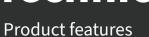
Technical data sheet





Combi convection steam oven STEAMBOX electric 6x GN 1/1 automatic cleaning direct steam 400 V

Model SAP Code 00008594

- Steam type: Injection
- Number of GN / EN: 6
- 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	00008594	Steam type	Injection
Net Width [mm]	860	Number of GN / EN	6
Net Depth [mm]	795	GN / EN size in device	GN 1/1
Net Height [mm]	835	GN device depth	65
Net Weight [kg]	132.00	Control type	Touchscreen + buttons
Power electric [kW]	10.400	Display size	9"
Loading	400 V / 3N - 50 Hz		

Technical data sheet

Product benefits



Combi convection steam oven STEAMBOX electric 6x GN 1/1 automatic cleaning direct steam 400 V

Model SAP Code 00008594

Direct injection

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

- simple and efficient solution
- moist steam with water droplets

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

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

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 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

Technical parameters





Model	SAP Code	octric 6x GN 1/1 automatic cleaning direct steam 400 V	
1. SAP Code: 00008594		14. Exterior color of the device: Stainless steel	
2. Net Width [mm]: 860		15. Adjustable feet: Yes	
3. Net Depth [mm]: 795		16. Humidity control: MeteoSystem - regulation based on direct measurement of humidity in the chamber (patented)	
4. Net Height [mm]: 835		17. Stacking availability: Yes	
5. Net Weight [kg]: 132.00		18. Control type: Touchscreen + buttons	
6. Gross Width [mm]: 955		19. Additional information: possibility of reverse door opening - handle on the right side (must be specified when ordering)	
7. Gross depth [mm]: 920		20. Steam type: Injection	
8. Gross Height [mm]: 1020		21. Chimney for moisture extraction: Yes	
9. Gross Weight [kg]: 142.00		22. Delayed start: Yes	
10. Device type: Electric unit		23. Display size: 9"	
11. Power electric [kW]: 10.400		24. Delta T heat preparation: Yes	
12. Loading: 400 V / 3N - 50 Hz		25. Automatic preheating: Yes	
12 Material			

26. Automatic cooling:

Yes

13. Material:

AISI 304

Technical parameters





Combi convection steam oven STEAMBOX electric 6x GN 1/1 automatic cleaning direct steam 400 V				
Model	SAP Code	00008594		

27. Cold smoke-dry function: Yes	40. Heating element material: Incoloy
28. Unified finishing of meals EasyService: Yes	41. Probe: Yes
29. Night cooking: Yes	42. Shower: Hand winder
30. Washing system: Closed - efficient use of water and washing chemicals by repeated pumping	43. Distance between the layers [mm]: 70
31. Detergent type: Liquid washing detergent + liquid rinse aid/vinegar or washing tablets	44. Smoke-dry function: Yes
32. Multi level cooking: Drawer program - control of heat treatment for each dish separately	45. Interior lighting: Yes
33. Advanced moisture adjustment: Supersteam - two steam saturation modes	46. Low temperature heat treatment: Yes
34. Slow cooking: from 50 °C	47. Number of fans:
35. Fan stop: Immediate when the door is opened	48. Number of fan speeds: 6
36. Lighting type: LED lighting in the doors, on both sides	49. Number of programs: 1000

Yes, for uploading recipes and updating firmware

Vented safety double glass, removable for easy cleaning

51. Door constitution:

100

52. Number of preset programs:

38. Reversible fan:

39. Sustaince box:

Yes

Yes

AISI 304, with rounded corners for easy cleaning

Technical data sheet



Technical parameters

Combi convection steam oven STEAMBOX electric 6x GN 1/1 automatic cleaning direct steam 400 V				
SAP Code	00008594			
	58. Number of GN / EN:			
:]:	59. GN / EN size in device: GN 1/1			
C]:	60. GN device depth: 65			
	61. Food regeneration: Yes			
		58. Number of GN / EN: 6 59. GN / EN size in device: GN 1/1 60. GN device depth: 65 61. Food regeneration:		

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57. HACCP: Yes