



Convection oven STEAMBOX electric 6x GN 1/1 touch digital Direct steam Left-hinged door opening 400 V

**Model SAP Code** 00010895

- Steam type: Injection
- Number of GN / EN: 6
- GN / EN size in device: GN 1/1
- 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	00010895	Loading	400 V / 3N - 50 Hz
Net Width [mm]	850	Steam type	Injection
Net Depth [mm]	770	Number of GN / EN	6
Net Height [mm]	780	GN / EN size in device	GN 1/1
Net Weight [kg]	132.00	GN device depth	65
Power electric [kW]	10.400	Control type	Digital





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**Direct injection** 

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

- simple and efficient solution
- moist steam with water droplets
- **Digital display**

Steam tuner

simple multi-line backlit display of 99 programs with 9 cooking phases

- 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

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 cooking process
  - 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 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 collecting fat
  - 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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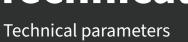




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Model	SAP Code	00010895		
<b>1. SAP Code:</b> 00010895		14. Exterior color of the device: Stainless steel		
2. Net Width [mm]: 850		15. Adjustable feet:  Yes		
<b>3. Net Depth [mm]:</b> 770		<b>16. Humidity control:</b> MeteoSystem - regulation based on direct measurement of humidity in the chamber (patented)		
<b>4. Net Height [mm]:</b> 780		<b>17. Stacking availability:</b> Yes		
5. Net Weight [kg]: 132.00		18. Control type: Digital		
<b>6. Gross Width [mm]:</b> 900		<b>19. Additional information:</b> possibility of reverse door opening - handle on the right side (must be specified when ordering)		
<b>7. Gross depth [mm]:</b> 820		20. Steam type: Injection		
8. Gross Height [mm]: 930		21. Chimney for moisture extraction: Yes		
9. Gross Weight [kg]: 135.00		<b>22. Delta T heat preparation:</b> Yes		
10. Device type: Electric unit		23. Automatic preheating: Yes		
11. Power electric [kW]: 10.400		24. Automatic cooling: Yes		
<b>12. Loading:</b> 400 V / 3N - 50 Hz		25. Unified finishing of meals EasyService:		
13. Material:		26. Night cooking:		

No

AISI 304





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Model	SAP Code	00010895
27. Multi level cooking:		41. Low temperature heat treatment:
No		Yes
28. Advanced moisture adjustment:		42. Number of fans:
Supersteam - two steam saturation modes		1
29. Slow cooking:		43. Number of fan speeds:
from 50 °C		6
30. Fan stop:		44. Number of programs:
Immediate when the door is oper		99
31. Lighting type:		45. USB port:
LED lighting in the doors, on both	Sides	Yes, for uploading recipes and updating firmware ————————————————————————————————————
32. Cavity material and shape:		46. Door constitution:
AISI 304, with rounded corners for	easy cleaning	Vented safety double glass, removable for easy cleaning ———————————————————————————————————
<b>33. Reversible fan:</b> Yes		<b>47. Number of preset programs:</b>
<b>34. Sustaince box:</b> Yes		<b>48. Number of recipe steps:</b>
<b>35. Heating element material:</b> Incoloy		<b>49. Minimum device temperature [°C]:</b> 50
<b>36. Probe:</b> Optional		50. Maximum device temperature [°C]: 300
<b>37. Shower:</b> volitelná		<b>51. Device heating type:</b> Combination of steam and hot air
<b>38. Distance between the layers [mm]:</b> 70		<b>52. HACCP:</b> Yes
<b>39. Smoke-dry function:</b> No		<b>53. Number of GN / EN:</b>

Yes

40. Interior lighting:

54. GN / EN size in device:

GN 1/1



### Technical parameters

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Model	SAP Code	00010895		
<b>55. GN device depth:</b> 65		<b>58. Diameter nominal:</b> DN 50		
<b>56. Food regeneration:</b> Yes		<b>59. Water supply connection:</b> 3/4"		
<b>57. Cross-section of conductors CU [mm²]:</b> 2,5				

tel.: +420 381 582 284 e-mail: rmgastro@rmgastro.com web: www.rmgastro.com