Technical data sheet

Product features

Convection oven STEAMBOX electric 20x GN 2/1 Automatic cleaning Direct steam 400 V		
Model	**SAP Code**	00008598

- Steam type: Injection
- Number of GN / EN: 20
- GN / EN size in device: GN 2/1
- 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	00008598	**Steam type**	Injection
Net Width [mm]	1200	**Number of GN / EN**	20
Net Depth [mm]	910	**GN / EN size in device**	GN 2/1
Net Height [mm]	1850	**GN device depth**	65
Net Weight [kg]	370.00	**Control type**	Touchscreen + buttons
Power electric [kW]	51.600	**Display size**	9"
Loading	400 V / 3N - 50 Hz		

Convection oven STEAMBOX electric 20x GN 2/1 Automatic cleaning Direct steam 400 V		
Model	**SAP Code**	00008598

1 Direct injection

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

– simple and efficient solution
– moist steam with water droplets

2 Touch screen display

simple intuitive control with unique pictograms, all in Czech
the possibility of using preset programs or manual control

– help with cooking even for less skilled cooks, safe baking even in the absence of an operator; create your own recipes; easy to use

3 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

4 Steam tuner

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 low-saturated steam for e.g. French cuisine

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

– the chef can dispense the food through the convecto machine, the customer can see the preparation and maintenance of the food during dispensing

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

– grease does not drain into the sewer, does not destroy the machine's waste system

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

– allows the user to place two machines in smaller spaces to increase production; the chef can prepare two different dishes simultaneously

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

– faster heat-up faster more comfortable operation

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

– 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

10 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

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

– allows the preparation of a variety of dishes from the most delicate to high temperature baking at the highest speed

Technical data sheet

Technical parameters

Convection oven STEAMBOX electric 20x GN 2/1 Automatic cleaning Direct steam 400 V		
Model	**SAP Code**	00008598

1. SAP Code:
00008598

2. Net Width [mm]:
1200

3. Net Depth [mm]:
910

4. Net Height [mm]:
1850

5. Net Weight [kg]:
370.00

6. Gross Width [mm]:
1320

7. Gross depth [mm]:
1130

8. Gross Height [mm]:
2100

9. Gross Weight [kg]:
380.00

10. Device type:
Electric unit

11. Power electric [kW]:
51.600

12. Loading:
400 V / 3N - 50 Hz

13. Material:
AISI 304

14. Exterior color of the device:
Stainless steel

15. Adjustable feet:
Yes

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

17. Stacking availability:
No

18. Control type:
Touchscreen + buttons

19. Additional information:
possibility of reverse door opening - handle on the right side (must be specified when ordering)

20. Steam type:
Injection

21. Chimney for moisture extraction:
Yes

22. Delayed start:
Yes

23. Display size:
9"

24. Delta T heat preparation:
Yes

25. Automatic preheating:
Yes

26. Automatic cooling:
Yes

Technical data sheet

Technical parameters

Convection oven STEAMBOX electric 20x GN 2/1 Automatic cleaning Direct steam 400 V		
Model	**SAP Code**	00008598

27. Unified finishing of meals EasyService:
Yes

28. Night cooking:
Yes

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:
Drawer program - control of heat treatment for each dish separately

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. Heating element material:
Incoloy

40. Probe:
Yes

41. Shower:
Hand winder

42. Distance between the layers [mm]:
70

43. Smoke-dry function:
Yes

44. Interior lighting:
Yes

45. Low temperature heat treatment:
Yes

46. Number of fans:
2

47. Number of fan speeds:
6

48. Number of programs:
1000

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

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

51. Number of preset programs:
100

52. Number of recipe steps:
9

Convection oven STEAMBOX electric 20x GN 2/1 Automatic cleaning Direct steam 400 V		
Model	**SAP Code**	00008598

53. Minimum device temperature [°C]:
50

54. Maximum device temperature [°C]:
300

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

56. HACCP:
Yes

57. Number of GN / EN:
20

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

59. GN device depth:
65

60. Food regeneration:
Yes

61. Cross-section of conductors CU [mm²]:
25

62. Diameter nominal:
DN 50

63. Water supply connection:
3/4"

2025-04-24   5

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