

Регенерационные печи GRE версия С

Технические характеристики

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REThERM GRE060C

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

- Electromechanical controls: main switch, lights switch, timer, moisture, temperature
- 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
- Glazed door plus lighting
- Removable GN2/3 tray racks

OPTIONS & ACCESSORIES

- Supports
- Openable inside glass of the door
- Wall brackets kit
- Water filter system
- Grids
- Trays
- Opposite side opening
- Door lock with key

TECHNICAL INSTALLATION DIAGRAM

Electricity supply
cable inlet



Vent for excess
humidity



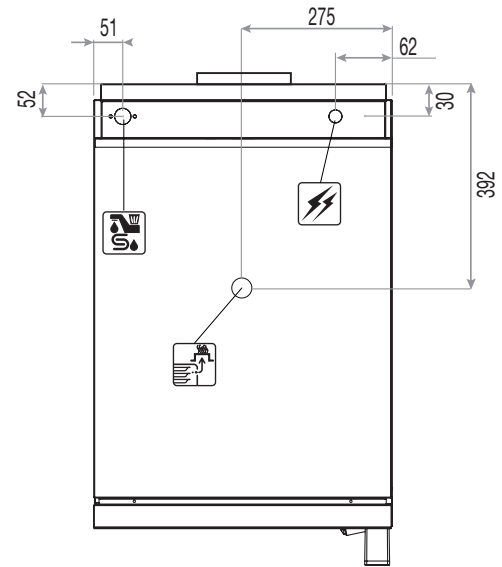
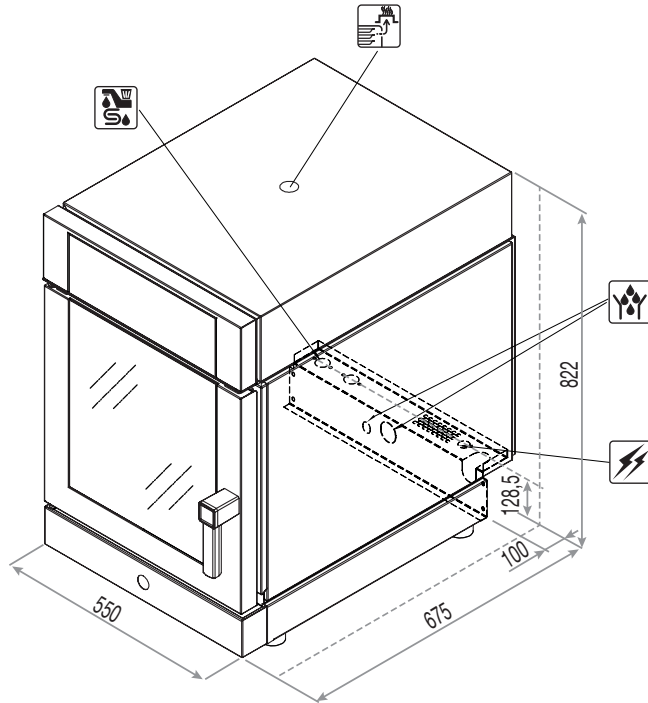
Chamber drain



Softened
water inlet



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]

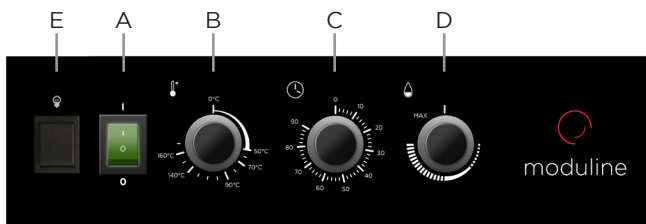
15 (230V)

Water pressure
[kPa]

150 ÷ 500

Net weight
[Kg]

65



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



REThERM GRE061C

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

- Electromechanical controls: main switch, lights switch, timer, moisture, temperature
- 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
- Glazed door plus lighting
- Removable GN1/1 tray racks

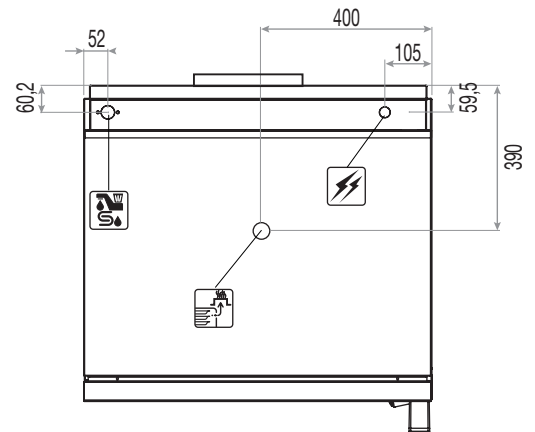
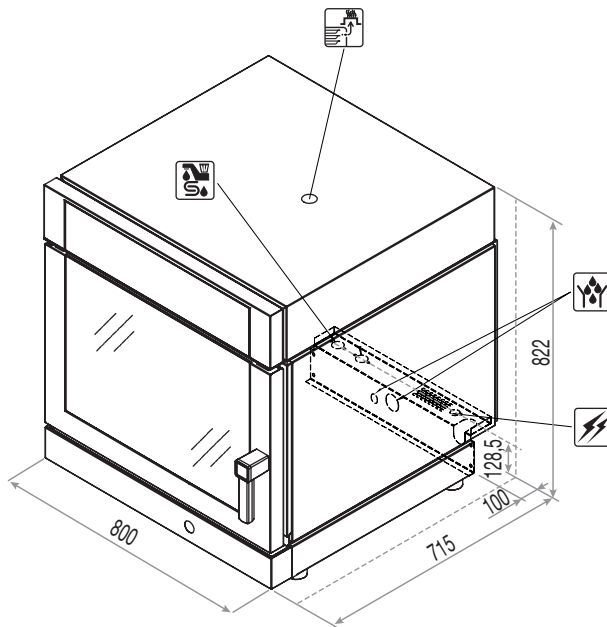
OPTIONS & ACCESSORIES

- Supports
- Openable inside glass of the door
- Wall brackets kit
- Water filter system
- Grids
- Trays
- Side racks 600x400
- Opposite side opening
- Door lock with key

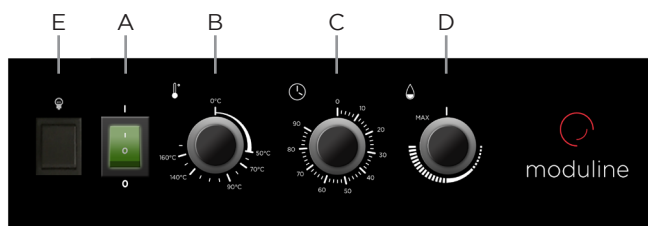
TECHNICAL INSTALLATION DIAGRAM

- Electricity supply cable inlet 
- Vent for excess humidity 
- Chamber drain 
- Softened water inlet 

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	Product max capacity [Kg]	15
Trays capacity	6 x GN 1/1 or 600x400	Total input [kW]	3,45 (230V)
Plates capacity (side racks GN1/1)	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		



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



REThERM GRE106C

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

- Electromechanical controls: main switch, lights switch, timer, moisture, temperature
- 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
- Glazed door plus lighting
- Removable GN1/1 tray racks

OPTIONS & ACCESSORIES

- Supports
- Openable inside glass of the door
- Water filter system
- Grids
- Trays
- Opposite side opening
- Door lock with key

TECHNICAL INSTALLATION DIAGRAM

Electricity supply
cable inlet



Vent for excess
humidity



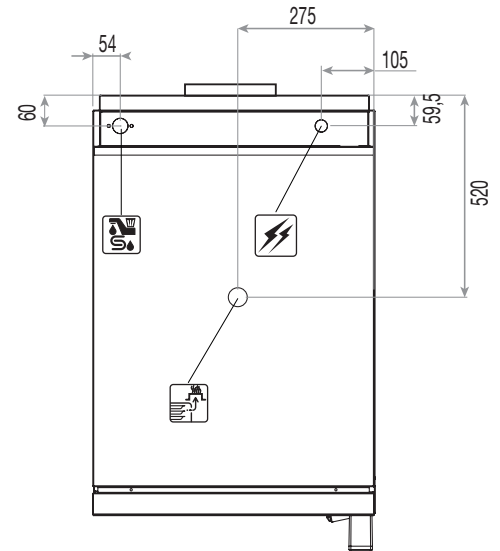
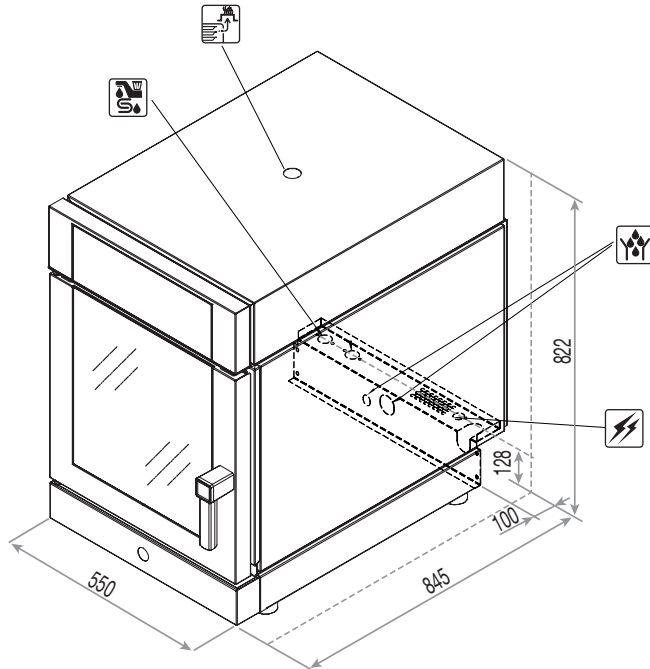
Chamber drain



Softened
water inlet



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]

3,45 (230V)

Amps.
[A]

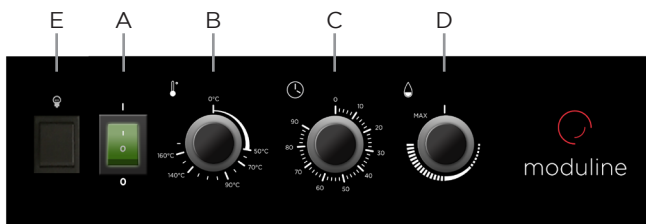
15 (230V)

Water pressure
[kPa]

150 ÷ 500

Net weight
[Kg]

90



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

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