articles - web





Model SAP Code SAP Code O0011860 MSTBB 0611 E Agroup of Convection machines



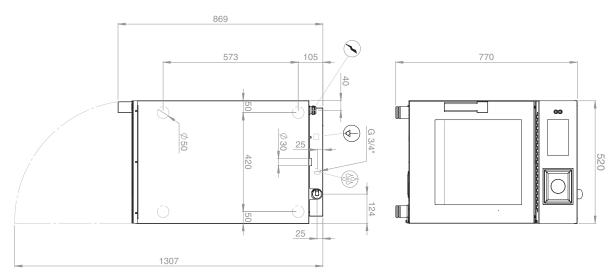
- Steam type: Symbiotic
- Number of GN / EN: 6
- GN / EN size in device: GN 1/1
- GN device depth: 40
- Control type: Touchscreen + buttons
- Display size: 7"
- Humidity control: MeteoSystem regulation based on direct measurement of humidity in the chamber (patented)
- Advanced moisture adjustment: Steamtuner 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: Vented safety double glass, removable for easy cleaning

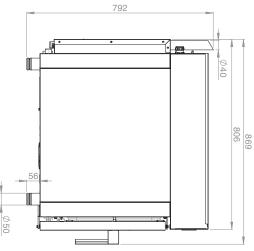
SAP Code	00011860	Steam type	Symbiotic
Net Width [mm]	519	Number of GN / EN	6
Net Depth [mm]	808	GN / EN size in device	GN 1/1
Net Height [mm]	770	GN device depth	40
Net Weight [kg]	92.00	Control type	Touchscreen + buttons
Power electric [kW]	7.900	Display size	7"
Loading	400 V / 3N - 50 Hz		

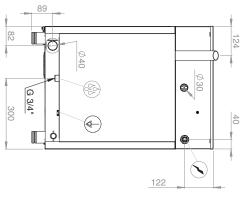


Technical drawing

Combi convection steam oven SLIM electric 6x GN 1/1 automatic cleaning boiler touch screen 7" 400 V		
Model	SAP Code	00011860
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Collibi	Convection Steam oven 3Li	M electric ox GN 1/1 auto	matic clea	annig boiler touch screen 7 400 v
Model		SAP Code	000118	860
MSTE	3B 0611 E	A group of articles - web	Convec	ction machines
1	Double loading insert, lo inserts formed from rigid stain insertion of GN, double insertinserting divided GN	less steel wire allowing	8	Automatic washing integrated chamber washing system the possibility of using liquid and tablet detergents option to use vinegar as a rinse aid the system also descales the micro boiler
2	Narrow body economical construction with full-size GN 1/1 inserts	a panel placed on top of	9	Six-speed fan, reversible with automatic calculation of direction change in cooperation with the symbiotic system, it ensures
3	A symbiotic steam general simultaneous use of direct inject maintenance of 100% humidit	ection and boiler,		perfect distribution of steam without losing its saturation its operation is controlled by the program or manually External temperature probe
4	Touch screen display. simple intuitive control with uneverything in Czech the possibility of using preset p		1011	temperature probe located outside the cooking area choice of single or multipoint probe or vacuum probe Longitudinal insertion to GN penetration placed on the depth of the machine exchangeable for 600x400 sheet metal inserts

Combi convection steam oven SLIM electric 6x GN 1/1 automatic cleaning boiler touch screen 7" 400 V

Weather system

patented device for measuring steam saturation in real time and in steam mode, the only one on the market

Steam tuner

a control element that allows setting the exact saturation of steam in the cooking chamber during the cooking process

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

exchangeable for 600x400 sheet metal inserts

downloading service reports software upgrade recipe playback

Temperature range 30°C - 300°C

heating the chamber in the temperature range of 30 to 300 °C

Stainless steel construction

construction material is high quality stainless steel ensuring long life high hygiene standard



Technical parameters

Combi convection steam oven SL	M electric 6x GN 1/1 a	utomatic cleaning boiler touch screen 7" 400 V	
Model	SAP Code	00011860	
MSTBB 0611 E	A group of articles - web	Convection machines	
1. SAP Code: 00011860		14. Exterior color of the device: Stainless steel	
2. Net Width [mm]: 519		15. Width of internal part [mm]: 380	
3. Net Depth [mm]: 808		16. Depth of internal part [mm]: 540	
4. Net Height [mm]: 770		17. Height of internal part [mm]: 370	
5. Net Weight [kg]: 92.00		18. Adjustable feet: Yes	
6. Gross Width [mm]: 580		19. Humidity control: MeteoSystem - regulation based on direct measurement of humidity in the chamber (patented)	
7. Gross depth [mm]: 920		20. Stacking availability: Yes	
8. Gross Height [mm]: 980		21. Control type: Touchscreen + buttons	
9. Gross Weight [kg]: 102.00		22. Additional information: possibility of reverse door opening - handle on the right side (must be specified when ordering)	
10. Device type: Electric unit		23. Steam type: Symbiotic	
11. Power electric [kW]: 7.900		24. Sturdier version:	
12. Loading: 400 V / 3N - 50 Hz		25. Chimney for moisture extraction: Yes	
13. Material:		26. Delayed start:	

Yes

AISI 304



Technical parameters

Combi convection steam oven SLI	M electric 6x GN 1/1 aut	omatic cleaning boiler touch screen 7" 400 V	
Model	SAP Code	00011860	
MSTBB 0611 E	A group of articles - web	Convection machines	
27. Display size: 7"		40. Lighting type: LED lighting in the doors, on both sides	
28. Delta T heat preparation: Yes		41. Cavity material and shape: AISI 304, with rounded corners for easy cleaning	
29. Automatic preheating: Yes		42. Reversible fan: Yes	
30. Automatic cooling: Yes		43. Sustaince box: Yes	
31. Cold smoke-dry function: Yes		44. Heating element material: Incoloy	
32. Unified finishing of meals EasyS	ervice:	45. Probe: Optional	
33. Night cooking: Yes		46. Remote control: Yes	
34. Washing system: Closed - efficient use of water and water repeated pumping	vashing chemicals by	47. Shower: Manual (optional)	
35. Detergent type: Liquid washing detergent + liquid rinse aid/vinegar or washing tablets		48. Distance between the layers [mm]: 30	
36. Multi level cooking: Drawer program - control of heat treatment for each dish separately		49. Smoke-dry function: Yes	
37. Advanced moisture adjustment: Steamtuner - 5-stage system of setting steam saturation by controlled combination of production by boiler or injection		50. Interior lighting: Yes	
38. Slow cooking: from 30 °C - the possibility of rising		51. Low temperature heat treatment: Yes	
39. Fan stop:		52. Number of fans:	

Immediate when the door is opened

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Technical parameters

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Model	SAP Code	00011860	
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53. Number of fan speeds: 6		62. HACCP: Yes	
54. Number of programs: 1000		63. Number of GN / EN:	
55. USB port: Yes, for uploading recipes and updating firmware		64. GN / EN size in device: GN 1/1	
56. Door constitution: Vented safety double glass, removable for easy cleaning		65. GN device depth: 40	
57. Number of preset programs: 100		66. Food regeneration: Yes	
58. Number of recipe steps: 9		67. Cross-section of conductors CU [mm²]:	
59. Minimum device temperature [°C]: 30		68. Diameter nominal: DN 50	
60. Maximum device temperature [°C]: 300		69. Water supply connection: 3/4"	

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61. Device heating type:

Combination of steam and hot air