



**Model SAP Code** 00008609

- Steam type: Symbiotic boiler and injection combination (patent)
- Number of GN / EN: 6
- 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

SAP Code	00008609	Power gas [kW]	12.000
Net Width [mm]	860	Type of gas	Natural Gas
Net Depth [mm]	795	Steam type	Symbiotic - boiler and injection combina-tion (patent)
Net Height [mm]	835	Number of GN / EN	6
Net Weight [kg]	142.00	GN / EN size in device	GN 1/1
Power electric [kW]	0.400	GN device depth	65
Loading	230 V / 1N - 50 Hz	Control type	Digital

**Product benefits** 



#### Combi convection steam oven STEAMBOX gas 6x GN 1/1 touch screen boiler

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A symbiotic steam generation system

simultaneous use of direct injection and boiler, maintenance of 100% humidity, or its regulation

- preparation of different dishes and cooking styles in an environment precisely set for the food or dish
- **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 enables setting the exact saturation of steam in the cooking chamber during the
  - possibility of cooking different types of cuisine, from very moist steam for typical Czech dishes to lowsaturated steam for e.g. French cuisine
- Pass-through door 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

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

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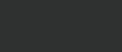


### Technical parameters

Combi convection steam oven STEAMBOX gas 6x GN 1/1 touch screen boiler				
Model	SAP Code	00008609		
<b>1. SAP Code:</b> 00008609		14. Type of gas: Natural Gas		
2. Net Width [mm]: 860		15. Material:  AISI 304		
<b>3. Net Depth [mm]:</b> 795		16. Exterior color of the device:  Stainless steel		
<b>4. Net Height [mm]:</b> 835		17. Adjustable feet:  Yes		
5. Net Weight [kg]: 142.00		<b>18. Humidity control:</b> MeteoSystem - regulation based on direct measurement of humidity in the chamber (patented)		
<b>6. Gross Width [mm]:</b> 955		<b>19. Stacking availability:</b> Yes		
<b>7. Gross depth [mm]:</b> 920		20. Control type: Digital		
8. Gross Height [mm]: 1020		<b>21. Additional information:</b> possibility of reverse door opening - handle on the right side (must be specified when ordering)		
9. Gross Weight [kg]: 152.00		<b>22. Steam type:</b> Symbiotic - boiler and injection combination (patent)		
10. Device type: Combined unit		23. Chimney for moisture extraction:  Yes		
11. Power electric [kW]: 0.400		<b>24. Delta T heat preparation:</b> Yes		
<b>12. Loading:</b> 230 V / 1N - 50 Hz		25. Automatic preheating: Yes		
13. Power gas [kW]:		26. Automatic cooling:		

Yes

12.000





### Technical parameters

Model SAP Code	00008609	
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7. Unified finishing of meals EasyService:	<b>41. Interior lighting:</b> Yes	
<b>8. Night cooking:</b> No	<b>42. Low temperature heat treatment:</b> Yes	
29. Multi level cooking: No	<b>43.</b> Number of fans:	
30. Advanced moisture adjustment: Supersteam - two steam saturation modes	<b>44. Number of fan speeds:</b> 6	
<b>31. Slow cooking:</b> from 30 °C - the possibility of rising	<b>45. Number of programs:</b> 99	
<b>32. Fan stop:</b> Immediate when the door is opened	<b>46. USB port:</b> Yes, for uploading recipes and updating firmware	
<b>33. Lighting type:</b> LED lighting in the doors, on both sides	<b>47. Door constitution:</b> Vented safety double glass, removable for easy cleaning	
<b>84. Cavity material and shape:</b> AISI 304, with rounded corners for easy cleaning	<b>48. Number of preset programs:</b> 40	
<b>35. Reversible fan:</b> Yes	<b>49. Number of recipe steps:</b>	
<b>36. Sustaince box:</b> Yes	<b>50. Minimum device temperature [°C]:</b>	
<b>37. Probe:</b> Optional	<b>51.</b> Maximum device temperature [°C]: 300	
<b>88. Shower:</b> volitelná	<b>52. Device heating type:</b> Combination of steam and hot air	
<b>89. Distance between the layers [mm]:</b> 70	<b>53. HACCP:</b> Yes	
40. Smoke-dry function:	54. Number of GN / EN:	

No



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Model	SAP Code	00008609		
<b>55. GN / EN size in device:</b> GN $1/1$		<b>57. Food regeneration:</b> Yes		
56. GN device depth:				