



REThERM RRT061C/D/E

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

CONSTRUCTION FEATURES

- Tightness chamber with radiused corners
- All-around rubber bumpers
- Total thermic insulation with rock or glass wool
- Long lasting front seal, made up of food-grade and high-heat resistant silicone
- Removable side racks to facilitate cleaning
- Internal drain for easy cleaning
- Ventilated heating provided by high efficiency protected heating elements
- Snap-shut door
- Mounted on four 125mm diameter castors, two of which with brake
- Ergonomic handles for pushing and guiding
- Easy access to facilitate maintenance and repair

FUNCTIONAL FEATURES

- Control panel of temperature, time and humidity. Electromechanical (C), electronic with digital display (D) or electronic with LCD touch-screen (E)
- Simplified, user-friendly controls
- Operating temperature 30°C ÷ 160°C
- Intelligent temperature decrease in the cavity at the end of the regenerating cycle allows a perfect warm holding (only for D and E versions)
- Manual humidity vent
- Periodic reversal of direction of rotation of the fans for better air distribution
- Concealed water storage tank
- End-of-cycle buzzer
- Chamber with safety thermostat
- Delayed start timer (only for D and E versions)

STANDARD SUPPLY

- Removable GN 1/1 tray racks

OPTIONS & ACCESSORIES

- Single-point core probe (for D and E versions)
- Automatic humidity vent (Climachef - only for D and E versions)
- Multipoint core probe (only for D and E versions)
- Speedgrade fan speed reduction system (only for D and E versions)
- USB port saving device HACCP (only for D and E versions)
- Trays
- Grids
- Side racks 600x400
- Needle core probe (only for D and E versions)
- One Touch software
- Opposite side opening
- Glass door and lighting


MODULINESRL


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TECHNICAL INSTALLATION DIAGRAM

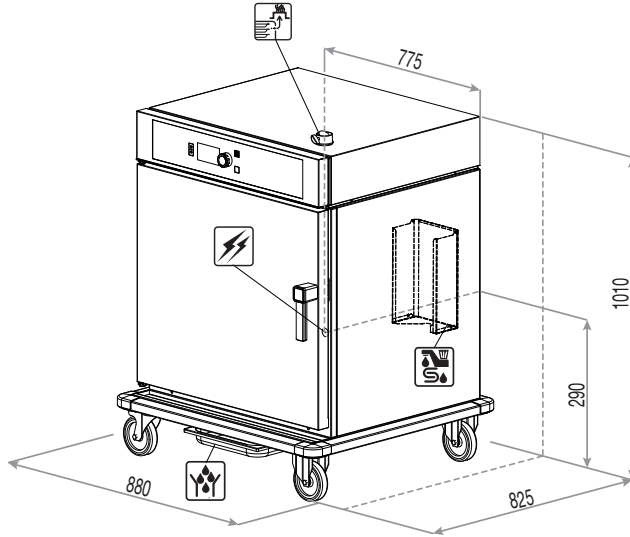
Electricity supply
cable inlet 

Adjustable vent for
excess humidity 

Chamber drain
and condensation
drain tray 

Softened
water tank 

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

880 x 825 x 1010h

Trays capacity

6 x GN 1/1
or 600 x 400

Distance
[mm]

78

Plates capacity
(tray racks GN1/1)

12 ø 200-260
6 ø 270-320

Power supply

AC 220-240V 50/60Hz

**Working
temperature [°C]**

30 ÷ 160

**Product max
capacity [Kg]**

22

**Total input
[kW]**

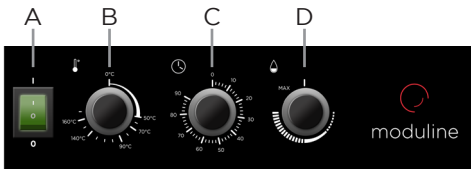
3,45 (230V)

**Amps.
[A]**

15 (230V)

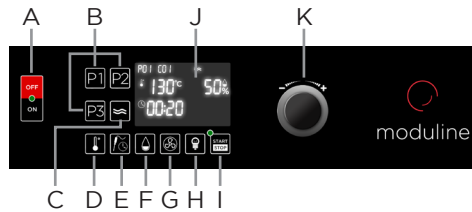
**Net weight
[Kg]**

77



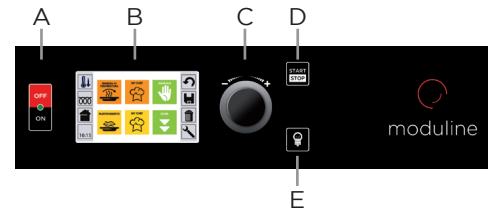
C Version

- A ON/OFF switch
- B Cavity temperature knob
- C Time setting knob
- D Cavity humidity control knob



D Version

- A ON/OFF switch
- B Pre-set program keys
- C Holding function key
- D Cavity temperature control key
- E Time / core probe control key
- F Cavity humidity control key
- G Fan speed control key (optional)
- H Cavity light key
- I Start/stop key
- J Display
- K Encoder knob



E Version

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

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