

Technical data sheet

Product features



STEAMBOX gas convection oven 20x GN 1/1 Automatic cleaning Direct steam Left-hinged door

Model	SAP Code	00014966
STBD 2011 GL	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: 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	00014966	Type of gas	Natural Gas
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]	300.00	GN device depth	65
Power electric [kW]	0.800	Control type	Touchscreen + buttons
Loading	230 V / 1N - 50 Hz	Display size	9"
Power gas [kW]	36.000		

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Technical drawing



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Technical parameters



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1. SAP Code:

00014966

2. Net Width [mm]:

995

3. Net Depth [mm]:

835

4. Net Height [mm]:

1850

5. Net Weight [kg]:

300.00

6. Gross Width [mm]:

1150

7. Gross depth [mm]:

1050

8. Gross Height [mm]:

2100

9. Gross Weight [kg]:

310.00

10. Device type:

Gas unit

11. Power electric [kW]:

0.800

12. Loading:

230 V / 1N - 50 Hz

13. Power gas [kW]:

36.000

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:

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

19. Stacking availability:

No

20. Control type:

Touchscreen + buttons

21. Additional information:

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

22. Steam type:

Injection

23. Chimney for moisture extraction:

Yes

24. Delayed start:

Yes

25. Display size:

9"

26. Delta T heat preparation:

Yes

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27. Automatic preheating:

Yes

28. Automatic cooling:

Yes

29. Unified finishing of meals EasyService:

Yes

30. Night cooking:

Yes

31. Washing system:

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

32. Detergent type:

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

33. Multi level cooking:

Drawer program - control of heat treatment for each dish separately

34. Advanced moisture adjustment:

Two steam saturation modes

35. Slow cooking:

from 50 °C

36. Fan stop:

Immediate when the door is opened

37. Lighting type:

LED lighting in the doors, on both sides

38. Cavity material and shape:

AISI 304, with rounded corners for easy cleaning

39. Reversible fan:

Yes

40. Sustaine box:

Yes

41. Probe:

Yes

42. Shower:

Hand winder

43. Distance between the layers [mm]:

70

44. Smoke-dry function:

Yes

45. Interior lighting:

Yes

46. Low temperature heat treatment:

Yes

47. Number of fans:

2

48. Number of fan speeds:

6

49. Number of programs:

1000

50. USB port:

Yes, for uploading recipes and updating firmware

51. Door constitution:

Vented safety double glass, removable for easy cleaning

52. Number of preset programs:

100

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53. Number of recipe steps:

9

54. Minimum device temperature [°C]:

50

55. Maximum device temperature [°C]:

300

56. Device heating type:

Combination of steam and hot air

57. HACCP:

Yes

58. Number of GN / EN:

20

59. GN / EN size in device:

GN 1/1

60. GN device depth:

65

61. Food regeneration:

Yes

62. Connection to a ball valve:

1/2

63. Diameter nominal:

DN 50

64. Water supply connection:

3/4"