Technical data sheet

Product features

Steambox STEAMBOX electric 6x GN 1/1 touch digital boiler 400 V		
Model	**SAP Code**	00008604

– Steam type: Symbiotic - boiler and injection combination (patent)
– 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	00008604	**Loading**	400 V / 3N - 50 Hz
Net Width [mm]	860	**Steam type**	Symbiotic - boiler and injection combination (patent)
Net Depth [mm]	795	**Number of GN / EN**	6
Net Height [mm]	835	**GN / EN size in device**	GN 1/1
Net Weight [kg]	132.00	**GN device depth**	65
Power electric [kW]	11.400	**Control type**	Digital

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1 **A symbiotic steam generation system**

simultaneous use of direct injection and boiler, maintenance of 100% humidity, or its regulation

– preparation of different dishes and cooking styles in an environment precisely set for the food or dish

2 **Digital display**

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

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

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

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Model	SAP Code	00008604

1. SAP Code:
00008604

2. Net Width [mm]:
860

3. Net Depth [mm]:
795

4. Net Height [mm]:
835

5. Net Weight [kg]:
132.00

6. Gross Width [mm]:
955

7. Gross depth [mm]:
920

8. Gross Height [mm]:
1020

9. Gross Weight [kg]:
142.00

10. Device type:
Electric unit

11. Power electric [kW]:
11.400

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:
Digital

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

20. Steam type:
Symbiotic - boiler and injection combination (patent)

21. Chimney for moisture extraction:
Yes

22. Delta T heat preparation:
Yes

23. Automatic preheating:
Yes

24. Automatic cooling:
Yes

25. Unified finishing of meals EasyService:
No

26. Night cooking:
No

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27. Multi level cooking:
No

28. Advanced moisture adjustment:
Supersteam - two steam saturation modes

29. Slow cooking:
from 30 °C - the possibility of rising

30. Fan stop:
Immediate when the door is opened

31. Lighting type:
LED lighting in the doors, on both sides

32. Cavity material and shape:
AISI 304, with rounded corners for easy cleaning

33. Reversible fan:
Yes

34. Sustaince box:
Yes

35. Heating element material:
Incoloy

36. Probe:
Optional

37. Shower:
volitelná

38. Distance between the layers [mm]:
70

39. Smoke-dry function:
No

40. Interior lighting:
Yes

41. Low temperature heat treatment:
Yes

42. Number of fans:
1

43. Number of fan speeds:
6

44. Number of programs:
99

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

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

47. Number of preset programs:
40

48. Number of recipe steps:
9

49. Minimum device temperature [°C]:
30

50. Maximum device temperature [°C]:
300

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

52. HACCP:
Yes

53. Number of GN / EN:
6

54. GN / EN size in device:
GN 1/1

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55. GN device depth:
65

56. Food regeneration:
Yes

57. Cross-section of conductors CU [mm²]:
4
– Výkon (kW): 30-37 (230 V); 53-64 (400 V)

58. Diameter nominal:
DN 50

59. Water supply connection:
3/4"