

# Technical data sheet

## Product features



### Convection oven STEAMBOX electric 10x GN 1/1 boiler Automatic cleaning, preparation for roast chickens

|              |                                  |                     |
|--------------|----------------------------------|---------------------|
| <b>Model</b> | <b>SAP Code</b>                  | 00013733            |
| STBDK 1011 E | <b>A group of articles - web</b> | Convection machines |

- Steam type: Injection
- Number of GN / EN: 10
- GN / EN size in device: GN 1/1
- 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: Supersteam - 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

|                            |                    |                               |                       |
|----------------------------|--------------------|-------------------------------|-----------------------|
| <b>SAP Code</b>            | 00013733           | <b>Steam type</b>             | Injection             |
| <b>Net Width [mm]</b>      | 860                | <b>Number of GN / EN</b>      | 10                    |
| <b>Net Depth [mm]</b>      | 795                | <b>GN / EN size in device</b> | GN 1/1                |
| <b>Net Height [mm]</b>     | 1115               | <b>GN device depth</b>        | 65                    |
| <b>Net Weight [kg]</b>     | 168.00             | <b>Control type</b>           | Touchscreen + buttons |
| <b>Power electric [kW]</b> | 15.700             | <b>Display size</b>           | 9"                    |
| <b>Loading</b>             | 400 V / 3N - 50 Hz |                               |                       |

# Technical data sheet

Technical drawing



**Convection oven STEAMBOX electric 10x GN 1/1 boiler Automatic cleaning, preparation for roast chickens**

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## Technical parameters



### Convection oven STEAMBOX electric 10x GN 1/1 boiler Automatic cleaning, preparation for roast chickens

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| <b>Model</b> | <b>SAP Code</b>                  | 00013733            |
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**1. SAP Code:**

00013733

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

860

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

795

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

1115

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

168.00

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

955

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

920

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

1240

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

178.00

**10. Device type:**

Electric unit

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

15.700

**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:**

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

**20. Steam type:**

Injection

**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. Cold smoke-dry function:**

Yes

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## Technical parameters



### Convection oven STEAMBOX electric 10x GN 1/1 boiler Automatic cleaning, preparation for roast chickens

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

Yes

**28. Night cooking:**

Yes

**29. Washing system:**

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

**30. Detergent type:**

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

**31. Multi level cooking:**

Drawer program - control of heat treatment for each dish separately

**32. Advanced moisture adjustment:**

Supersteam - two steam saturation modes

**33. Slow cooking:**

from 50 °C

**34. Fan stop:**

Immediate when the door is opened

**35. Lighting type:**

LED lighting in the doors, on both sides

**36. Cavity material and shape:**

AISI 304, with rounded corners for easy cleaning

**37. Reversible fan:**

Yes

**38. Sustaine box:**

Yes

**39. Heating element material:**

Incoloy

**40. Probe:**

Yes

**41. Shower:**

Hand winder

**42. Distance between the layers [mm]:**

70

**43. Smoke-dry function:**

Yes

**44. Interior lighting:**

Yes

**45. Low temperature heat treatment:**

Yes

**46. Number of fans:**

1

**47. Number of fan speeds:**

6

**48. Number of programs:**

1000

**49. USB port:**

Yes, for uploading recipes and updating firmware

**50. Door constitution:**

Vented safety double glass, removable for easy cleaning

**51. Number of preset programs:**

100

**52. Number of recipe steps:**

9

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**53. Minimum device temperature [°C]:**

50

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

300

**55. Device heating type:**

Combination of steam and hot air

**56. HACCP:**

Yes

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

10

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

GN 1/1

**59. GN device depth:**

65

**60. Food regeneration:**

Yes

**61. Cross-section of conductors CU [mm²]:**

5

**62. Diameter nominal:**

DN 50

**63. Water supply connection:**

3/4"