



Combi convection steam oven STEAMBOX gas 20x GN 1/1 touch screen direct steam

Model SAP Code 00008623

- Steam type: Injection

- 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

SAP Code	00008623	Power gas [kW]	38.000
Net Width [mm]	995	Type of gas	Natural Gas
Net Depth [mm]	835	Steam type	Injection
Net Height [mm]	1850	Number of GN / EN	20
Net Weight [kg]	300.00	GN / EN size in device	GN 1/1
Power electric [kW]	0.800	GN device depth	65
Loading	230 V / 1N - 50 Hz	Control type	Digital





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Model **SAP Code** 00008623

Direct injection

steam generation by spraying water on the heating elements directly in the chamber

- simple and efficient solution
- moist steam with water droplets
- 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

Steam tuner

collecting fat

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
- a control element that enables setting the exact saturation of steam in the cooking chamber during the cooking process
 - 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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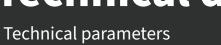


Technical parameters

Combi convection steam oven STEAMBOX gas 20x GN 1/1 touch screen direct steam			
Model	SAP Code	00008623	
1. SAP Code:		14. Type of gas:	
00008623		Natural Gas ————————————————————————————————————	
2. Net Width [mm]: 995		15. Material: AISI 304	
3. Net Depth [mm]: 835		16. Exterior color of the device: Stainless steel	
4. Net Height [mm]: 1850		17. Adjustable feet: Yes	
5. Net Weight [kg]: 300.00		18. Humidity control: MeteoSystem - regulation based on direct measurement of humidity in the chamber (patented)	
6. Gross Width [mm]: 1150		19. Stacking availability: No	
7. Gross depth [mm]: 1050		20. Control type: Digital	
8. Gross Height [mm]: 2100		21. Additional information: possibility of reverse door opening - handle on the right side (must be specified when ordering)	
9. Gross Weight [kg]: 310.00		22. Steam type: Injection	
10. Device type: Gas unit		23. Chimney for moisture extraction: Yes	
11. Power electric [kW]: 0.800		24. Delta T heat preparation: Yes	
12. Loading: 230 V / 1N - 50 Hz		25. Automatic preheating: Yes	
13. Power gas [kW]:		26. Automatic cooling:	

Yes

38.000





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Combi convection steam oven S Model	SAP Code	00008623
27. Unified finishing of meals Eas	/Service:	41. Interior lighting: Yes
28. Night cooking:		42. Low temperature heat treatment: Yes
29. Multi level cooking:		43. Number of fans: 2
30. Advanced moisture adjustment: Supersteam - two steam saturation modes		44. Number of fan speeds:
31. Slow cooking: from 50 °C		45. Number of programs: 99
32. Fan stop: Immediate when the door is open	ned	46. USB port: Yes, for uploading recipes and updating firmware
33. Lighting type: LED lighting in the doors, on both sides		47. Door constitution: Vented safety double glass, removable for easy cleaning
34. Cavity material and shape: AISI 304, with rounded corners fo	r easy cleaning	48. Number of preset programs: 40
35. Reversible fan: Yes		49. Number of recipe steps: 9
36. Sustaince box: Yes		50. Minimum device temperature [°C]: 50
37. Probe: Yes		51. Maximum device temperature [°C]: 300
38. Shower: Hand winder		52. Device heating type: Combination of steam and hot air
39. Distance between the layers [mm]: 70		53. HACCP: Yes

No

40. Smoke-dry function:

54. Number of GN / EN:

20



Technical parameters

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Model	SAP Code	00008623		
55. GN / EN size in device: GN 1/1		57. Food regeneration: Yes		
56. GN device depth:				