Technical data sheet

Product features

STEAMBOX gas convection oven 20x GN 2/1 touch digital Automatic cleaning Direct steam

Model	SAP Code	00011600
SDBD 2021 GAM	A group of articles - web	Convection machines

- Steam type: Injection
- Number of GN / EN: 20
- GN / EN size in device: GN 2/1
- 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

SAP Code	00011600	Power gas [kW]	56.000
Net Width [mm]	1200	Type of gas	Natural Gas
Net Depth [mm]	910	Steam type	Injection
Net Height [mm]	1850	Number of GN / EN	20
Net Weight [kg]	400.00	GN / EN size in device	GN 2/1
Power electric [kW]	1.600	GN device depth	65
Loading	230 V / 1N - 50 Hz	Control type	Digital

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Product benefits

STEAMBOX gas convection oven 20x GN 2/1 touch digital Automatic cleaning Direct steam		
Model	**SAP Code**	00011600
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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

STEAMBOX gas convection oven 20x GN 2/1 touch digital Automatic cleaning Direct steam		
Model	**SAP Code**	00011600
SDBD 2021 GAM	**A group of articles - web**	Convection machines

1. SAP Code:
00011600

2. Net Width [mm]:
1200

3. Net Depth [mm]:
910

4. Net Height [mm]:
1850

5. Net Weight [kg]:
400.00

6. Gross Width [mm]:
1320

7. Gross depth [mm]:
1130

8. Gross Height [mm]:
2100

9. Gross Weight [kg]:
410.00

10. Device type:
Gas unit

11. Power electric [kW]:
1.600

12. Loading:
230 V / 1N - 50 Hz

13. Power gas [kW]:
56.000

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

19. Stacking availability:
No

20. Control type:
Digital

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. Delta T heat preparation:
Yes

25. Automatic preheating:
Yes

26. Automatic cooling:
Yes

Technical data sheet

Technical parameters

STEAMBOX gas convection oven 20x GN 2/1 touch digital Automatic cleaning Direct steam		
Model	**SAP Code**	00011600
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27. Unified finishing of meals EasyService:
No

28. Night cooking:
No

29. Washing system:
Closed - efficient use of water and washing chemicals by repeated pumping

30. Detergent type:
Liquid washing detergent + liquid rinse aid/vinegar or washing tablets

31. Multi level cooking:
No

32. Advanced moisture adjustment:
Supersteam - two steam saturation modes

33. Slow cooking:
from 50 °C

34. Fan stop:
Immediate when the door is opened

35. Lighting type:
LED lighting in the doors, on both sides

36. Cavity material and shape:
AISI 304, with rounded corners for easy cleaning

37. Reversible fan:
Yes

38. Sustaince box:
Yes

39. Probe:
Yes

40. Shower:
Hand winder

41. Distance between the layers [mm]:
70

42. Smoke-dry function:
No

43. Interior lighting:
Yes

44. Low temperature heat treatment:
Yes

45. Number of fans:
2

46. Number of fan speeds:
6

47. Number of programs:
99

48. USB port:
Yes, for uploading recipes and updating firmware

49. Door constitution:
Vented safety double glass, removable for easy cleaning

50. Number of preset programs:
40

51. Number of recipe steps:
9

52. Minimum device temperature [°C]:
50

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Model	SAP Code	00011600
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53. Maximum device temperature [°C]:
300

54. Device heating type:
Combination of steam and hot air

55. HACCP:
Yes

56. Number of GN / EN:
20

57. GN / EN size in device:
GN 2/1

58. GN device depth:
65

59. Food regeneration:
Yes

60. Connection to a ball valve:
1/2

61. Diameter nominal:
DN 50

62. Water supply connection:
3/4"

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5

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