

Technical data sheet

Product features



Combi convection steam oven STEAMBOX gas 20x GN 2/1 touch screen automatic cleaning boiler left door

Model	SAP Code	00014936
SDBB 2021 GAML	A group of articles - web	Convection machines

- Steam type: Symbiotic - boiler and injection combination (patent)
- Number of GN / EN: 20
- 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 easy cleaning

SAP Code	00014936	Power gas [kW]	54.000
Net Width [mm]	1200	Type of gas	Natural Gas
Net Depth [mm]	910	Steam type	Symbiotic - boiler and injection combination (patent)
Net Height [mm]	1850	Number of GN / EN	20
Net Weight [kg]	400.00	GN / EN size in device	GN 2/1
Power electric [kW]	4.100	GN device depth	65
Loading	230 V / 1N - 50 Hz	Control type	Digital

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Technical drawing



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Technical parameters



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1. SAP Code:

00014936

2. Net Width [mm]:

1200

3. Net Depth [mm]:

910

4. Net Height [mm]:

1850

5. Net Weight [kg]:

400.00

6. Gross Width [mm]:

1320

7. Gross depth [mm]:

1130

8. Gross Height [mm]:

2100

9. Gross Weight [kg]:

410.00

10. Device type:

Combined unit

11. Power electric [kW]:

4.100

12. Loading:

230 V / 1N - 50 Hz

13. Power gas [kW]:

54.000

14. Type of gas:

Natural Gas

15. Material:

AISI 304

16. Exterior color of the device:

Stainless steel

17. Adjustable feet:

Yes

18. Humidity control:

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

19. Stacking availability:

No

20. Control type:

Digital

21. Additional information:

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

22. Steam type:

Symbiotic - boiler and injection combination (patent)

23. Chimney for moisture extraction:

Yes

24. Delta T heat preparation:

Yes

25. Automatic preheating:

Yes

26. Automatic cooling:

Yes

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27. Unified finishing of meals EasyService:

No

28. Night cooking:

No

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:

No

32. Advanced moisture adjustment:

Supersteam - two steam saturation modes

33. Slow cooking:

from 30 °C - the possibility of rising

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. Sustance box:

Yes

39. Probe:

Optional

40. Shower:

Hand winder

41. Distance between the layers [mm]:

70

42. Smoke-dry function:

No

43. Interior lighting:

Yes

44. Low temperature heat treatment:

Yes

45. Number of fans:

2

46. Number of fan speeds:

6

47. Number of programs:

99

48. USB port:

Yes, for uploading recipes and updating firmware

49. Door constitution:

Vented safety double glass, removable for easy cleaning

50. Number of preset programs:

40

51. Number of recipe steps:

9

52. Minimum device temperature [°C]:

30

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53. Maximum device temperature [°C]:

300

54. Device heating type:

Combination of steam and hot air

55. HACCP:

Yes

56. Number of GN / EN:

20

57. GN / EN size in device:

GN 2/1

58. GN device depth:

65

59. Food regeneration:

Yes

60. Connection to a ball valve:

1/2

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

1,5

62. Diameter nominal:

DN 50

63. Water supply connection:

3/4"