

# Technical data sheet

## Product features



### STEAMBOX electric convect machine 6x GN 1/1 boiler Automatic cleaning, adjustment for roast chickens Left-hinged door

|              |                 |          |
|--------------|-----------------|----------|
| <b>Model</b> | <b>SAP Code</b> | 00014954 |
|--------------|-----------------|----------|

- Steam type: Injection
- Number of GN / EN: 6
- GN / EN size in device: GN 1/1
- GN device depth: 65
- Control type: Touchscreen + buttons
- Display size: 9"
- 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
- Multi level cooking: Drawer program - control of heat treatment for each dish separately
- Door constitution: Vented safety double glass, removable for easy cleaning

|                            |                    |                               |                       |
|----------------------------|--------------------|-------------------------------|-----------------------|
| <b>SAP Code</b>            | 00014954           | <b>Steam type</b>             | Injection             |
| <b>Net Width [mm]</b>      | 860                | <b>Number of GN / EN</b>      | 6                     |
| <b>Net Depth [mm]</b>      | 795                | <b>GN / EN size in device</b> | GN 1/1                |
| <b>Net Height [mm]</b>     | 835                | <b>GN device depth</b>        | 65                    |
| <b>Net Weight [kg]</b>     | 132.00             | <b>Control type</b>           | Touchscreen + buttons |
| <b>Power electric [kW]</b> | 10.400             | <b>Display size</b>           | 9"                    |
| <b>Loading</b>             | 400 V / 3N - 50 Hz |                               |                       |

# Technical data sheet

## Technical parameters



**STEAMBOX electric convect machine 6x GN 1/1 boiler Automatic cleaning, adjustment for roast chickens  
Left-hinged door**

**Model**

**SAP Code**

00014954

**1. SAP Code:**

00014954

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

860

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

795

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

835

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

132.00

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

955

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

920

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

1020

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

142.00

**10. Device type:**

Electric unit

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

10.400

**12. Loading:**

400 V / 3N - 50 Hz

**13. Material:**

AISI 304

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

Stainless steel

**15. Humidity control:**

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

**16. Stacking availability:**

Yes

**17. Control type:**

Touchscreen + buttons

**18. Additional information:**

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

**19. Steam type:**

Injection

**20. Chimney for moisture extraction:**

Yes

**21. Delayed start:**

Yes

**22. Display size:**

9"

**23. Delta T heat preparation:**

Yes

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

Yes

**25. Night cooking:**

Yes

**26. Washing system:**

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

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## Technical parameters



### STEAMBOX electric convect machine 6x GN 1/1 boiler Automatic cleaning, adjustment for roast chickens Left-hinged door

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**27. Detergent type:**

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

**28. Multi level cooking:**

Drawer program - control of heat treatment for each dish separately

**29. Advanced moisture adjustment:**

Supersteam - two steam saturation modes

**30. Slow cooking:**

from 50 °C

**31. Fan stop:**

Immediate when the door is opened

**32. Lighting type:**

LED lighting in the doors, on both sides

**33. Cavity material and shape:**

AISI 304, with rounded corners for easy cleaning

**34. Reversible fan:**

Yes

**35. Sustenance box:**

Yes

**36. Heating element material:**

Incoloy

**37. Probe:**

Yes

**38. Shower:**

Hand winder

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

70

**40. Smoke-dry function:**

Yes

**41. Interior lighting:**

Yes

**42. Low temperature heat treatment:**

Yes

**43. Number of fans:**

1

**44. Number of fan speeds:**

6

**45. Number of programs:**

1000

**46. USB port:**

Yes, for uploading recipes and updating firmware

**47. Door constitution:**

Vented safety double glass, removable for easy cleaning

**48. Number of preset programs:**

100

**49. Number of recipe steps:**

9

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

50

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

300

**52. Device heating type:**

Combination of steam and hot air

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Technical parameters



**STEAMBOX electric convect machine 6x GN 1/1 boiler Automatic cleaning, adjustment for roast chickens  
Left-hinged door**

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**SAP Code**

00014954

**53. HACCP:**

Yes

**57. Food regeneration:**

Yes

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

6

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

2,5

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

GN 1/1

**59. Diameter nominal:**

DN 50

**56. GN device depth:**

65

**60. Water supply connection:**

3/4"