

Technical data sheet

Product features



Convection oven STEAMBOX electric 20x GN 1/1 boiler Color touch screen Automatic cleaning 10" display

Model	SAP Code	00038577
STMB 2011 E	A group of articles - web	Convection machines



- Number of GN / EN: 20
- GN / EN size in device: GN 1/1
- 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

SAP Code	00038577	Loading	400 V / 3N - 50 Hz
Net Width [mm]	995	Number of GN / EN	20
Net Depth [mm]	835	GN / EN size in device	GN 1/1
Net Height [mm]	1850	GN device depth	65
Net Weight [kg]	260.00	Control type	Touchscreen
Power electric [kW]	28.300	Display size	10"

Technical drawing



Technical drawings of the R695 mobile office unit, showing dimensions and components.

Front View (Top Left): Overall width 998, height 1888, base width 885. Components labeled A, B, C, D, E, F.

Side View (Top Right): Overall width 924, height 1843, base width 655. Components labeled A, B, C, D.

Top View (Bottom Left): Overall width 259, depth 826, height 130. Components labeled A, B, C, D, E. Radius R695 indicated.

Clearance Diagram (Bottom Right): Shows required clearance dimensions: 500mm (width) and 50mm (height).

NOTE: * Drain line must be vented

NOTE

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

Technical data sheet

Product benefits



Convection oven STEAMBOX electric 20x GN 1/1 boiler Color touch screen Automatic cleaning 10" display

Model	SAP Code	00038577
STMB 2011 E	A group of articles - web	Convection machines

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

Technical data sheet

Technical parameters



Convection oven STEAMBOX electric 20x GN 1/1 boiler Color touch screen Automatic cleaning 10" display

Model	SAP Code	00038577
STMB 2011 E	A group of articles - web	Convection machines

1. SAP Code:

00038577

2. Net Width [mm]:

995

3. Net Depth [mm]:

835

4. Net Height [mm]:

1850

5. Net Weight [kg]:

260.00

6. Gross Width [mm]:

1150

7. Gross depth [mm]:

1050

8. Gross Height [mm]:

2100

9. Gross Weight [kg]:

290.00

10. Device type:

Electric unit

11. Power electric [kW]:

28.300

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:

Yes

18. Control type:

Touchscreen

19. Additional information:

možnost reverzního otevírání dveří – klika na pravé straně (nutné specifikovat při objednávce)

20. Chimney for moisture extraction:

Yes

21. Delayed start:

Yes

22. Display size:

10"

23. Delta T heat preparation:

Yes

24. Automatic preheating:

Yes

25. Automatic cooling:

Yes

26. Cold smoke-dry function:

Yes

Technical data sheet

Technical parameters



Convection oven STEAMBOX electric 20x GN 1/1 boiler Color touch screen Automatic cleaning 10" display

Model	SAP Code	00038577
STMB 2011 E	A group of articles - web	Convection machines

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:

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

33. Slow cooking:

from 30 °C - the possibility of rising

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. Sustaine box:

Yes

39. Heating element material:

Incoloy

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:

2

46. Number of fan speeds:

24

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

Technical data sheet

Technical parameters



Convection oven STEAMBOX electric 20x GN 1/1 boiler Color touch screen Automatic cleaning 10" display

Model	SAP Code	00038577
STMB 2011 E	A group of articles - web	Convection machines

51. Number of recipe steps:

9

52. Minimum device temperature [°C]:

30

53. Maximum device temperature [°C]:

300

54. Device heating type:

Combination of steam and hot air

55. HACCP:

Yes

56. Number of GN / EN:

20

57. GN / EN size in device:

GN 1/1

58. GN device depth:

65

59. Food regeneration:

Yes

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

10

61. Diameter nominal:

DN 50

62. Water supply connection:

3/4"