

# Technical data sheet

## Product features



### Regeneration oven REGBOX 7x GN 1/1 - 400 V

|              |                                  |          |
|--------------|----------------------------------|----------|
| <b>Model</b> | <b>SAP Code</b>                  | 00010678 |
| RD 0711 E    | <b>A group of articles - web</b> | RegBoxes |



- Number of programs: 10
- Food regeneration: Yes
- Humidification: Yes
- Automatic preheating: Yes
- Maximum device temperature [°C]: 170
- Control type: Digital
- Probe: Injectable
- Number of GN / EN: 7
- GN / EN size in device: GN 1/1
- GN device depth: 150

|                            |          |                               |                    |
|----------------------------|----------|-------------------------------|--------------------|
| <b>SAP Code</b>            | 00010678 | <b>Loading</b>                | 400 V / 3N - 50 Hz |
| <b>Net Width [mm]</b>      | 820      | <b>Number of GN / EN</b>      | 7                  |
| <b>Net Depth [mm]</b>      | 750      | <b>GN / EN size in device</b> | GN 1/1             |
| <b>Net Height [mm]</b>     | 910      | <b>GN device depth</b>        | 150                |
| <b>Net Weight [kg]</b>     | 90.00    | <b>Control type</b>           | Digital            |
| <b>Power electric [kW]</b> | 9.600    |                               |                    |

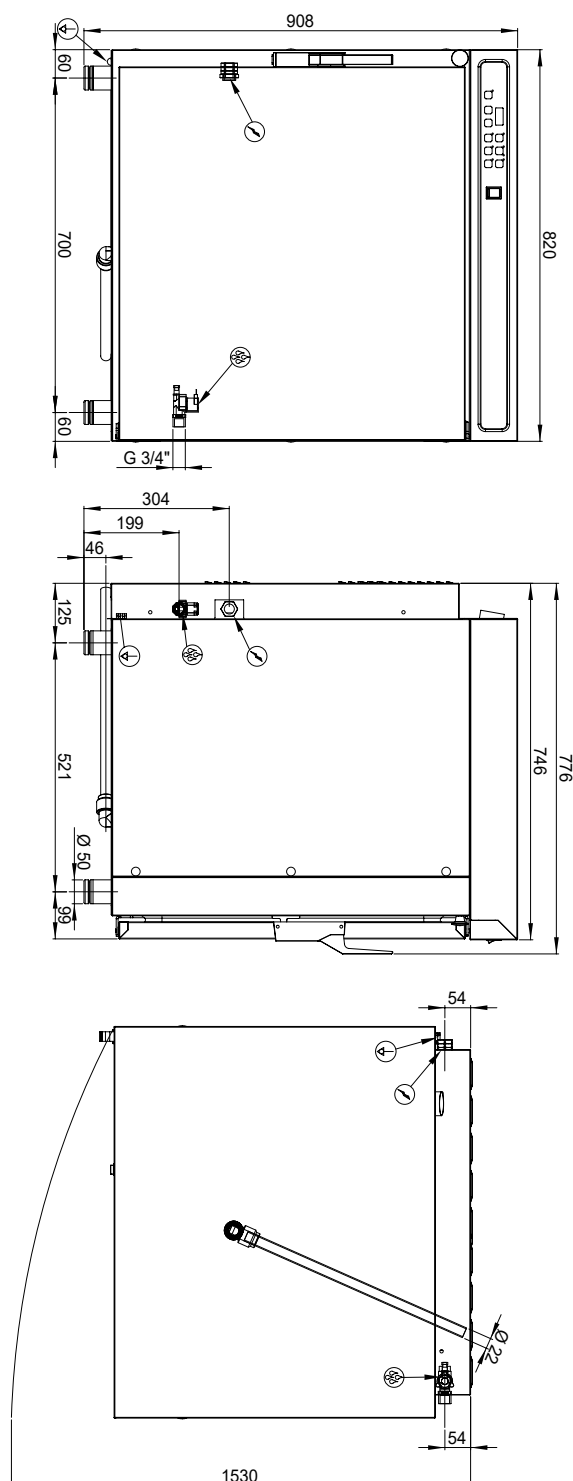
# Technical data sheet

Technical drawing



Regeneration oven REGBOX 7x GN 1/1 - 400 V

|              |                                  |          |
|--------------|----------------------------------|----------|
| <b>Model</b> | <b>SAP Code</b>                  | 00010678 |
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## Product benefits



### Regeneration oven REGBOX 7x GN 1/1 - 400 V

|              |                                  |          |
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1

#### All-stainless steel construction

round construction with stainless steel, rounded edges

- easy cleaning, high hygiene standard, long service life

2

#### External temperature probe

temperature probe located outside the cooking space

- positioning outside the cooking chamber extends its life; ensuring total food hygiene safety; HACCP record; control of heat treatment in the absence of the cook

3

#### Temperature up to 170°C

výkonné topné těleso s materiálu Inkoly Rozsah teplot od 30 de 170°C

- allows both regeneration and cooking of food

4

#### High mobility

the version with wheels and water pump can be used as a mobile device

- use for banquets and remote dispensing

# Technical data sheet

## Technical parameters



### Regeneration oven REGBOX 7x GN 1/1 - 400 V

|              |                                  |          |
|--------------|----------------------------------|----------|
| <b>Model</b> | <b>SAP Code</b>                  | 00010678 |
| RD 0711 E    | <b>A group of articles - web</b> | RegBoxes |

**1. SAP Code:**

00010678

**2. Net Width [mm]:**

820

**3. Net Depth [mm]:**

750

**4. Net Height [mm]:**

910

**5. Net Weight [kg]:**

90.00

**6. Gross Width [mm]:**

940

**7. Gross depth [mm]:**

900

**8. Gross Height [mm]:**

950

**9. Gross Weight [kg]:**

110.00

**10. Device type:**

Electric unit

**11. Power electric [kW]:**

9.600

**12. Loading:**

400 V / 3N - 50 Hz

**13. Material:**

AISI 304

**14. Adjustable feet:**

Yes

**15. Control type:**

Digital

**16. Automatic preheating:**

Yes

**17. Number of GN / EN:**

7

**18. GN / EN size in device:**

GN 1/1

**19. GN device depth:**

150

**20. Maximum device temperature [°C]:**

170

**21. Humidification:**

Yes

**22. Probe:**

Injectable

**23. Number of programs:**

10

**24. Food regeneration:**

Yes

**25. Cross-section of conductors CU [mm²]:**

2