Technical data sheet

Product features

Regeneration oven REGBOX programmable 7x GN 1/1 400 V / 3N		
Model	**SAP Code**	00010674
RD 0711 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: 7
- GN / EN size in device: GN 1/1
- GN device depth: 150

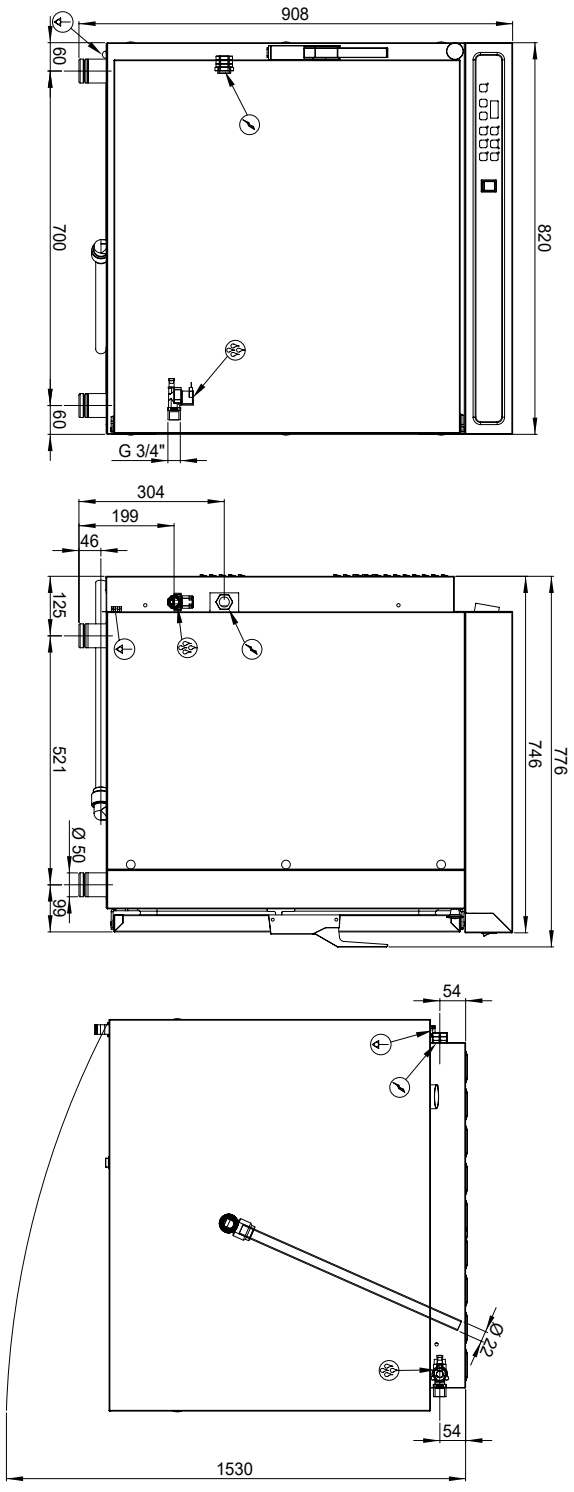
SAP Code	00010674	**Loading**	400 V / 3N - 50 Hz
Net Width [mm]	820	**Number of GN / EN**	7
Net Depth [mm]	750	**GN / EN size in device**	GN 1/1
Net Height [mm]	910	**GN device depth**	150
Net Weight [kg]	85.00	**Control type**	Digital
Power electric [kW]	9.600		

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

Technical data sheet

Technical drawing

Regeneration oven REGBOX programmable 7x GN 1/1 400 V / 3N		
Model	**SAP Code**	00010674
RD 0711 EP	**A group of articles - web**	RegBoxes



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

Technical data sheet

Product benefits

Regeneration oven REGBOX programmable 7x GN 1/1 400 V / 3N		
Model	**SAP Code**	00010674
RD 0711 EP	**A group of articles - web**	RegBoxes

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 Inkoly 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

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

Technical data sheet

Technical parameters

Regeneration oven REGBOX programmable 7x GN 1/1 400 V / 3N		
Model	**SAP Code**	00010674
RD 0711 EP	**A group of articles - web**	RegBoxes

1. **SAP Code:**
   00010674
2. **Net Width [mm]:**
   820
3. **Net Depth [mm]:**
   750
4. **Net Height [mm]:**
   910
5. **Net Weight [kg]:**
   85.00
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

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