

# Technical data sheet

## Product features



### Convection oven STEAMBOX electric 20x GN 2/1 touch digital Automatic cleaning boiler 400 V Left-hinged door

|                |                                  |                     |
|----------------|----------------------------------|---------------------|
| <b>Model</b>   | <b>SAP Code</b>                  | 00014941            |
| SDBB 2021 EAML | <b>A group of articles - web</b> | Convection machines |

- 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



### Convection oven STEAMBOX electric 20x GN 2/1 touch digital Automatic cleaning boiler 400 V Left-hinged door

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**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

**28. Detergent type:**

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

**29. Multi level cooking:**

No

**30. Advanced moisture adjustment:**

Supersteam - two steam saturation modes

**31. Slow cooking:**

from 30 °C - the possibility of rising

**32. Fan stop:**

Immediate when the door is opened

**33. Lighting type:**

LED lighting in the doors, on both sides

**34. Cavity material and shape:**

AISI 304, with rounded corners for easy cleaning

**35. Reversible fan:**

Yes

**36. Sustaine box:**

Yes

**37. Heating element material:**

Incoloy

**38. Probe:**

Yes

**39. Shower:**

Hand winder

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

70

**41. Smoke-dry function:**

No

**42. Interior lighting:**

Yes

**43. Low temperature heat treatment:**

Yes

**44. Number of fans:**

2

**45. Number of fan speeds:**

6

**46. Number of programs:**

99

**47. USB port:**

Yes, for uploading recipes and updating firmware

**48. Door constitution:**

Vented safety double glass, removable for easy cleaning

**49. Number of preset programs:**

40

**50. Number of recipe steps:**

9

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

30

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

300

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**53. Device heating type:**

Combination of steam and hot air

**54. HACCP:**

Yes

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

20

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

GN 2/1

**57. GN device depth:**

65

**58. Food regeneration:**

Yes

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

25

**60. Diameter nominal:**

DN 50

**61. Water supply connection:**

3/4"