

# Technical data sheet

## Product features



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

<b>Model</b>	<b>SAP Code</b>	00014921
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- 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

<b>SAP Code</b>	00014921	<b>Power gas [kW]</b>	12.000
<b>Net Width [mm]</b>	860	<b>Type of gas</b>	Natural Gas
<b>Net Depth [mm]</b>	795	<b>Steam type</b>	Symbiotic - boiler and injection combination (patent)
<b>Net Height [mm]</b>	835	<b>Number of GN / EN</b>	6
<b>Net Weight [kg]</b>	142.00	<b>GN / EN size in device</b>	GN 1/1
<b>Power electric [kW]</b>	1.400	<b>GN device depth</b>	65
<b>Loading</b>	230 V / 1N - 50 Hz	<b>Control type</b>	Digital

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## Technical parameters



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

**Model**

**SAP Code**

00014921

**1. SAP Code:**

00014921

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

860

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

795

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

835

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

142.00

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

955

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

920

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

1020

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

152.00

**10. Device type:**

Combined unit

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

1.400

**12. Loading:**

230 V / 1N - 50 Hz

**13. Power gas [kW]:**

12.000

**14. Type of gas:**

Natural Gas

**15. Material:**

AISI 304

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

Stainless steel

**17. Adjustable feet:**

Yes

**18. Humidity control:**

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

**19. Stacking availability:**

Yes

**20. Control type:**

Digital

**21. Additional information:**

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

**22. Steam type:**

Symbiotic - boiler and injection combination (patent)

**23. Chimney for moisture extraction:**

Yes

**24. Delta T heat preparation:**

Yes

**25. Automatic preheating:**

Yes

**26. Automatic cooling:**

Yes

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Model

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

No

**28. Night cooking:**

No

**29. Multi level cooking:**

No

**30. Advanced moisture adjustment:**

Supersteam - two steam saturation modes

**31. Slow cooking:**

from 30 °C - the possibility of rising

**32. Fan stop:**

Immediate when the door is opened

**33. Lighting type:**

LED lighting in the doors, on both sides

**34. Cavity material and shape:**

AISI 304, with rounded corners for easy cleaning

**35. Reversible fan:**

Yes

**36. Sustance box:**

Yes

**37. Probe:**

Optional

**38. Shower:**

volitelná

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

70

**40. Smoke-dry function:**

No

**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:**

99

**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:**

40

**49. Number of recipe steps:**

9

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

30

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

300

**52. Device heating type:**

Combination of steam and hot air

**53. HACCP:**

Yes

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

6

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<b>Model</b>	<b>SAP Code</b>	00014921
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**55. GN / EN size in device:**

GN 1/1

**57. Food regeneration:**

Yes

**56. GN device depth:**

65