



Combi convection steam oven STEAMBOX electric 10x GN 1/1 . boiler levé otevírání dveří 400 V		
Model	SAP Code	00012631
STBB 1011 EL	A group of articles - web	Convection machines



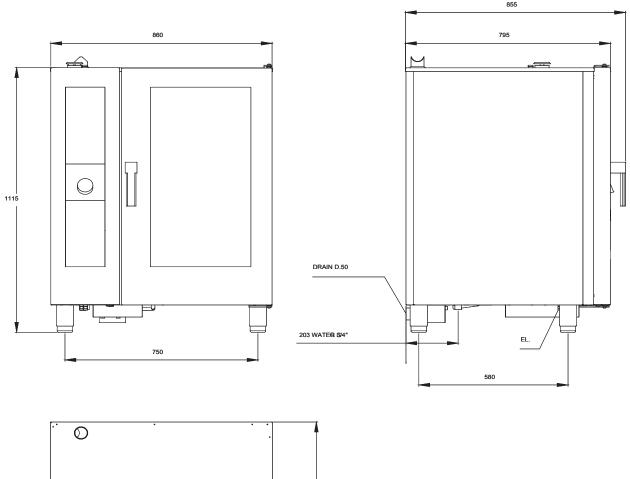
- Steam type: Symbiotic boiler and injection combination (patent)
- $\,-\,$ Number of GN / EN: 10
- GN / EN size in device: GN 1/1
- GN device depth: 65
- Control type: Touchscreen + buttons
- Display size: 9"
- Humidity control: MeteoSystem regulation based on direct measurement of humidity in the chamber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

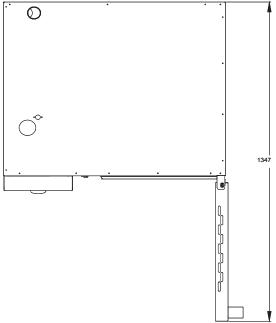
SAP Code	00012631	Steam type	Symbiotic - boiler and injection combina-tion (patent)
Net Width [mm]	860	Number of GN / EN	10
Net Depth [mm]	795	GN / EN size in device	GN 1/1
Net Height [mm]	1115	GN device depth	65
Net Weight [kg]	168.00	Control type	Touchscreen + buttons
Power electric [kW]	16.500	Display size	9"
Loading	400 V / 3N - 50 Hz		



Technical drawing

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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**

Steam tuner

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
- 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

collecting fat

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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

- 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

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Technical parameters

Combi convection steam oven ST	EAMBOX electric 10x	GN 1/1 . boiler levé otevírání dveří 400 V
Model	SAP Code	00012631
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1. SAP Code: 00012631		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]: 1000		19. Additional information: possibility of reverse door opening - handle on the right side (must be specified when ordering)
7. Gross depth [mm]: 1000		20. Steam type: Symbiotic - boiler and injection combination (patent)
8. Gross Height [mm]: 1300		21. Chimney for moisture extraction: Yes
9. Gross Weight [kg]: 180.00		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



Technical parameters

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27. Unified finishing of meals Eas Yes	syService:	40. Probe: Yes
28. Night cooking: Yes		41. Shower: Hand winder
29. Washing system: Closed - efficient use of water and washing chemicals by repeated pumping		42. Distance between the layers [mm]: 70
30. Detergent type: Liquid washing detergent + liquid rinse aid/vinegar or washing tablets		43. Smoke-dry function: Yes
31. Multi level cooking: Drawer program - control of heat treatment for each dish separately		44. Interior lighting: Yes
32. Advanced moisture adjustme Steamtuner - 5-stage system of scontrolled combination of produces.	setting steam saturation by	45. Low temperature heat treatment: Yes
33. Slow cooking: from 30 °C - the possibility of rising		46. Number of fans:
34. Fan stop: Immediate when the door is opened		47. Number of fan speeds:
35. Lighting type: LED lighting in the doors, on both sides		48. Number of programs: 1000
36. Cavity material and shape: AISI 304, with rounded corners for easy cleaning		49. USB port: Yes, for uploading recipes and updating firmware
37. Reversible fan: Yes		50. Door constitution: Vented safety double glass, removable for easy cleaning
38. Sustaince box: Yes		51. Number of preset programs: 100

Incoloy

39. Heating element material:

52. Number of recipe steps:



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53. Minimum device temperature [°C]: 30		59. GN device depth: 65
54. Maximum device temperature [°C]: 300		60. Food regeneration: Yes
55. Device heating type: Combination of steam and hot air		61. Cross-section of conductors CU [mm²]: 5
56. HACCP: Yes		62. Diameter nominal: DN 50
57. Number of GN / EN: 10		63. Water supply connection: 3/4"

58. GN / EN size in device:

GN 1/1