

# Technical data sheet

## Product features



### Combi convection steam oven STEAMBOX gas 10x GN 2/1 automatic cleaning boiler left door

<b>Model</b>	<b>SAP Code</b>	00014905
STBB 1021 GL	<b>A group of articles - web</b>	Convection machines



- Steam type: Symbiotic - boiler and injection combination (patent)
- Number of GN / EN: 10
- GN / EN size in device: GN 2/1
- 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: Steamtuner - 5-stage system of setting steam saturation by controlled combination of production by boiler or injection
- Delta T heat preparation: Yes
- Automatic preheating: Yes
- Multi level cooking: Drawer program - control of heat treatment for each dish separately
- Door constitution: Vented safety double glass, removable for easy cleaning

<b>SAP Code</b>	00014905	<b>Type of gas</b>	Natural Gas
<b>Net Width [mm]</b>	1120	<b>Steam type</b>	Symbiotic - boiler and injection combination (patent)
<b>Net Depth [mm]</b>	845	<b>Number of GN / EN</b>	10
<b>Net Height [mm]</b>	1115	<b>GN / EN size in device</b>	GN 2/1
<b>Net Weight [kg]</b>	250.00	<b>GN device depth</b>	65
<b>Power electric [kW]</b>	3.300	<b>Control type</b>	Touchscreen + buttons
<b>Loading</b>	230 V / 1N - 50 Hz	<b>Display size</b>	9"
<b>Power gas [kW]</b>	27.000		

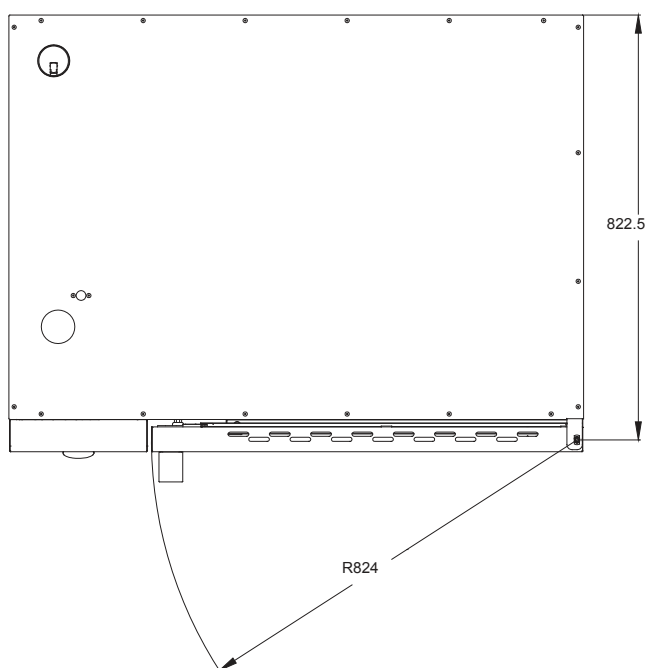
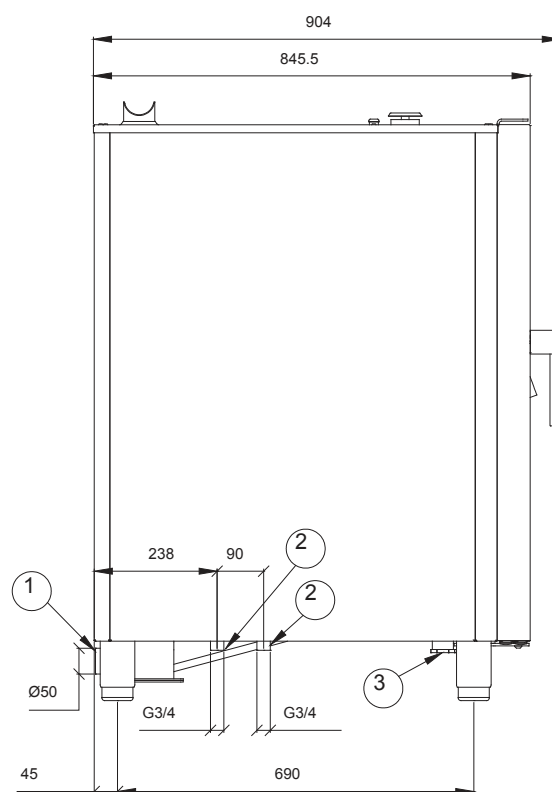
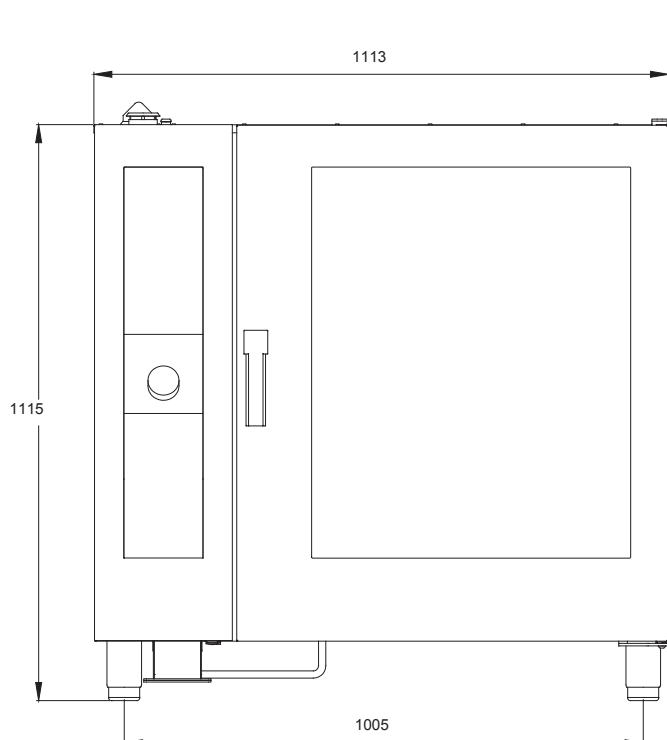
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Technical drawing



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- ① DRAIN
- ② WATER INLET
- ③ POWER SUPPLY

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## Technical parameters



### Combi convection steam oven STEAMBOX gas 10x GN 2/1 automatic cleaning boiler left door

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**1. SAP Code:**

00014905

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

1120

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

845

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

1115

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

250.00

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

1320

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

1130

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

1240

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

260.00

**10. Device type:**

Combined unit

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

3.300

**12. Loading:**

230 V / 1N - 50 Hz

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

27.000

**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:**

Touchscreen + buttons

**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. Delayed start:**

Yes

**25. Display size:**

9"

**26. Delta T heat preparation:**

Yes

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**27. Automatic preheating:**

Yes

**28. Automatic cooling:**

Yes

**29. Cold smoke-dry function:**

Yes

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

Yes

**31. Night cooking:**

Yes

**32. Washing system:**

Closed - efficient use of water and washing chemicals by repeated pumping

**33. Detergent type:**

Liquid washing detergent + liquid rinse aid/vinegar or washing tablets

**34. Multi level cooking:**

Drawer program - control of heat treatment for each dish separately

**35. Advanced moisture adjustment:**

Steamtuner - 5-stage system of setting steam saturation by controlled combination of production by boiler or injection

**36. Slow cooking:**

from 30 °C - the possibility of rising

**37. Fan stop:**

Immediate when the door is opened

**38. Lighting type:**

LED lighting in the doors, on both sides

**39. Cavity material and shape:**

AISI 304, with rounded corners for easy cleaning

**40. Reversible fan:**

Yes

**41. Sustaine box:**

Yes

**42. Probe:**

Yes

**43. Shower:**

Hand winder

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

70

**45. Smoke-dry function:**

Yes

**46. Interior lighting:**

Yes

**47. Low temperature heat treatment:**

Yes

**48. Number of fans:**

1

**49. Number of fan speeds:**

6

**50. Number of programs:**

1000

**51. USB port:**

Yes, for uploading recipes and updating firmware

**52. Door constitution:**

Vented safety double glass, removable for easy cleaning

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**53. Number of preset programs:**

100

**54. Number of recipe steps:**

9

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

30

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

300

**57. Device heating type:**

Combination of steam and hot air

**58. HACCP:**

Yes

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

10

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

GN 2/1

**61. GN device depth:**

65

**62. Food regeneration:**

Yes

**63. Connection to a ball valve:**

1/2

**64. Cross-section of conductors CU [mm²]:**

0,75

**65. Diameter nominal:**

DN 50

**66. Water supply connection:**

3/4"