

Technical data sheet

Product features



Convection oven STEAMBOX electric 20x GN 1/1 touch digital Automatic cleaning boiler 400 V Left-hinged door

Model	SAP Code	00014939
SDBB 2011 EAML	A group of articles - web	Convection machines

- Steam type: Symbiotic - boiler and injection combination (patent)
- Number of GN / EN: 20
- 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	00014939	Loading	400 V / 3N - 50 Hz
Net Width [mm]	1120	Steam type	Symbiotic - boiler and injection combination (patent)
Net Depth [mm]	845	Number of GN / EN	20
Net Height [mm]	1115	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:

00014939

2. Net Width [mm]:

1120

3. Net Depth [mm]:

845

4. Net Height [mm]:

1115

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:

MeteoSystem - 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:

Symbiotic - boiler and injection combination (patent)

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. Washing system:

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

28. Detergent type:

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

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. Heating element material:

Incoloy

38. Probe:

Optional

39. Shower:

Hand winder

40. Distance between the layers [mm]:

70

41. Smoke-dry function:

No

42. Interior lighting:

Yes

43. Low temperature heat treatment:

Yes

44. Number of fans:

2

45. Number of fan speeds:

6

46. Number of programs:

99

47. USB port:

Yes, for uploading recipes and updating firmware

48. Door constitution:

Vented safety double glass, removable for easy cleaning

49. Number of preset programs:

40

50. Number of recipe steps:

9

51. Minimum device temperature [°C]:

30

52. Maximum device temperature [°C]:

300

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53. Device heating type:

Combination of steam and hot air

54. HACCP:

Yes

55. Number of GN / EN:

20

56. GN / EN size in device:

GN 1/1

57. GN device depth:

65

58. Food regeneration:

Yes

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

16

60. Diameter nominal:

DN 50

61. Water supply connection:

3/4"