

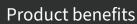
Product features

STEAMBOX gas convection oven 10x GN 1/1 touch digital boiler		
Model	SAP Code	00008610
SDBB 1011 G	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 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

SAP Code	00008610	Power gas [kW]	19.000
Net Width [mm]	860	Type of gas	Natural Gas
Net Depth [mm]	795	Steam type	Symbiotic - boiler and injection combina-tion (patent)
Net Height [mm]	1115	Number of GN / EN	10
Net Weight [kg]	178.00	GN / EN size in device	GN 1/1
Power electric [kW]	1.700	GN device depth	65
Loading	230 V / 1N - 50 Hz	Control type	Digital

easy cleaning





lodel		SAP Code	000086	510
SDBB 1011 G A group of articles - web			Convection machines	
1	A symbiotic steam general simultaneous use of direct injert 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 displated 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	achines to be placed on	13	Longitudinal insertion to GN penetration placed on the "depth" of the machine exchangeable for 600x400 sheet metal inserts USB

recipe playback



Technical parameters

STEAMBOX gas convection oven 1	0x GN 1/1 touch digita	al boiler
Model	SAP Code	00008610
SDBB 1011 G	A group of articles - web	Convection machines
1. SAP Code: 00008610		14. Type of gas: Natural Gas
2. Net Width [mm]:		15. Material: AISI 304
3. Net Depth [mm]: 795		16. Exterior color of the device: Stainless steel
4. Net Height [mm]: 1115		17. Adjustable feet: Yes
5. Net Weight [kg]: 178.00		18. Humidity control: MeteoSystem - regulation based on direct measurement of humidity in the chamber (patented)
6. Gross Width [mm]: 955		19. Stacking availability: Yes
7. Gross depth [mm]: 920		20. Control type: Digital
8. Gross Height [mm]: 1240		21. Additional information: possibility of reverse door opening - handle on the right side (must be specified when ordering)
9. Gross Weight [kg]: 188.00		22. Steam type: Symbiotic - boiler and injection combination (patent)
10. Device type: Combined unit		23. Chimney for moisture extraction: Yes
11. Power electric [kW]: 1.700		24. Delta T heat preparation: Yes
12. Loading: 230 V / 1N - 50 Hz		25. Automatic preheating: Yes
13. Power gas [kW]: 19.000		26. Automatic cooling: Yes



Technical parameters

STEAMBOX gas convection oven 10	x GN 1/1 touch digi	tal boiler
Model	SAP Code	00008610
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27. Unified finishing of meals EasyS NO	ervice:	41. Interior lighting: Yes
28. Night cooking:		42. Low temperature heat treatment: Yes
29. Multi level cooking: No		43. Number of fans:
30. Advanced moisture adjustment: Supersteam - two steam saturation modes		44. Number of fan speeds:
31. Slow cooking: from 30 °C - the possibility of rising		45. Number of programs: 99
32. Fan stop: Immediate when the door is opened		46. USB port: Yes, for uploading recipes and updating firmware
33. Lighting type: LED lighting in the doors, on both sides		47. Door constitution: Vented safety double glass, removable for easy cleaning
34. Cavity material and shape: AISI 304, with rounded corners for easy cleaning		48. Number of preset programs: 40
35. Reversible fan: Yes		49. Number of recipe steps:
36. Sustaince box: Yes		50. Minimum device temperature [°C]: 30
37. Probe: Optional		51. Maximum device temperature [°C]: 300
38. Shower: volitelná		52. Device heating type: Combination of steam and hot air
39. Distance between the layers [mm]: 70		53. HACCP: Yes
40. Smoke-dry function:		54. Number of GN / EN:

No

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Technical parameters

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Model	SAP Code	00008610
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55. GN / EN size in device: GN 1/1		59. Cross-section of conductors CU [mm²]: 0,5
56. GN device depth: 65		60. Diameter nominal: DN 50
57. Food regeneration: Yes		61. Water supply connection: 3/4"

58. Connection to a ball valve:

1/2