

# Technical data sheet

## Product features



### Combi convection steam oven STEAMBOX electirc 6x GN 1/1, TouchScreen, direct steam, automatic cleaning

|              |                                  |                     |
|--------------|----------------------------------|---------------------|
| <b>Model</b> | <b>SAP Code</b>                  | 00014740            |
| STRD 0611 E  | <b>A group of articles - web</b> | Convection machines |



- Steam type: Injection
- Number of GN / EN: 6
- 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

|                            |                    |                               |                       |
|----------------------------|--------------------|-------------------------------|-----------------------|
| <b>SAP Code</b>            | 00014740           | <b>Steam type</b>             | Injection             |
| <b>Net Width [mm]</b>      | 860                | <b>Number of GN / EN</b>      | 6                     |
| <b>Net Depth [mm]</b>      | 795                | <b>GN / EN size in device</b> | GN 1/1                |
| <b>Net Height [mm]</b>     | 835                | <b>GN device depth</b>        | 65                    |
| <b>Net Weight [kg]</b>     | 107.00             | <b>Control type</b>           | Touchscreen + buttons |
| <b>Power electric [kW]</b> | 10.400             | <b>Display size</b>           | 9"                    |
| <b>Loading</b>             | 400 V / 3N - 50 Hz |                               |                       |

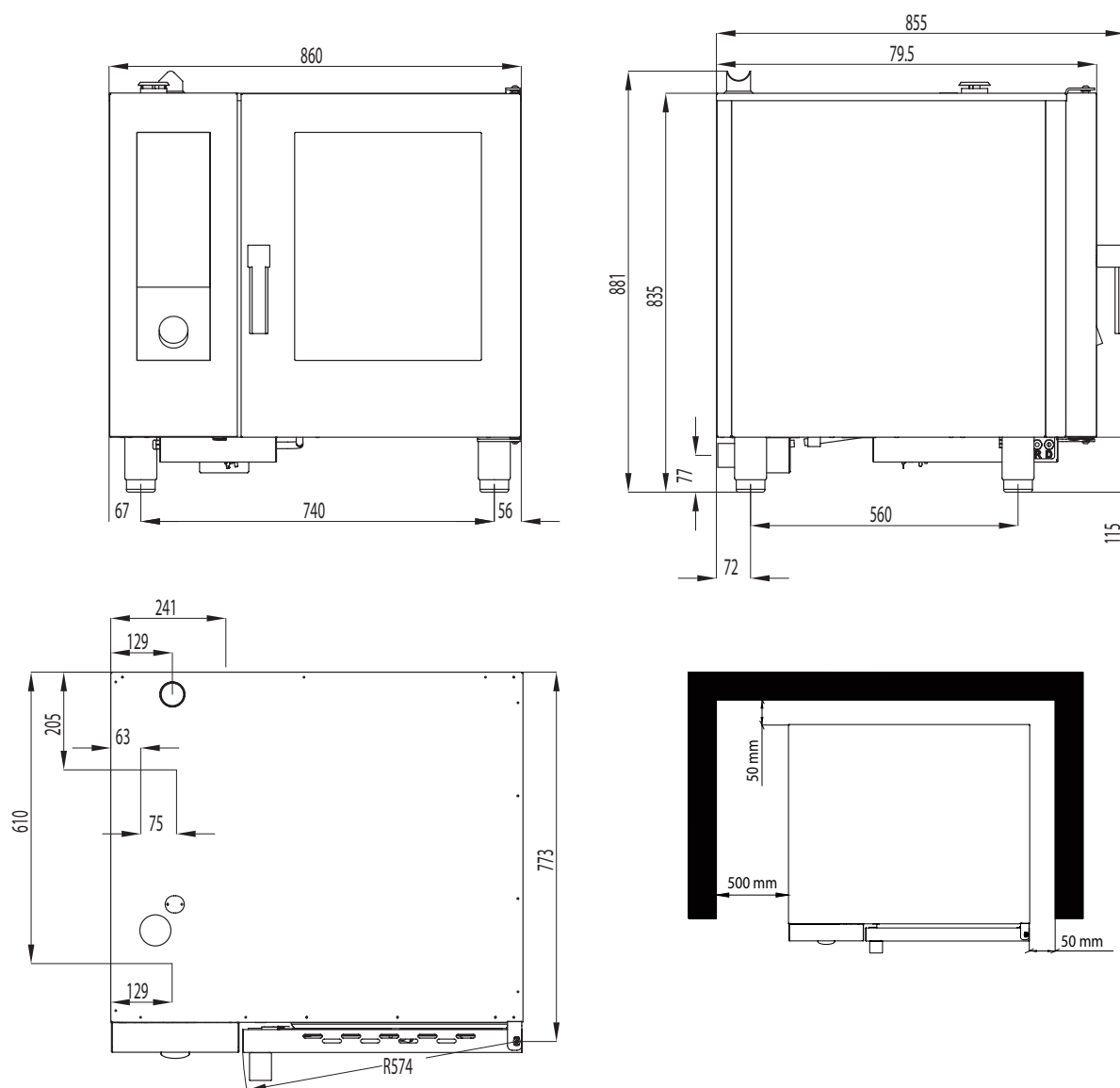
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Technical drawing



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## Technical parameters



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|             |                           |                     |
|-------------|---------------------------|---------------------|
| Model       | SAP Code                  | 00014740            |
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**1. SAP Code:**

00014740

**2. Net Width [mm]:**

860

**3. Net Depth [mm]:**

795

**4. Net Height [mm]:**

835

**5. Net Weight [kg]:**

107.00

**6. Gross Width [mm]:**

955

**7. Gross depth [mm]:**

920

**8. Gross Height [mm]:**

960

**9. Gross Weight [kg]:**

128.00

**10. Device type:**

Electric unit

**11. Power electric [kW]:**

10.400

**12. Loading:**

400 V / 3N - 50 Hz

**13. Material:**

AISI 304

**14. Exterior color of the device:**

Stainless steel

**15. Humidity control:**

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

**16. Stacking availability:**

Yes

**17. Control type:**

Touchscreen + buttons

**18. Additional information:**

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

**19. Steam type:**

Injection

**20. Chimney for moisture extraction:**

Yes

**21. Delayed start:**

Yes

**22. Display size:**

9"

**23. Delta T heat preparation:**

Yes

**24. Automatic preheating:**

Yes

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

Yes

**26. Night cooking:**

Yes

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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:**

Drawer program - control of heat treatment for each dish separately

**30. Advanced moisture adjustment:**

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:**

Yes

**39. Shower:**

Hand winder

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

70

**41. Smoke-dry function:**

Yes

**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:**

1000

**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:**

100

**50. Number of recipe steps:**

9

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

50

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

300

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**53. Device heating type:**

Combination of steam and hot air

**54. HACCP:**

Yes

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

6

**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>]:**

2,5

**60. Diameter nominal:**

DN 50

**61. Water supply connection:**

3/4"