

Technical data sheet

Product features



Combi convection steam oven STEAMBOX electric 6x GN 1/1 touch screen automatic cleaning direct steam 400 V left door

| | | |
|--------------|-----------------|----------|
| Model | SAP Code | 00014946 |
|--------------|-----------------|----------|

- Steam type: Injection
- 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 | 00014946 | Loading | 400 V / 3N - 50 Hz |
| Net Width [mm] | 860 | Steam type | Injection |
| Net Depth [mm] | 795 | Number of GN / EN | 6 |
| Net Height [mm] | 835 | GN / EN size in device | GN 1/1 |
| Net Weight [kg] | 132.00 | GN device depth | 65 |
| Power electric [kW] | 10.400 | Control type | Digital |

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Technical parameters



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| | | |
|--------------|-----------------|----------|
| Model | SAP Code | 00014946 |
|--------------|-----------------|----------|

1. SAP Code:

00014946

2. Net Width [mm]:

860

3. Net Depth [mm]:

795

4. Net Height [mm]:

835

5. Net Weight [kg]:

132.00

6. Gross Width [mm]:

860

7. Gross depth [mm]:

920

8. Gross Height [mm]:

1020

9. Gross Weight [kg]:

142.00

10. Device type:

Electric unit

11. Power electric [kW]:

10.400

12. Loading:

400 V / 3N - 50 Hz

13. Material:

AISI 304

14. Exterior color of the device:

Stainless steel

15. Adjustable feet:

Yes

16. Humidity control:

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

17. Stacking availability:

Yes

18. Control type:

Digital

19. Additional information:

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

20. Steam type:

Injection

21. Chimney for moisture extraction:

Yes

22. Delta T heat preparation:

Yes

23. Automatic preheating:

Yes

24. Automatic cooling:

Yes

25. Unified finishing of meals EasyService:

No

26. Night cooking:

No

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27. Washing system:

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

28. Detergent type:

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

29. Multi level cooking:

No

30. Advanced moisture adjustment:

Supersteam - two steam saturation modes

31. Slow cooking:

from 50 °C

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. Sustaince box:

Yes

37. Heating element material:

Incoloy

38. Probe:

Optional

39. Shower:

volitelná

40. Distance between the layers [mm]:

70

41. Smoke-dry function:

No

42. Interior lighting:

Yes

43. Low temperature heat treatment:

Yes

44. Number of fans:

1

45. Number of fan speeds:

6

46. Number of programs:

99

47. USB port:

Yes, for uploading recipes and updating firmware

48. Door constitution:

Vented safety double glass, removable for easy cleaning

49. Number of preset programs:

40

50. Number of recipe steps:

9

51. Minimum device temperature [°C]:

50

52. Maximum device temperature [°C]:

300

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53. Device heating type:

Combination of steam and hot air

56. GN / EN size in device:

GN 1/1

54. HACCP:

Yes

57. GN device depth:

65

55. Number of GN / EN:

6

58. Food regeneration:

Yes