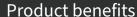


Product features

STEAMBOX gas convection oven 10x GN 1/1 Automatic cleaning Direct steam		
Model	SAP Code	00008600
STBD 1011 G	A group of articles - web	Convection machines

- Steam type: Injection
 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: Supersteam 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

SAP Code	00008600	Type of gas	Natural Gas
Net Width [mm]	860	Steam type	Injection
Net Depth [mm]	795	Number of GN / EN	10
Net Height [mm]	1115	GN / EN size in device	GN 1/1
Net Weight [kg]	178.00	GN device depth	65
Power electric [kW]	0.700	Control type	Touchscreen + buttons
Loading	230 V / 1N - 50 Hz	Display size	9"
Power gas [kW]	19.000		





STEAMBOX gas convection oven 10x GN 1/1 Automatic cleaning Direct steam		
Model	SAP Code	00008600
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Direct injection

steam generation by spraying water on the heating elements directly in the chamber

Touch screen display

simple intuitive control with unique pictograms, all in Czech

the possibility of using preset programs or manual control

Weather system

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

Steam tuner

a control element that enables setting the exact saturation of steam in the cooking chamber during the cooking process

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

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

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

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

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

Self -supporting shower

drum winch integrated in the body of the kettle the shower is inaccessible when the door is closed

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

External temperature probe

temperature probe located outside the cooking area choice of single or multipoint probe or vacuum probe

Longitudinal insertion to GN

penetration placed on the "depth" of the machine exchangeable for 600x400 sheet metal inserts

downloading service reports software upgrade recipe playback



Technical parameters

STEAMBOX gas convection oven 103	x GN 1/1 Automatic	cleaning Direct steam
Model	SAP Code	00008600
STBD 1011 G	A group of articles - web	Convection machines
1. SAP Code: 00008600		14. Type of gas: Natural Gas
2. Net Width [mm]: 860		15. Material: AISI 304
3. Net Depth [mm]: 795		16. Exterior color of the device: Stainless steel
4. Net Height [mm]: 1115		17. Adjustable feet: Yes
5. Net Weight [kg]: 178.00		18. Humidity control: MeteoSystem - regulation based on direct measurement of humidity in the chamber (patented)
6. Gross Width [mm]: 955		19. Stacking availability: Yes
7. Gross depth [mm]: 920		20. Control type: Touchscreen + buttons
8. Gross Height [mm]: 1240		21. Additional information: possibility of reverse door opening - handle on the right side (must be specified when ordering)
9. Gross Weight [kg]: 188.00		22. Steam type: Injection
10. Device type: Gas unit		23. Chimney for moisture extraction: Yes
11. Power electric [kW]: 0.700		24. Delayed start: Yes
12. Loading: 230 V / 1N - 50 Hz		25. Display size: 9"
13. Power gas [kW]:		26. Delta T heat preparation:

Yes

19.000



Technical parameters

STEAMBOX gas convection oven 1	0x GN 1/1 Automatic c	leaning Direct steam
Model	SAP Code	00008600
STBD 1011 G	A group of articles - web	Convection machines
27. Automatic preheating: Yes		40. Reversible fan: Yes
28. Automatic cooling: Yes		41. Sustaince box: Yes
29. Cold smoke-dry function: Yes		42. Probe: Yes
30. Unified finishing of meals Easys Yes	Service:	43. Shower: Hand winder
31. Night cooking: Yes		44. Distance between the layers [mm]: 70
32. Washing system: Closed - efficient use of water and repeated pumping	washing chemicals by	45. Smoke-dry function: Yes
33. Detergent type: Liquid washing detergent + liquid r washing tablets	inse aid/vinegar or	46. Interior lighting: Yes
34. Multi level cooking: Drawer program - control of heat tr dish separately	eatment for each	47. Low temperature heat treatment: Yes
35. Advanced moisture adjustment Supersteam - two steam saturation		48. Number of fans:
36. Slow cooking: from 50 °C		49. Number of fan speeds:
37. Fan stop: Immediate when the door is opened	ed	50. Number of programs: 1000
38. Lighting type: LED lighting in the doors, on both s	iides	51. USB port: Yes, for uploading recipes and updating firmware

39. Cavity material and shape:

AISI 304, with rounded corners for easy cleaning

52. Door constitution:

Vented safety double glass, removable for easy cleaning



Technical parameters

59. Number of GN / EN:

10

STEAMBOX gas convection oven 10x GN 1/1 Automatic cleaning Direct steam			
Model	SAP Code	00008600	
STBD 1011 G	A group of articles - web	Convection machines	
53. Number of preset programs: 100		60. GN / EN size in device: GN 1/1	
54. Number of recipe steps: 9		61. GN device depth: 65	
55. Minimum device temperature [°C]:	62. Food regeneration: Yes	
56. Maximum device temperature 300	[°C]:	63. Connection to a ball valve: 1/2	
57. Device heating type: Combination of steam and hot air		64. Diameter nominal: DN 50	
58. HACCP: Yes		65. Water supply connection: 3/4"	

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