

Product features

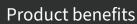
Convection oven STEAMBOX electric 10x GN 2/1 touch digital boiler 400 V			
Model	SAP Code	00008606	
SDBB 1021 E	A group of articles - web	Convection machines	
		 Steam type: Symbiotic - boiler and injection combination (patent) Number of GN / EN: 10 GN / EN size in device: GN 2/1 GN device depth: 65 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: YesMulti level cooking: No

easy cleaning

- Door constitution: Vented safety double glass, removable for

SAP Code	00008606	Loading	400 V / 3N - 50 Hz
Net Width [mm]	1120	Steam type	Symbiotic - boiler and injection combina-tion (patent)
Net Depth [mm]	845	Number of GN / EN	10
Net Height [mm]	1115	GN / EN size in device	GN 2/1
Net Weight [kg]	220.00	GN device depth	65
Power electric [kW]	28.300	Control type	Digital





Conve	ction oven STEAMBOX elect	ric 10x GN 2/1 touch digi	tal boiler	400 V
Model		SAP Code	000086	506
SDBE	3 1021 E	A group of articles - web	Convec	ction machines
1	A symbiotic steam general simultaneous use of direct inje maintenance of 100% humidity	ction and boiler,	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
2	Digital display simple multi-line backlit displa cooking phases	y of 99 programs with 9		This design saves 30 % of gas compared to conventional burners
3	Weather system patented device for measuring time and in steam mode, the o		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
4	Steam tuner a control element that enables saturation of steam in the cook cooking process		10	Self -supporting shower drum winch integrated in the body of the kettle the shower is inaccessible when the door is closed
5	Pass-through door the door is also built into the b while full control is retained fro enables the distribution of the and the kitchen	m the side of the cook	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
6	Adaptation for roasting c the chamber of the convection baked fat, the machine is equip collecting fat	oven is designed to collect	12	External temperature probe temperature probe located outside the cooking area choice of single or multipoint probe or vacuum probe
7	A kit of two machines on connection kit allowing two matop of each other connects the connections, inle of the lower combi oven	achines to be placed on	13 14	Longitudinal insertion to GN penetration placed on the "depth" of the machine exchangeable for 600x400 sheet metal inserts USB downloading service reports

software upgrade recipe playback



Technical parameters

Convection oven STEAMBOX elect	tric 10x GN 2/1 touch	digital hoiler 400 V	
Model	SAP Code	00008606	
	A group of		
SDBB 1021 E	articles - web	Convection machines	
1. SAP Code: 00008606		14. Exterior color of the device: Stainless steel	
2. Net Width [mm]: 1120		15. Adjustable feet: Yes	
3. Net Depth [mm]: 845		16. Humidity control: MeteoSystem - regulation based on direct measurement of humidity in the chamber (patented)	
4. Net Height [mm]: 1115		17. Stacking availability: Yes	
5. Net Weight [kg]: 220.00		18. Control type: Digital	
6. Gross Width [mm]: 1320		19. Additional information: possibility of reverse door opening - handle on the right side (must be specified when ordering)	
7. Gross depth [mm]: 1130		20. Steam type: Symbiotic - boiler and injection combination (patent)	
8. Gross Height [mm]: 1240		21. Chimney for moisture extraction: Yes	
9. Gross Weight [kg]: 230.00		22. Delta T heat preparation: Yes	
10. Device type: Electric unit		23. Automatic preheating: Yes	
11. Power electric [kW]: 28.300		24. Automatic cooling: Yes	
12. Loading: 400 V / 3N - 50 Hz		25. Unified finishing of meals EasyService:	
13. Material: AISI 304		26. Night cooking:	



Technical parameters

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Model	SAP Code	00008606
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27. Multi level cooking: No		41. Low temperature heat treatment: Yes
28. Advanced moisture adjustment: Supersteam - two steam saturation modes		42. Number of fans:
29. Slow cooking: from 30 °C - the possibility of rising		43. Number of fan speeds:
30. Fan stop: Immediate when the door is opened		44. Number of programs: 99
31. Lighting type: LED lighting in the doors, on both sides		45. USB port: Yes, for uploading recipes and updating firmware
32. Cavity material and shape: AISI 304, with rounded corners for easy cleaning		46. Door constitution: Vented safety double glass, removable for easy cleaning
33. Reversible fan: Yes		47. Number of preset programs:
34. Sustaince box: Yes		48. Number of recipe steps:
35. Heating element material: Incoloy		49. Minimum device temperature [°C]: 30
66. Probe: Optional		50. Maximum device temperature [°C]: 300
77. Shower: volitelná		51. Device heating type: Combination of steam and hot air
38. Distance between the layers [mm]: 70		52. HACCP: Yes
39. Smoke-dry function: No		53. Number of GN / EN:
		Es Culturing in the desire

Yes

40. Interior lighting:

54. GN / EN size in device:

GN 2/1



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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]:

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