type</b>	Digital

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Technical parameters



Combi convection steam oven STEAMBOX gas 20x GN 2/1 touch screen automatic cleaning direct steam left door

Model

SAP Code

00014953

**1. SAP Code:**

00014953

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

1200

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

910

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

1850

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

400.00

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

1320

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

1130

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

2100

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

410.00

**10. Device type:**

Gas unit

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

0.800

**12. Loading:**

230 V / 1N - 50 Hz

**13. Power gas [kW]:**

36.000

**14. Type of gas:**

Natural Gas

**15. Material:**

AISI 304

**16. Exterior color of the device:**

Stainless steel

**17. Adjustable feet:**

Yes

**18. Humidity control:**

MeteoSystem - regulation based on direct measurement of humidity in the chamber (patented)

**19. Stacking availability:**

No

**20. Control type:**

Digital

**21. Additional information:**

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

**22. Steam type:**

Injection

**23. Chimney for moisture extraction:**

Yes

**24. Delta T heat preparation:**

Yes

**25. Automatic preheating:**

Yes

**26. Automatic cooling:**

Yes

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**27. Unified finishing of meals EasyService:**

No

**28. Night cooking:**

No

**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:**

No

**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. Probe:**

Yes

**40. Shower:**

Hand winder

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

70

**42. Smoke-dry function:**

No

**43. Interior lighting:**

Yes

**44. Low temperature heat treatment:**

Yes

**45. Number of fans:**

2

**46. Number of fan speeds:**

6

**47. Number of programs:**

99

**48. USB port:**

Yes, for uploading recipes and updating firmware

**49. Door constitution:**

Vented safety double glass, removable for easy cleaning

**50. Number of preset programs:**

40

**51. Number of recipe steps:**

9

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

50

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

300

**58. GN device depth:**

65

**54. Device heating type:**

Combination of steam and hot air

**59. Food regeneration:**

Yes

**55. HACCP:**

Yes

**60. Connection to a ball valve:**

1/2

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

20

**61. Diameter nominal:**

DN 50

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

GN 2/1

**62. Water supply connection:**

3/4"