

Technical data sheet

Product features



**Convection oven STEAMBOX electric 10xGN 1/1 boiler Automatic cleaning, walk-through, preparation for roast chickens
Left-hinged door**

Model	SAP Code	00014956
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- 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
- 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	00014956	Steam type	Injection
Net Width [mm]	860	Number of GN / EN	10
Net Depth [mm]	795	GN / EN size in device	GN 1/1
Net Height [mm]	1115	GN device depth	65
Net Weight [kg]	168.00	Control type	Touchscreen + buttons
Power electric [kW]	15.700	Display size	9"
Loading	400 V / 3N - 50 Hz		

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Technical drawing



Convection oven STEAMBOX electric 10xGN 1/1 boiler Automatic cleaning, walk-through, preparation for roast chickens
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Model

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Technical parameters



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SAP Code

00014956

1. SAP Code:

00014956

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. Humidity control:

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

16. Stacking availability:

Yes

17. Control type:

Touchscreen + buttons

18. Additional information:

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

19. Steam type:

Injection

20. Chimney for moisture extraction:

Yes

21. Delayed start:

Yes

22. Display size:

9"

23. Delta T heat preparation:

Yes

24. Unified finishing of meals EasyService:

Yes

25. Night cooking:

Yes

26. Washing system:

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

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27. Detergent type:

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

28. Multi level cooking:

Drawer program - control of heat treatment for each dish separately

29. Advanced moisture adjustment:

Supersteam - two steam saturation modes

30. Slow cooking:

from 50 °C

31. Fan stop:

Immediate when the door is opened

32. Lighting type:

LED lighting in the doors, on both sides

33. Cavity material and shape:

AISI 304, with rounded corners for easy cleaning

34. Reversible fan:

Yes

35. Sustaince box:

Yes

36. Heating element material:

Incoloy

37. Probe:

Yes

38. Shower:

Hand winder

39. Distance between the layers [mm]:

70

40. Smoke-dry function:

Yes

41. Interior lighting:

Yes

42. Low temperature heat treatment:

Yes

43. Number of fans:

1

44. Number of fan speeds:

6

45. Number of programs:

1000

46. USB port:

Yes, for uploading recipes and updating firmware

47. Door constitution:

Vented safety double glass, removable for easy cleaning

48. Number of preset programs:

100

49. Number of recipe steps:

9

50. Minimum device temperature [°C]:

50

51. Maximum device temperature [°C]:

300

52. Device heating type:

Combination of steam and hot air

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53. HACCP:

Yes

57. Food regeneration:

Yes

54. Number of GN / EN:

10

58. Cross-section of conductors CU [mm²]:

5

55. GN / EN size in device:

GN 1/1

59. Diameter nominal:

DN 50

56. GN device depth:

65

60. Water supply connection:

3/4"