

# 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, rozebiratelné pro snadné čištění

<b>SAP Code</b>	00038553	<b>Power gas [kW]</b>	27.000
<b>Net Width [mm]</b>	1150	<b>Type of gas</b>	Natural Gas
<b>Net Depth [mm]</b>	845	<b>Number of GN / EN</b>	10
<b>Net Height [mm]</b>	1115	<b>GN / EN size in device</b>	GN 2/1
<b>Net Weight [kg]</b>	220.00	<b>GN device depth</b>	65
<b>Power electric [kW]</b>	3.300	<b>Control type</b>	Touchscreen
<b>Loading</b>	230 V / 1N - 50 Hz	<b>Display size</b>	10"



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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

- reduction of heat losses, saving operating costs, reduced risk of injury to the operator when touching the glass, more pleasant working temperature in the kitchen, welcomed especially in the hot summer months, saving operating, service and acquisition costs thanks to the fact that the equipment suffers less from temperature fluctuations and wear

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

- saving time when entering programs or cooking itself, saving time when training personnel, when operating the RM line equipment itself, saving costs and time

3

#### Smart cooking

Predefined basic programs for easy control with just a few touches

- saving human qualifications, time when creating programs

4

#### Symbiotic steam generation system

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

- preparation of various dishes and cooking styles in an environment precisely set for a given food or dish

5

#### Self-winding shower

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

- enables pouring food in the convection oven and rinsing the chamber - or speeds up the cooling of the chamber

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

- enables the preparation of various dishes from the most delicate to baking at high temperatures at the highest speeds

7

#### External temperature probe

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

- placing it outside the cooking chamber extends its service life
- ensuring complete hygienic safety of dishes
- HACCP recording
- control of heat treatment in the absence chef

8

#### Longitudinal drawers for GN

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

- possibility to insert the entire GN range, not just the 1/1 size, possibility to use 600x300 baking trays

9

#### USB

downloading service reports  
upgrade software  
playback recipes

- quick fault finding
- transfer of original recipes
- maintaining up-to-date software

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

- the combi steamer chamber is washed without the presence of the operator, for example overnight
- the system descales the micro-boiler without the need for service intervention
- the chamber is maintained in constant 100% hygienic quality

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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:**

Combined unit

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

3.300

**12. Loading:**

230 V / 1N - 50 Hz

**13. Power gas [kW]:**

27.000

**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:**

Yes

**20. Control type:**

Touchscreen

**21. Additional information:**

Version with left door (hinges on the left, handle on the right)

**22. Chimney for moisture extraction:**

Yes

**23. Delayed start:**

Yes

**24. Display size:**

10"

**25. Delta T heat preparation:**

Yes

**26. Automatic preheating:**

Yes

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Technical parameters



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### 27. Automatic cooling:

Yes

### 28. Cold smoke-dry function:

Yes

### 29. Unified finishing of meals EasyService:

Yes

### 30. Night cooking:

Yes

### 31. Washing system:

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

### 32. Detergent type:

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

### 33. Multi level cooking:

Drawer program - control of heat treatment for each dish separately

### 34. Advanced moisture adjustment:

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

### 35. Slow cooking:

from 30 °C - the possibility of rising

### 36. Fan stop:

Immediate when the door is opened

### 37. Lighting type:

LED lighting in the doors, on both sides

### 38. Cavity material and shape:

AISI 304, with rounded corners for easy cleaning

### 39. Reversible fan:

Yes

### 40. Sustaine box:

Yes

### 41. Probe:

Yes

### 42. Shower:

Hand winder

### 43. Smoke-dry function:

Yes

### 44. Interior lighting:

Yes

### 45. Low temperature heat treatment:

Yes

### 46. Number of fans:

1

### 47. Number of fan speeds:

6

### 48. Number of programs:

1000

### 49. USB port:

Yes, for uploading recipes and updating firmware

### 50. Door constitution:

Odvětrávané bezpečnostní trojitě sklo, rozebíratelné pro snadné čištění

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**51. Number of preset programs:**

100

**52. Number of recipe steps:**

9

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

30

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

300

**55. Device heating type:**

Combination of steam and hot air

**56. HACCP:**

Yes

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

10

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

GN 2/1

**59. GN device depth:**

65

**60. Food regeneration:**

Yes

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

0,75

**62. Diameter nominal:**

DN 50

**63. Water supply connection:**

3/4"