Technical data sheet

Product features

REDFOX®

Convection oven electric 20x GN 1/1 Spray, touch color display, right door		
Model	**SAP Code**	00020601

- Steam type: Injection
- Number of GN / EN: 20
- GN / EN size in device: GN 1/1, EN 600x400
- Control type: Touchscreen + buttons
- Advanced moisture adjustment: Supersteam - two steam saturation modes
- Delta T heat preparation: Yes
- Multi level cooking: No
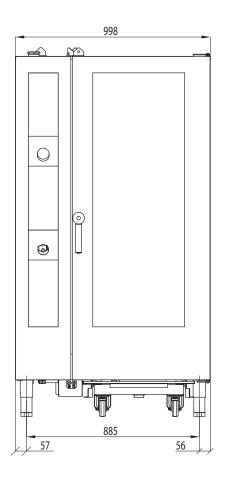- Door constitution: Vented safety double glass, removable for easy cleaning

SAP Code	00020601	**Loading**	400 V / 3N - 50 Hz
Net Width [mm]	995	**Steam type**	Injection
Net Depth [mm]	835	**Number of GN / EN**	20
Net Height [mm]	1850	**GN / EN size in device**	GN 1/1, EN 600x400
Net Weight [kg]	260.00	**Control type**	Touchscreen + buttons
Power electric [kW]	31.000		

Convection oven electric 20x GN 1/1 Spray, touch color display, right door		
Model	**SAP Code**	00020601

2025-04-01

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Product benefits

Convection oven electric 20x GN 1/1 Spray, touch color display, right door		
Model	**SAP Code**	00020601

1 **Rapid chamber ventilation system**
quick ventilation of odors
  – saving time and costs

2 **Double glazed ventilation doors (panels can be opened)**
easy to clean and wash
  – facilitating human work and strength - happier staff

3 **LED cooking chamber lighting**
overview inside the combi oven
  – saving time and costs, when we do not open the convection oven, hot air does not escape

4 **Boiling chamber AISI 304 with curved corners**
easy to clean and wash
  – facilitating human work and strength - happier staff

5 **Height adjustable feet**
traffic variability
  – height adjustment option

6 **Control with a single button**
simplicity
  – time savings; facilitating human work and strength - happier staff

7 **Carriage**
cooks and handles up to 20 GN at a time
  – low operating costs, saving time and money

8 **Preset cooking programs**
the possibility of controlling 9 cooking phases for each of them
  – saving time and costs

9 **One Touch cooking mode**
immediate start of the cooking cycle "with one touch of the program"
  – saving time and costs

10 **Easy service**
the possibility of cooking different dishes at the same time
  – saving time and costs

11 **Super Steam**
possibility to set 2 levels of humidity
  – tasty balanced meals

12 **Hold function**
possibility of keeping food warm, immediate serving
  – saving time and costs

13 **Regenerative function**
food regeneration
  – tasty and more valuable food, nice appearance of the dish,

14 **Rack control**
the possibility of serving all dishes at the same time in one place
  – saving time and costs

Technical data sheet

Technical parameters

Convection oven electric 20x GN 1/1 Spray, touch color display, right door		
Model	**SAP Code**	00020601

1. SAP Code:
00020601

2. Net Width [mm]:
995

3. Net Depth [mm]:
835

4. Net Height [mm]:
1850

5. Net Weight [kg]:
260.00

6. Gross Width [mm]:
1150

7. Gross depth [mm]:
1050

8. Gross Height [mm]:
2100

9. Gross Weight [kg]:
290.00

10. Device type:
Electric unit

11. Power electric [kW]:
31.000

12. Loading:
400 V / 3N - 50 Hz

13. Material:
AISI 304

14. Exterior color of the device:
Stainless steel

15. Width of internal part [mm]:
480

16. Depth of internal part [mm]:
660

17. Height of internal part [mm]:
1430

18. Adjustable feet:
Yes

19. Control type:
Touchscreen + buttons

20. Steam type:
Injection

21. Delta T heat preparation:
Yes

22. Unified finishing of meals EasyService:
Yes

23. Detergent type:
Liquid washing detergent + water rinse

24. Multi level cooking:
No

25. Advanced moisture adjustment:
Supersteam - two steam saturation modes

26. Slow cooking:
from 50 °C

27. Fan stop:
Immediate when the door is opened

28. Lighting type:
LED

Technical data sheet

Technical parameters

REDFOX®

Convection oven electric 20x GN 1/1 Spray, touch color display, right door		
Model	**SAP Code**	00020601

29. Cavity material and shape:
AISI 304, with rounded corners for easy cleaning

30. Sustaince box:
Yes

31. Standard equipment for device:
Core probe
Retractable hand shower
Automatic washing system (Liquid detergent)
Trolley
Wi-Fi

32. Heating element material:
Incoloy

33. Shower:
Pull-out

34. Distance between the layers [mm]:
65

35. Interior lighting:
Yes

36. Number of fans:
1

37. Number of fan speeds:
6

38. USB port:
Yes, for uploading recipes and updating firmware

39. Door constitution:
Vented safety double glass, removable for easy cleaning

40. Number of recipe steps:
9

41. Device heating type:
Combination of steam and hot air

42. Number of GN / EN:
20

43. GN / EN size in device:
GN 1/1, EN 600x400

44. Food regeneration:
Yes

45. Cross-section of conductors CU [mm²]:
16

– Výkon (kW): 6,6-9 (230 V); 11-15 (400 V)

46. Diameter nominal:
DN 50

47. Water supply connection:
3/4"