

# Technical data sheet

Product features



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

<b>Model</b>	<b>SAP Code</b>	00010477
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- Number of programs: 10
- Food regeneration: Yes
- Humidification: Yes
- Automatic preheating: Yes
- Control type: Digital
- Probe: Injectable
- Number of GN / EN: 14
- GN / EN size in device: GN 1/1
- GN device depth: 150

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

# Technical data sheet

Technical drawing

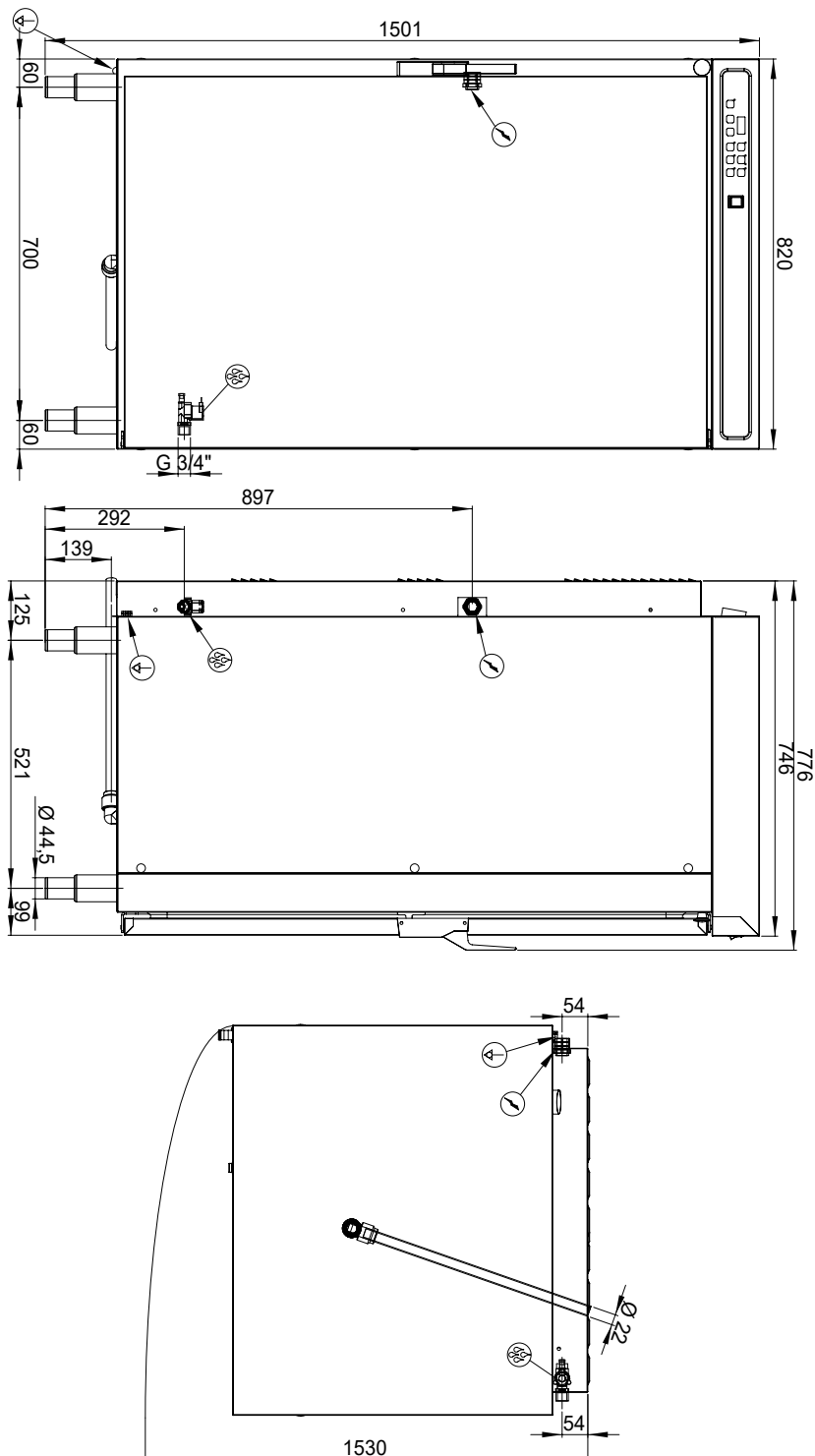


Regeneration oven REGBOX programmable 14x GN 1/1 - 400 V

Model

SAP Code

00010477



# Technical data sheet

Product benefits



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

<b>Model</b>	<b>SAP Code</b>	00010477
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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

# Technical data sheet

Technical parameters



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

Model

SAP Code

00010477

**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. Adjustable feet:**

Yes

**14. Control type:**

Digital

**15. Automatic preheating:**

Yes

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

14

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

GN 1/1

**18. GN device depth:**

150

**19. Humidification:**

Yes

**20. Probe:**

Injectable

**21. Number of programs:**

10

**22. Food regeneration:**

Yes