



Combi convection steam oven STEAMBOX gas 6x GN 1/1 automatic cleaning boiler left door		
Model	SAP Code	00014903
STBB 0611 GL	A group of articles - web	Convection machines



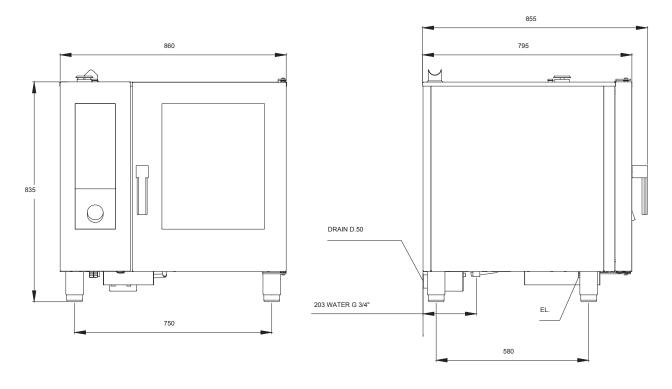
- Steam type: Symbiotic boiler and injection combination (patent)
- Number of GN / EN: 6
- GN / EN size in device: GN 1/1
- GN device depth: 65
- Control type: Touchscreen + buttons
- Display size: 9"
- Humidity control: MeteoSystem regulation based on direct measurement of humidity in the chamber (patented)
- 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

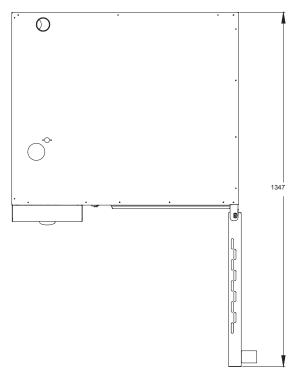
SAP Code	00014903	Type of gas	Natural Gas
Net Width [mm]	860	Steam type	Symbiotic - boiler and injection combination (patent)
Net Depth [mm]	795	Number of GN / EN	6
Net Height [mm]	835	GN / EN size in device	GN 1/1
Net Weight [kg]	142.00	GN device depth	65
Power electric [kW]	1.400	Control type	Touchscreen + buttons
Loading	230 V / 1N - 50 Hz	Display size	9"
Power gas [kW]	12.000		



Technical drawing

Combi convection steam oven STEAMBOX gas 6x GN 1/1 automatic cleaning boiler left door		
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Technical parameters

Combi convection steam oven ST	EAMBOX gas 6x GN 1	/1 automatic cleaning boiler left door
Model	SAP Code	00014903
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1. SAP Code: 00014903		14. Type of gas: Natural Gas
2. Net Width [mm]: 860		15. Material: AISI 304
3. Net Depth [mm]: 795		16. Exterior color of the device: Stainless steel
4. Net Height [mm]: 835		17. Adjustable feet: Yes
5. Net Weight [kg]: 142.00		18. Humidity control: MeteoSystem - regulation based on direct measurement of humidity in the chamber (patented)
6. Gross Width [mm]: 955		19. Stacking availability: Yes
7. Gross depth [mm]: 920		20. Control type: Touchscreen + buttons
8. Gross Height [mm]: 1020		21. Additional information: Version with left door (hinges on the left, handle on the right)
9. Gross Weight [kg]: 152.00		22. Steam type: Symbiotic - boiler and injection combination (patent)
10. Device type: Combined unit		23. Chimney for moisture extraction: Yes
11. Power electric [kW]: 1.400		24. Delayed start: Yes
12. Loading: 230 V / 1N - 50 Hz		25. Display size: 9"
13. Power gas [kW]:		26. Delta T heat preparation:

Yes

12.000



Technical parameters

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Model	SAP Code	00014903
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27. Automatic preheating: Yes		40. Reversible fan: Yes
28. Automatic cooling: Yes		41. Sustaince box: Yes
29. Cold smoke-dry function: Yes		42. Probe: Yes
30. Unified finishing of meals EasyService: Yes		43. Shower: Hand winder
31. Night cooking: Yes		44. Distance between the layers [mm]: 70
32. Washing system: Closed - efficient use of water and repeated pumping	washing chemicals by	45. Smoke-dry function: Yes
33. Detergent type: Liquid washing detergent + liquid rinse aid/vinegar or washing tablets		46. Interior lighting: Yes
34. Multi level cooking: Drawer program - control of heat treatment for each dish separately		47. Low temperature heat treatment: Yes
35. Advanced moisture adjustment: Steamtuner - 5-stage system of setting steam saturation by controlled combination of production by boiler or injection		48. Number of fans:
36. Slow cooking: from 30 °C - the possibility of rising		49. Number of fan speeds:
37. Fan stop: Immediate when the door is opened		50. Number of programs: 1000
38. Lighting type: LED lighting in the doors, on both sides		51. USB port: Yes, for uploading recipes and updating firmware

39. Cavity material and shape:

AISI 304, with rounded corners for easy cleaning

52. Door constitution:

Vented safety double glass, removable for easy cleaning



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Model	SAP Code	00014903
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53. Number of preset programs: 100		60. GN / EN size in device: GN 1/1
54. Number of recipe steps:		61. GN device depth: 65
55. Minimum device temperature [°C]: 30		62. Food regeneration: Yes
56. Maximum device temperature [°C]: 300		63. Connection to a ball valve: 1/2
57. Device heating type: Combination of steam and hot air		64. Cross-section of conductors CU [mm²]: 0,5
58. HACCP: Yes		65. Diameter nominal: DN 50
59. Number of GN / EN:		66. Water supply connection:

3/4"

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