

Регенерационные печи GRE версия E, D

Технические характеристики

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REThERM

GRE060D/E

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

CONSTRUCTION FEATURES

- Tightness chamber with radiused corners
- Total thermic insulation with rock or glass wool
- Long lasting front seals made up of food grade of high heat resistance
- Removable side racks to facilitate cleaning
- Internal drain for easy cleaning
- Ventilated heating provided by high efficiency protected heating elements
- Snap-shut door
- Adjustable feet
- Easy access to facilitate maintenance and repair
- Double low-emission glass door with internal ventilation
- Condensation drip tray under the door and connected to the oven drainage system.


FUNCTIONAL FEATURES


- Electronic control panel with digital display (D) or electronic with LCD touch-screen display (E)
- Simplified, user-friendly controls
- Periodic reversal of direction of rotation of the fan for better air distribution
- Automatic stopping of fans when the door is opened
- End-of-cycle buzzer
- Chamber with safety thermostat
- Operating temperature 30°C ÷ 160°C
- The regeneration program can be divided into different phases
- Self-diagnosis system
- MultiLevel function: Combi is able to manage different dishes with different cooking times or temperatures (only for E version)
- IdealWarm function: the intelligent temperature decrease in the cavity at the end of the cooking cycle allows perfect warm holding
- Climachef system
- PadLock: key lock system with password
- ProTime system allows you to set the date and the time you want the oven to preheat or start working
- Glazed door plus lighting
- Removable GN2/3 tray racks


OPTIONS & ACCESSORIES

- | | | |
|--|--|--|
| <input type="checkbox"/> Supports | <input type="checkbox"/> Openable inside glass of the door | <input type="checkbox"/> Water filter system |
| <input type="checkbox"/> Single-point core probe | <input type="checkbox"/> Built-in sliding kit | <input type="checkbox"/> Grids |
| <input type="checkbox"/> Multipoint core probe | <input type="checkbox"/> Wall brackets kit | <input type="checkbox"/> Trays |
| <input type="checkbox"/> Needle core probe, thin | <input type="checkbox"/> Stacking kit | <input type="checkbox"/> Sound silencer |
| <input type="checkbox"/> External hand shower | <input type="checkbox"/> Integrated water storage tank | <input type="checkbox"/> Air condensation hood |
| <input type="checkbox"/> Integral quenching system | <input type="checkbox"/> Usb port | <input type="checkbox"/> One Touch Software (only for E version) |
| | <input type="checkbox"/> SpeedGrade fan speed adjustment | <input type="checkbox"/> Opposite side opening |
| | | <input type="checkbox"/> Door lock with key |


TECHNICAL INSTALLATION DIAGRAM

Electricity supply cable inlet 

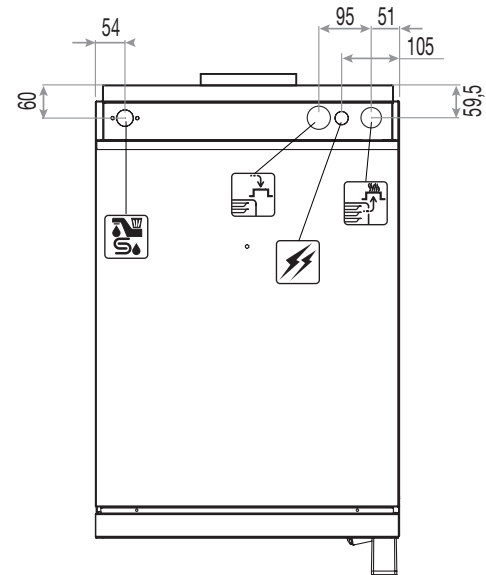
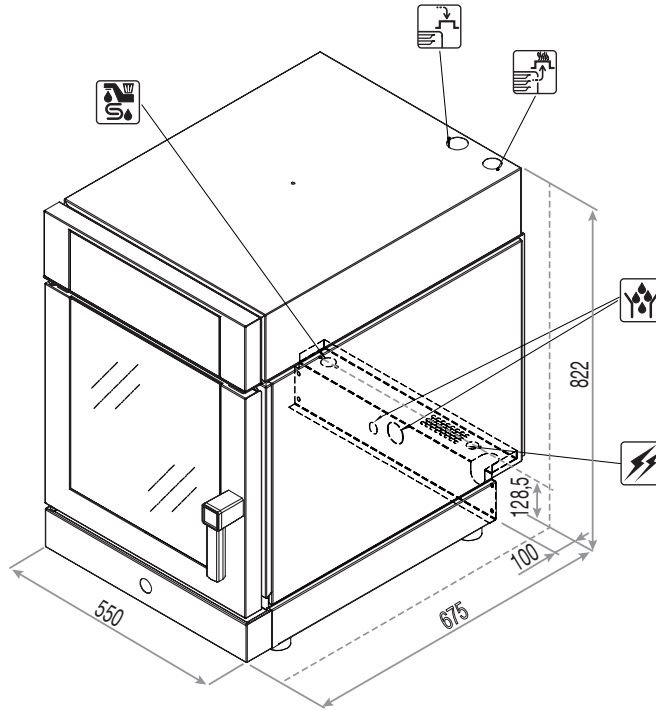
Safety vent humidity 

Chamber drain 

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 550 x 675 x 822 h

Trays capacity 6 x GN 2/3

Plates capacity 6 Ø 200-320

Distance [mm] 64

Power supply AC 220-240V 50/60Hz

Working temperature [°C] 30 ÷ 160

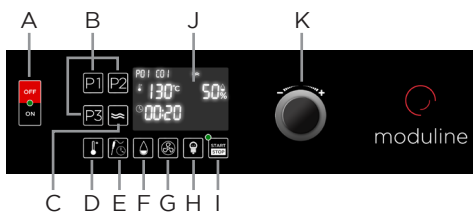
Product max capacity [Kg] 10

Total input [kW] 3,45 (230V)

Amps. [A] 15 (230V)

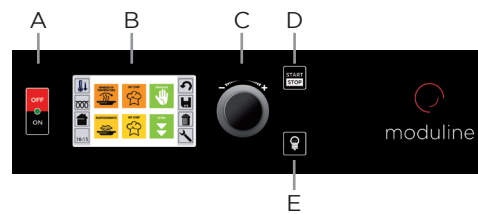
Water pressure [kPa] 150 ÷ 500

Net weight [Kg] 65



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



RE THERM

GRE061D/E

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

CONSTRUCTION FEATURES

- Tightness chamber with radiused corners
- Total thermic insulation with rock or glass wool
- Long lasting front seals made up of food grade of high heat resistance
- Removable side racks to facilitate cleaning
- Internal drain for easy cleaning
- Ventilated heating provided by high efficiency protected heating elements
- Snap-shut door
- Adjustable feet
- Easy access to facilitate maintenance and repair
- Double low-emission glass door with internal ventilation
- Condensation drip tray under the door and connected to the oven drainage system.






FUNCTIONAL FEATURES

- Electronic control panel with digital display (D) or electronic with LCD touch-screen display (E)
- Simplified, user-friendly controls
- Periodic reversal of direction of rotation of the fan for better air distribution
- Automatic stopping of fans when the door is opened
- End-of-cycle buzzer
- Chamber with safety thermostat
- Operating temperature 30°C ÷ 160°C
- The regeneration program can be divided into different phases
- Self-diagnosis system
- MultiLevel function: Combi is able to manage different dishes with different cooking times or temperatures (only for E version)
- IdealWarm function: the intelligent temperature decrease in the cavity at the end of the cooking cycle allows perfect warm holding
- Climachef system
- PadLock: key lock system with password
- ProTime system allows you to set the date and the time you want the oven to preheat or start working
- Glazed door plus lighting
- Removable GN1/1 tray racks

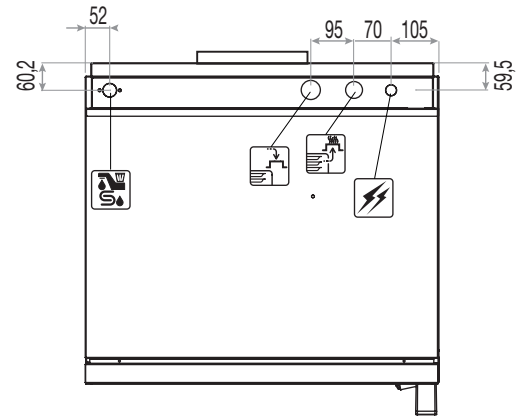
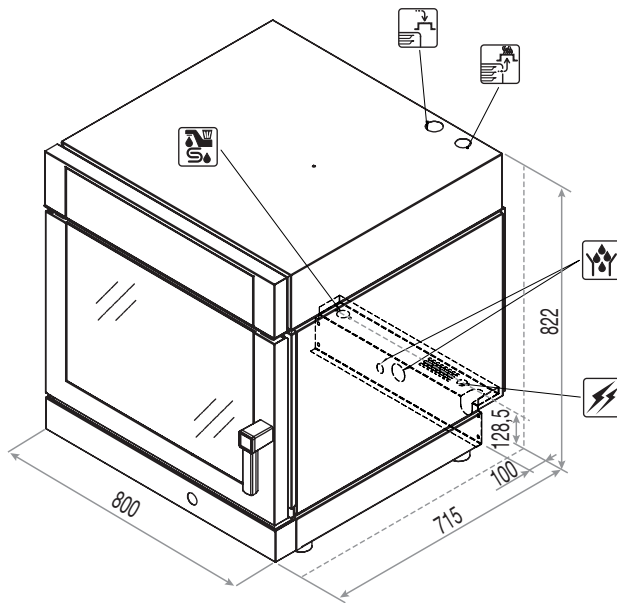
OPTIONS & ACCESSORIES

- | | | |
|--|--|--|
| <input type="checkbox"/> Supports | <input type="checkbox"/> Openable inside glass of the door | <input type="checkbox"/> Water filter system |
| <input type="checkbox"/> Single-point core probe | <input type="checkbox"/> Built-in sliding kit | <input type="checkbox"/> Grids |
| <input type="checkbox"/> Multipoint core probe | <input type="checkbox"/> Wall brackets kit | <input type="checkbox"/> Trays |
| <input type="checkbox"/> Needle core probe, thin | <input type="checkbox"/> Stacking kit | <input type="checkbox"/> Sound silencer |
| <input type="checkbox"/> External hand shower | <input type="checkbox"/> Integrated water storage tank | <input type="checkbox"/> Air condensation hood |
| <input type="checkbox"/> Integral quenching system | <input type="checkbox"/> Usb port | <input type="checkbox"/> Side racks 600x400 |
| | <input type="checkbox"/> SpeedGrade fan speed adjustment | <input type="checkbox"/> One Touch Software (only for E version) |
| | | <input type="checkbox"/> Opposite side opening |
| | | <input type="checkbox"/> Door lock with key |

TECHNICAL INSTALLATION DIAGRAM

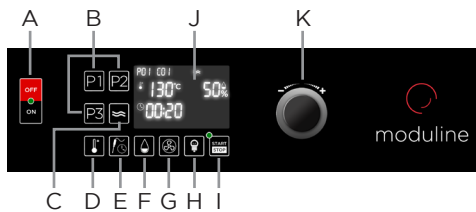
- Electricity supply cable inlet 
- Safety vent humidity 
- Chamber drain 
- Softened water inlet 
- Adjustable vent for excess humidity 

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



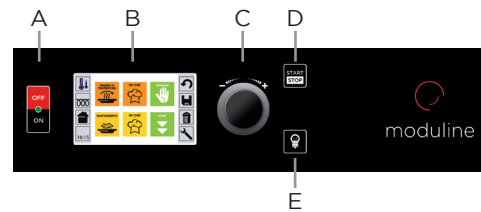
Overall dimensions (W x D x H) - mm	800 x 690 x 822 h
Trays capacity	6 x GN 1/1 or 600x400
Plates capacity (side racks GN1/1)	12 Ø 200-260 6 Ø 270-320
Distance [mm]	64
Power supply	AC 220-240V 50/60Hz
Working temperature [°C]	30 ÷ 160

Product max capacity [Kg]	15
Total input [kW]	3,45 (230V)
Amps. [A]	15 (230V)
Water pressure [kPa]	150 ÷ 500
Net weight [Kg]	90



D Version

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



RE THERM GRE106D/E

Regeneration oven
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CONSTRUCTION FEATURES

- Tightness chamber with radiused corners
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- Removable side racks to facilitate cleaning
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- Snap-shut door
- Adjustable feet
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- Double low-emission glass door with internal ventilation
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FUNCTIONAL FEATURES

- Electronic control panel with digital display (D or electronic with LCD touch-screen display (E)
- Simplified, user-friendly controls
- Periodic reversal of direction of rotation of the fan for better air distribution
- Automatic stopping of fans when the door is opened
- End-of-cycle buzzer
- Chamber with safety thermostat
- Operating temperature 30°C ÷ 160°C
- The regeneration program can be divided into different phases (only for D and E versions)
- Self-diagnosis system
- MultiLevel function: Combi is able to manage different dishes with different cooking times or temperatures (only for E version)
- IdealWarm function: the intelligent temperature decrease in the cavity at the end of the cooking cycle allows perfect warm holding
- Climachef system
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- ProTime system allows you to set the date and the time you want the oven to preheat or start working
- Glazed door plus lighting
- Removable GN1/1 tray racks

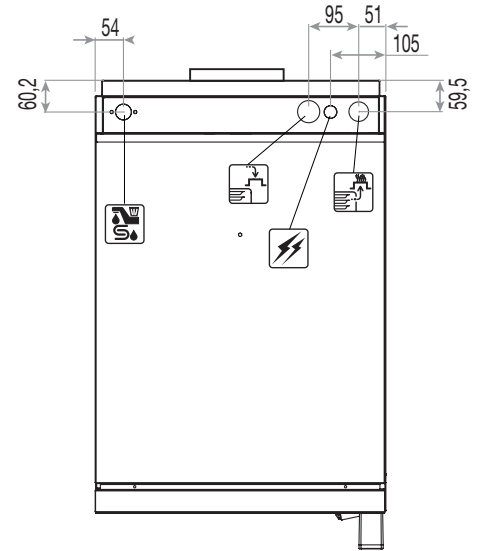
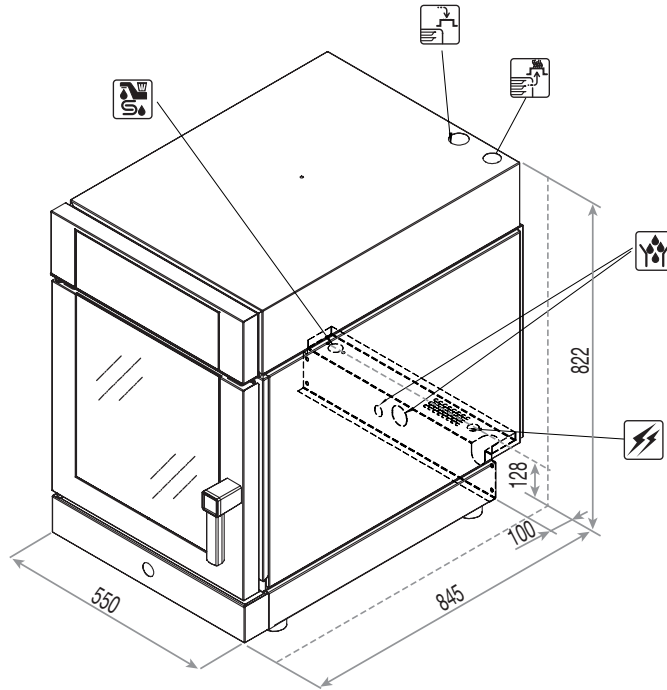
OPTIONS & ACCESSORIES

- | | | |
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| <input type="checkbox"/> Supports | <input type="checkbox"/> Openable inside glass of the door | <input type="checkbox"/> Grids |
| <input type="checkbox"/> Single-point core probe | <input type="checkbox"/> Stacking kit | <input type="checkbox"/> Trays |
| <input type="checkbox"/> Multipoint core probe | <input type="checkbox"/> Integrated water storage tank | <input type="checkbox"/> Sound silencer |
| <input type="checkbox"/> Needle core probe, thin | <input type="checkbox"/> Usb port | <input type="checkbox"/> Air condensation hood |
| <input type="checkbox"/> External hand shower | <input type="checkbox"/> SpeedGrade fan speed adjustment | <input type="checkbox"/> One Touch Software (only for E version) |
| <input type="checkbox"/> Integral quenching system | <input type="checkbox"/> Water filter system | <input type="checkbox"/> Opposite side opening |
| | | <input type="checkbox"/> Door lock with key |

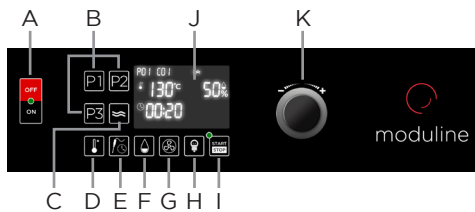
TECHNICAL INSTALLATION DIAGRAM

- Electricity supply cable inlet 
- Safety vent humidity 
- Chamber drain 
- Softened water inlet 
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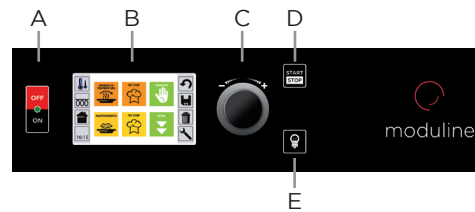


Overall dimensions (W x D x H) - mm	550 x 845 x 822 h	Product max capacity [Kg]	15
Trays capacity	6 x GN 1/1	Total input [kW]	3,45 (230V)
Plates capacity	12 Ø 200-260 6 Ø 270-320	Amps. [A]	15 (230V)
Distance [mm]	64	Water pressure [kPa]	150 ÷ 500
Power supply	AC 220-240V 50/60Hz	Net weight [Kg]	90
Working temperature [°C]	30 ÷ 160		



D Version

- A ON/OFF switch
- B Pre-set program keys
- C Holding function key
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