

# Technical data sheet

## Product features



### STEAMBOX electric convect machine 6x GN 1/1 Automatic cleaning Direct steam 400 V

<b>Model</b>	<b>SAP Code</b>	00008594
STBD 0611 E	<b>A group of articles - web</b>	Convection machines

- Steam type: Injection
- 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: Supersteam - two steam saturation modes
- 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

<b>SAP Code</b>	00008594	<b>Steam type</b>	Injection
<b>Net Width [mm]</b>	860	<b>Number of GN / EN</b>	6
<b>Net Depth [mm]</b>	795	<b>GN / EN size in device</b>	GN 1/1
<b>Net Height [mm]</b>	835	<b>GN device depth</b>	65
<b>Net Weight [kg]</b>	132.00	<b>Control type</b>	Touchscreen + buttons
<b>Power electric [kW]</b>	10.400	<b>Display size</b>	9"
<b>Loading</b>	400 V / 3N - 50 Hz		

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## Product benefits



### STEAMBOX electric convect machine 6x GN 1/1 Automatic cleaning Direct steam 400 V

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1

#### Direct injection

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

2

#### Touch screen display

simple intuitive control with unique pictograms, all in Czech  
the possibility of using preset programs or manual control

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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**1. SAP Code:**

00008594

**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]:**

955

**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:**

Touchscreen + buttons

**19. Additional information:**

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

**20. Steam type:**

Injection

**21. Chimney for moisture extraction:**

Yes

**22. Delayed start:**

Yes

**23. Display size:**

9"

**24. Delta T heat preparation:**

Yes

**25. Automatic preheating:**

Yes

**26. Automatic cooling:**

Yes

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**27. Cold smoke-dry function:**

Yes

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

Yes

**29. Night cooking:**

Yes

**30. Washing system:**

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

**31. Detergent type:**

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

**32. Multi level cooking:**

Drawer program - control of heat treatment for each dish separately

**33. Advanced moisture adjustment:**

Supersteam - two steam saturation modes

**34. Slow cooking:**

from 50 °C

**35. Fan stop:**

Immediate when the door is opened

**36. Lighting type:**

LED lighting in the doors, on both sides

**37. Cavity material and shape:**

AISI 304, with rounded corners for easy cleaning

**38. Reversible fan:**

Yes

**39. Sustenance box:**

Yes

**40. Heating element material:**

Incoloy

**41. Probe:**

Yes

**42. Shower:**

Hand winder

**43. Distance between the layers [mm]:**

70

**44. Smoke-dry function:**

Yes

**45. Interior lighting:**

Yes

**46. Low temperature heat treatment:**

Yes

**47. Number of fans:**

1

**48. Number of fan speeds:**

6

**49. Number of programs:**

1000

**50. USB port:**

Yes, for uploading recipes and updating firmware

**51. Door constitution:**

Vented safety double glass, removable for easy cleaning

**52. Number of preset programs:**

100

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**53. Number of recipe steps:**

9

**54. Minimum device temperature [°C]:**

50

**55. Maximum device temperature [°C]:**

300

**56. Device heating type:**

Combination of steam and hot air

**57. HACCP:**

Yes

**58. Number of GN / EN:**

6

**59. GN / EN size in device:**

GN 1/1

**60. GN device depth:**

65

**61. Food regeneration:**

Yes

**62. Cross-section of conductors CU [mm<sup>2</sup>]:**

2,5

**63. Diameter nominal:**

DN 50

**64. Water supply connection:**

3/4"