

# Регенерационные печи RRO версия E, D, C

## Технические характеристики

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# REThERM RRO051C/D/E

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
- Removable side racks to facilitate cleaning
- Direct water system connection
- Internal drain for easy cleaning
- Ventilated heating provided by high efficiency protected heating elements
- Snap-shut door with internal glass
- Adjustable feet
- 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
- Automatic stopping of fans when the door is opened
- 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

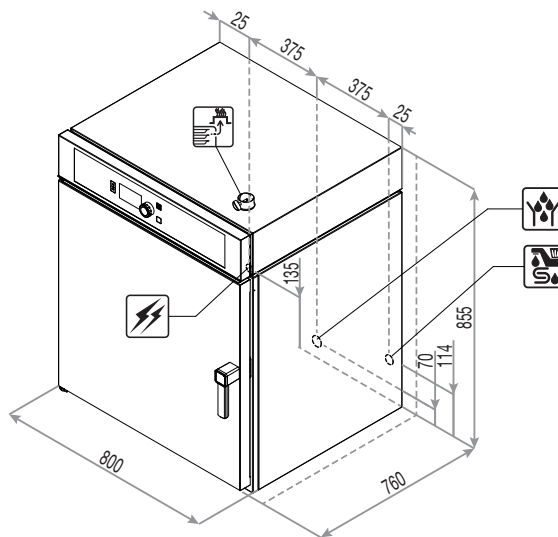
## OPTIONS & ACCESSORIES

- Supports
- Oven rack GN 1/1 or 600 x 400
- Normal or folding transport trolleys for oven racks
- Concealed water storage tank
- Door for reverse opening
- 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)
- External hand shower
- USB port saving device HACCP (only for D and E versions)
- Glass door and lighting
- Trays
- Grids
- Side racks 600x400
- Needle core probe, thin (only for D and E versions)
- One Touch software
- Water filter system

## TECHNICAL INSTALLATION DIAGRAM

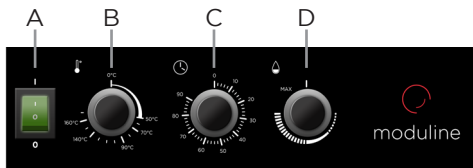
- Electricity supply cable inlet 
- Adjustable vent for excess humidity 
- Chamber drain 
- Softened water inlet 

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



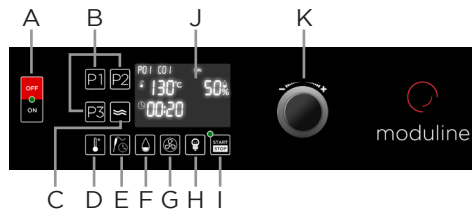
<b>Overall dimensions (W x D x H) - mm</b>	800 x 760 x 855h
<b>Trays capacity</b>	5 x GN 1/1 or 600 x 400
<b>Distance [mm]</b>	90
<b>Plates capacity (tray racks GN1/1)</b>	10 ø 200-260 5 ø 270-320
<b>Power supply</b>	380-415V 3N 50/60Hz
<b>Working temperature [°C]</b>	30 ÷ 160

<b>Product max capacity [Kg]</b>	18
<b>Total input [kW]</b>	6,3 (400V)
<b>Amps. [A]</b>	9,2 (400V)
<b>Water pressure [kPa]</b>	150 ÷ 500
<b>Net weight [Kg]</b>	67



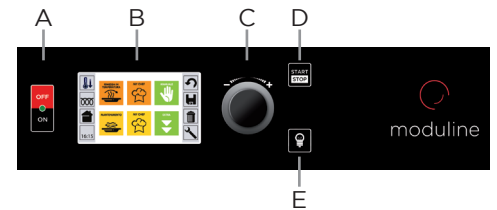
### C Version

- 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



# REThERM RRO061C/D/E

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
- Removable side racks to facilitate cleaning
- Direct water system connection
- Internal drain for easy cleaning
- Ventilated heating provided by high efficiency protected heating elements
- Snap-shut door with internal glass
- Adjustable feet
- 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
- Automatic stopping of fans when the door is opened
- 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

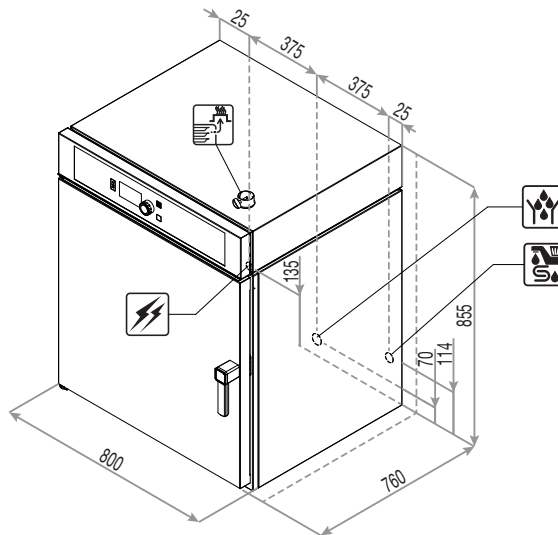
## OPTIONS & ACCESSORIES

- Supports
- Oven rack GN 1/1 or 600 x 400
- Normal or folding transport trolleys for oven racks
- Concealed water storage tank
- Door for reverse opening
- 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)
- External hand shower
- USB port saving device HACCP (only for D and E versions)
- Glass door and lighting
- Trays
- Grids
- Side racks 600x400
- Needle core probe, thin (only for D and E versions)
- One Touch software
- Water filter system

## TECHNICAL INSTALLATION DIAGRAM

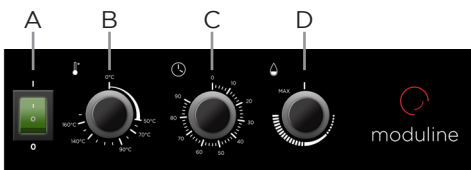
- Electricity supply cable inlet 
- Adjustable vent for excess humidity 
- Chamber drain 
- Softened water inlet 

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



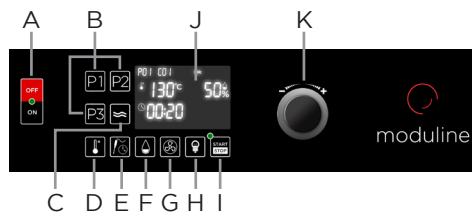
<b>Overall dimensions (W x D x H) - mm</b>	800 x 760 x 855h
<b>Trays capacity</b>	6 x GN 1/1 or 600 x 400
<b>Distance [mm]</b>	75
<b>Plates capacity (tray racks GN1/1)</b>	12 ø 200-260 6 ø 270-320
<b>Power supply</b>	380-415V 3N 50/60Hz
<b>Working temperature [°C]</b>	30 ÷ 160

<b>Product max capacity [Kg]</b>	22
<b>Total input [kW]</b>	6,3 (400V)
<b>Amps. [A]</b>	9,2 (400V)
<b>Water pressure [kPa]</b>	150 ÷ 500
<b>Net weight [Kg]</b>	67



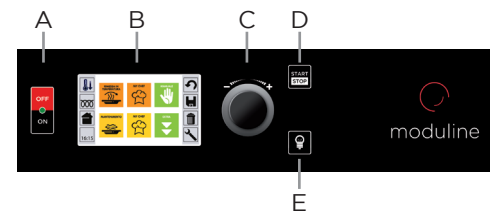
### C Version

- 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



# RE THERM RRO081C/D/E

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
- Removable side racks to facilitate cleaning
- Direct water system connection
- Internal drain for easy cleaning
- Ventilated heating provided by high efficiency protected heating elements
- Snap-shut door with internal glass
- Adjustable feet
- 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
- Automatic stopping of fans when the door is opened
- 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


- Supports
- Oven rack GN 1/1 or 600 x 400
- Normal or folding transport trolleys for oven racks
- Concealed water storage tank
- Door for reverse opening
- 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)
- External hand shower
- USB port saving device HACCP (only for D and E versions)
- Glass door and lighting
- Trays
- Grids
- Side racks 600x400
- Needle core probe, thin (only for D and E versions)
- One Touch software
- Water filter system

## TECHNICAL INSTALLATION DIAGRAM

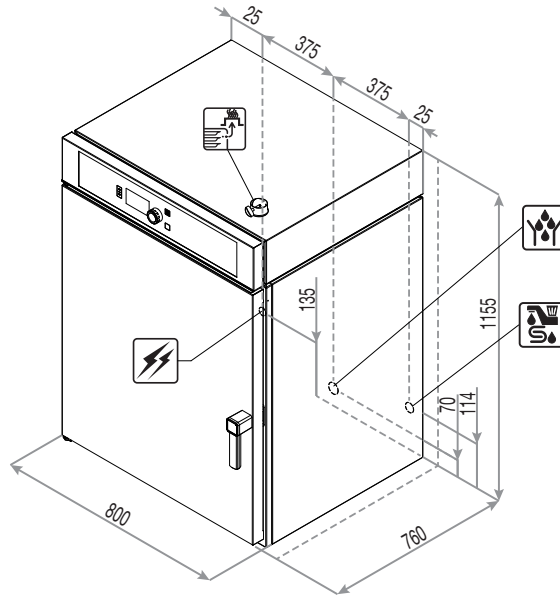
Electricity supply  
cable inlet 

Adjustable 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 760 x 1155h

**Trays capacity**

8 x GN 1/1  
or 600x400

**Distance**  
[mm]

75

**Plates capacity**  
(tray racks GN1/1)

16 ø 200-260  
8 ø 270-320

**Power supply**

380-415V 3N 50/60Hz

**Working  
temperature [°C]**

30 ÷ 160

**Product max  
capacity [Kg]**

29

**Total input  
[kW]**

12,5 (400V)

**Amps.  
[A]**

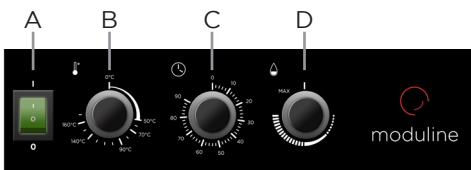
18,1 (400V)

**Water pressure  
[kPa]**

150 ÷ 500

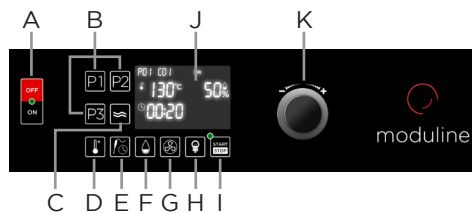
**Net weight  
[Kg]**

90



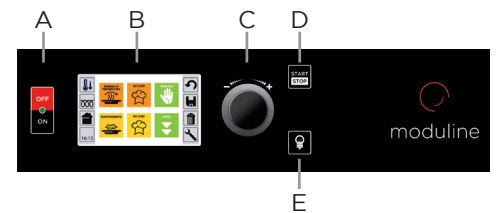
### C Version

- 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



# REThERM RRO101C/D/E

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
- Removable side racks to facilitate cleaning
- Direct water system connection
- Internal drain for easy cleaning
- Ventilated heating provided by high efficiency protected heating elements
- Snap-shut door with internal glass
- Adjustable feet
- 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
- Automatic stopping of fans when the door is opened
- 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

- Supports
- Oven rack GN 1/1 or 600 x 400
- Normal or folding transport trolleys for oven racks
- Concealed water storage tank
- Door for reverse opening
- 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)
- External hand shower
- USB port saving device HACCP (only for D and E versions)
- Glass door and lighting
- Trays
- Grids
- Side racks 600x400
- Needle core probe, thin (only for D and E versions)
- One Touch software
- Water filter system

## TECHNICAL INSTALLATION DIAGRAM

Electricity supply  
cable inlet



Adjustable vent for  
excess humidity



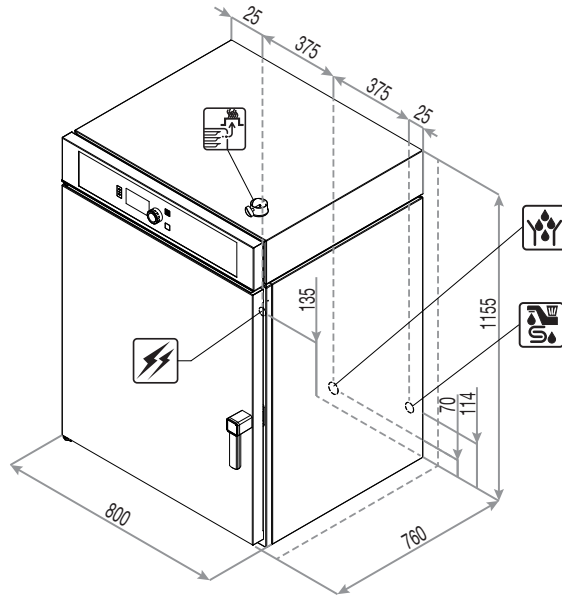
Chamber drain



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 760 x 1155h

**Trays capacity**

10 x GN 1/1  
or 600x400

**Distance**  
[mm]

75

**Plates capacity**  
(tray racks GN1/1)

20 ø 200-260  
10 ø 270-320

**Power supply**

380-415V 3N 50/60Hz

**Working  
temperature [°C]**

30 ÷ 160

**Product max  
capacity [Kg]**

36

**Total input  
[kW]**

12,5 (400V)

**Amps.  
[A]**

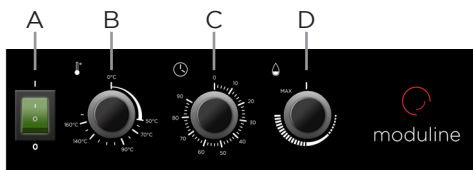
18,1 (400V)

**Water pressure  
[kPa]**

150 ÷ 500

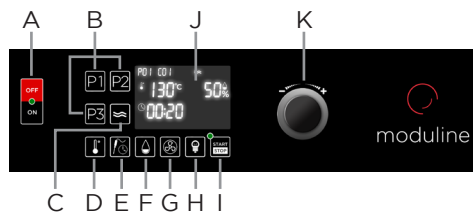
**Net weight  
[Kg]**

90



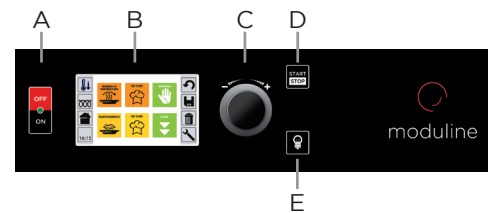
### C Version

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



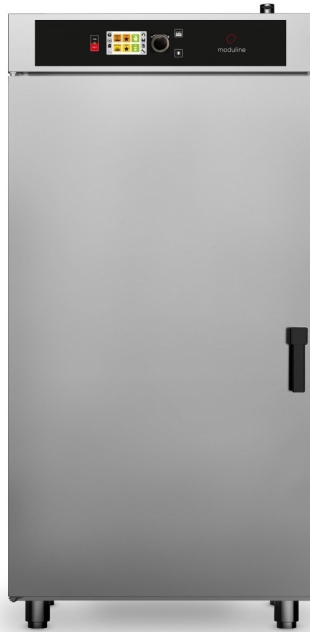
### D Version

- 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



# REThERM RRO11C/D/E

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
- Removable side racks to facilitate cleaning
- Direct water system connection
- Internal drain for easy cleaning
- Ventilated heating provided by high efficiency protected heating elements
- Snap-shut door with internal glass
- Adjustable feet
- 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
- Automatic stopping of fans when the door is opened
- 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

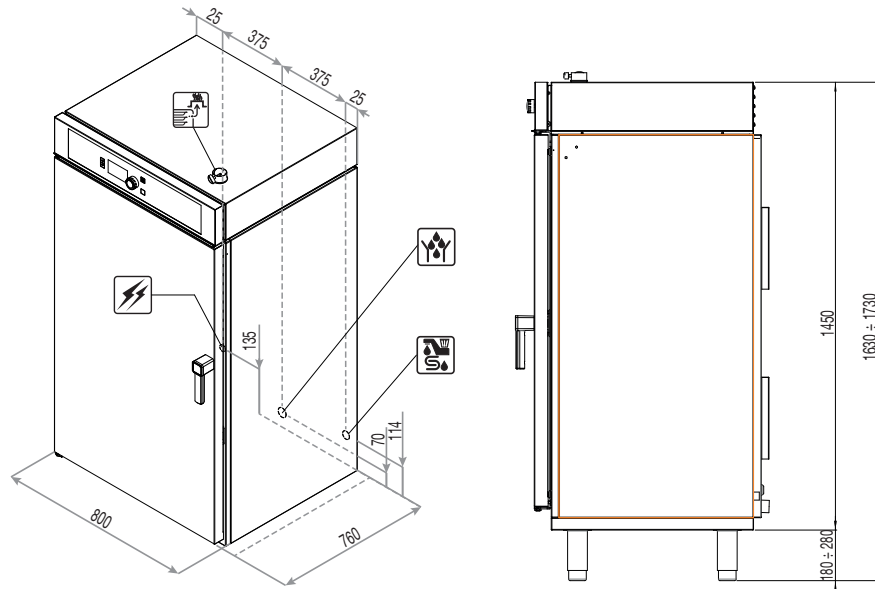
## OPTIONS & ACCESSORIES

- Oven rack GN 1/1 or 600 x 400
- Normal or folding transport trolleys for oven racks
- Concealed water storage tank
- Door for reverse opening
- 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)
- External hand shower
- USB port saving device HACCP (only for D and E versions)
- Glass door and lighting
- Trays
- Grids
- Side racks 600x400
- Needle core probe, thin (only for D and E versions)
- One Touch software
- Water filter system

## TECHNICAL INSTALLATION DIAGRAM

- Electricity supply cable inlet 
- Adjustable 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 760 x 1630h

**Trays capacity**

11 x GN 1/1  
or 600x400

**Distance [mm]**

90

**Plates capacity (tray racks GN1/1)**

22 ø 200-260  
11 ø 270-320

**Power supply**

380-415V 3N 50/60Hz

**Working temperature [°C]**

30 ÷ 160

**Product max capacity [Kg]**

40

**Total input [kW]**

15,5 (400V)

**Amps. [A]**

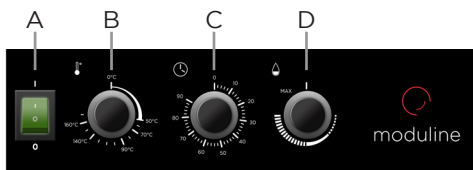
22,4 (400V)

**Water pressure [kPa]**

150 ÷ 500

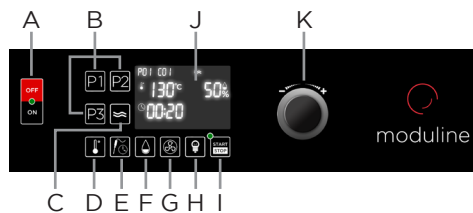
**Net weight [Kg]**

121



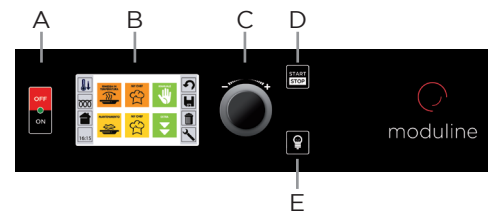
### C Version

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



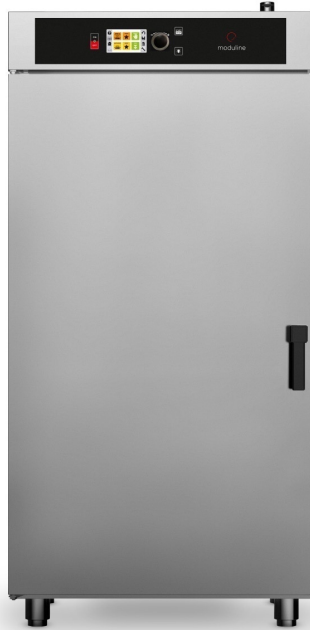
### D Version

- 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



# REThERM RRO141C/D/E

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
- Removable side racks to facilitate cleaning
- Direct water system connection
- Internal drain for easy cleaning
- Ventilated heating provided by high efficiency protected heating elements
- Snap-shut door with internal glass
- Adjustable feet
- 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
- Automatic stopping of fans when the door is opened
- 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


- Oven rack GN 1/1 or 600 x 400
- Normal or folding transport trolleys for oven racks
- Concealed water storage tank
- Door for reverse opening
- 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)
- External hand shower
- USB port saving device HACCP (only for D and E versions)
- Glass door and lighting
- Trays
- Grids
- Side racks 600x400
- Needle core probe, thin (only for D and E versions)
- One Touch software
- Water filter system

## TECHNICAL INSTALLATION DIAGRAM

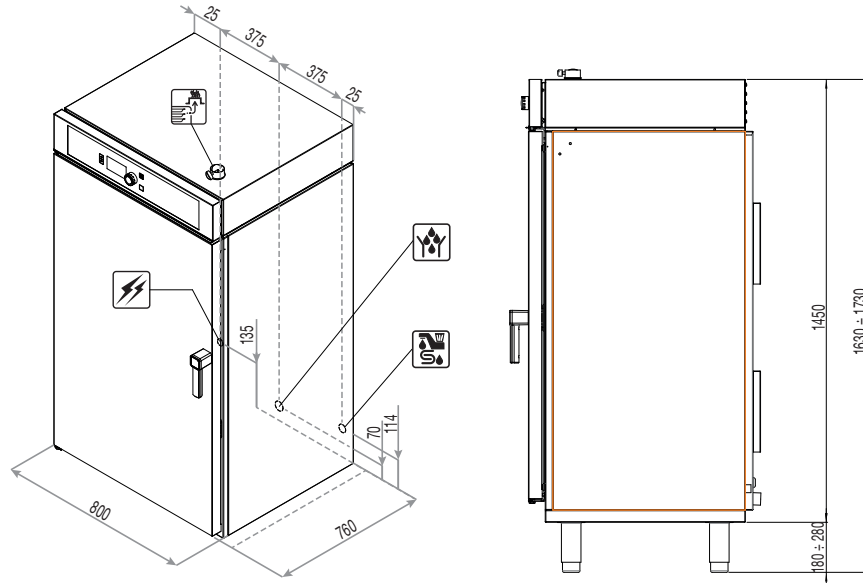
Electricity supply cable inlet 

Adjustable 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 760 x 1630h

**Trays capacity**

14 x GN 1/1  
or 600x400

**Distance [mm]**

75

**Plates capacity (tray racks GN1/1)**

28 ø 200-260  
14 ø 270-320

**Power supply**

380-415V 3N 50/60Hz

**Working temperature [°C]**

30 ÷ 160

**Product max capacity [Kg]**

50

**Total input [kW]**

15,5 (400V)

**Amps. [A]**

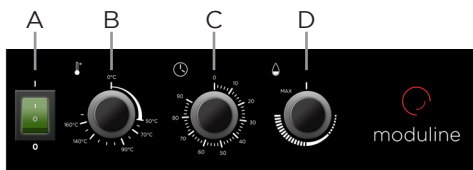
22,4 (400V)

**Water pressure [kPa]**

150 ÷ 500

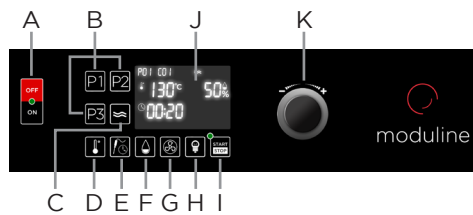
**Net weight [Kg]**

121



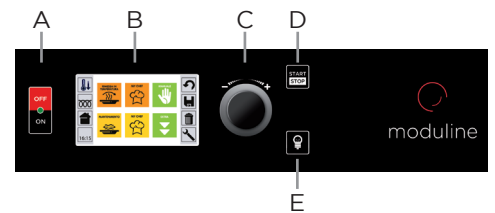
### C Version

- 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



# RE THERM RRO062C/D/E

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 seals made up of food grade of high heat resistance
- Removable side racks to facilitate cleaning
- Direct water system connection
- Internal drain for easy cleaning
- Ventilated heating provided by high efficiency protected heating elements
- Snap-shut door with internal glass
- Adjustable feet
- 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
- Automatic stopping of fans when the door is opened
- End-of-cycle buzzer
- Chamber with safety thermostat
- Delayed start timer (only for D and E versions)


## STANDARD SUPPLY


- Removable GN 2/1 tray racks


## OPTIONS & ACCESSORIES


- Supports
- Oven rack GN 2/1
- Normal or folding transport trolleys for oven racks
- Concealed water storage tank
- Door for reverse opening
- 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)
- External hand shower
- USB port saving device HACCP (only for D and E versions)
- Glass door and lighting
- Trays
- Grids
- Needle core probe, thin (only for D and E versions)
- One Touch software
- Water filter system

## TECHNICAL INSTALLATION DIAGRAM

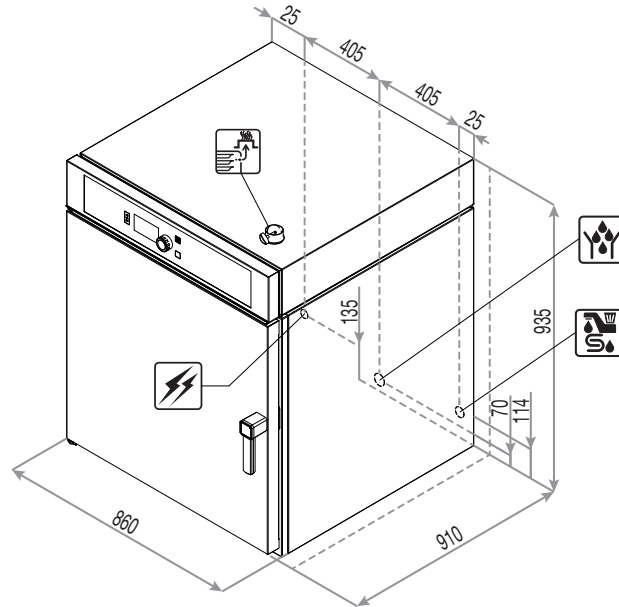
Electricity supply  
cable inlet 

Adjustable 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

860 x 910 x 935h

**Trays capacity**

6 x GN 2/1

**Distance**  
[mm]

90

**Plates capacity**  
(tray racks GN1/1)

24 ø 200-260  
12 ø 270-320

**Power supply**

380-415V 3N 50/60Hz

**Working  
temperature [°C]**

30 ÷ 160

**Product max  
capacity [Kg]**

43

**Total input**  
[kW]

12,5 (400V)

**Amps.**  
[A]

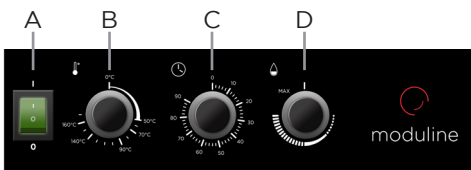
18,1 (400V)

**Water pressure**  
[kPa]

150 ÷ 500

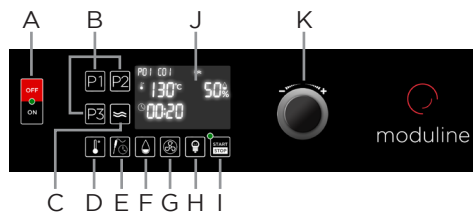
**Net weight**  
[Kg]

88



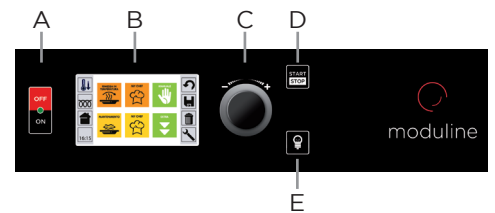
### C Version

- 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



# RE THERM RRO072C/D/E

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
- Removable side racks to facilitate cleaning
- Direct water system connection
- Internal drain for easy cleaning
- Ventilated heating provided by high efficiency protected heating elements
- Snap-shut door with internal glass
- Adjustable feet
- 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
- Automatic stopping of fans when the door is opened
- End-of-cycle buzzer
- Chamber with safety thermostat
- Delayed start timer (only for D and E versions)





## STANDARD SUPPLY

- Removable GN 2/1 tray racks

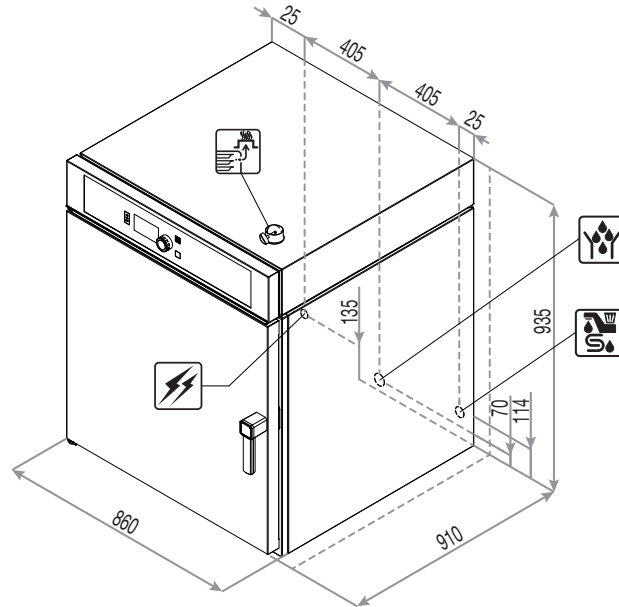
## OPTIONS & ACCESSORIES

- Supports
- Oven rack GN 2/1
- Normal or folding transport trolleys for oven racks
- Concealed water storage tank
- Door for reverse opening
- 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)
- External hand shower
- USB port saving device HACCP (only for D and E versions)
- Glass door and lighting
- Trays
- Grids
- Needle core probe, thin (only for D and E versions)
- One Touch software
- Water filter system

## TECHNICAL INSTALLATION DIAGRAM

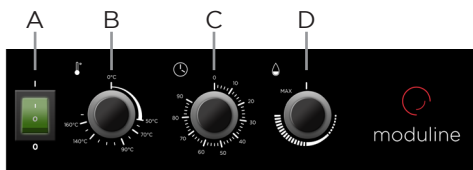
- Electricity supply cable inlet 
- Adjustable vent for excess humidity 
- Chamber drain 
- Softened water inlet 

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



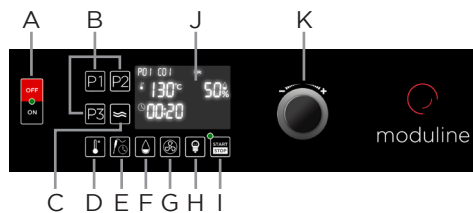
<b>Overall dimensions (W x D x H) - mm</b>	860 x 910 x 935h
<b>Trays capacity</b>	7 x GN 2/1
<b>Distance [mm]</b>	75
<b>Plates capacity (tray racks GN1/1)</b>	28 ø 200-260 14 ø 270-320
<b>Power supply</b>	380-415V 3N 50/60Hz
<b>Working temperature [°C]</b>	30 ÷ 160

<b>Product max capacity [Kg]</b>	50
<b>Total input [kW]</b>	12,5 (400V)
<b>Amps. [A]</b>	18,1 (400V)
<b>Water pressure [kPa]</b>	150 ÷ 500
<b>Net weight [Kg]</b>	88



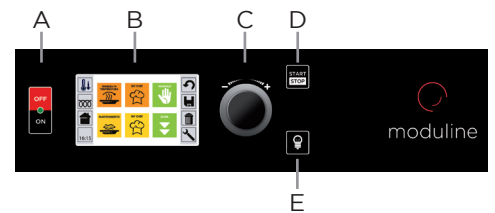
### C Version

- 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



# RE THERM RRO082C/D/E

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
- Removable side racks to facilitate cleaning
- Direct water system connection
- Internal drain for easy cleaning
- Ventilated heating provided by high efficiency protected heating elements
- Snap-shut door with internal glass
- Adjustable feet
- 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
- Automatic stopping of fans when the door is opened
- End-of-cycle buzzer
- Chamber with safety thermostat
- Delayed start timer (only for D and E versions)





## STANDARD SUPPLY

- Removable GN 2/1 tray racks

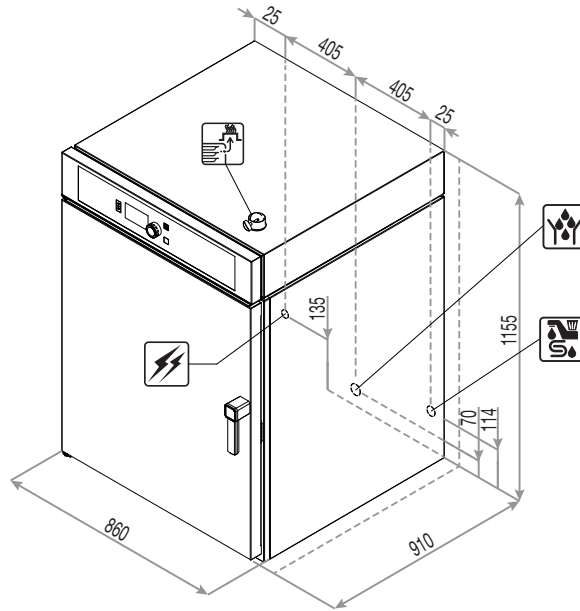
## OPTIONS & ACCESSORIES

- Supports
- Oven rack GN 2/1
- Normal or folding transport trolleys for oven racks
- Concealed water storage tank
- Door for reverse opening
- 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)
- External hand shower
- USB port saving device HACCP (only for D and E versions)
- Glass door and lighting
- Trays
- Grids
- Side racks 600x400
- Needle core probe, thin (only for D and E versions)
- One Touch software
- Water filter system

## TECHNICAL INSTALLATION DIAGRAM

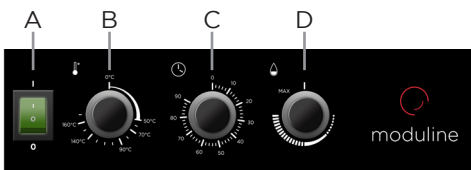
- Electricity supply cable inlet 
- Adjustable vent for excess humidity 
- Chamber drain 
- Softened water inlet 

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



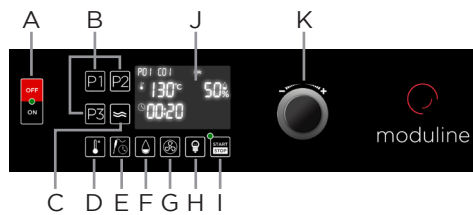
<b>Overall dimensions (W x D x H) - mm</b>	860 x 910 x 1155h
<b>Trays capacity</b>	8 x GN 2/1
<b>Distance [mm]</b>	90
<b>Plates capacity (tray racks GN1/1)</b>	32 ø 200-260 16 ø 270-320
<b>Power supply</b>	310-415V 3N 50/60Hz
<b>Working temperature [°C]</b>	30 ÷ 160

<b>Product max capacity [Kg]</b>	58
<b>Total input [kW]</b>	15,5 (400V)
<b>Amps. [A]</b>	22,4 (400V)
<b>Water pressure [kPa]</b>	150 ÷ 500
<b>Net weight [Kg]</b>	102



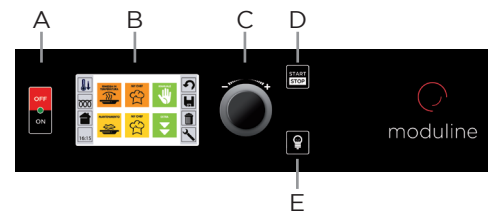
### C Version

- 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



## RE THERM 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

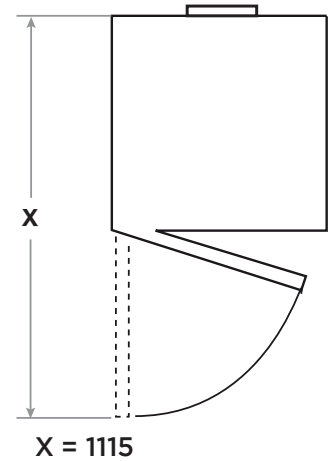
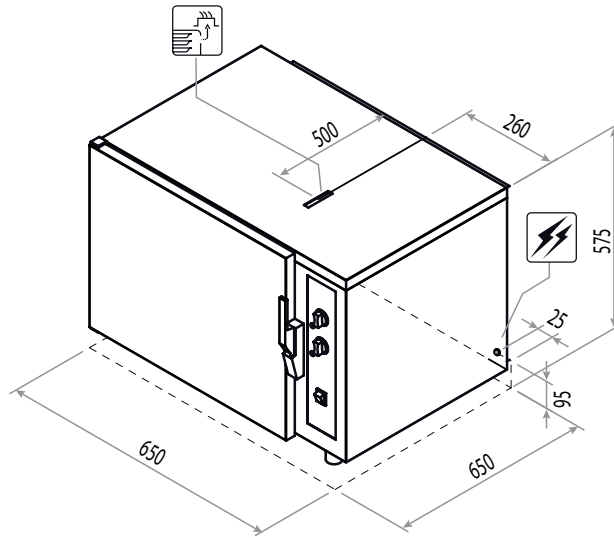
### OPTIONS & ACCESSORIES

- 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)

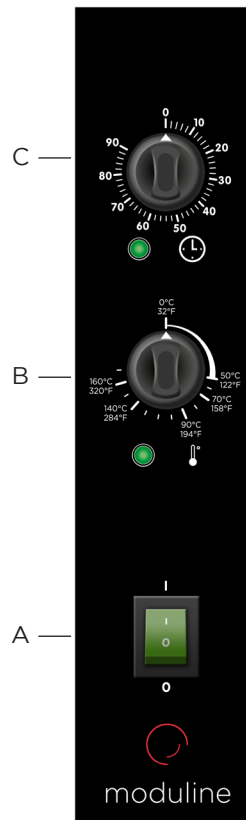
Amps.  
[A] 15 (230V)

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 warning light indicating operation
- C Temperature regulation knob, with warning light to show that temperature has been reached



# RE THERM RRO102C/D/E

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
- Removable side racks to facilitate cleaning
- Direct water system connection
- Internal drain for easy cleaning
- Ventilated heating provided by high efficiency protected heating elements
- Snap-shut door with internal glass
- Adjustable feet
- 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
- Automatic stopping of fans when the door is opened
- End-of-cycle buzzer
- Chamber with safety thermostat
- Delayed start timer (only for D and E versions)

## STANDARD SUPPLY

- Removable GN 2/1 tray racks

## OPTIONS & ACCESSORIES

- Supports
- Oven rack GN 2/1
- Normal or folding transport trolleys for oven racks
- Concealed water storage tank
- Door for reverse opening
- 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)
- External hand shower
- USB port saving device HACCP (only for D and E versions)
- Glass door and lighting
- Trays
- Grids
- Needle core probe, thin (only for D and E versions)
- One Touch software
- Water filter system

## TECHNICAL INSTALLATION DIAGRAM

Electricity supply  
cable inlet



Adjustable vent for  
excess humidity



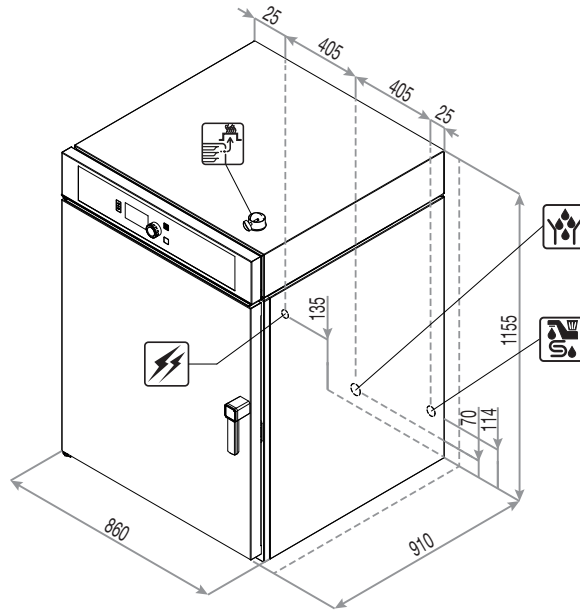
Chamber drain



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

860 x 910 x 1155h

Trays capacity

10 x GN 2/1

Distance  
[mm]

75

Plates capacity  
(tray racks GN1/1)

40 ø 200-260  
20 ø 270-320

Power supply

380-415V 3N 50/60Hz

Working  
temperature [°C]

30 ÷ 160

Product max  
capacity [Kg]

72

Total input  
[kW]

15,5 (400V)

Amps.  
[A]

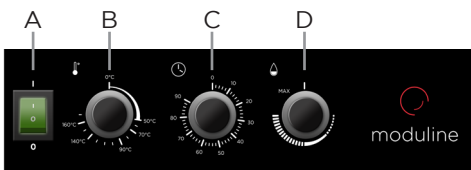
22,4 (400V)

Water pressure  
[kPa]

150 ÷ 500

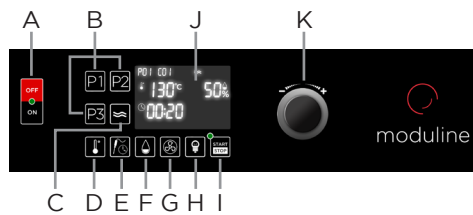
Net weight  
[Kg]

102



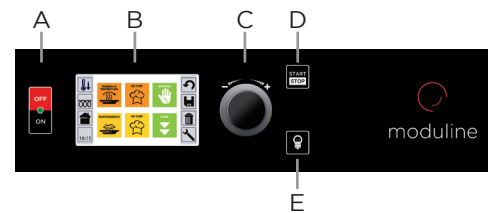
### C Version

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



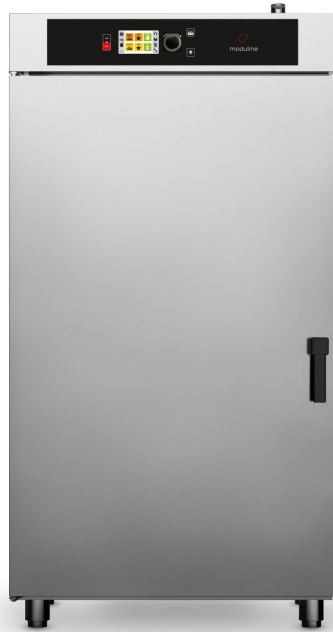
### D Version

- 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



# REThERM RRO112C/D/E

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
- Removable side racks to facilitate cleaning
- Direct water system connection
- Internal drain for easy cleaning
- Ventilated heating provided by high efficiency protected heating elements
- Snap-shut door with internal glass
- Adjustable feet
- 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
- Automatic stopping of fans when the door is opened
- End-of-cycle buzzer
- Chamber with safety thermostat
- Delayed start timer (only for D and E versions)


## STANDARD SUPPLY


- Removable GN 2/1 tray racks


## OPTIONS & ACCESSORIES


- Oven rack GN 2/1
- Normal or folding transport trolleys for oven racks
- Concealed water storage tank
- Door for reverse opening
- 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)
- External hand shower
- USB port saving device HACCP (only for D and E versions)
- Glass door and lighting
- Trays
- Grids
- Needle core probe, thin (only for D and E versions)
- One Touch software
- Water filter system

## TECHNICAL INSTALLATION DIAGRAM

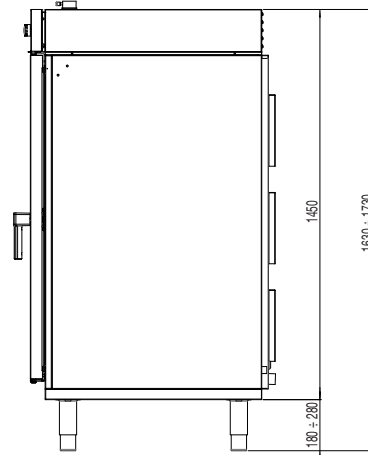
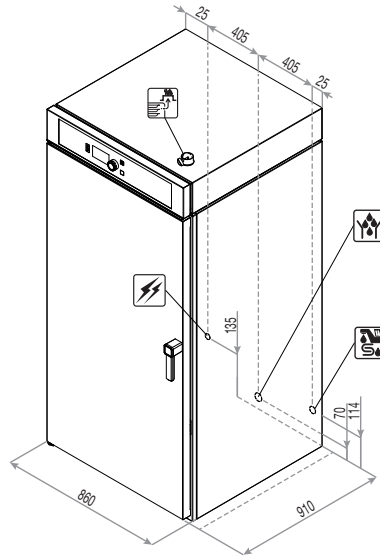
Electricity supply  
cable inlet 

Adjustable vent for  
excess humidity 

Chamber drain 

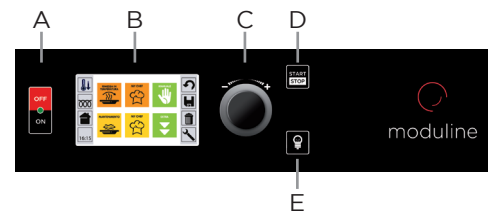
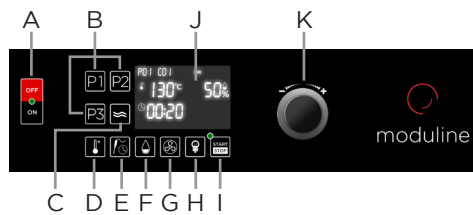
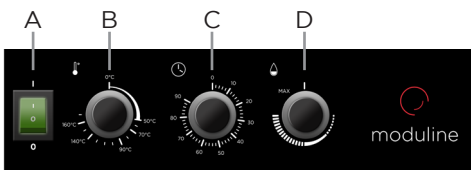
Softened  
water inlet 

**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	860 x 910 x 1630h
Trays capacity	11 x GN 2/1
Distance [mm]	90
Plates capacity (tray racks GN1/1)	44 ø 200-260 22 ø 270-320
Power supply	380-415V 3N 50/60Hz
Working temperature [°C]	30 ÷ 160

Product max capacity [Kg]	79
Total input [kW]	23,2 (400V)
Amps. [A]	33,6 (400V)
Water pressure [kPa]	150 ÷ 500
Net weight [Kg]	141



### C Version

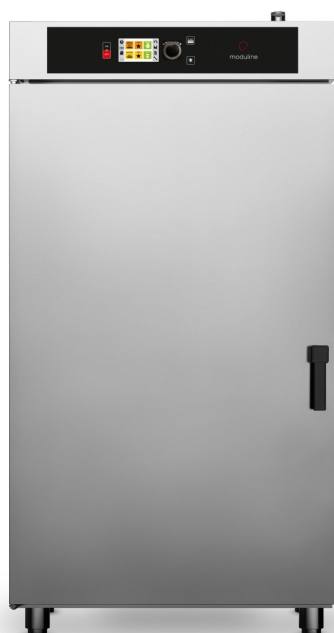
- A ON/OFF switch
- B Cavity temperature knob
- C Time setting knob
- D Cavity humidity control knob

### 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



# REThERM RRO142C/D/E

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
- Removable side racks to facilitate cleaning
- Direct water system connection
- Internal drain for easy cleaning
- Ventilated heating provided by high efficiency protected heating elements
- Snap-shut door with internal glass
- Adjustable feet
- 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
- Automatic stopping of fans when the door is opened
- End-of-cycle buzzer
- Chamber with safety thermostat
- Delayed start timer (only for D and E versions)


## STANDARD SUPPLY


- Removable GN 2/1 tray racks


## OPTIONS & ACCESSORIES


- Oven rack GN 2/1
- Normal or folding transport trolleys for oven racks
- Concealed water storage tank
- Door for reverse opening
- 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)
- External hand shower
- USB port saving device HACCP (only for D and E versions)
- Glass door and lighting
- Trays
- Grids
- Needle core probe, thin (only for D and E versions)
- One Touch software
- Water filter system

## TECHNICAL INSTALLATION DIAGRAM

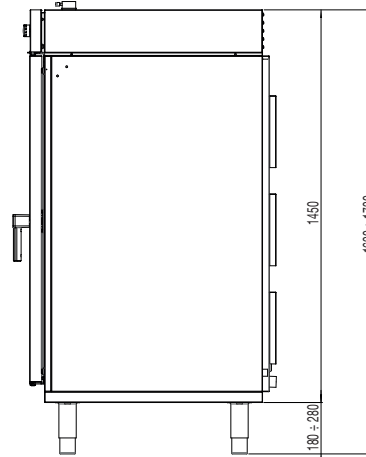
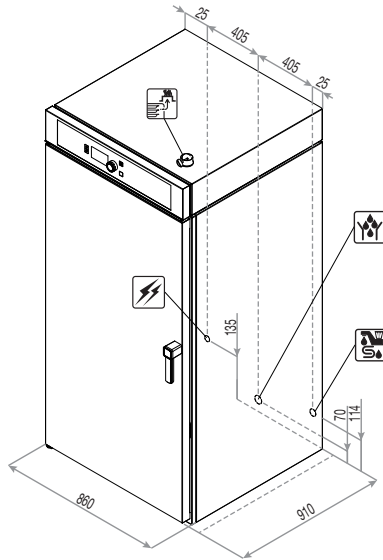
Electricity supply cable inlet 

Adjustable vent for excess humidity 

Chamber drain 

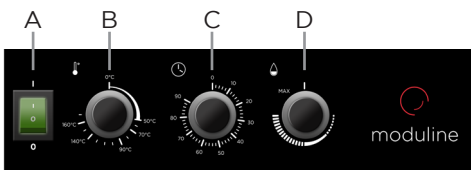
Softened water inlet 

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



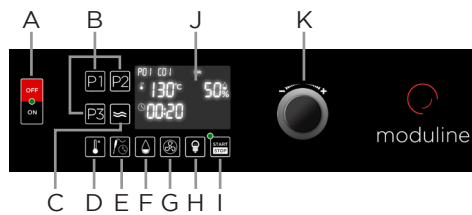
<b>Overall dimensions (W x D x H) - mm</b>	860 x 910 x 1630h
<b>Trays capacity</b>	14 x GN 2/1
<b>Distance [mm]</b>	75
<b>Plates capacity (tray racks GN1/1)</b>	56 ø 200-260 28 ø 270-320
<b>Power supply</b>	380-415V 3N 50/60Hz
<b>Working temperature [°C]</b>	30 ÷ 160

<b>Product max capacity [Kg]</b>	101
<b>Total input [kW]</b>	23,2 (400V)
<b>Amps. [A]</b>	33,6 (400V)
<b>Water pressure [kPa]</b>	150 ÷ 500
<b>Net weight [Kg]</b>	141



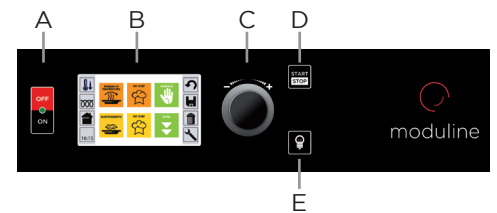
### C Version

- 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



## 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

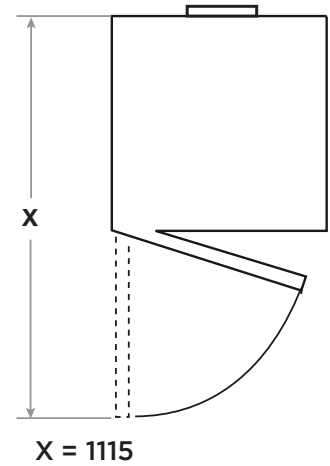
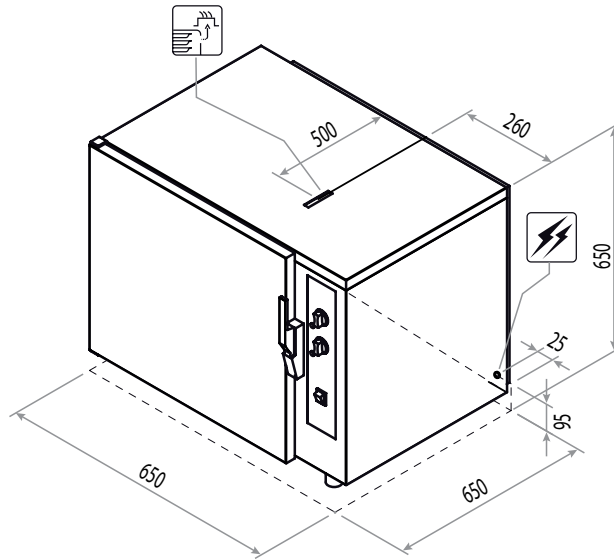
### OPTIONS & ACCESSORIES

- 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)

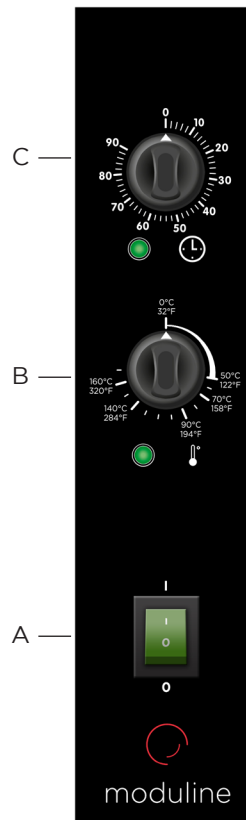
Amps.  
[A] 15 (230V)

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



## REThERM 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

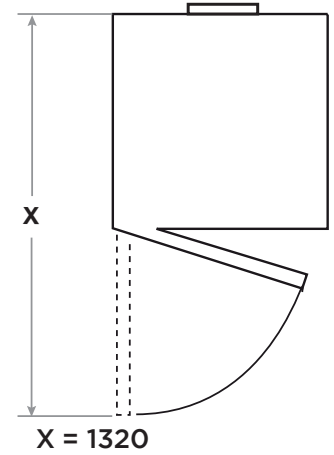
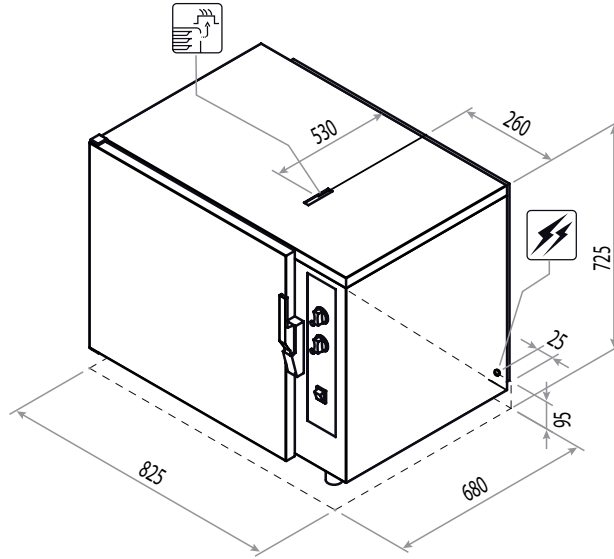
### OPTIONS & ACCESSORIES

- 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)

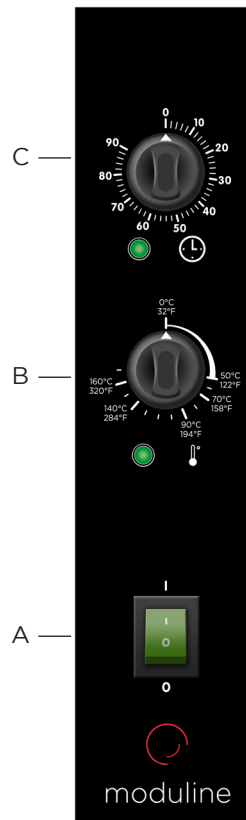
Amps.  
[A] 9,2 (400V)

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 warning 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

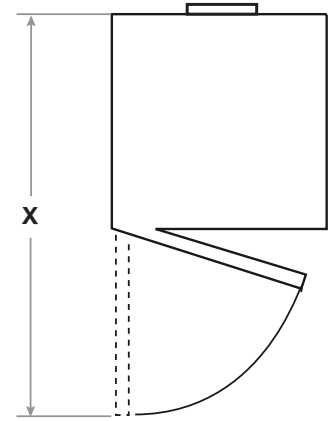
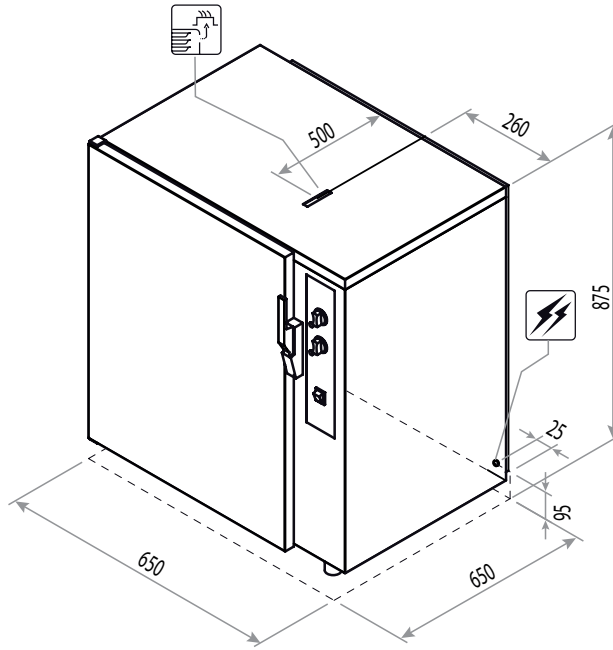
- Removable GN 2/3 tray racks

### OPTIONS & ACCESSORIES

- Support
- Grids
- Trays

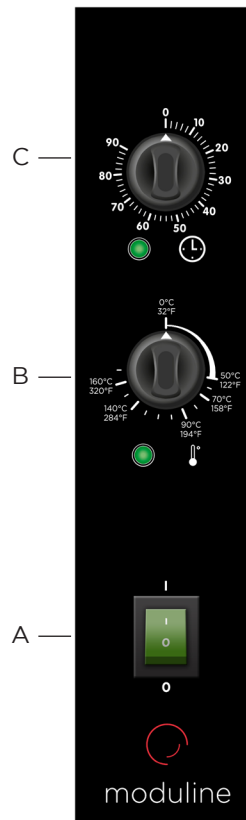
**TECHNICAL  
INSTALLATION  
DIAGRAM**

- Electricity supply cable inlet 
- Vent for excess humidity 



**X = 1115**

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

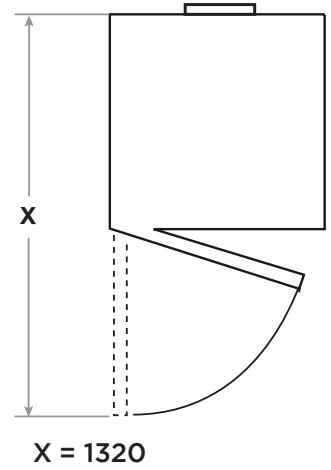
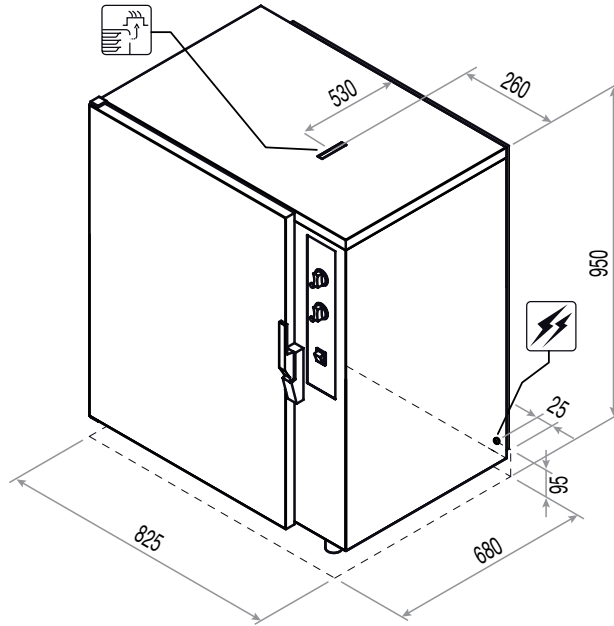
- Removable GN 1/1 tray racks

### OPTIONS & ACCESSORIES

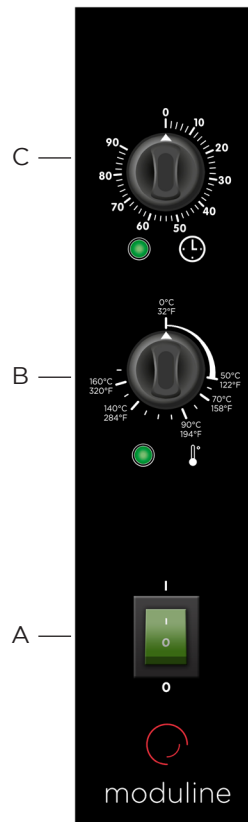
- Support
- Grids
- Trays

**TECHNICAL  
INSTALLATION  
DIAGRAM**

- Electricity supply cable inlet 
- Vent for excess humidity 



<b>Overall dimensions (W x D x H) - mm</b>	825 x 680 x 950h
<b>Trays capacity</b>	10 GN 1/1
<b>Plates capacity</b>	20 ø 200-260 10 ø 270-320
<b>Power supply</b>	380-415V 3N 50/60Hz
<b>Total input [kW]</b>	12,5 (400V)
<b>Amps. [A]</b>	18,1 (400V)
<b>Operating temperature [°C]</b>	30 ÷ 160
<b>Product max capacity [Kg]</b>	36
<b>Distance [mm]</b>	75
<b>Net weight [Kg]</b>	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

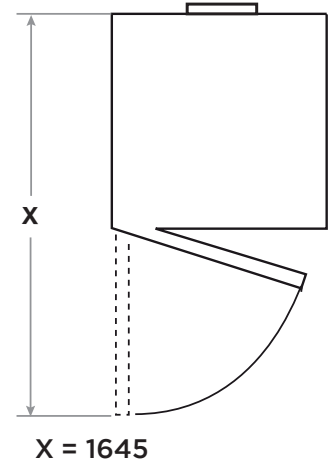
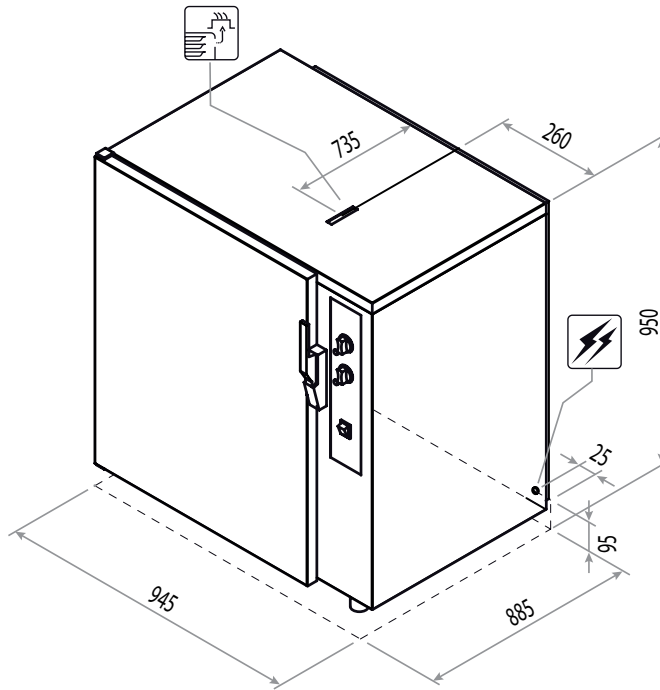
- Removable GN 2/1 tray racks

### OPTIONS & ACCESSORIES

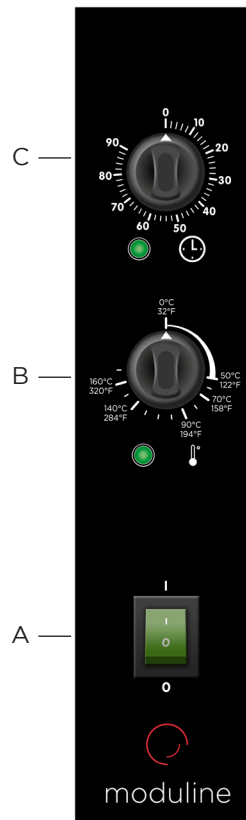
- Support
- Grids
- Trays

### TECHNICAL INSTALLATION DIAGRAM

- Electricity supply cable inlet 
- Vent for excess humidity 



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



- 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 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

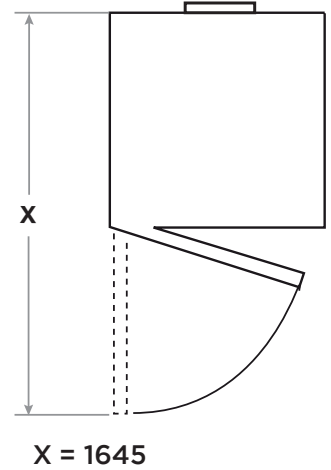
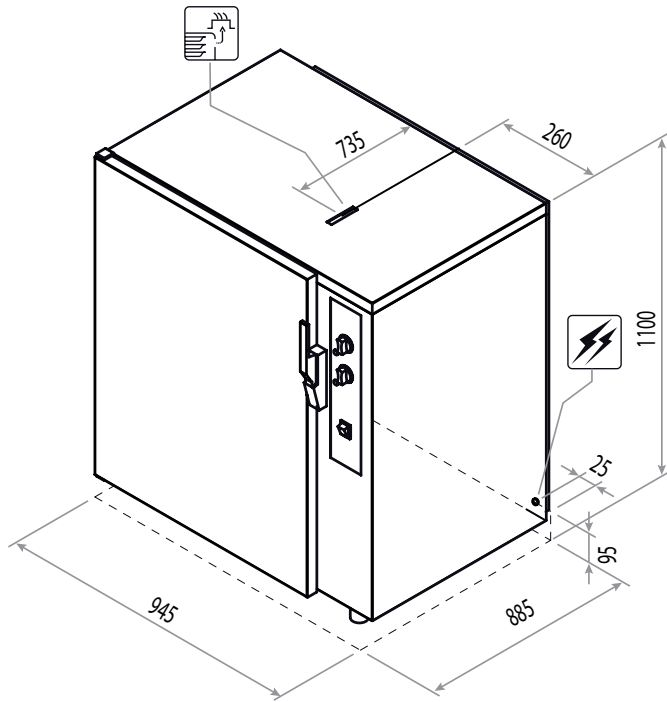
- Removable GN 2/1 tray racks

### 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]

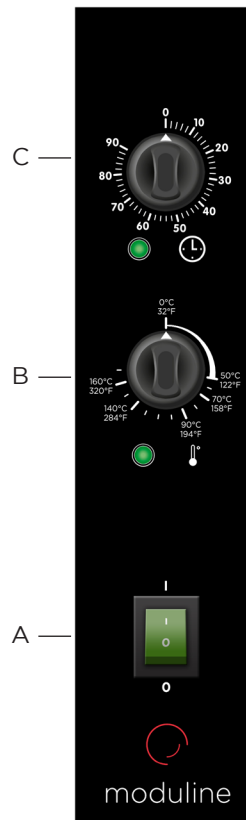
86,5

**Distance**  
[mm]

75

**Net weight**  
[Kg]

105



#### With electromechanical control

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

## По вопросам продаж и поддержки обращайтесь:

Алматы (727)345-47-04  
Ангарск (3955)60-70-56  
Архангельск (8182)63-90-72  
Астрахань (8512)99-46-04  
Барнаул (3852)73-04-60  
Белгород (4722)40-23-64  
Благовещенск (4162)22-76-07  
Брянск (4832)59-03-52  
Владивосток (423)249-28-31  
Владикавказ (8672)28-90-48  
Владимир (4922)49-43-18  
Волгоград (844)278-03-48  
Вологда (8172)26-41-59  
Воронеж (473)204-51-73  
Екатеринбург (343)384-55-89

Иваново (4932)77-34-06  
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