

# Technical data sheet

## Product features



### Convection oven STEAMBOX gas 10x GN 1/1 touch digital Direct steam Left-hinged door

|              |                                  |                     |
|--------------|----------------------------------|---------------------|
| <b>Model</b> | <b>SAP Code</b>                  | 00014931            |
| SDBD 1011 GL | <b>A group of articles - web</b> | Convection machines |

- Steam type: Injection
- Number of GN / EN: 10
- GN / EN size in device: GN 1/1
- GN device depth: 65
- Control type: Digital
- Humidity control: regulation based on direct measurement of humidity in the chamber (patented)
- Advanced moisture adjustment: 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

|                            |                    |                               |             |
|----------------------------|--------------------|-------------------------------|-------------|
| <b>SAP Code</b>            | 00014931           | <b>Power gas [kW]</b>         | 19.000      |
| <b>Net Width [mm]</b>      | 860                | <b>Type of gas</b>            | Natural Gas |
| <b>Net Depth [mm]</b>      | 795                | <b>Steam type</b>             | Injection   |
| <b>Net Height [mm]</b>     | 1115               | <b>Number of GN / EN</b>      | 10          |
| <b>Net Weight [kg]</b>     | 178.00             | <b>GN / EN size in device</b> | GN 1/1      |
| <b>Power electric [kW]</b> | 0.700              | <b>GN device depth</b>        | 65          |
| <b>Loading</b>             | 230 V / 1N - 50 Hz | <b>Control type</b>           | Digital     |

# Technical data sheet

Technical drawing



**Convection oven STEAMBOX gas 10x GN 1/1 touch digital Direct steam Left-hinged door**

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## Technical parameters



### Convection oven STEAMBOX gas 10x GN 1/1 touch digital Direct steam Left-hinged door

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| <b>Model</b> | <b>SAP Code</b>                  | 00014931            |
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**1. SAP Code:**

00014931

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

860

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

795

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

1115

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

178.00

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

955

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

920

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

1240

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

188.00

**10. Device type:**

Gas unit

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

0.700

**12. Loading:**

230 V / 1N - 50 Hz

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

19.000

**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:**

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

**19. Stacking availability:**

Yes

**20. Control type:**

Digital

**21. Additional information:**

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

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

No

**28. Night cooking:**

No

**29. Multi level cooking:**

No

**30. Advanced moisture adjustment:**

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 1/1

### 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"