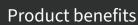


#### Product features

Convection oven STEAMBOX electric 10x GN 1/1 touch digital Automatic cleaning boiler 400 V			
Model	SAP Code	00011395	
SDBB 1011 EAM	A group of articles - web	Convection machines	
		<ul> <li>Steam type: Symbiotic - boiler and injection combination (patent)</li> <li>Number of GN / EN: 10</li> <li>GN / EN size in device: GN 1/1</li> <li>GN device depth: 65</li> <li>Control type: Digital</li> <li>Humidity control: MeteoSystem - regulation based on direct measurement of humidity in the chamber (patented)</li> <li>Advanced moisture adjustment: Supersteam - two steam saturation modes</li> <li>Delta T heat preparation: Yes</li> <li>Automatic preheating: Yes</li> <li>Multi level cooking: No</li> <li>Door constitution: Vented safety double glass, removable for easy cleaning</li> </ul>	

SAP Code	00011395	Loading	400 V / 3N - 50 Hz
Net Width [mm]	860	Steam type	Symbiotic - boiler and injection combination (patent)
Net Depth [mm]	795	Number of GN / EN	10
Net Height [mm]	1115	GN / EN size in device	GN 1/1
Net Weight [kg]	168.00	GN device depth	65
Power electric [kW]	16.700	Control type	Digital





DDD				95
DDD	3 1011 EAM	A group of articles - web	Convec	ction machines
1 2	A symbiotic steam general simultaneous use of direct injural maintenance of 100% humid  Digital display simple multi-line backlit disp	ection and boiler, ty, 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 measurin time and in steam mode, the		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 enable saturation of steam in the coccooking 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 fi enables the distribution of the and the kitchen	om 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 convection baked fat, the machine is equipment of the convecting fat	n oven is designed to collect	12	<b>External temperature probe</b> temperature probe located outside the cooking area choice of single or multipoint probe or vacuum probe
7	A kit of two machines or connection kit allowing two r top of each other connects the connections, inl	nachines to be placed on	13	<b>Longitudinal insertion to GN</b> penetration placed on the "depth" of the machine exchangeable for 600x400 sheet metal inserts



Technical parameters

Convection oven STEAMBOX	electric 10x GN 1/1 touch	digital Automatic cleaning boiler 400 V
Model	SAP Code	00011395
SDBB 1011 EAM	A group of articles - web	Convection machines
<b>1. SAP Code:</b> 00011395		<b>14. Exterior color of the device:</b> Stainless steel
2. Net Width [mm]: 860		<b>15. Adjustable feet:</b> Yes
<b>3. Net Depth [mm]:</b> 795		<b>16. Humidity control:</b> MeteoSystem - regulation based on direct measurement of humidity in the chamber (patented)
4. Net Height [mm]:		17. Stacking availability: Yes
5. Net Weight [kg]: 168.00		18. Control type: Digital
<b>6. Gross Width [mm]:</b> 955		19. Additional information:  possibility of reverse door opening - handle on the right side (must be specified when ordering)
7. Gross depth [mm]: 920		<b>20. Steam type:</b> Symbiotic - boiler and injection combination (patent)
8. Gross Height [mm]: 1240		21. Chimney for moisture extraction: Yes
9. Gross Weight [kg]: 178.00		22. Delta T heat preparation: Yes
10. Device type: Electric unit		23. Automatic preheating: Yes
<b>11. Power electric [kW]:</b> 16.700		24. Automatic cooling: Yes
<b>12. Loading:</b> 400 V / 3N - 50 Hz		25. Unified finishing of meals EasyService:
13. Material:		26. Night cooking:

No

AISI 304



#### Technical parameters

Convection oven STEAMBOX	electric 10x GN 1/1 touch di	igital Automatic cleaning boiler 400 V	
Model	SAP Code	00011395	
SDBB 1011 EAM	A group of articles - web	Convection machines	
<b>27. Washing system:</b> Closed - efficient use of water repeated pumping	r and washing chemicals by	<b>40. Distance between the layers [mm]:</b> 70	
28. Detergent type: Liquid washing detergent + li washing tablets	quid rinse aid/vinegar or	<b>41. Smoke-dry function:</b> No	
29. Multi level cooking:		<b>42. Interior lighting:</b> Yes	
30. Advanced moisture adjustment: Supersteam - two steam saturation modes		<b>43. Low temperature heat treatment:</b> Yes	
<b>31. Slow cooking:</b> from 30 °C - the possibility of	rising	44. Number of fans:	
32. Fan stop: Immediate when the door is opened		<b>45. Number of fan speeds:</b>	
<b>33. Lighting type:</b> LED lighting in the doors, on	both sides	<b>46. Number of programs:</b> 99	
<b>34. Cavity material and shape:</b> AISI 304, with rounded corners for easy cleaning		<b>47. USB port:</b> Yes, for uploading recipes and updating firmware	
<b>35. Reversible fan:</b> Yes		<b>48. Door constitution:</b> Vented safety double glass, removable for easy cleaning	
<b>36. Sustaince box:</b> Yes		<b>49. Number of preset programs:</b> 40	
37. Heating element material: Incoloy		<b>50. Number of recipe steps:</b> 9	
38. Probe: Optional		51. Minimum device temperature [°C]: 30	
<b>39. Shower:</b> volitelná		<b>52.</b> Maximum device temperature [°C]:	



#### Technical parameters

Convection oven STEAMBOX electric 10x GN 1/1 touch digital Automatic cleaning boiler 400 V			
Model	SAP Code	00011395	
SDBB 1011 EAM	A group of articles - web	Convection machines	
<b>53. Device heating type:</b> Combination of steam and hot air		<b>58. Food regeneration:</b> Yes	
<b>54. HACCP:</b> Yes <b>55. Number of GN / EN:</b> 10		59. Cross-section of conductors CU [mm²]: 5  60. Diameter nominal: DN 50	

57. GN device depth:

65