

Technical data sheet

Product features



Convection oven STEAMBOX gas 10x GN 2/1 touch digital Injection system

Model	SAP Code	00008622
SDBD 1021 G	A group of articles - web	Convection machines

- Steam type: Injection
- Number of GN / EN: 10
- GN / EN size in device: GN 2/1
- 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	00008622	Power gas [kW]	28.000
Net Width [mm]	1120	Type of gas	Natural Gas
Net Depth [mm]	845	Steam type	Injection
Net Height [mm]	1115	Number of GN / EN	10
Net Weight [kg]	250.00	GN / EN size in device	GN 2/1
Power electric [kW]	0.800	GN device depth	65
Loading	230 V / 1N - 50 Hz	Control type	Digital

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Product benefits



Convection oven STEAMBOX gas 10x GN 2/1 touch digital Injection system

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1

Direct injection

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

2

Digital display

simple multi-line backlit display of 99 programs with 9 cooking phases

3

Weather system

patented device for measuring steam saturation in real time and in steam mode, the only one on the market

4

Steam tuner

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

5

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

6

Adaptation for roasting chickens

the chamber of the convection oven is designed to collect baked fat, the machine is equipped with a container for collecting fat

7

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

8

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

9

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

10

Self-supporting shower

drum winch integrated in the body of the kettle
the shower is inaccessible when the door is closed

11

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

12

External temperature probe

temperature probe located outside the cooking area
choice of single or multipoint probe or vacuum probe

13

Longitudinal insertion to GN

penetration placed on the "depth" of the machine
exchangeable for 600x400 sheet metal inserts

14

USB

downloading service reports
software upgrade
recipe playback

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Technical parameters



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Model	SAP Code	00008622
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1. SAP Code:

00008622

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:

Gas unit

11. Power electric [kW]:

0.800

12. Loading:

230 V / 1N - 50 Hz

13. Power gas [kW]:

28.000

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:

Digital

21. Additional information:

possibility of reverse door opening - handle on the right side (must be specified when ordering)

22. Steam type:

Injection

23. Chimney for moisture extraction:

Yes

24. Delta T heat preparation:

Yes

25. Automatic preheating:

Yes

26. Automatic cooling:

Yes

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Technical parameters



Convection oven STEAMBOX gas 10x GN 2/1 touch digital Injection system

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27. Unified finishing of meals EasyService:

No

28. Night cooking:

No

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. Probe:

Optional

38. Shower:

volitelná

39. Distance between the layers [mm]:

70

40. Smoke-dry function:

No

41. Interior lighting:

Yes

42. Low temperature heat treatment:

Yes

43. Number of fans:

1

44. Number of fan speeds:

6

45. Number of programs:

99

46. USB port:

Yes, for uploading recipes and updating firmware

47. Door constitution:

Vented safety double glass, removable for easy cleaning

48. Number of preset programs:

40

49. Number of recipe steps:

9

50. Minimum device temperature [°C]:

50

51. Maximum device temperature [°C]:

300

52. Device heating type:

Combination of steam and hot air

53. HACCP:

Yes

54. Number of GN / EN:

10

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55. GN / EN size in device:

GN 2/1

58. Connection to a ball valve:

1/2

56. GN device depth:

65

59. Diameter nominal:

DN 50

57. Food regeneration:

Yes

60. Water supply connection:

3/4"