

# Technical data sheet

## Product features



### Regeneration oven REGBOX programmable 10x GN 1/1 - 400 V

|              |                 |          |
|--------------|-----------------|----------|
| <b>Model</b> | <b>SAP Code</b> | 00010675 |
|--------------|-----------------|----------|



- 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: 10
- GN / EN size in device: GN 1/1
- GN device depth: 150

|                            |          |                               |                    |
|----------------------------|----------|-------------------------------|--------------------|
| <b>SAP Code</b>            | 00010675 | <b>Loading</b>                | 400 V / 3N - 50 Hz |
| <b>Net Width [mm]</b>      | 820      | <b>Number of GN / EN</b>      | 10                 |
| <b>Net Depth [mm]</b>      | 750      | <b>GN / EN size in device</b> | GN 1/1             |
| <b>Net Height [mm]</b>     | 1110     | <b>GN device depth</b>        | 150                |
| <b>Net Weight [kg]</b>     | 113.00   | <b>Control type</b>           | Digital            |
| <b>Power electric [kW]</b> | 12.600   |                               |                    |

# Technical data sheet

Technical drawing

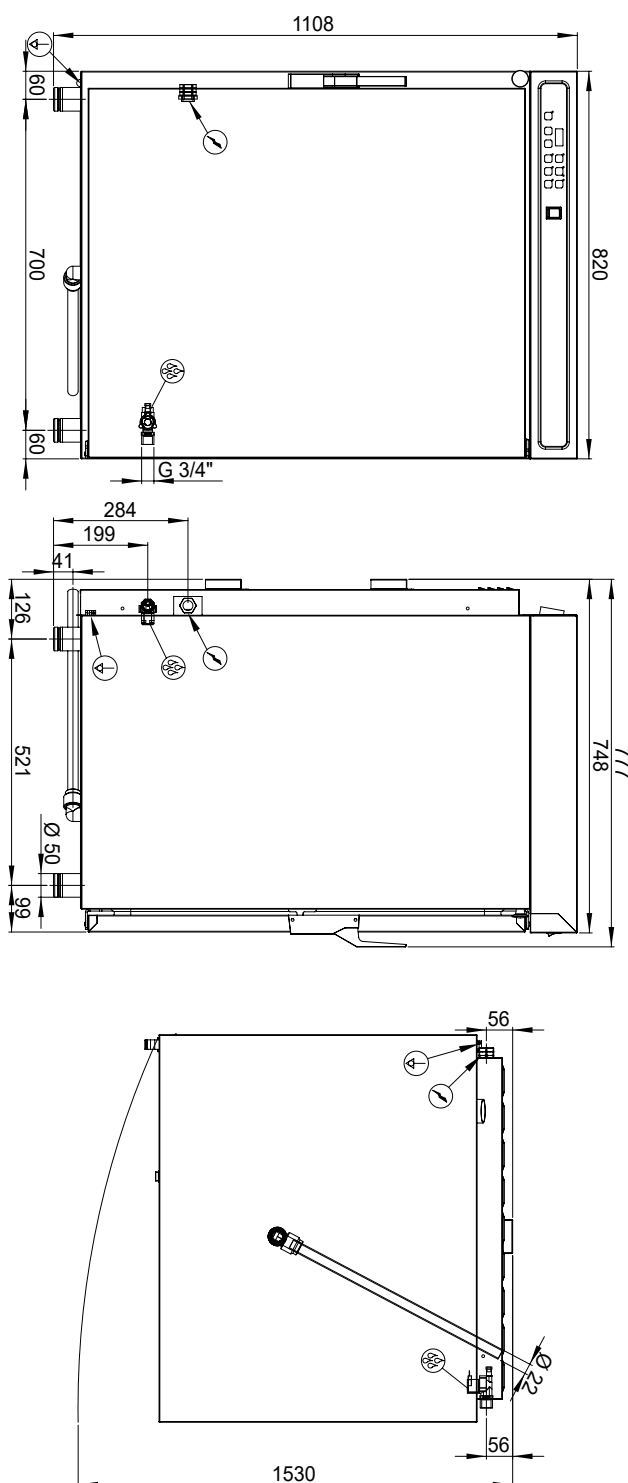


Regeneration oven REGBOX programmable 10x GN 1/1 - 400 V

Model

SAP Code

00010675



# Technical data sheet

## Product benefits



### Regeneration oven REGBOX programmable 10x GN 1/1 - 400 V

| Model | SAP Code | 00010675 |
|-------|----------|----------|
|-------|----------|----------|

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

# Technical data sheet

## Technical parameters



### Regeneration oven REGBOX programmable 10x GN 1/1 - 400 V

**Model**

**SAP Code**

00010675

**1. SAP Code:**

00010675

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

820

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

750

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

1110

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

113.00

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

940

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

900

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

1200

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

128.00

**10. Device type:**

Electric unit

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

12.600

**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:**

10

**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]:**

4