

# Technical data sheet

## Product features



### Convection oven STEAMBOX electric 10x GN 1/1 touch digital Automatic cleaning Direct steam 400 V

<b>Model</b>	<b>SAP Code</b>	00011593
SDBD 1011 EAM	<b>A group of articles - web</b>	Convection machines

- Steam type: Injection
- Number of GN / EN: 10
- GN / EN size in device: GN 1/1
- 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

<b>SAP Code</b>	00011593	<b>Loading</b>	400 V / 3N - 50 Hz
<b>Net Width [mm]</b>	860	<b>Steam type</b>	Injection
<b>Net Depth [mm]</b>	795	<b>Number of GN / EN</b>	10
<b>Net Height [mm]</b>	1115	<b>GN / EN size in device</b>	GN 1/1
<b>Net Weight [kg]</b>	168.00	<b>GN device depth</b>	65
<b>Power electric [kW]</b>	15.700	<b>Control type</b>	Digital

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## Product benefits



### Convection oven STEAMBOX electric 10x GN 1/1 touch digital Automatic cleaning Direct steam 400 V

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1

#### Direct injection

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

2

#### Digital display

simple multi-line backlit display of 99 programs with 9 cooking phases

3

#### Weather system

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

4

#### Steam tuner

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

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

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

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

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

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

10

#### Self-supporting shower

drum winch integrated in the body of the kettle  
the shower is inaccessible when the door is closed

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

12

#### External temperature probe

temperature probe located outside the cooking area  
choice of single or multipoint probe or vacuum probe

13

#### Longitudinal insertion to GN

penetration placed on the "depth" of the machine  
exchangeable for 600x400 sheet metal inserts

14

#### USB

downloading service reports  
software upgrade  
recipe playback

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## Technical parameters



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SDBD 1011 EAM	<b>A group of articles - web</b>	Convection machines

**1. SAP Code:**

00011593

**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. Adjustable feet:**

Yes

**16. Humidity control:**

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

**17. Stacking availability:**

Yes

**18. Control type:**

Digital

**19. Additional information:**

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

**20. Steam type:**

Injection

**21. Chimney for moisture extraction:**

Yes

**22. Delta T heat preparation:**

Yes

**23. Automatic preheating:**

Yes

**24. Automatic cooling:**

Yes

**25. Unified finishing of meals EasyService:**

No

**26. Night cooking:**

No

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## Technical parameters



### Convection oven STEAMBOX electric 10x GN 1/1 touch digital Automatic cleaning Direct steam 400 V

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**27. Washing system:**

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

**28. Detergent type:**

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

**29. Multi level cooking:**

No

**30. Advanced moisture adjustment:**

Supersteam - two steam saturation modes

**31. Slow cooking:**

from 50 °C

**32. Fan stop:**

Immediate when the door is opened

**33. Lighting type:**

LED lighting in the doors, on both sides

**34. Cavity material and shape:**

AISI 304, with rounded corners for easy cleaning

**35. Reversible fan:**

Yes

**36. Sustaine box:**

Yes

**37. Heating element material:**

Incoloy

**38. Probe:**

Optional

**39. Shower:**

voliteľná

**40. Distance between the layers [mm]:**

70

**41. Smoke-dry function:**

No

**42. Interior lighting:**

Yes

**43. Low temperature heat treatment:**

Yes

**44. Number of fans:**

1

**45. Number of fan speeds:**

6

**46. Number of programs:**

99

**47. USB port:**

Yes, for uploading recipes and updating firmware

**48. Door constitution:**

Vented safety double glass, removable for easy cleaning

**49. Number of preset programs:**

40

**50. Number of recipe steps:**

9

**51. Minimum device temperature [°C]:**

50

**52. Maximum device temperature [°C]:**

300

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Technical parameters



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**53. Device heating type:**

Combination of steam and hot air

**54. HACCP:**

Yes

**55. Number of GN / EN:**

10

**56. GN / EN size in device:**

GN 1/1

**57. GN device depth:**

65

**58. Food regeneration:**

Yes

**59. Cross-section of conductors CU [mm<sup>2</sup>]:**

5

**60. Diameter nominal:**

DN 50

**61. Water supply connection:**

3/4"