

Technical data sheet

Product features



Regeneration oven REGBOX programmable 14x GN 1/1 - 400 V

Model	SAP Code	00010477
RD 1411 EP	A group of articles - web	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: 14
- GN / EN size in device: GN 1/1
- GN device depth: 150

SAP Code	00010477	Loading	400 V / 3N - 50 Hz
Net Width [mm]	820	Number of GN / EN	14
Net Depth [mm]	750	GN / EN size in device	GN 1/1
Net Height [mm]	1500	GN device depth	150
Net Weight [kg]	140.00	Control type	Digital
Power electric [kW]	15.900		

Technical drawing



Technical drawing of the E 1501 cabinet, showing three views: front, top, and side.

Front View: The cabinet has a width of 1501 mm and a height of 820 mm. The top edge features a handle and a lock mechanism. The bottom edge shows a base with a width of 1530 mm. The side view shows a depth of 776 mm.

Top View: The cabinet has a width of 1501 mm and a depth of 700 mm. The front edge shows a handle and a lock mechanism. The side view shows a depth of 776 mm.

Side View: The cabinet has a width of 1530 mm and a depth of 776 mm. The front edge shows a handle and a lock mechanism. The side view shows a depth of 776 mm.

Key dimensions and features include:

- Width: 1501 mm (front), 1530 mm (side)
- Height: 820 mm (front)
- Depth: 700 mm (top), 776 mm (side)
- Base width: 1530 mm
- Top edge features: handle, lock mechanism
- Side edge features: handle, lock mechanism
- Bottom edge features: base, width 1530 mm

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Product benefits



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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

Programmable control

control allowing to set 10 programs

- Possibility to store preset programmes for heat treatment and regeneration suitable for networks, trained operator only: Second machine for the combi-steamer

4

Temperature up to 170°C

powerful heating element made of Incoly material
temperature range from 30 to 170 °C

- allows both regeneration and cooking of food

5

High mobility

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

- use for banquets and remote dispensing

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Technical parameters



Regeneration oven REGBOX programmable 14x GN 1/1 - 400 V

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1. SAP Code:

00010477

2. Net Width [mm]:

820

3. Net Depth [mm]:

750

4. Net Height [mm]:

1500

5. Net Weight [kg]:

140.00

6. Gross Width [mm]:

905

7. Gross depth [mm]:

900

8. Gross Height [mm]:

1600

9. Gross Weight [kg]:

160.00

10. Device type:

Electric unit

11. Power electric [kW]:

15.900

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:

14

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]:

5