

# Technical data sheet

## Product features



### STEAMBOX gas convection oven 10x GN 2/1 automatic m. boiler Left-hinged door 10" display

|              |                                  |                     |
|--------------|----------------------------------|---------------------|
| <b>Model</b> | <b>SAP Code</b>                  | 00038553            |
| STMB 1021 GL | <b>A group of articles - web</b> | Convection machines |



- Number of GN / EN: 10
- GN / EN size in device: GN 2/1
- GN device depth: 65
- Control type: Touchscreen
- Display size: 10"
- 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: Odvětrávané bezpečnostní trojitě sklo, rozebíratelné pro snadné čištění

|                            |                    |                               |             |
|----------------------------|--------------------|-------------------------------|-------------|
| <b>SAP Code</b>            | 00038553           | <b>Type of gas</b>            | Natural Gas |
| <b>Net Width [mm]</b>      | 1150               | <b>Number of GN / EN</b>      | 10          |
| <b>Net Depth [mm]</b>      | 845                | <b>GN / EN size in device</b> | GN 2/1      |
| <b>Net Height [mm]</b>     | 1115               | <b>GN device depth</b>        | 65          |
| <b>Net Weight [kg]</b>     | 220.00             | <b>Control type</b>           | Touchscreen |
| <b>Power electric [kW]</b> | 3.300              | <b>Display size</b>           | 10"         |
| <b>Loading</b>             | 230 V / 1N - 50 Hz |                               |             |

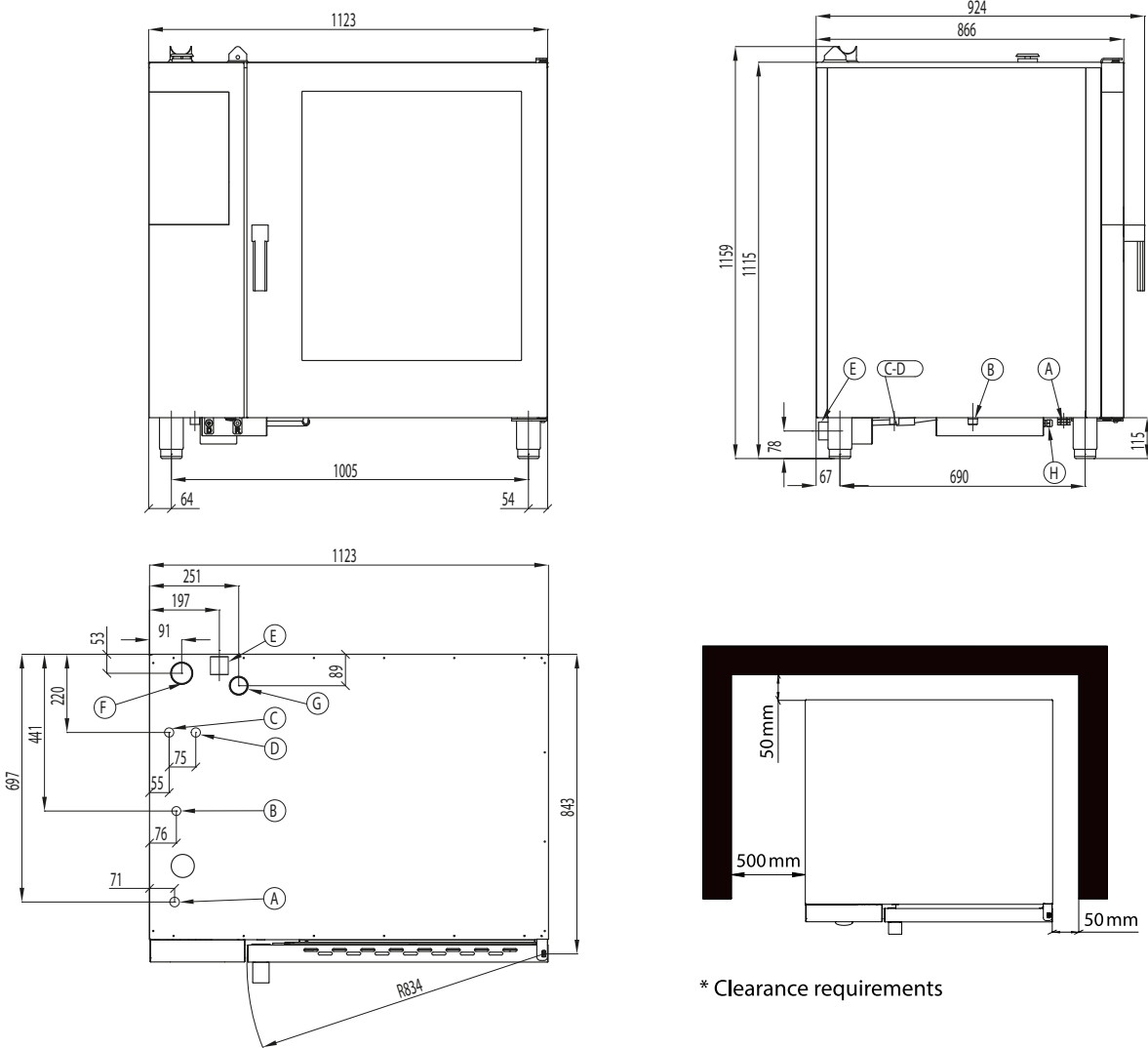
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Technical drawing



**STEAMBOX gas convection oven 10x GN 2/1 automatic m. boiler Left-hinged door 10” display**

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\* Clearance requirements

**NOTE**

\* Drain line must be vented

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## Product benefits



### STEAMBOX gas convection oven 10x GN 2/1 automatic m. boiler Left-hinged door 10" display

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1

#### Triple glass door as standard

better thermal insulation, less frequent reheating, safer operation due to lower outer glass temperature, less radiant heat, less heat leakage, lower load on electronics and mechanical parts

2

#### Clear 10" touch screen corresponding to other RM line devices

simple intuitive operation using images and visualizations, the same intuitive operation as on other digital devices in the RM line

3

#### Smart cooking

Predefined basic programs for easy control with just a few touches

4

#### Symbiotic steam generation system

simultaneous use of "direct injection" and boiler, maintaining 100% humidity, or its regulation

5

#### Self-winding shower

drum reel integrated in the combi oven body  
the shower is inaccessible after closing the door

6

#### Fan six-speed, reversible with automatic calculation of direction change

in cooperation with the symbiotic system, it ensures perfect distribution of steam without loss of its saturation, its operation is controlled by program or manually

7

#### External temperature probe

temperature probe placed outside the cooking space  
option to choose from a single or multi-point probe or vacuum probe

8

#### Longitudinal drawers for GN

drawers placed at the "depth" of the machine  
option to replace with drawers for 600x400 trays

9

#### USB

downloading service reports  
upgrade software  
playback recipes

10

#### Automatic washing

integrated chamber washing system  
option to use liquid and tablet detergents  
option to use vinegar as a rinse aid  
the system also descales the micro-boiler

11

#### Meteo system

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

12

#### Kit of two machines on top of each other

interconnection kit allowing two machines to be stacked on top of each other  
interconnects connections, inlets, wastes and ventilation of the lower combi oven

13

#### Premix burner

the only burner with turbo pre-mixing of gas with air on the market  
v" burner design prevents backfire and banging  
this design saves 30% of gas compared to conventional burners"

14

#### Adjustment for roasting chicken

The combi oven chamber is designed to collect baked-on fat, the machine is equipped with a fat collection container

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## Technical parameters



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**1. SAP Code:**

00038553

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

1150

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

845

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

1115

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

220.00

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

1320

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

1130

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

1240

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

250.00

**10. Device type:**

Electric unit

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

3.300

**12. Loading:**

230 V / 1N - 50 Hz

**13. Type of gas:**

Natural Gas

**14. Material:**

AISI 304

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

Stainless steel

**16. Adjustable feet:**

Yes

**17. Humidity control:**

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

**18. Stacking availability:**

Yes

**19. Control type:**

Touchscreen

**20. Additional information:**

Verze s levými dveřmi (panty vlevo, klika vpravo)

**21. Chimney for moisture extraction:**

Yes

**22. Delayed start:**

Yes

**23. Display size:**

10"

**24. Delta T heat preparation:**

Yes

**25. Automatic preheating:**

Yes

**26. Automatic cooling:**

Yes

**27. Cold smoke-dry function:**

Yes

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

Yes

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**29. Night cooking:**

Yes

**30. Washing system:**

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

**31. Detergent type:**

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

**32. Multi level cooking:**

Drawer program - control of heat treatment for each dish separately

**33. Advanced moisture adjustment:**

Steamtuner - 5-stage system of setting steam saturation by controlled combination of production by boiler or injection

**34. Slow cooking:**

from 30 °C - the possibility of rising

**35. Fan stop:**

Immediate when the door is opened

**36. Lighting type:**

LED lighting in the doors, on both sides

**37. Cavity material and shape:**

AISI 304, with rounded corners for easy cleaning

**38. Reversible fan:**

Yes

**39. Sustaine box:**

Yes

**40. Probe:**

Ano

**41. Shower:**

Hand winder

**42. Smoke-dry function:**

Yes

**43. Interior lighting:**

Yes

**44. Low temperature heat treatment:**

Yes

**45. Number of fans:**

1

**46. Number of fan speeds:**

45

**47. Number of programs:**

1000

**48. USB port:**

Yes, for uploading recipes and updating firmware

**49. Door constitution:**

Odvětrávané bezpečnostní trojitě sklo, rozebíratelné pro snadné čištění

**50. Number of preset programs:**

100

**51. Number of recipe steps:**

9

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

30

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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:**

10

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

GN 2/1

**58. GN device depth:**

65

**59. Food regeneration:**

Yes

**60. Cross-section of conductors CU [mm²]:**

0,75

**61. Diameter nominal:**

DN 50

**62. Water supply connection:**

3/4"