



STEAMBOX gas convection oven 20x GN 1/1 touch digital boiler

Model SAP Code 00008612

- Steam type: Symbiotic boiler and injection combination (patent)
- 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	00008612	Power gas [kW]	38.000
Net Width [mm]	995	Type of gas	Natural Gas
Net Depth [mm]	835	Steam type	Symbiotic - boiler and injection combination (patent)
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]	3.300	GN device depth	65
Loading	230 V / 1N - 50 Hz	Control type	Digital





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Model **SAP Code** 00008612

A symbiotic steam generation system

simultaneous use of direct injection and boiler, maintenance of 100% humidity, or its regulation

- preparation of different dishes and cooking styles in an environment precisely set for the food or dish
- **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**

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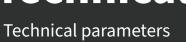


Technical parameters

STEAMBOX gas convection over	en 20x GN 1/1 touch di	igital boiler
Model	SAP Code	00008612
1. SAP Code: 00008612		14. Type of gas: 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:
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: Symbiotic - boiler and injection combination (patent)
10. Device type: Combined unit		23. Chimney for moisture extraction: Yes
11. Power electric [kW]: 3.300		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





STEAMBOX gas convection oven 20x GN 1/1 touch digital boiler				
Model SAP Code	00008612			
27. Unified finishing of mode Fear Comics.	41 Intorior lightings			
27. Unified finishing of meals EasyService: No	41. Interior lighting: Yes			
28. Night cooking:	42. Low temperature heat treatment:			
No	Yes			
29. Multi level cooking:	43. Number of fans:			
No	2			
30. Advanced moisture adjustment:	44. Number of fan speeds:			
Supersteam - two steam saturation modes	6 			
31. Slow cooking:	45. Number of programs:			
from 30 °C - the possibility of rising	99			
32. Fan stop:	46. USB port:			
Immediate when the door is opened	Yes, for uploading recipes and updating firmware ————————————————————————————————————			
33. Lighting type:	47. Door constitution:			
LED lighting in the doors, on both sides	Vented safety double glass, removable for easy cleaning ———————————————————————————————————			
34. Cavity material and shape: AISI 304, with rounded corners for easy cleaning	48. Number of preset programs:			
Alsi 304, with founded confers for easy cleaning				
35. Reversible fan: Yes	49. Number of recipe steps:			
36. Sustaince box: Yes	50. Minimum device temperature [°C]: 30			
37. Probe: Yes	51. Maximum device temperature [°C]: 300			
38. Shower:	E2 Davice heating type:			
Hand winder	52. Device heating type: Combination of steam and hot air			
39. Distance between the layers [mm]:	53. HACCP:			
70	Yes			

54. Number of GN / EN:

20

No

40. Smoke-dry function:



Technical parameters

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Model	SAP Code	00008612	
55. GN / EN size in device: GN 1/1		59. Cross-section of conductors CU [mm²]: 0,75	
56. GN device depth: 65		60. Diameter nominal: DN 50	
57. Food regeneration: Yes		61. Water supply connection: 3/4"	
58. Connection to a ball valve:			

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