

# Technical data sheet

Product features



## Combi convection steam oven STEAMBOX electric 20x GN 1/1 touch screen boiler 400 V left door

<b>Model</b>	<b>SAP Code</b>	00014919
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- Steam type: Symbiotic - boiler and injection combination (patent)
- Number of GN / EN: 20
- GN / EN size in device: GN 1/1
- 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>	00014919	<b>Loading</b>	400 V / 3N - 50 Hz
<b>Net Width [mm]</b>	995	<b>Steam type</b>	Symbiotic - boiler and injection combination (patent)
<b>Net Depth [mm]</b>	835	<b>Number of GN / EN</b>	20
<b>Net Height [mm]</b>	1850	<b>GN / EN size in device</b>	GN 1/1
<b>Net Weight [kg]</b>	290.00	<b>GN device depth</b>	65
<b>Power electric [kW]</b>	33.300	<b>Control type</b>	Digital

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## Technical parameters



### Combi convection steam oven STEAMBOX electric 20x GN 1/1 touch screen boiler 400 V left door

<b>Model</b>	<b>SAP Code</b>	00014919
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**1. SAP Code:**

00014919

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

995

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

835

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

1850

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

290.00

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

1150

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

1050

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

2100

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

300.00

**10. Device type:**

Electric unit

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

33.300

**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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### Combi convection steam oven STEAMBOX electric 20x GN 1/1 touch screen boiler 400 V left door

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**27. Multi level cooking:**

No

**28. Advanced moisture adjustment:**

Supersteam - two steam saturation modes

**29. Slow cooking:**

from 30 °C - the possibility of rising

**30. Fan stop:**

Immediate when the door is opened

**31. Lighting type:**

LED lighting in the doors, on both sides

**32. Cavity material and shape:**

AISI 304, with rounded corners for easy cleaning

**33. Reversible fan:**

Yes

**34. Sustance box:**

Yes

**35. Heating element material:**

Incoloy

**36. Probe:**

Yes

**37. Shower:**

Hand winder

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

70

**39. Smoke-dry function:**

No

**40. Interior lighting:**

Yes

**41. Low temperature heat treatment:**

Yes

**42. Number of fans:**

2

**43. Number of fan speeds:**

6

**44. Number of programs:**

99

**45. USB port:**

Yes, for uploading recipes and updating firmware

**46. Door constitution:**

Vented safety double glass, removable for easy cleaning

**47. Number of preset programs:**

40

**48. Number of recipe steps:**

9

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

30

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

300

**51. Device heating type:**

Combination of steam and hot air

**52. HACCP:**

Yes

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

20

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

GN 1/1

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Technical parameters



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Model

SAP Code

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**55. GN device depth:**

65

**58. Diameter nominal:**

DN 50

**56. Food regeneration:**

Yes

**59. Water supply connection:**

3/4"

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

16

– Výkon (kW): 6,6-9 (230 V); 11-15 (400 V)