

REThERM RRFT20E

Regeneration oven
to reheat refrigerated
food (+3°C)

CONSTRUCTION FEATURES

- Tightness chamber with radiused corners
- Internal AISI 304 18/10 stainless steel bumpers for trolley's introduction
- Total thermic insulation with rock or glass wool
- Long lasting front seals made up of food grade of high heat resistance
- Ventilated heating provided by high efficiency protected heating elements
- Door fitted with three point locking system
- Easy access to facilitate maintenance and repair

FUNCTIONAL FEATURES

- Electronic control panel of temperature, time and humidity with LCD touch-screen
- End-of-cycle buzzer
- Simplified, user-friendly control
- Automatic control of the humidity's percentage in the chamber, Climachef system
- Operating temperature: 30°C - 160°C
- Automatic humidity vent
- Chamber can accommodate different sized plate or tray rack transport trolleys
- Transversal chamber
- Chamber with safety thermostat
- Delayed start timer
- Intelligent temperature decrease in the cavity at the end of the regenerating cycle allows a perfect warm holding

STANDARD SUPPLY

- Climachef
- USB port saving device HACCP
- Single-point core probe

OPTIONS & ACCESSORIES

- GN pans cart
- Plates cart
- Cart thermal cover
- Multipoint core probe
- Speedgrade fan speed reduction system
- External hand shower
- Needle core probe, thin
- One Touch software
- Grids
- Trays


MODULINESRL


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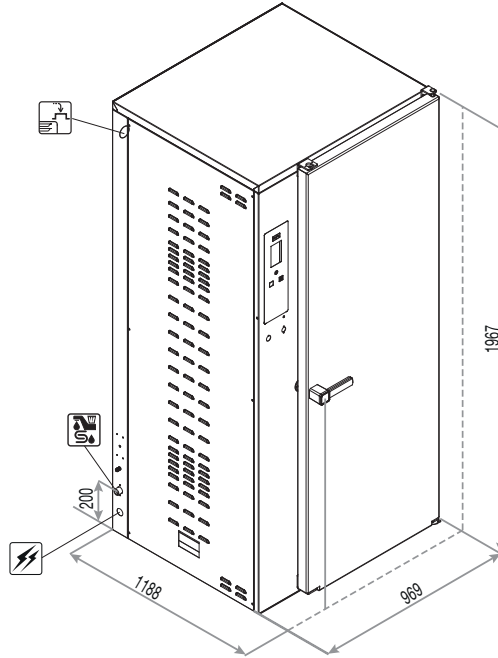
TECHNICAL INSTALLATION DIAGRAM

Electricity supply
cable inlet 

Softened
water inlet 

Adjustable vent
for excess
humidity 

Important - Drawing and
dimensions refer to the
standard version.
They may change with the
addition of accessories
or options.



Overall dimensions
(W x D x H) - mm 969 x 1188 x 1967h

Oven interior
(W x D x H) - mm 570 x 860 x 1860h

Trays capacity 20 x GN 1/1 h65

Plates capacity
Plates Ø 230-310 62

Power supply 380-415V 3N 50/60Hz

Total input
[kW] 12,5 (400V)

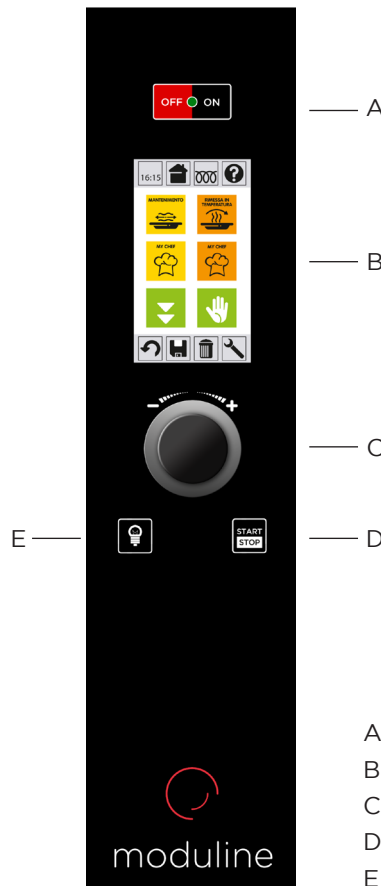
Amps.
[A] 18,1 (400V)

Water pressure
[kPa] 150 ÷ 500

Working
temperature [°C] 30 ÷ 160

Product max
capacity [Kg] 72

Net weight
[Kg] 206



- A ON/OFF switch
- B Display
- C Setting knob and select "Enter"
- D START/STOP button
- E Chamber light button

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