

Technical data sheet

Product features



Convection oven STEAMBOX electric 6x GN 1/1 boiler Automatic cleaning, preparation for roast chickens

Model	SAP Code	00013732
STBDK 0611 E	A group of articles - web	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: 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: Drawer program - control of heat treatment for each dish separately
- Door constitution: Vented safety double glass, removable for easy cleaning

SAP Code	00013732	Steam type	Injection
Net Width [mm]	860	Number of GN / EN	6
Net Depth [mm]	795	GN / EN size in device	GN 1/1
Net Height [mm]	835	GN device depth	65
Net Weight [kg]	132.00	Control type	Touchscreen + buttons
Power electric [kW]	10.400	Display size	9"
Loading	400 V / 3N - 50 Hz		

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Technical drawing



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Technical parameters



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Model	SAP Code	00013732
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1. SAP Code:

00013732

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. Humidity control:

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

16. Stacking availability:

Yes

17. Control type:

Touchscreen + buttons

18. Additional information:

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

19. Steam type:

Injection

20. Chimney for moisture extraction:

Yes

21. Delayed start:

Yes

22. Display size:

9"

23. Delta T heat preparation:

Yes

24. Automatic preheating:

Yes

25. Cold smoke-dry function:

Yes

26. Unified finishing of meals EasyService:

Yes

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27. Night cooking:

Yes

28. Washing system:

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

29. Detergent type:

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

30. Multi level cooking:

Drawer program - control of heat treatment for each dish separately

31. Advanced moisture adjustment:

Two steam saturation modes

32. Slow cooking:

from 50 °C

33. Fan stop:

Immediate when the door is opened

34. Lighting type:

LED lighting in the doors, on both sides

35. Cavity material and shape:

AISI 304, with rounded corners for easy cleaning

36. Reversible fan:

Yes

37. Sustaince box:

Yes

38. Heating element material:

Incoloy

39. Probe:

Yes

40. Shower:

Hand winder

41. Distance between the layers [mm]:

70

42. Smoke-dry function:

Yes

43. Interior lighting:

Yes

44. Low temperature heat treatment:

Yes

45. Number of fans:

1

46. Number of fan speeds:

6

47. Number of programs:

1000

48. USB port:

Yes, for uploading recipes and updating firmware

49. Door constitution:

Vented safety double glass, removable for easy cleaning

50. Number of preset programs:

100

51. Number of recipe steps:

9

52. Minimum device temperature [°C]:

50

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53. Maximum device temperature [°C]:

300

54. Device heating type:

Combination of steam and hot air

55. HACCP:

Yes

56. Number of GN / EN:

6

57. GN / EN size in device:

GN 1/1

58. GN device depth:

65

59. Food regeneration:

Yes

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

2,5

61. Diameter nominal:

DN 50

62. Water supply connection:

3/4"