Technical data sheet

Product features

Oven for quick preparation 230 V / 1N		
Model	**SAP Code**	00021417
SO 4	**A group of articles - web**	Convection machines



- Steam type: Injection
- Number of GN / EN: 1
- GN / EN size in device: GN 2/3
- Control type: Touchscreen
- Display size: 7”
- Humidity control: Yes, indirect measuring
- Advanced moisture adjustment: No
- Multi level cooking: No

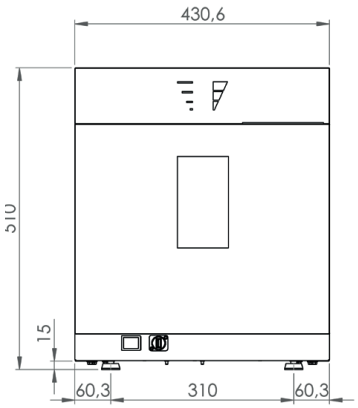
SAP Code	00021417	**Steam type**	Injection
Net Width [mm]	431	**Number of GN / EN**	1
Net Depth [mm]	637	**GN / EN size in device**	GN 2/3
Net Height [mm]	510	**Control type**	Touchscreen
Net Weight [kg]	45.00	**Display size**	7”
Power electric [kW]	3.300	**Maximal height of GN [mm]**	400
Loading	230 V / 1N - 50 Hz		

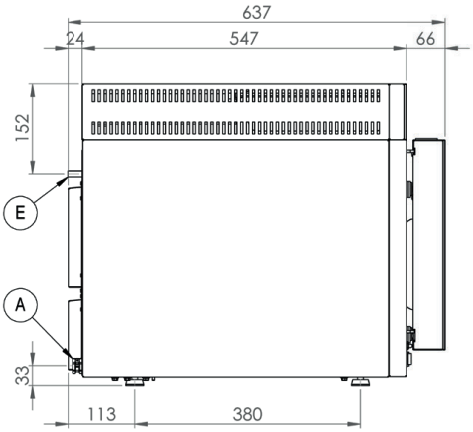
RM GASTRO, s.r.o.,
Třída Čs. armády 816,
391 81 Veselí nad Lužnicí 1, ID:49825062

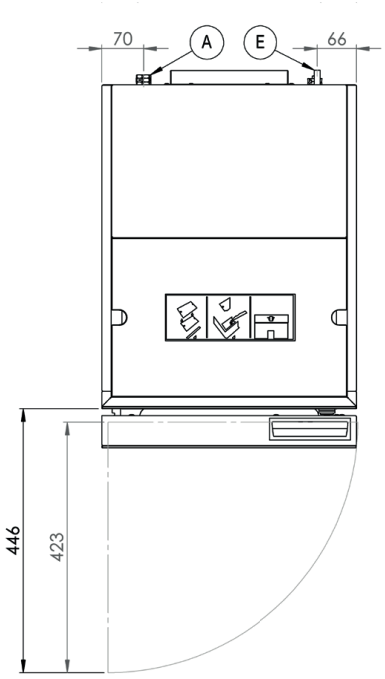
Technical data sheet

Technical drawing

Oven for quick preparation 230 V / 1N		
Model	**SAP Code**	00021417
SO 4	**A group of articles - web**	Convection machines







A Electrical connection

E Humidity discharge

RM GASTRO, s.r.o.,
Třída Čs. armády 816,
391 81 Veselí nad Lužnicí 1, ID:49825062

Technical data sheet

Product benefits

Oven for quick preparation 230 V / 1N		
Model	**SAP Code**	00021417
SO 4	**A group of articles - web**	Convection machines

1 **7” touch color display**
clarity, simple clear control
– saving time and manpower, speed of control

2 **No filter or hood**
it is not necessary to clean the filter, hood, or replace them
– simple serviceability, cost savings

3 **No installation required**
immediate use
– time saving, cost saving

4 **Food preparation in less than 2.5 minutes**
speed of preparation = food heating
– time saving, cost saving

5 **It allows you to cook, heat and regenerate**
multiple functions in one device
– saving space to purchase more devices, saving costs

6 **Combined cooking system**
the food is warm inside, crispy on the surface
– tastier food - not rubbery like from the microwave

7 **No water connection required**
variability of device placement
– simple serviceability, cost saving, time saving, space saving

8 **Up to 18 preset recipes**
intuitive control, fast control
– saving time, saving human labor, less qualified personnel

9 **Personalization of recipes**
recipes tailored to users
– labor saving and customization

10 **Removable internal parts of the device**
easy to clean and service
– time saving, cost saving

11 **Non-stick tray 2/3 GN**
without the need to use parchment, baking or aluminum paper
– cost savings, food preparation material savings, time savings

12 **PoP tuner**
automatic adjustment of temperature and humidity according to the desired result of the customer
– tastier food, satisfied customer, satisfied service

13 **PoP Steam + Air Impingement**
steam technology to speed up the process
– time saving, crispy food, tasty food that is not rubbery

14 **Flow - convection**
High-speed circulation of hot air inside the chamber
– tasty crispy dish on the surface, warm inside, satisfied customer

15 **High performance**
up to 400 cooking cycles with one water tank (3l)
– very low operating costs, saving time for operating the device

RM GASTRO, s.r.o.,
Třída Čs. armády 816,
391 81 Veselí nad Lužnicí 1, ID:49825062

Technical data sheet

Technical parameters

Oven for quick preparation 230 V / 1N		
Model	**SAP Code**	00021417
SO 4	**A group of articles - web**	Convection machines

1. **SAP Code:**
   00021417
2. **Net Width [mm]:**
   431
3. **Net Depth [mm]:**
   637
4. **Net Height [mm]:**
   510
5. **Net Weight [kg]:**
   45.00
6. **Gross Width [mm]:**
   470
7. **Gross depth [mm]:**
   720
8. **Gross Height [mm]:**
   620
9. **Gross Weight [kg]:**
   60.00
10. **Device type:**
    Electric unit
11. **Power electric [kW]:**
    3.300
12. **Loading:**
    230 V / 1N - 50 Hz
13. **Exterior color of the device:**
    Black
14. **Width of internal part [mm]:**
    360
15. **Depth of internal part [mm]:**
    445
16. **Height of internal part [mm]:**
    255
17. **Humidity control:**
    Yes, indirect measuring
18. **Stacking availability:**
    No
19. **Control type:**
    Touchscreen
20. **Additional information:**
    1TRAY GN2/3; minimum distance from other device - 5 cm; The use of bottle water prevents the formation of limestone inside the water pipes.
21. **Boiler capacity [l]:**
    0.00
22. **Steam type:**
    Injection
23. **Sturdier version:**
    No
24. **Display size:**
    7”
25. **Multi level cooking:**
    No
26. **Advanced moisture adjustment:**
    No

RM GASTRO, s.r.o.,
Třída Čs. armády 816,
391 81 Veselí nad Lužnicí 1, ID:49825062

Technical data sheet

Technical parameters

Oven for quick preparation 230 V / 1N		
Model	**SAP Code**	00021417
SO 4	**A group of articles - web**	Convection machines

27. Slow cooking:
Ne

28. Standard equipment for device:
Big oven shovel

29. Number of burners/hot plates:
1

30. USB port:
Yes, for Firmware actualisation

31. Number of preset programs:
18

32. Device heating type:
Steam

33. Number of GN / EN:
1

34. GN / EN size in device:
GN 2/3

35. Maximal height of GN [mm]:
400

36. Cross-section of conductors CU [mm²]:
0,75

RM GASTRO, s.r.o.,
Třída Čs. armády 816,
391 81 Veselí nad Lužnicí 1, ID:49825062