

# Регенерационные печи GRE версия EW, DW

## Технические характеристики

По вопросам продаж и поддержки обращайтесь:

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# REThERM

## GRE060DW/EW

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
- EcoWash self-cleaning system


### 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 

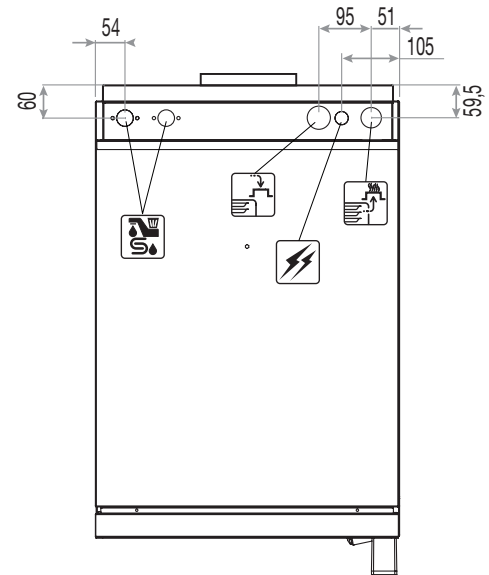
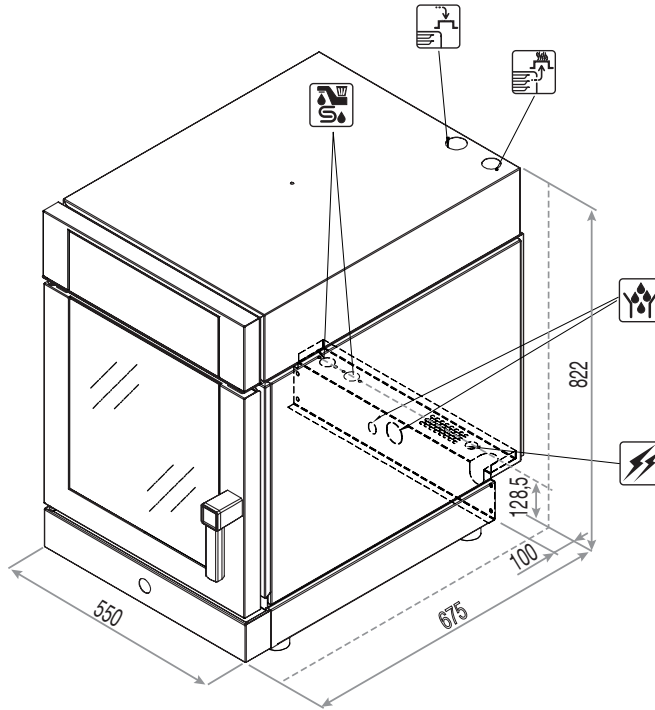
Safety vent humidity 

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

Product max capacity [Kg]

10

Trays capacity

6 x GN 2/3

Total input [kW]

3,6 (230V)

Plates capacity

6 Ø 200-320

Amps. [A]

15,7 (230V)

Distance [mm]

64

Water pressure [kPa]

150 ÷ 500

Power supply

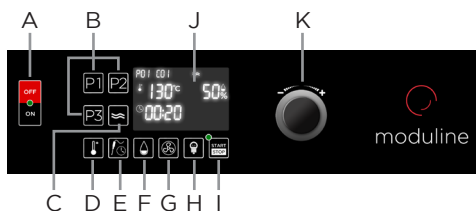
AC 220-240V 50/60Hz

Net weight [Kg]

65

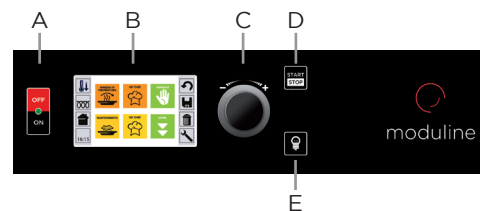
Working temperature [°C]

30 ÷ 160



### 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

## GRE061DW/EW

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
- EcoWash self-cleaning system

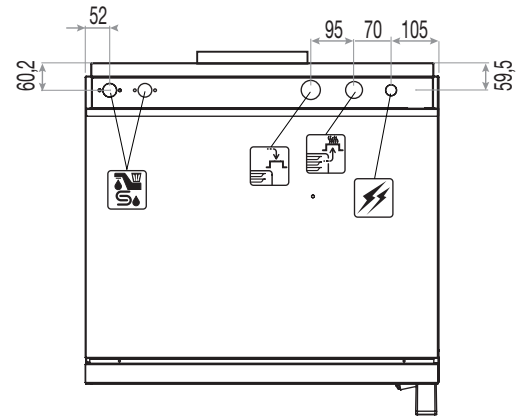
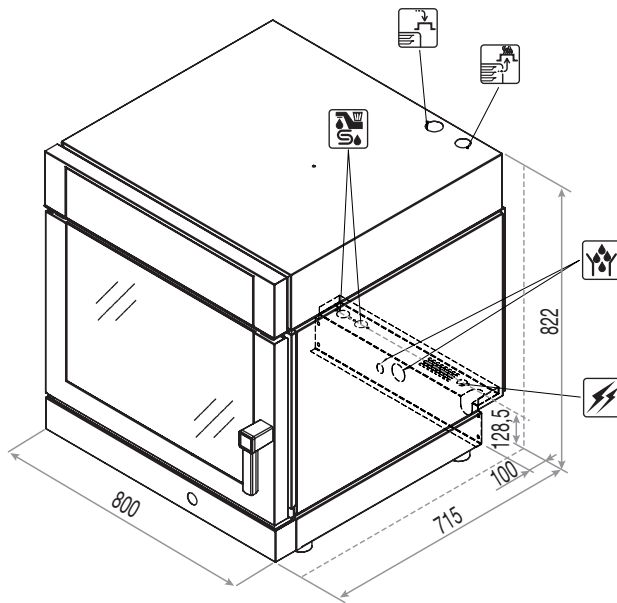
### OPTIONS & ACCESSORIES

- |  |  |  |
|--|--|--|
| <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

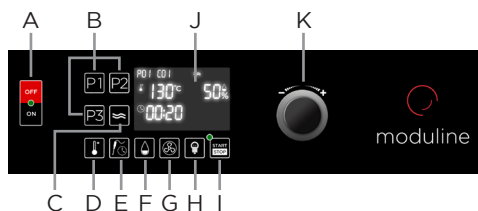
**Product max capacity [Kg]** 15

**Total input [kW]** 3,6 (230V)

**Amps. [A]** 15,7 (230V)

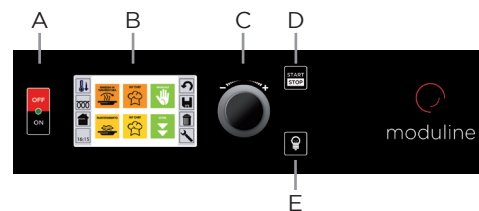
**Water pressure [kPa]** 150 ÷ 500

**Net weight [Kg]** 90



### 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 GRE106DW/EW

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)
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- 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
- EcoWash self-cleaning system

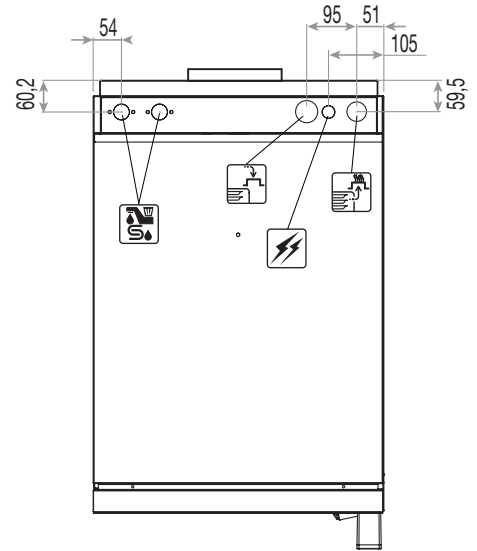
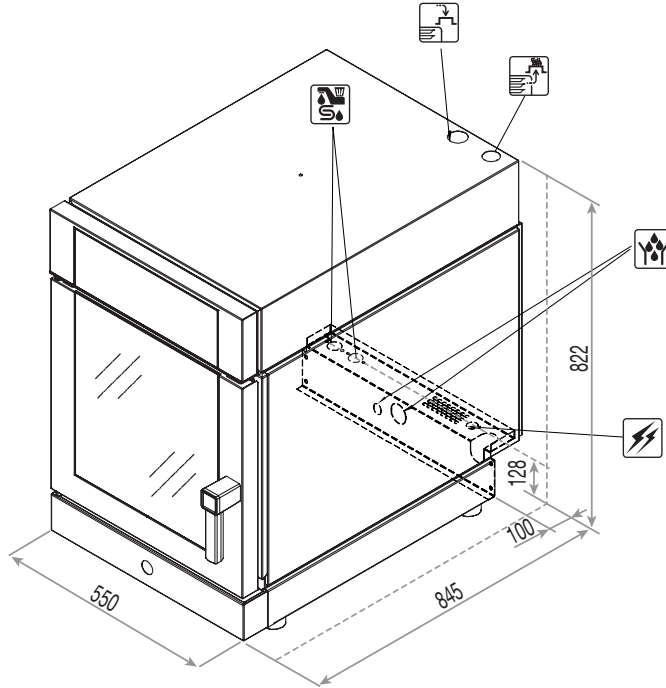
## OPTIONS & ACCESSORIES

- |  |  |  |
|--|--|--|
| <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 
- 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 845 x 822 h

**Trays capacity** 6 x GN 1/1

**Plates capacity** 12 Ø 200-260  
6 Ø 270-320

**Distance [mm]** 64

**Power supply** AC 220-240V 50/60Hz

**Working temperature [°C]** 30 ÷ 160

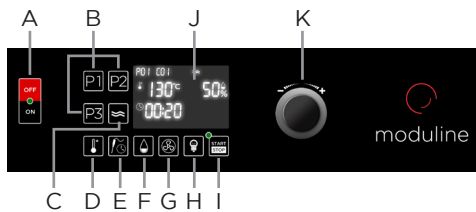
**Product max capacity [Kg]** 15

**Total input [kW]** 3,6 (230V)

**Amps. [A]** 15,7 (230V)

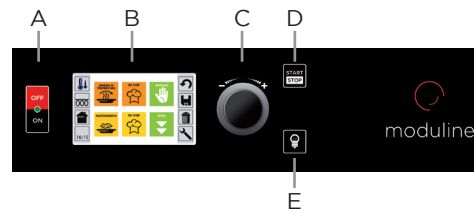
**Water pressure [kPa]** 150 ÷ 500

**Net weight [Kg]** 90



### 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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