

Регенерационные печи RRS версия С

Технические характеристики

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REThERM RRS040C

Regeneration oven
to reheat refrigerated
(+3°C) and frozen
food (-18°C)

CONSTRUCTION FEATURES

- Tightness chamber with radiused corners
- Total thermic insulation with rock or glass wool
- Long lasting front seal, made up of food-grade and high-heat resistant silicone, easy to clean and extremely resistant
- Removable side racks to facilitate cleaning
- Ventilated heating provided by high efficiency protected heating elements
- Snap-shut door
- Adjustable feet
- Easy access to facilitate maintenance and repair

FUNCTIONAL FEATURES

- Control panel of temperature electromechanical
- Simplified, user-friendly controls
- Operating temperature 30°C - 160°C
- Humidity vent
- Periodic reversal of direction of rotation of the fan for better air distribution
- Automatic stopping of fans when is opened
- End-of-cycle buzzer
- Chamber with safety thermostat



STANDARD SUPPLY

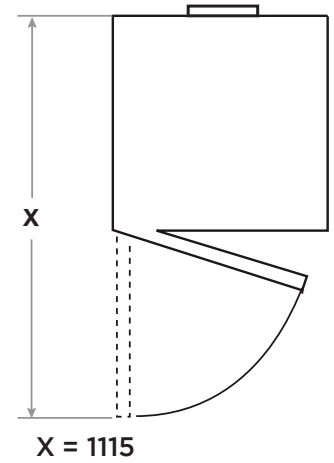
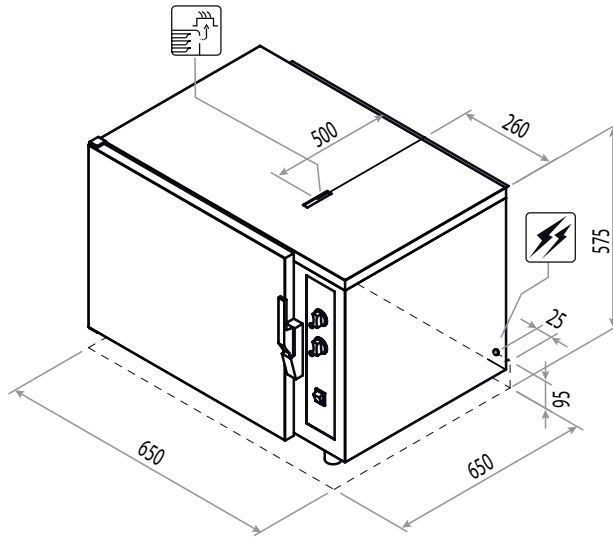
- Removable GN 2/3 tray racks

OPTIONS & ACCESSORIES

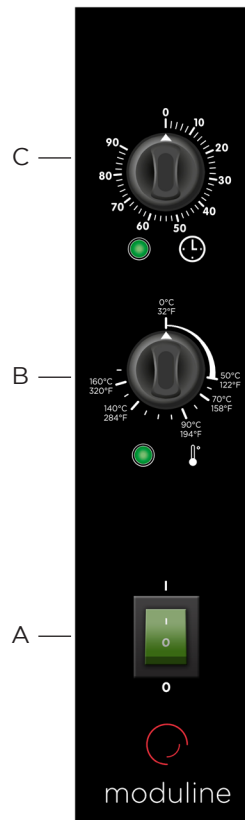
- Support
- Grids
- Trays

**TECHNICAL
INSTALLATION
DIAGRAM**

- Electricity supply cable inlet 
- Vent for excess humidity 



Overall dimensions (W x D x H) - mm	650 x 650 x 575h
Trays capacity	4 GN 2/3
Plates capacity	4 ø 200-320
Power supply	AC 220-240V 50/60Hz
Total input [kW]	3,45 (230V)
Amps. [A]	15 (230V)
Operating temperature [°C]	30 ÷ 160
Product max capacity [Kg]	9,6
Distance [mm]	95
Net weight [Kg]	43



- With electromechanical control**
- A On/Off switch
 - B Regenerating time setting knob, with warming light indicating operation
 - C Temperature regulation knob, with warming light to show that temperature has been reached



REThERM RRS060C

Regeneration oven
to reheat refrigerated
(+3°C) and frozen
food (-18°C)

CONSTRUCTION FEATURES

- Tightness chamber with radiused corners
- Total thermic insulation with rock or glass wool
- Long lasting front seal, made up of food-grade and high-heat resistant silicone, easy to clean and extremely resistant
- Removable side racks to facilitate cleaning
- Ventilated heating provided by high efficiency protected heating elements
- Snap-shut door
- Adjustable feet
- Easy access to facilitate maintenance and repair

FUNCTIONAL FEATURES

- Control panel of temperature electromechanical
- Simplified, user-friendly controls
- Operating temperature 30°C - 160°C
- Humidity vent
- Periodic reversal of direction of rotation of the fan for better air distribution
- Automatic stopping of fans when is opened
- End-of-cycle buzzer
- Chamber with safety thermostat


STANDARD SUPPLY


- Removable GN 2/3 tray racks

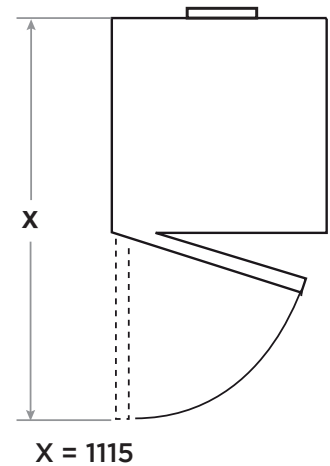
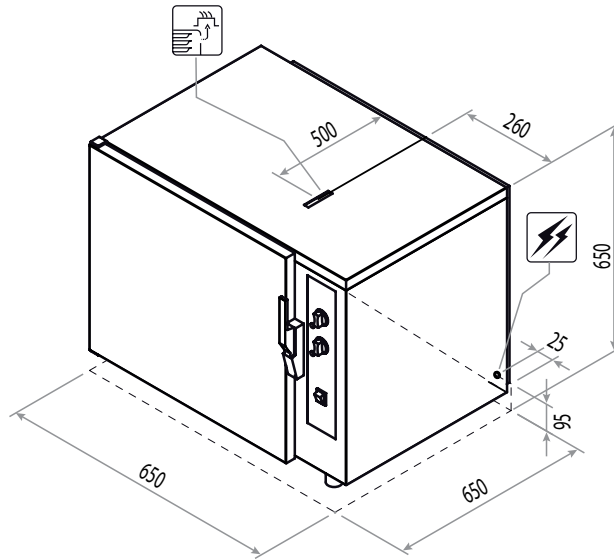
OPTIONS & ACCESSORIES

- Support
- Grids
- Trays

**TECHNICAL
INSTALLATION
DIAGRAM**

Electricity supply
cable inlet 

Vent for excess
humidity 



Overall dimensions
(W x D x H) - mm 650 x 650 x 650h

Trays capacity 6 GN 2/3

Plates capacity 6 ø 200-320

Power supply AC 220-240V 50/60Hz

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

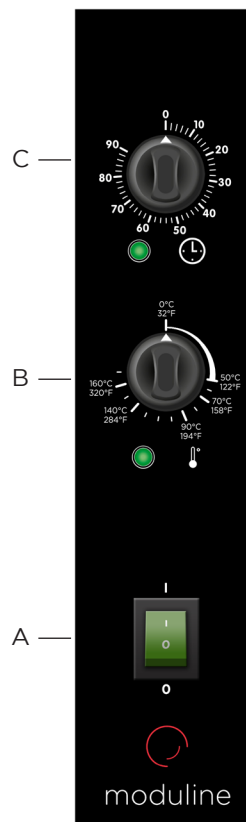
Amps.
[A] 15 (230V)

Operating
temperature [°C] 30 ÷ 160

Product max
capacity [Kg] 14,5

Distance
[mm] 75

Net weight
[Kg] 45



With electromechanical control

- A On/Off switch
- B Regenerating time setting knob, with warming light indicating operation
- C Temperature regulation knob, with warming light to show that temperature has been reached



RE THERM RRS071C

Regeneration oven
to reheat refrigerated
(+3°C) and frozen
food (-18°C)

CONSTRUCTION FEATURES

- Tightness chamber with radiused corners
- Total thermic insulation with rock or glass wool
- Long lasting front seal, made up of food-grade and high-heat resistant silicone, easy to clean and extremely resistant
- Removable side racks to facilitate cleaning
- Ventilated heating provided by high efficiency protected heating elements
- Snap-shut door
- Adjustable feet
- Easy access to facilitate maintenance and repair

FUNCTIONAL FEATURES

- Control panel of temperature electromechanical
- Simplified, user-friendly controls
- Operating temperature 30°C - 160°C
- Humidity vent
- Periodic reversal of direction of rotation of the fan for better air distribution
- Automatic stopping of fans when is opened
- End-of-cycle buzzer
- Chamber with safety thermostat



STANDARD SUPPLY

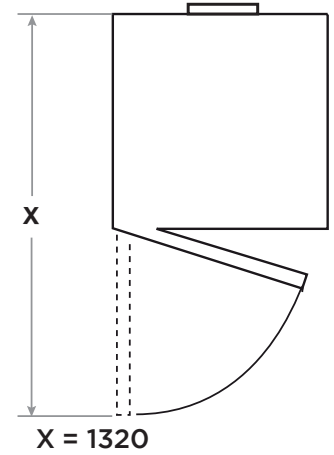
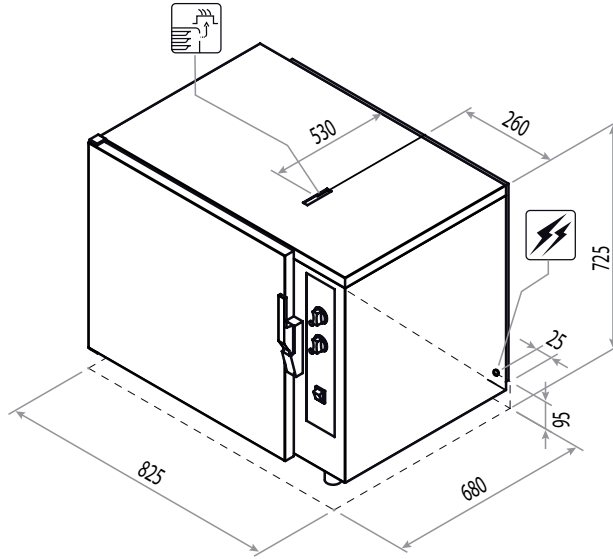
- Removable GN 1/1 tray racks

OPTIONS & ACCESSORIES

- Support
- Grids
- Trays

**TECHNICAL
INSTALLATION
DIAGRAM**

- Electricity supply cable inlet 
- Vent for excess humidity 



Overall dimensions
(W x D x H) - mm

825 x 680 x 725h

Trays capacity

7 GN 1/1

Plates capacity

14 ø 200-260
7 ø 270-320

Power supply

380-415V 3N 50/60Hz

Total input
[kW]

6,3 (400V)

Amps.
[A]

9,2 (400V)

Operating temperature [°C]

30 ÷ 160

Product max capacity [Kg]

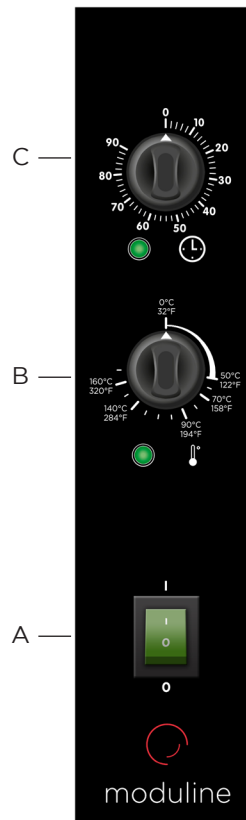
25

Distance
[mm]

75

Net weight
[Kg]

54



With electromechanical control

- A On/Off switch
- B Regenerating time setting knob, with warming light indicating operation
- C Temperature regulation knob, with warning light to show that temperature has been reached



REThERM RRS090C

Regeneration oven
to reheat refrigerated
(+3°C) and frozen
food (-18°C)

CONSTRUCTION FEATURES

- Tightness chamber with radiused corners
- Total thermic insulation with rock or glass wool
- Long lasting front seal, made up of food-grade and high-heat resistant silicone, easy to clean and extremely resistant
- Removable side racks to facilitate cleaning
- Ventilated heating provided by high efficiency protected heating elements
- Snap-shut door
- Adjustable feet
- Easy access to facilitate maintenance and repair

FUNCTIONAL FEATURES

- Control panel of temperature electromechanical
- Simplified, user-friendly controls
- Operating temperature 30°C - 160°C
- Humidity vent
- Periodic reversal of direction of rotation of the fan for better air distribution
- Automatic stopping of fans when is opened
- End-of-cycle buzzer
- Chamber with safety thermostat



STANDARD SUPPLY

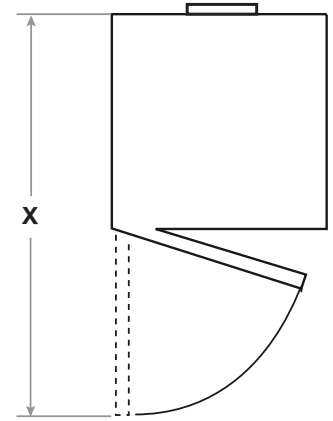
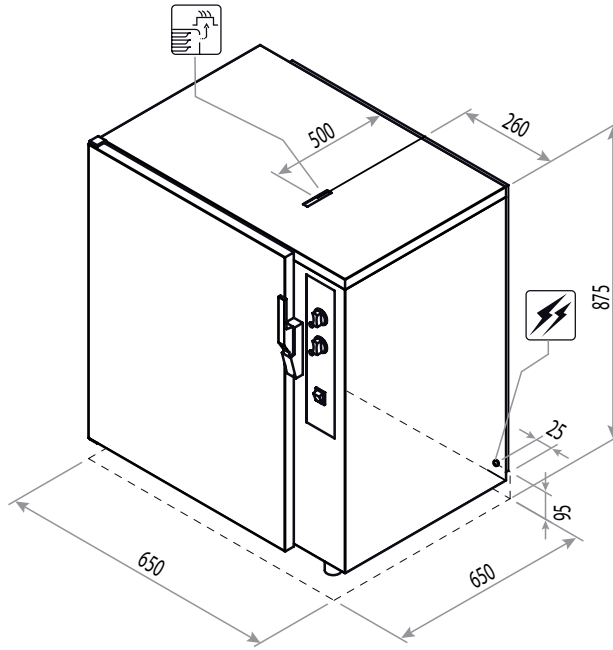
- Removable GN 2/3 tray racks

OPTIONS & ACCESSORIES

- Support
- Grids
- Trays

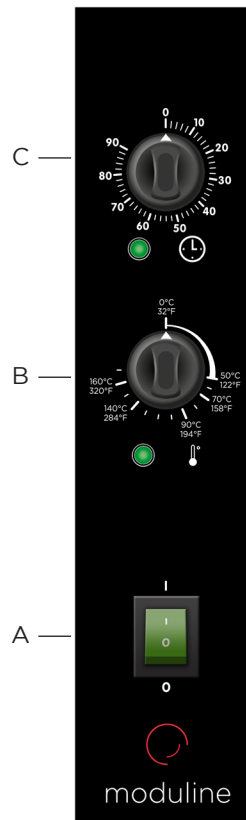
**TECHNICAL
INSTALLATION
DIAGRAM**

- Electricity supply cable inlet 
- Vent for excess humidity 



X = 1115

Overall dimensions (W x D x H) - mm	650 x 650 x 875h
Trays capacity	9 GN 2/3
Plates capacity	9 Ø 200-320
Power supply	380-415V 3N 50/60Hz
Total input [kW]	6,8 (400V)
Amps. [A]	9,9 (400V)
Operating temperature [°C]	30 ÷ 160
Product max capacity [Kg]	21,5
Distance [mm]	75
Net weight [Kg]	59



With electromechanical control

- A On/Off switch
- B Regenerating time setting knob, with warning light indicating operation
- C Temperature regulation knob, with warning light to show that temperature has been reached



RE THERM RRS101C

Regeneration oven
to reheat refrigerated
(+3°C) and frozen
food (-18°C)

CONSTRUCTION FEATURES

- Tightness chamber with radiused corners
- Total thermic insulation with rock or glass wool
- Long lasting front seal, made up of food-grade and high-heat resistant silicone, easy to clean and extremely resistant
- Removable side racks to facilitate cleaning
- Ventilated heating provided by high efficiency protected heating elements
- Snap-shut door
- Adjustable feet
- Easy access to facilitate maintenance and repair

FUNCTIONAL FEATURES

- Control panel of temperature electromechanical
- Simplified, user-friendly controls
- Operating temperature 30°C - 160°C
- Humidity vent
- Periodic reversal of direction of rotation of the fan for better air distribution
- Automatic stopping of fans when is opened
- End-of-cycle buzzer
- Chamber with safety thermostat


STANDARD SUPPLY


- Removable GN 1/1 tray racks

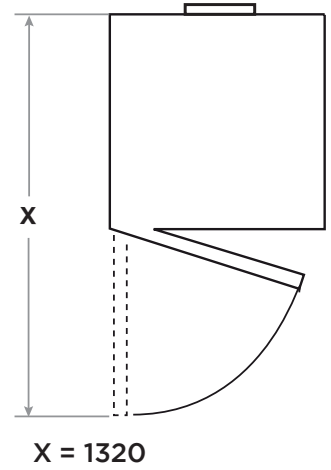
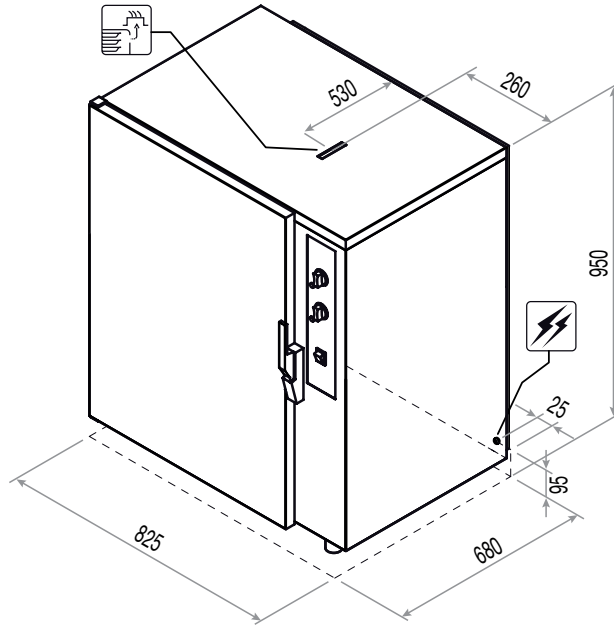
OPTIONS & ACCESSORIES

- Support
- Grids
- Trays

**TECHNICAL
INSTALLATION
DIAGRAM**

Electricity supply
cable inlet 

Vent for excess
humidity 



Overall dimensions
(W x D x H) - mm 825 x 680 x 950h

Trays capacity 10 GN 1/1

Plates capacity 20 ø 200-260
10 ø 270-320

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

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

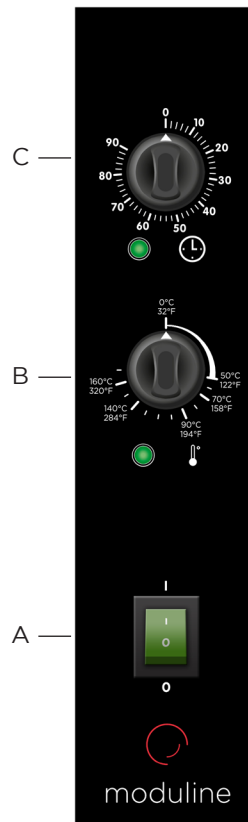
Amps.
[A] 18,1 (400V)

Operating
temperature [°C] 30 ÷ 160

Product max
capacity [Kg] 36

Distance
[mm] 75

Net weight
[Kg] 70



With electromechanical control

- A On/Off switch
- B Regenerating time setting knob, with warning light indicating operation
- C Temperature regulation knob, with warning light to show that temperature has been reached



REThERM RRS102C

Regeneration oven
to reheat refrigerated
(+3°C) and frozen
food (-18°C)

CONSTRUCTION FEATURES

- Tightness chamber with radiused corners
- Total thermic insulation with rock or glass wool
- Long lasting front seal, made up of food-grade and high-heat resistant silicone, easy to clean and extremely resistant
- Removable side racks to facilitate cleaning
- Ventilated heating provided by high efficiency protected heating elements
- Snap-shut door
- Adjustable feet
- Easy access to facilitate maintenance and repair

FUNCTIONAL FEATURES

- Control panel of temperature electromechanical
- Simplified, user-friendly controls
- Operating temperature 30°C - 160°C
- Humidity vent
- Periodic reversal of direction of rotation of the fan for better air distribution
- Automatic stopping of fans when is opened
- End-of-cycle buzzer
- Chamber with safety thermostat



STANDARD SUPPLY

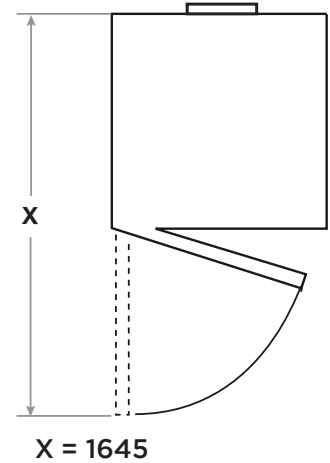
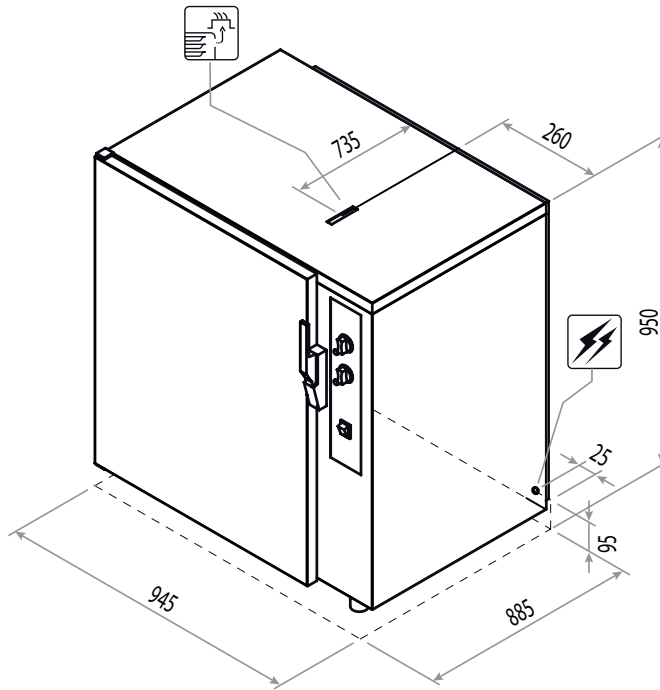
- Removable GN 2/1 tray racks

OPTIONS & ACCESSORIES

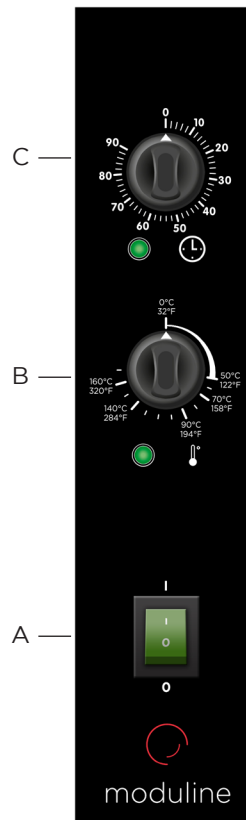
- Support
- Grids
- Trays

TECHNICAL INSTALLATION DIAGRAM

- Electricity supply cable inlet 
- Vent for excess humidity 



Overall dimensions (W x D x H) - mm	945 x 885 x 950h
Trays capacity	10 GN 2/1
Plates capacity	40 ø 200-260 20 ø 270-320
Power supply	380-415V 3N 50/60Hz
Total input [kW]	15,5 (400V)
Amps. [A]	22,4 (400V)
Operating temperature [°C]	30 ÷ 160
Product max capacity [Kg]	72
Distance [mm]	75
Net weight [Kg]	90



- With electromechanical control**
- A On/Off switch
 - B Regenerating time setting knob, with warning light indicating operation
 - C Temperature regulation knob, with warning light to show that temperature has been reached



REThERM RRS122C

Regeneration oven
to reheat refrigerated
(+3°C) and frozen
food (-18°C)

CONSTRUCTION FEATURES

- Tightness chamber with radiused corners
- Total thermic insulation with rock or glass wool
- Long lasting front seal, made up of food-grade and high-heat resistant silicone, easy to clean and extremely resistant
- Removable side racks to facilitate cleaning
- Ventilated heating provided by high efficiency protected heating elements
- Snap-shut door
- Adjustable feet
- Easy access to facilitate maintenance and repair

FUNCTIONAL FEATURES

- Control panel of temperature electromechanical
- Simplified, user-friendly controls
- Operating temperature 30°C - 160°C
- Humidity vent
- Periodic reversal of direction of rotation of the fan for better air distribution
- Automatic stopping of fans when is opened
- End-of-cycle buzzer
- Chamber with safety thermostat



STANDARD SUPPLY

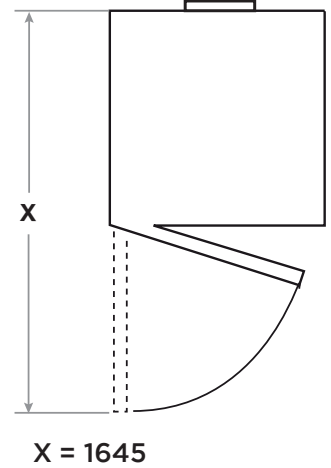
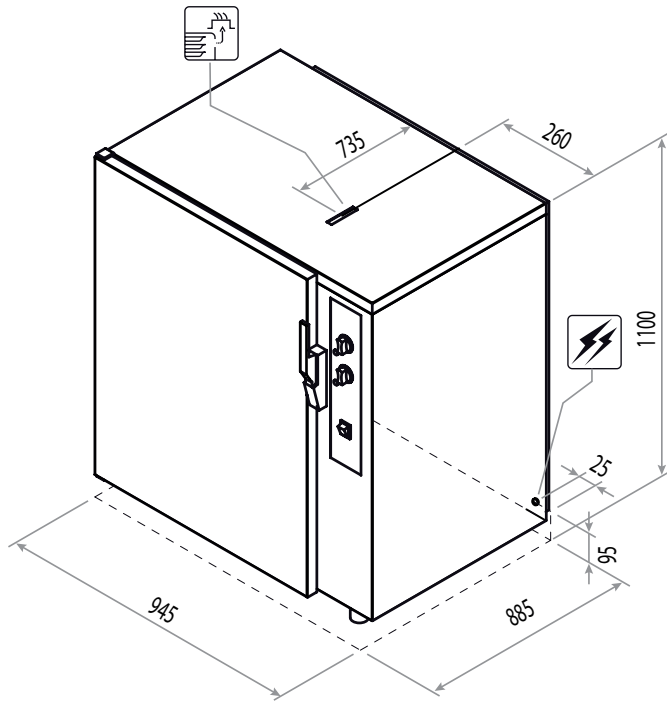
- Removable GN 2/1 tray racks

OPTIONS & ACCESSORIES

- Support
- Grids
- Trays

**TECHNICAL
INSTALLATION
DIAGRAM**

- Electricity supply cable inlet 
- Vent for excess humidity 



Overall dimensions (W x D x H) - mm 945 x 885 x 1100h

Trays capacity 12 GN 2/1

Plates capacity 48 ø 200-260
24 ø 270-320

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

Total input [kW] 15,5 (400V)

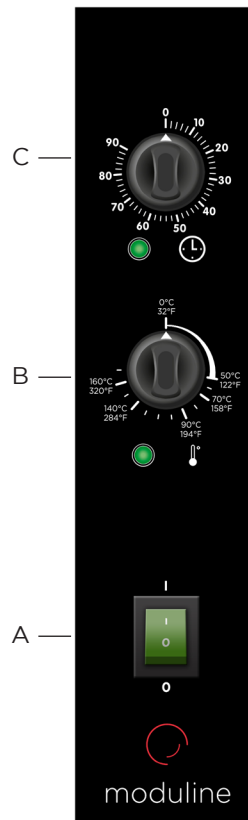
Amps. [A] 22,4 (400V)

Operating temperature [°C] 30 ÷ 160

Product max capacity [Kg] 86,5

Distance [mm] 75

Net weight [Kg] 105



With electromechanical control

- A On/Off switch
- B Regenerating time setting knob, with warning light indicating operation
- C Temperature regulation knob, with warning light to show that temperature has been reached

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