

## RUBIKON COMBI STEAMER SUPPORTS

PDP support is designed for mounting Rubikon APK combi steamer. The support is equipped with special stops retaining the combi steamer.

- It has guides to arrange food storage containers.
- It is provided with adjustable support feet to compensate floor roughness.
- It is made of AISI 304 food grade stainless steel.
- Its optimal height provides a comfort operation at the combi steamer.

PDP-2/700 support (842x586x700 mm) for APK-10-1/1, APK-10-1/1-I.

PDP-2/960 support (842x586x960 mm) for APK-6-1/1.

PDP-2/960M support (632x484x960 mm) for APK-6-2/3.



PDP-2/700



PDP-2/960



PDP-2/960M

## ZVN-900PA VENT HOOD FOR COMBI STEAMER

ZVN-900PA vent hood is designed for Rubikon APK-6-1/1, APK-10-1/1, APK-10-1/1-I combi steamer and provides kitchen air cleaning from water steam generated when opening the combi steamer door.

- It is installed directly on the combi steamer cover.
- Connection to the exhaust ventilation system is required.
- It is equipped with special labyrinth filters to retain and condense oil-containing moisture.
- Two trays are provided for condensate collection.
- It is made of food grade stainless steel.
- It may be additionally equipped with KV-230 fan (not in the supply scope) to facilitate steam removal and increase air changes in the room.
- Overall dimensions: 1113x850x485 mm.



**ATESY®**  
INDUSTRIAL ENTERPRISES

## RUBIKON COMBI STEAMER



# RUBIKON APK 6-2/3-2



**Overall dimensions:** 640(740\*\*)x660(725\*)x600 mm  
**Rated voltage:** 1/220 V, 3/380 V  
**Power consumption:** 3.5 kW/ 6.5 kW  
**Level number:** 6  
**Food storage containers:** GN2/3 (up to 65 mm deep)  
**Guide spacing:** 50 mm  
**Type:** injector

# RUBIKON APK 6-1/1



**Overall dimensions:** 845(945\*\*)x780(845\*)x740 mm  
**Rated voltage:** 3/380 V  
**Power consumption:** 10.0 kW  
**Level number:** 6  
**Food storage containers:** GN1/1 (up to 65 mm deep)  
**Guide spacing:** 68 mm  
**Type:** boiler

# RUBIKON APK 10-1/1



**Overall dimensions:** 845(945\*\*)x780(845\*)x1,000 mm  
**Rated voltage:** 3/380 V  
**Power consumption:** 19.0 kW  
**Level number:** 10  
**Food storage containers:** GN1/1 (up to 65 mm deep)  
**Guide spacing:** 68 mm  
**Type:** boiler

# RUBIKON APK 10-1/1-I



**Overall dimensions:** 845(945\*\*)x780(845\*)x1,000 mm  
**Rated voltage:** 3/380 V  
**Power consumption:** 19.0 kW  
**Level number:** 10  
**Food storage containers:** GN-1/1 (up to 65 mm deep)  
**Guide spacing:** 68 mm  
**Type:** injector

\*size with a handle

\*\*size with a sprayer

Electronically-controlled **Rubikon ATESY® APK** series combi steamer is designed for cooking using hot air and steam convection as well as combination of hot air and steam during steam convection.

**The Rubikon** machine makes all daily cooking tasks easier.

You can bake, fry, grill, steam, stew, blanch with this single machine only.

This machine helps to preserve most vitamins, mineral substances and nutrients during cooking.



# FUNCTIONS OF RUBIKON APK COMBI STEAMER



## HOT AIR TREATMENT AT 30 °C TO 250 °C

This mode is perfect for frying, grilling, roasting or baking. A soft fillet, crusted patty cake or rich pastry are evenly baked to satisfy up-to-date requirements to cooking these dishes.



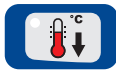
## STEAM TREATMENT AT 30 °C TO 250 °C

Steam and hot air combination prevents food drying, minimizes raw product weight loss and provides a uniform and even browning. The weight losses at frying are reduced by 50% compared to standard technologies; and cooking takes less time. Steam and hot air combination is applied for frying, stewing and glazing. Hard vegetables, such as carrot, are steamed at 130 °C in the accelerated mode.



## STEAM TREATMENT AT 100 °C

The steaming operation mode is ideal for blanching, brewing, steaming, simmering and soaking. The combi steamer always generates healthy fresh steam; at that, preheating takes very little time. A constant temperature of the operating chamber as well as maximum steam saturation provides an even and sparing effect on food stuff during cooking. Thus, essential nutrients are preserved, the dish has a drool-inducing color and an appropriate body. Even if widely differing food articles are loaded at the same time, their odors do not mix.



## CHAMBER QUICK CHILLING

This mode enables a quick chamber chilling to the required temperature.



## REGENERATION MODE (STEAM TREATMENT AT 120 °C TO 160 °C)

Today, cooked dishes are usually stored in hot condition, which may result in taste and quality deterioration, unwanted and inevitable changes of product texture. The regeneration function has definitely cancelled the need for dish long-term hot preservation. You can start preliminary preparation of the food stuff when you have time for it. Shortly before dishing up, the meal is heated to the required temperature in this mode. However, taste and nutritional properties remains constantly high.

# CONTROL PANELS OF RUBIKON APK COMBI STEAMER

APK-10-1/1-I

APK-10-1/1  
APK-6-1/1

APK-6-2/3

