Convection oven STEAMBOX electric 10x GN 1/1 boiler Automatic cleaning, adjustment for roast chickens Left-hinged door

Model	SAP Code	00014955

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

SAP Code	00014955	Steam type	Injection
Net Width [mm]	860	Number of GN / EN	10
Net Depth [mm]	795	GN / EN size in device	GN 1/1
Net Height [mm]	1115	GN device depth	65
Net Weight [kg]	168.00	Control type	Touchscreen + buttons
Power electric [kW]	15.700	Display size	9"
Loading	400 V / 3N - 50 Hz		

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Model	SAP Code	00014955

1. SAP Code:
00014955

2. Net Width [mm]:
860

3. Net Depth [mm]:
795

4. Net Height [mm]:
1115

5. Net Weight [kg]:
168.00

6. Gross Width [mm]:
955

7. Gross depth [mm]:
920

8. Gross Height [mm]:
1240

9. Gross Weight [kg]:
178.00

10. Device type:
Electric unit

11. Power electric [kW]:
15.700

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

2025-05-25

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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. Sustaince 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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53. HACCP:
Yes

54. Number of GN / EN:
10

55. GN / EN size in device:
GN 1/1

56. GN device depth:
65

57. Food regeneration:
Yes

58. Cross-section of conductors CU [mm²]:
5

59. Diameter nominal:
DN 50

60. Water supply connection:
3/4"

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