

Technical data sheet

Product features



Convection oven STEAMBOX electric 20x GN 1/1 touch digital Direct steam 400 V Left-hinged door

Model	SAP Code	00014928
SDBD 2011 EL	A group of articles - web	Convection machines

- Steam type: Injection
- Number of GN / EN: 20
- 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

SAP Code	00014928	Loading	400 V / 3N - 50 Hz
Net Width [mm]	995	Steam type	Injection
Net Depth [mm]	835	Number of GN / EN	20
Net Height [mm]	1850	GN / EN size in device	GN 1/1
Net Weight [kg]	290.00	GN device depth	65
Power electric [kW]	30.800	Control type	Digital

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Technical drawing



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Technical parameters



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1. SAP Code:

00014928

2. Net Width [mm]:

995

3. Net Depth [mm]:

835

4. Net Height [mm]:

1850

5. Net Weight [kg]:

290.00

6. Gross Width [mm]:

1150

7. Gross depth [mm]:

1050

8. Gross Height [mm]:

2100

9. Gross Weight [kg]:

300.00

10. Device type:

Electric unit

11. Power electric [kW]:

30.800

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:

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

17. Stacking availability:

No

18. Control type:

Digital

19. Additional information:

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

20. Steam type:

Injection

21. Chimney for moisture extraction:

Yes

22. Delta T heat preparation:

Yes

23. Automatic preheating:

Yes

24. Automatic cooling:

Yes

25. Unified finishing of meals EasyService:

No

26. Night cooking:

No

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27. Multi level cooking:

No

28. Advanced moisture adjustment:

Two steam saturation modes

29. Slow cooking:

from 50 °C

30. Fan stop:

Immediate when the door is opened

31. Lighting type:

LED lighting in the doors, on both sides

32. Cavity material and shape:

AISI 304, with rounded corners for easy cleaning

33. Reversible fan:

Yes

34. Sustaine box:

Yes

35. Heating element material:

Incoloy

36. Probe:

Yes

37. Shower:

Hand winder

38. Distance between the layers [mm]:

70

39. Smoke-dry function:

No

40. Interior lighting:

Yes

41. Low temperature heat treatment:

Yes

42. Number of fans:

2

43. Number of fan speeds:

6

44. Number of programs:

99

45. USB port:

Yes, for uploading recipes and updating firmware

46. Door constitution:

Vented safety double glass, removable for easy cleaning

47. Number of preset programs:

40

48. Number of recipe steps:

9

49. Minimum device temperature [°C]:

50

50. Maximum device temperature [°C]:

300

51. Device heating type:

Combination of steam and hot air

52. HACCP:

Yes

53. Number of GN / EN:

20

54. GN / EN size in device:

GN 1/1

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55. GN device depth:

65

58. Diameter nominal:

DN 50

56. Food regeneration:

Yes

59. Water supply connection:

3/4"

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

16