

Technical data sheet

Product features



STEAMBOX gas convection oven 10x GN 1/1 touch digital boiler Left-hinged door

Model	SAP Code	00014922
SDBB 1011 GL	A group of articles - web	Convection machines

- Steam type: Symbiotic - boiler and injection combination (patent)
- Number of GN / EN: 10
- 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	00014922	Power gas [kW]	19.000
Net Width [mm]	860	Type of gas	Natural Gas
Net Depth [mm]	795	Steam type	Symbiotic - boiler and injection combination (patent)
Net Height [mm]	1115	Number of GN / EN	10
Net Weight [kg]	178.00	GN / EN size in device	GN 1/1
Power electric [kW]	1.700	GN device depth	65
Loading	230 V / 1N - 50 Hz	Control type	Digital

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Technical drawing



STEAMBOX gas convection oven 10x GN 1/1 touch digital boiler Left-hinged door

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Technical parameters



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Model	SAP Code	00014922
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1. SAP Code:

00014922

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:

Combined unit

11. Power electric [kW]:

1.700

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:

MeteoSystem - 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:

Symbiotic - boiler and injection combination (patent)

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:

Supersteam - two steam saturation modes

31. Slow cooking:

from 30 °C - the possibility of rising

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. Sustance 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]:

30

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

56. GN device depth:

65

57. Food regeneration:

Yes

58. Connection to a ball valve:

1/2

59. Cross-section of conductors CU [mm²]:

0,5

60. Diameter nominal:

DN 50

61. Water supply connection:

3/4"