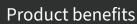


Product features

STEAMBOX gas convection oven 10x GN 2/1 touch digital Automatic cleaning boiler			
Model SAP Code		00011590	
SDBB 1021 GAM	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: Yes Multi level cooking: No Door constitution: Vented safety double glass, removable for 	

SAP Code	00011590	Power gas [kW]	28.000
Net Width [mm]	1120	Type of gas	Natural Gas
Net Depth [mm]	845	Steam type	Symbiotic - boiler and injection combination (patent)
Net Height [mm]	1115	Number of GN / EN	10
Net Weight [kg]	250.00	GN / EN size in device	GN 2/1
Power electric [kW]	2.500	GN device depth	65
Loading	230 V / 1N - 50 Hz	Control type	Digital

easy cleaning





odel		SAP Code	000115	90
DBE	3 1021 GAM	A group of articles - web	Conve	ction machines
1	A symbiotic steam general simultaneous use of direct in maintenance of 100% humined Digital display simple multi-line backlit display	njection and boiler, dity, or its regulation	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 This design saves 30 % of gas compared to conventional burners
3	weather system patented device for measuritime and in steam mode, th	ng steam saturation in real	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 enab saturation of steam in the cocooking 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 while full control is retained enables the distribution of t and the kitchen	from 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 manuall
6	Adaptation for roasting the chamber of the convect baked fat, the machine is eccollecting fat	ion 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 of connection kit allowing two top of each other	•	13	Longitudinal insertion to GN penetration placed on the "depth" of the machine exchangeable for 600x400 sheet metal inserts



Technical parameters

STEAMBOX gas convection oven 1	.0x GN 2/1 touch digita	al Automatic cleaning boiler
Model	SAP Code	00011590
SDBB 1021 GAM	A group of articles - web	Convection machines
1. SAP Code: 00011590		14. Type of gas: Natural Gas
2. Net Width [mm]: 1120		15. Material: AISI 304
3. Net Depth [mm]: 845		16. Exterior color of the device: Stainless steel
4. Net Height [mm]: 1115		17. Adjustable feet: Yes
5. Net Weight [kg]: 250.00		18. Humidity control: MeteoSystem - regulation based on direct measurement of humidity in the chamber (patented)
6. Gross Width [mm]: 1320		19. Stacking availability: Yes
7. Gross depth [mm]: 1130		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]: 260.00		22. Steam type: Symbiotic - boiler and injection combination (patent)
10. Device type: Combined unit		23. Chimney for moisture extraction: Yes
11. Power electric [kW]: 2.500		24. Delta T heat preparation: Yes
12. Loading: 230 V / 1N - 50 Hz		25. Automatic preheating: Yes
13. Power gas [kW]: 28.000		26. Automatic cooling: Yes



Technical parameters

STEAMBOX gas convection oven	10x GN 2/1 touch digital	l Automatic cleaning boiler	
Model	SAP Code	00011590	
SDBB 1021 GAM	A group of articles - web	Convection machines	
27. Unified finishing of meals Easy No	/Service:	40. Shower: volitelná	
28. Night cooking:		41. Distance between the layers [mm]: 70	
29. Washing system: Closed - efficient use of water and washing chemicals by repeated pumping		42. Smoke-dry function: No	
30. Detergent type: Liquid washing detergent + liquid rinse aid/vinegar or washing tablets		43. Interior lighting: Yes	
31. Multi level cooking: No		44. Low temperature heat treatment: Yes	
32. Advanced moisture adjustment: Supersteam - two steam saturation modes		45. Number of fans:	
33. Slow cooking: from 30 °C - the possibility of rising		46. Number of fan speeds:	
34. Fan stop: Immediate when the door is opened		47. Number of programs: 99	
35. Lighting type: LED lighting in the doors, on both sides		48. USB port: Yes, for uploading recipes and updating firmware	
36. Cavity material and shape: AISI 304, with rounded corners for easy cleaning		49. Door constitution: Vented safety double glass, removable for easy cleaning	
37. Reversible fan: Yes		50. Number of preset programs: 40	
38. Sustaince box: Yes		51. Number of recipe steps: 9	
39. Probe: Optional		52. Minimum device temperature [°C]:	



Technical parameters

STEAMBOX gas convection oven 10x GN 2/1 touch digital Automatic cleaning boiler			
Model SAP Code		00011590	
SDBB 1021 GAM	A group of articles - web	Convection machines	
53. Maximum device temperature [°C]: 300		59. Food regeneration: Yes	
54. Device heating type: Combination of steam and hot air		60. Connection to a ball valve: 1/2	
55. HACCP: Yes		61. Cross-section of conductors CU [mm²]: 0,75	
56. Number of GN / EN:		62. Diameter nominal: DN 50	
57. GN / EN size in device: GN 2/1		63. Water supply connection: 3/4"	

58. GN device depth:

65