



| Combi convection steam oven STEAMBOX electric 10x GN 1/1 automatic cleaning boiler 400 V | | |
|--|---------------------------|---------------------|
| Model | SAP Code | 00008521 |
| STBB 1011 E | A group of articles - web | Convection machines |



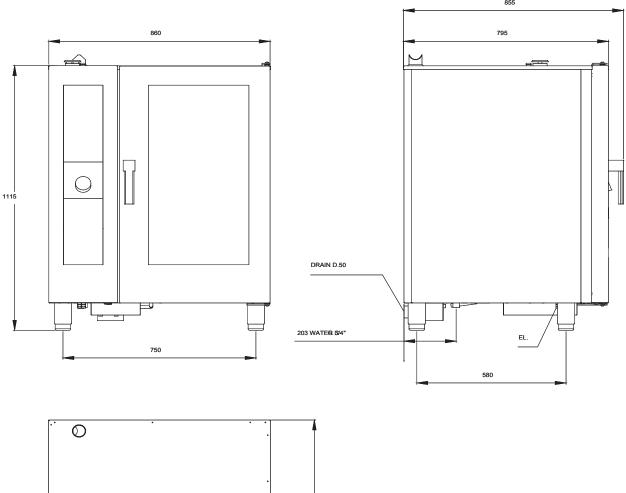
- Steam type: Symbiotic boiler and injection combination (patent)
- Number of GN / EN: 10
- GN / EN size in device: GN 1/1
- GN device depth: 65
- Control type: Touchscreen + buttons
- Display size: 9"
- Humidity control: MeteoSystem regulation based on direct measurement of humidity in the chamber (patented)
- Advanced moisture adjustment: 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

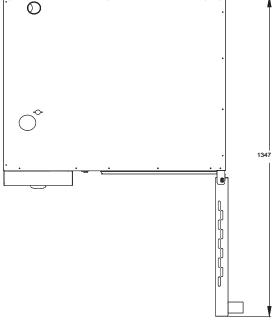
| SAP Code | 00008521 | Steam type | Symbiotic - boiler and injection combina-tion (patent) |
|---------------------|--------------------|------------------------|--|
| Net Width [mm] | 860 | Number of GN / EN | 10 |
| Net Depth [mm] | 795 | GN / EN size in device | GN 1/1 |
| Net Height [mm] | 1115 | GN device depth | 65 |
| Net Weight [kg] | 168.00 | Control type | Touchscreen + buttons |
| Power electric [kW] | 16.500 | Display size | 9" |
| Loading | 400 V / 3N - 50 Hz | | |



Technical drawing

| Combi convection steam oven STEAMBOX electric 10x GN 1/1 automatic cleaning boiler 400 V | | |
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A symbiotic steam generation system

simultaneous use of direct injection and boiler, maintenance of 100% humidity, possibly its regulation the only Slim type combi oven on the market with a boiler

- preparation of different dishes and cooking styles in an environment precisely set for the food or dish
- Touch screen display simple intuitive control with unique pictograms,

all in Czech the possibility of using preset programs or manual control

- help with cooking even for less skilled cooks, safe baking even in the absence of an operator; create your own recipes; easy to use
- **Weather system**

patented device for measuring steam saturation in real time and in steam mode, the only one on the market

- precise information for the operator about the steam saturation in the cooking area
- Steam tuner a control element that enables setting the exact saturation of steam in the cooking chamber during the
 - possibility of cooking different types of cuisine, from very moist steam for typical Czech dishes to lowsaturated steam for e.g. French cuisine
- Pass-through door the door is also built into the back of the combi oven, while full control is retained from the side of the cook enables the distribution of the delivery area and the kitchen
 - the chef can dispense the food through the convecto machine, the customer can see the preparation and maintenance of the food during dispensing
- **Adaptation for roasting chickens** the chamber of the convection oven is designed to collect baked fat, the machine is equipped with a container for collecting fat
 - grease does not drain into the sewer, does not destroy the machine's waste system

A kit of two machines on top of each other

connection kit allowing two machines to be placed on top of each other

connects the connections, inlets, wastes and ventilation of the lower combi oven

- allows the user to place two machines in smaller spaces to increase production; the chef can prepare two different dishes simultaneously
- **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

- faster heat-up faster more comfortable operation
- **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
 - the chamber of the conveyer is washed without the presence of the operator, for example overnight; the system decalcifies the micro-boiler without the need for service intervention; the chamber is maintained in a constant 1% hygienic quality
- **Self-supporting shower**
 - drum winch integrated in the body of the kettle the shower is inaccessible when the door is closed
 - allows food in the food processor to be rinsed out if necessary to speed up cooling

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 manually

 allows the preparation of a variety of dishes from the most delicate to high temperature baking at the highest speed

2025-10-16



Technical parameters

| Combi convection steam oven ST | EAMBOX electric 10x (| GN 1/1 automatic cleaning boiler 400 V |
|--|------------------------------|---|
| Model | SAP Code | 00008521 |
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| 1. SAP Code: 00008521 | | 14. Exterior color of the device: Stainless steel |
| 2. Net Width [mm]: 860 | | 15. Adjustable feet: Yes |
| 3. Net Depth [mm]: 795 | | 16. Humidity control: MeteoSystem - regulation based on direct measurement of humidity in the chamber (patented) |
| 4. Net Height [mm]: 1115 | | 17. Stacking availability: Yes |
| 5. Net Weight [kg]: 168.00 | | 18. Control type: Touchscreen + buttons |
| 6. Gross Width [mm]: 955 | | 19. Additional information: possibility of reverse door opening - handle on the right side (must be specified when ordering) |
| 7. Gross depth [mm]: 920 | | 20. Steam type: Symbiotic - boiler and injection combination (patent) |
| 8. Gross Height [mm]: 1240 | | 21. Chimney for moisture extraction: Yes |
| 9. Gross Weight [kg]: 178.00 | | 22. Delayed start: Yes |
| 10. Device type: Electric unit | | 23. Display size: 9" |
| 11. Power electric [kW]: 16.500 | | 24. Delta T heat preparation: Yes |
| 12. Loading: 400 V / 3N - 50 Hz | | 25. Automatic preheating: Yes |
| 13. Material: | | 26. Automatic cooling: |

AISI 304

Yes



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| 27. Cold smoke-dry function: Yes | | 40. Heating element material: Incoloy |
| 28. Unified finishing of meals EasyService: Yes | | 41. Probe: Yes |
| 29. Night cooking: Yes | | 42. Shower: Manual (optional) |
| 30. Washing system: Closed - efficient use of water and washing chemicals by repeated pumping | | 43. Distance between the layers [mm]: 70 |
| 31. Detergent type: Liquid washing detergent + liquid rinse aid/vinegar or washing tablets | | 44. Smoke-dry function: Yes |
| 32. Multi level cooking: Drawer program - control of heat treatment for each dish separately | | 45. Interior lighting: Yes |
| 33. Advanced moisture adjustment: Steamtuner - 5-stage system of setting steam saturation by controlled combination of production by boiler or injection | | 46. Low temperature heat treatment: Yes |
| 34. Slow cooking: from 30 °C - the possibility of rising | | 47. Number of fans: |
| 35. Fan stop: Immediate when the door is opened | | 48. Number of fan speeds: 6 |
| 36. Lighting type: LED lighting in the doors, on both sides | | 49. Number of programs: 1000 |
| 37. Cavity material and shape: AISI 304, with rounded corners for easy cleaning | | 50. USB port: Yes, for uploading recipes and updating firmware |
| 38. Reversible fan: Yes | | 51. Door constitution: Vented safety double glass, removable for easy cleaning |

Yes

39. Sustaince box:

100

52. Number of preset programs:



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| 53. Number of recipe steps: 9 | | 59. GN / EN size in device: GN 1/1 |
| 54. Minimum device temperature [°C]: 30 | | 60. GN device depth: 65 |
| 55. Maximum device temperature [°C]: 300 | | 61. Food regeneration: Yes |
| 56. Device heating type: Combination of steam and hot air | | 62. Cross-section of conductors CU [mm²]: |
| 57. HACCP: Yes | | 63. Diameter nominal: DN 50 |
| 58. Number of GN / EN: | | 64. Water supply connection: |

3/4"

10