

# Technical data sheet

## Product features



### Combi convection steam oven STEAMBOX electric 10x GN 2/1 automatic cleaning boiler 400 V left door

<b>Model</b>	<b>SAP Code</b>	00014900
STBB 1021 EL	<b>A group of articles - web</b>	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: Touchscreen + buttons
- Display size: 9"
- Humidity control: MeteoSystem - regulation based on direct measurement of humidity in the chamber (patented)
- Advanced moisture adjustment: Steamtuner - 5-stage system of setting steam saturation by controlled combination of production by boiler or injection
- 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

<b>SAP Code</b>	00014900	<b>Steam type</b>	Symbiotic - boiler and injection combination (patent)
<b>Net Width [mm]</b>	1120	<b>Number of GN / EN</b>	10
<b>Net Depth [mm]</b>	845	<b>GN / EN size in device</b>	GN 2/1
<b>Net Height [mm]</b>	1115	<b>GN device depth</b>	65
<b>Net Weight [kg]</b>	220.00	<b>Control type</b>	Touchscreen + buttons
<b>Power electric [kW]</b>	28.300	<b>Display size</b>	9"
<b>Loading</b>	400 V / 3N - 50 Hz		

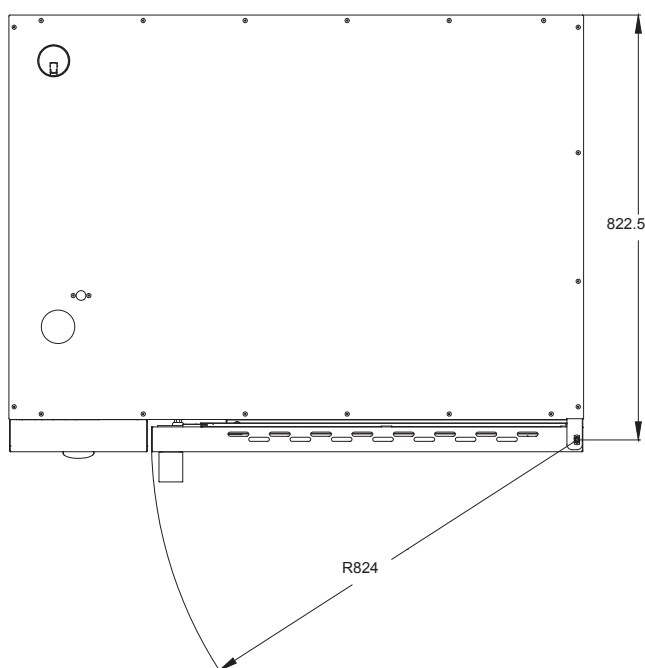
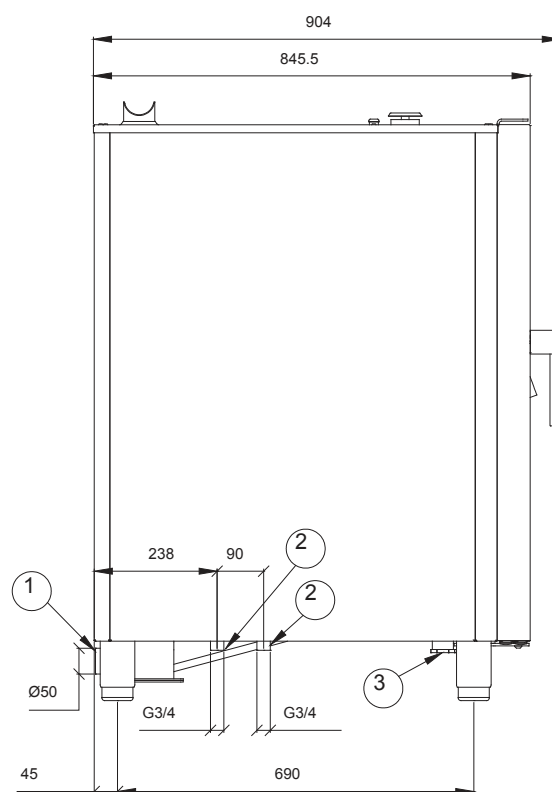
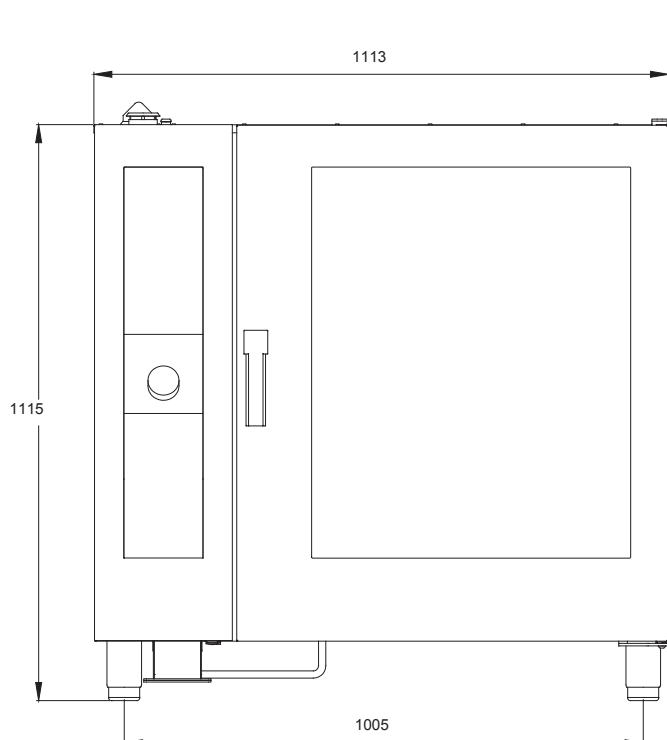
# Technical data sheet

Technical drawing



Combi convection steam oven STEAMBOX electric 10x GN 2/1 automatic cleaning boiler 400 V left door

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- ① DRAIN
- ② WATER INLET
- ③ POWER SUPPLY

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## Technical parameters



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<b>Model</b>	<b>SAP Code</b>	00014900
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**1. SAP Code:**

00014900

**2. Net Width [mm]:**

1120

**3. Net Depth [mm]:**

845

**4. Net Height [mm]:**

1115

**5. Net Weight [kg]:**

220.00

**6. Gross Width [mm]:**

1320

**7. Gross depth [mm]:**

1130

**8. Gross Height [mm]:**

1240

**9. Gross Weight [kg]:**

230.00

**10. Device type:**

Electric unit

**11. Power electric [kW]:**

28.300

**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:**

Yes

**18. Control type:**

Touchscreen + buttons

**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. Delayed start:**

Yes

**23. Display size:**

9"

**24. Delta T heat preparation:**

Yes

**25. Automatic preheating:**

Yes

**26. Automatic cooling:**

Yes

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**27. Cold smoke-dry function:**

Yes

**28. Unified finishing of meals EasyService:**

Yes

**29. Night cooking:**

Yes

**30. Washing system:**

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

**31. Detergent type:**

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

**32. Multi level cooking:**

Drawer program - control of heat treatment for each dish separately

**33. Advanced moisture adjustment:**

Steamtuner - 5-stage system of setting steam saturation by controlled combination of production by boiler or injection

**34. Slow cooking:**

from 30 °C - the possibility of rising

**35. Fan stop:**

Immediate when the door is opened

**36. Lighting type:**

LED lighting in the doors, on both sides

**37. Cavity material and shape:**

AISI 304, with rounded corners for easy cleaning

**38. Reversible fan:**

Yes

**39. Sustenance box:**

Yes

**40. Heating element material:**

Incoloy

**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:**

1

**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]:**

30

**55. Maximum device temperature [°C]:**

300

**56. Device heating type:**

Combination of steam and hot air

**57. HACCP:**

Yes

**58. Number of GN / EN:**

10

**59. GN / EN size in device:**

GN 2/1

**60. GN device depth:**

65

**61. Food regeneration:**

Yes

**62. Cross-section of conductors CU [mm<sup>2</sup>]:**

10

**63. Diameter nominal:**

DN 50

**64. Water supply connection:**

3/4"