



Combi convection steam oven STEAMBOX electric 10x GN 2/1 touch screen direct steam 400 V

Model SAP Code 00011594

- Steam type: Injection
- Number of GN / EN: 10
- 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

SAP Code	00011594	Loading	400 V / 3N - 50 Hz
Net Width [mm]	1120	Steam type	Injection
Net Depth [mm]	845	Number of GN / EN	10
Net Height [mm]	1115	GN / EN size in device	GN 2/1
Net Weight [kg]	220.00	GN device depth	65
Power electric [kW]	25.800	Control type	Digital





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Direct injection

steam generation by spraying water on the heating elements directly in the chamber

- simple and efficient solution
- moist steam with water droplets
- Digital display

simple multi-line backlit display of 99 programs with 9 cooking phases

- help with cooking even for less skilled cooks, safe baking even in the absence of an operator; create your own recipes; easy to use
- Weather system

patented device for measuring steam saturation in real time and in steam mode, the only one on the market

- precise information for the operator about the steam saturation in the cooking area
- Steam tuner
 a control element that enable

Pass-through door

a control element that enables setting the exact saturation of steam in the cooking chamber during the cooking process

- possibility of cooking different types of cuisine, from very moist steam for typical Czech dishes to lowsaturated steam for e.g. French cuisine
- the door is also built into the back of the combi oven, while full control is retained from the side of the cook enables the distribution of the delivery area and the kitchen
 - the chef can dispense the food through the convecto machine, the customer can see the preparation and maintenance of the food during dispensing
 - Adaptation for roasting chickens

the chamber of the convection oven is designed to collect baked fat, the machine is equipped with a container for collecting fat

 grease does not drain into the sewer, does not destroy the machine's waste system A kit of two machines on top of each other

connection kit allowing two machines to be placed on top of each other

connects the connections, inlets, wastes and ventilation of the lower combi oven

- allows the user to place two machines in smaller spaces to increase production; the chef can prepare two different dishes simultaneously
- Premix burner

the only burner with a turbo pre -mixing gas with air on the market

the structure of the burner to V which prevents backfill and banging

This design saves 30 % of gas compared to conventional burners

- faster heat-up faster more comfortable operation
- Automatic washing

integrated chamber washing system possibility to use liquid and tablet detergents option to use vinegar as a rinse agent the system simultaneously descales the micro-boiler

- the chamber of the conveyer is washed without the presence of the operator, for example overnight; the system decalcifies the micro-boiler without the need for service intervention; the chamber is maintained in a constant 1% hygienic quality
- Self -supporting shower

drum winch integrated in the body of the kettle the shower is inaccessible when the door is closed

- allows food in the food processor to be rinsed out if necessary to speed up cooling
- Six-speed fan, reversible with automatic calculation of direction change

in cooperation with the symbiotic system, it ensures perfect steam distribution without losing its richness its operation is controlled by the program or manually

 allows the preparation of a variety of dishes from the most delicate to high temperature baking at the highest speed

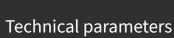


Technical parameters

Combi convection steam oven STEAMBOX electric 10x GN 2/1 touch screen direct steam 400 V				
Model	SAP Code	00011594		
1. SAP Code:		14. Exterior color of the device:		
00011594		Stainless steel		
2. Net Width [mm]: 1120		15. Adjustable feet: Yes		
3. Net Depth [mm]: 845		16. Humidity control: MeteoSystem - regulation based on direct measurement of humidity in the chamber (patented)		
4. Net Height [mm]: 1115		17. Stacking availability: Yes		
5. Net Weight [kg]: 220.00		18. Control type: Digital		
6. Gross Width [mm]: 1320		19. Additional information: possibility of reverse door opening - handle on the right side (must be specified when ordering)		
7. Gross depth [mm]: 1130		20. Steam type: Injection		
8. Gross Height [mm]: 1240		21. Chimney for moisture extraction: Yes		
9. Gross Weight [kg]: 230.00		22. Delta T heat preparation: Yes		
10. Device type: Electric unit		23. Automatic preheating: Yes		
11. Power electric [kW]: 25.800		24. Automatic cooling: Yes		
12. Loading: 400 V / 3N - 50 Hz		25. Unified finishing of meals EasyService: No		
13. Material:		26. Night cooking:		

No

AISI 304





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27. Washing system: Closed - efficient use of water and washing	40. Distance between the layers [mm]: g chemicals by 70			
repeated pumping	3 CHefficals by 10			
28. Detergent type: Liquid washing detergent + liquid rinse aic washing tablets	41. Smoke-dry function: d/vinegar or 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 50 °C	44. Number of fans:			
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 cle	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. Sustaince box: Yes	49. Number of preset programs: 40			
37. Heating element material: Incoloy	50. Number of recipe steps: 9			
38. Probe: Optional	51. Minimum device temperature [°C]: 50			

39. Shower:

volitelná

300

52. Maximum device temperature [°C]:



Technical parameters

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Model	SAP Code	00011594		
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:		58. Food regeneration: Yes		