

Technical data sheet

Product features



STEAMBOX gas convection oven 10x GN 1/1 Automatic cleaning Direct steam

Model	SAP Code	00008600
STBD 1011 G	A group of articles - web	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: regulation based on direct measurement of humidity in the chamber (patented)
- Advanced moisture adjustment: 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

SAP Code	00008600	Type of gas	Natural Gas
Net Width [mm]	860	Steam type	Injection
Net Depth [mm]	795	Number of GN / EN	10
Net Height [mm]	1115	GN / EN size in device	GN 1/1
Net Weight [kg]	178.00	GN device depth	65
Power electric [kW]	0.700	Control type	Touchscreen + buttons
Loading	230 V / 1N - 50 Hz	Display size	9"
Power gas [kW]	19.000		

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Technical drawing



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Product benefits



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1

Direct injection

steam generation by spraying water on the heating elements directly in the chamber

- simple and efficient solution
- moist steam with water droplets

2

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

3

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

4

Steam tuner

a control element that enables setting the exact saturation of steam in the cooking chamber during the cooking process

- possibility of cooking different types of cuisine, from very moist steam for typical Czech dishes to low-saturated steam for e.g. French cuisine

5

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

6

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

7

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

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

- faster heat-up faster more comfortable operation

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

- 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

10

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

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 manually

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

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Technical parameters



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Model	SAP Code	00008600
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1. SAP Code:

00008600

2. Net Width [mm]:

860

3. Net Depth [mm]:

795

4. Net Height [mm]:

1115

5. Net Weight [kg]:

178.00

6. Gross Width [mm]:

955

7. Gross depth [mm]:

920

8. Gross Height [mm]:

1240

9. Gross Weight [kg]:

188.00

10. Device type:

Gas unit

11. Power electric [kW]:

0.700

12. Loading:

230 V / 1N - 50 Hz

13. Power gas [kW]:

19.000

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:

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

19. Stacking availability:

Yes

20. Control type:

Touchscreen + buttons

21. Additional information:

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

22. Steam type:

Injection

23. Chimney for moisture extraction:

Yes

24. Delayed start:

Yes

25. Display size:

9"

26. Delta T heat preparation:

Yes

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27. Automatic preheating:

Yes

28. Automatic cooling:

Yes

29. Cold smoke-dry function:

Yes

30. Unified finishing of meals EasyService:

Yes

31. Night cooking:

Yes

32. Washing system:

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

33. Detergent type:

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

34. Multi level cooking:

Drawer program - control of heat treatment for each dish separately

35. Advanced moisture adjustment:

Two steam saturation modes

36. Slow cooking:

from 50 °C

37. Fan stop:

Immediate when the door is opened

38. Lighting type:

LED lighting in the doors, on both sides

39. Cavity material and shape:

AISI 304, with rounded corners for easy cleaning

40. Reversible fan:

Yes

41. Sustaine box:

Yes

42. Probe:

Yes

43. Shower:

Hand winder

44. Distance between the layers [mm]:

70

45. Smoke-dry function:

Yes

46. Interior lighting:

Yes

47. Low temperature heat treatment:

Yes

48. Number of fans:

1

49. Number of fan speeds:

6

50. Number of programs:

1000

51. USB port:

Yes, for uploading recipes and updating firmware

52. Door constitution:

Vented safety double glass, removable for easy cleaning

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53. Number of preset programs:

100

54. Number of recipe steps:

9

55. Minimum device temperature [°C]:

50

56. Maximum device temperature [°C]:

300

57. Device heating type:

Combination of steam and hot air

58. HACCP:

Yes

59. Number of GN / EN:

10

60. GN / EN size in device:

GN 1/1

61. GN device depth:

65

62. Food regeneration:

Yes

63. Connection to a ball valve:

1/2

64. Diameter nominal:

DN 50

65. Water supply connection:

3/4"