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Технические характеристики

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REThERM RRD051E

Combined regeneration oven to reheat refrigerated food (+3°C)

CONSTRUCTION FEATURES

- Tightness chamber with radiused corners
- All-around rubber bumpers
- 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
- Internal drain for easy cleaning
- Ventilated heating provided by high efficiency protected heating elements
- Ventilated cooling provided by stainless steel evaporator
- Ecological compressor units (R452A)
- Snap-shut door
- Mounted on four 125mm diameter castors, two of which with brake
- Ergonomic handles for pushing and guiding
- Easy access to facilitate maintenance and repair

STANDARD SUPPLY

- Removable GN 1/1 tray racks
- Speedgrade fan speed reduction system





OPTIONS & ACCESSORIES

- Single-point core probe
- Automatic humidity vent (Climachef)
- USB port saving device HACCP
- Multipoint core probe
- Needle core probe, thin
- Glass door and lighting
- Opposite side opening
- One Touch software
- Side racks 600x400
- Grids
- Trays

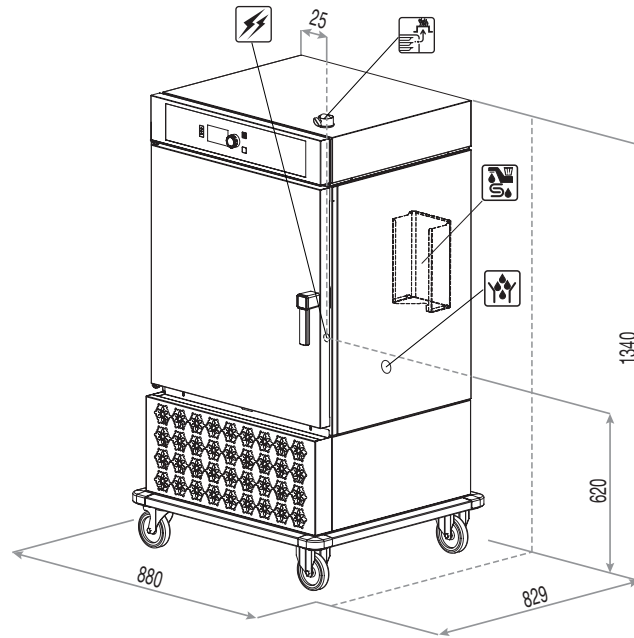
FUNCTIONAL FEATURES

- Electronic control panel of temperature, time and humidity with LCD touch-screen
- Intelligent temperature decrease in the cavity at the end of the regenerating cycle allows a perfect warm holding
- Simplified, user-friendly control
- Operating temperature: 0°C - 160°C
- Manual humidity vent
- Periodic reversal of direction of rotation of the fans for better cold/hot air distribution
- Concealed water storage tank
- End-of-cycle buzzer
- Chamber with safety thermostat
- Delayed start timer

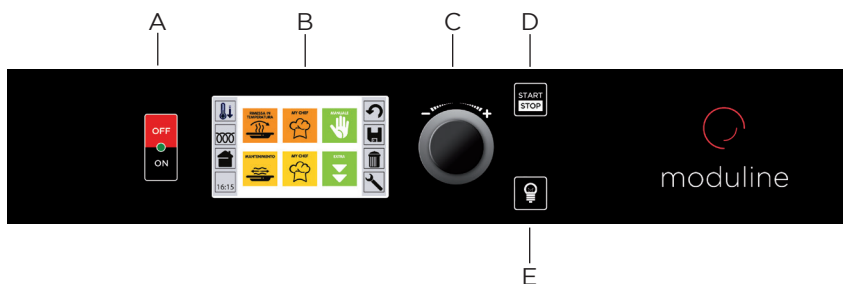
TECHNICAL INSTALLATION DIAGRAM

- Electricity supply cable inlet 
- Adjustable humidity vent 
- Chamber drain and condensation drain tray 
- Softened water tank 

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	880 x 829 x 1340h	Working temperature [°C]	0 ÷ 160
Trays capacity	5 x GN 1/1 or 600 x 400	Product max capacity [Kg]	18
Distance [mm]	93	Total input [kW]	3,45 (230V)
Plates capacity (tray racks GN1/1)	10 ø 200 - 260 5 ø 270 - 320	Amps. [A]	15 (230V)
Power supply	AC 220-240V 50Hz	Net weight [Kg]	135



- A ON/OFF switch
- B Display Touch Screen
- C Setting knob and select "ENTER"
- D "START/STOP" button
- E Chamber light button



REThERM RRD061E

Combined regeneration oven to reheat refrigerated food (+3°C)

CONSTRUCTION FEATURES

- Tightness chamber with radiused corners
- All-around rubber bumpers
- 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
- Internal drain for easy cleaning
- Ventilated heating provided by high efficiency protected heating elements
- Ventilated cooling provided by stainless steel evaporator
- Ecological compressor units (R452A)
- Snap-shut door
- Mounted on four 125mm diameter castors, two of which with brake
- Ergonomic handles for pushing and guiding
- Easy access to facilitate maintenance and repair

STANDARD SUPPLY

- Removable GN 1/1 tray racks
- Speedgrade fan speed reduction system





OPTIONS & ACCESSORIES

- Single-point core probe
- Automatic humidity vent (Climachef)
- USB port saving device HACCP
- Multipoint core probe
- Needle core probe, thin
- Glass door and lighting
- Opposite side opening
- One Touch software
- Side racks 600x400
- Grids
- Trays

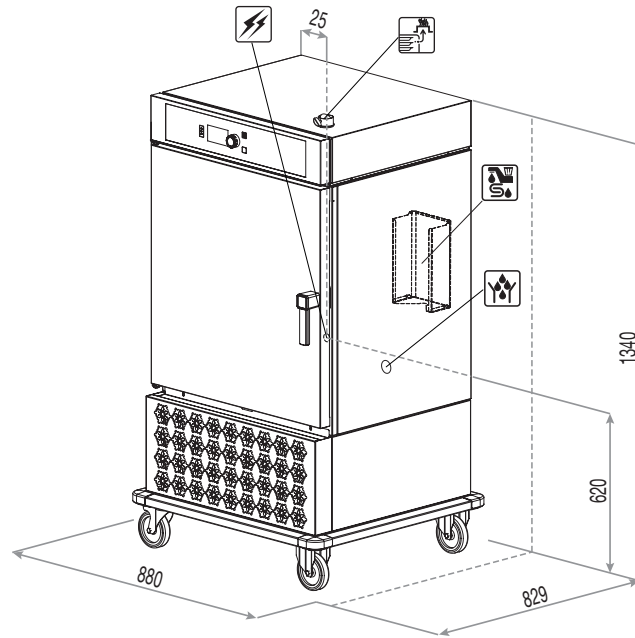
FUNCTIONAL FEATURES

- Electronic control panel of temperature, time and humidity with LCD touch-screen
- Intelligent temperature decrease in the cavity at the end of the regenerating cycle allows a perfect warm holding
- Simplified, user-friendly control
- Operating temperature: 0°C - 160°C
- Manual humidity vent
- Periodic reversal of direction of rotation of the fans for better cold/hot air distribution
- Concealed water storage tank
- End-of-cycle buzzer
- Chamber with safety thermostat
- Delayed start timer

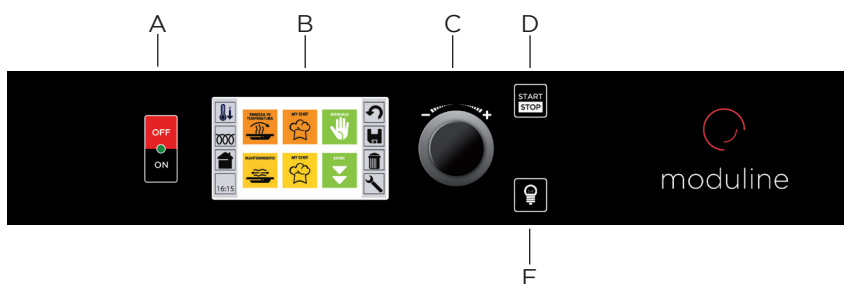
TECHNICAL INSTALLATION DIAGRAM

- Electricity supply cable inlet 
- Adjustable humidity vent 
- Chamber drain and condensation drain tray 
- Softened water tank 

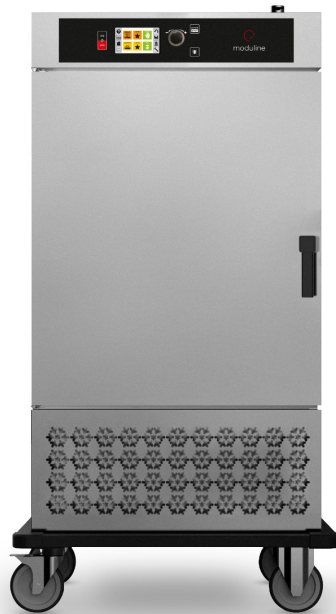
Important - Drawing and dimensions refer to the standard version. They may change with the addition of accessories or options.



Overall dimensions (W x D x H) - mm	880 x 829 x 1340h	Working temperature [°C]	0 ÷ 160
Trays capacity	6 x GN 1/1 or 600 x 400	Product max capacity [Kg]	22
Distance [mm]	78	Total input [kW]	3,45 (230V)
Plates capacity (tray racks GN1/1)	12 ø 200 - 260 6 ø 270 - 320	Amps. [A]	15 (230V)
Power supply	AC 220-240V 50Hz	Net weight [Kg]	135



- A ON/OFF switch
- B Display Touch Screen
- C Setting knob and select "ENTER"
- D "START/STOP" button
- E Chamber light button



REThERM RRD081E

Combined regeneration oven to reheat refrigerated food (+3°C)

CONSTRUCTION FEATURES

- Tightness chamber with radiused corners
- All-around rubber bumpers
- 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
- Internal drain for easy cleaning
- Ventilated heating provided by high efficiency protected heating elements
- Ventilated cooling provided by stainless steel evaporator
- Ecological compressor units (R452A)
- Snap-shut door
- Mounted on four 125mm diameter castors, two of which with brake
- Ergonomic handles for pushing and guiding
- Easy access to facilitate maintenance and repair

STANDARD SUPPLY

- Removable GN 1/1 tray racks
- Speedgrade fan speed reduction system





OPTIONS & ACCESSORIES

- Single-point core probe
- Automatic humidity vent (Climachef)
- USB port saving device HACCP
- Multipoint core probe
- Needle core probe, thin
- Glass door and lighting
- Opposite side opening
- One Touch software
- Side racks 600x400
- Grids
- Trays

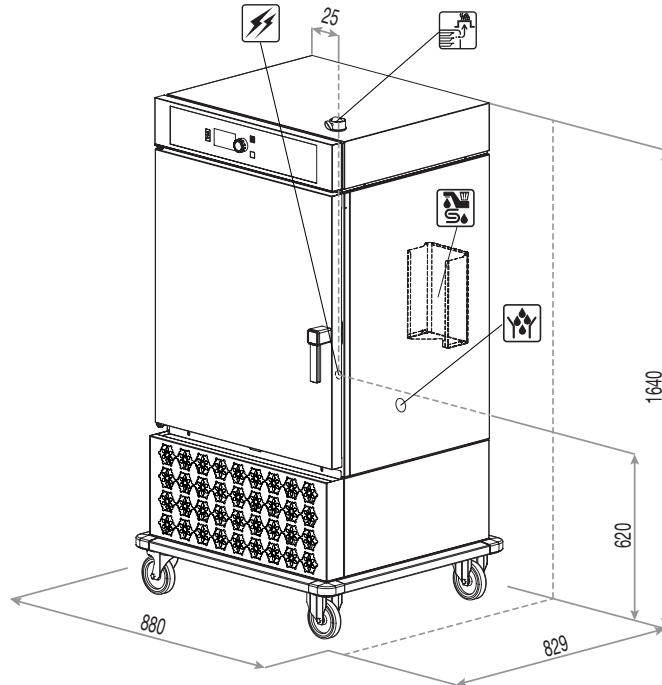
FUNCTIONAL FEATURES

- Electronic control panel of temperature, time and humidity with LCD touch-screen
- Intelligent temperature decrease in the cavity at the end of the regenerating cycle allows a perfect warm holding
- Simplified, user-friendly control
- Operating temperature: 0°C - 160°C
- Manual humidity vent
- Periodic reversal of direction of rotation of the fans for better cold/hot air distribution
- Concealed water storage tank
- End-of-cycle buzzer
- Chamber with safety thermostat
- Delayed start timer

TECHNICAL INSTALLATION DIAGRAM

- Electricity supply cable inlet 
- Adjustable humidity vent 
- Chamber drain and condensation drain tray 
- Softened water tank 

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

880 x 829 x 1640h

Trays capacity

8 x GN 1/1
or 600 x 400

Distance
[mm]

96

Plates capacity
(tray racks GN1/1)

16 ø 200 - 260
8 ø 270 - 320

Power supply

380-415V 3N 50Hz

Working temperature [°C]

0 ÷ 160

Product max capacity [Kg]

29

Total input
[kW]

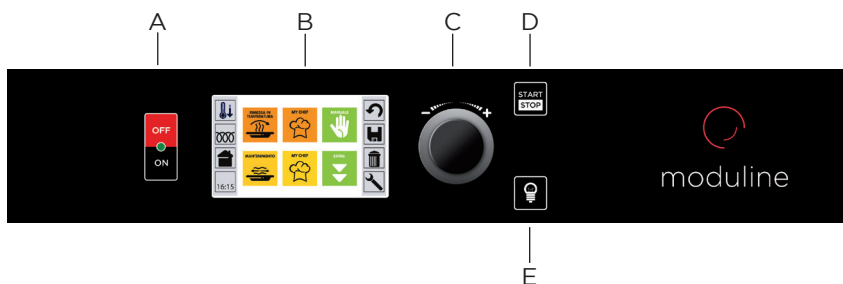
6,8 (400V)

Amps.
[A]

9,9 (400V)

Net weight
[Kg]

159



- A ON/OFF switch
- B Display Touch Screen
- C Setting knob and select "ENTER"
- D "START/STOP" button
- E Chamber light button



REThERM RRD101E

Combined regeneration oven to reheat refrigerated food (+3°C)

CONSTRUCTION FEATURES

- Tightness chamber with radiused corners
- All-around rubber bumpers
- 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
- Internal drain for easy cleaning
- Ventilated heating provided by high efficiency protected heating elements
- Ventilated cooling provided by stainless steel evaporator
- Ecological compressor units (R452A)
- Snap-shut door
- Mounted on four 125mm diameter castors, two of which with brake
- Ergonomic handles for pushing and guiding
- Easy access to facilitate maintenance and repair

STANDARD SUPPLY

- Removable GN 1/1 tray racks
- Speedgrade fan speed reduction system





OPTIONS & ACCESSORIES

- Single-point core probe
- Automatic humidity vent (Climachef)
- USB port saving device HACCP
- Multipoint core probe
- Needle core probe, thin
- Glass door and lighting
- Opposite side opening
- One Touch software
- Side racks 600x400
- Grids
- Trays

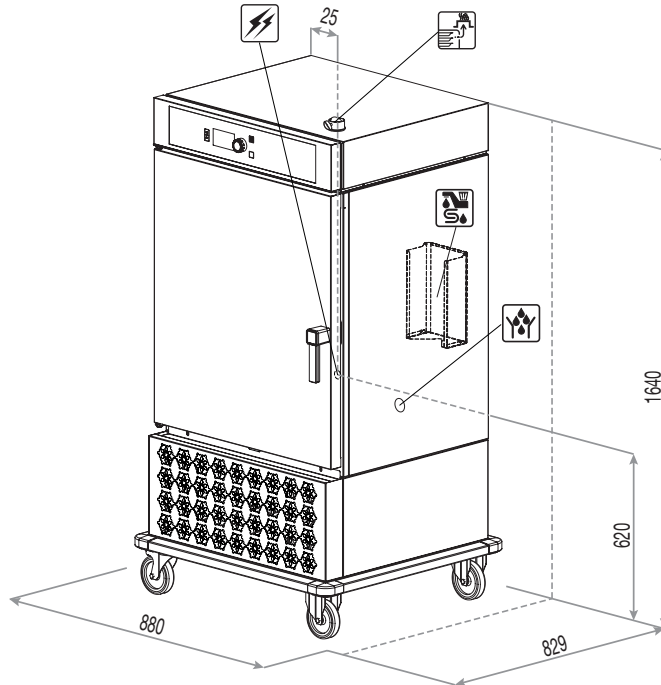
FUNCTIONAL FEATURES

- Electronic control panel of temperature, time and humidity with LCD touch-screen
- Intelligent temperature decrease in the cavity at the end of the regenerating cycle allows a perfect warm holding
- Simplified, user-friendly control
- Operating temperature: 0°C - 160°C
- Manual humidity vent
- Combined cavity periodic reversal of direction of rotation of the fans for better cold/hot air distribution
- Concealed water storage tank
- End-of-cycle buzzer
- Chamber with safety thermostat
- Delayed start timer

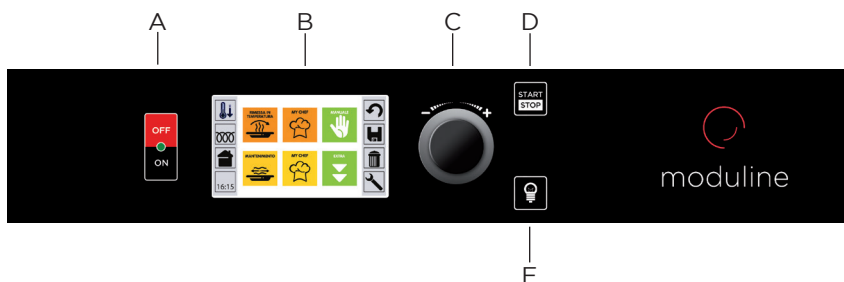
TECHNICAL INSTALLATION DIAGRAM

- Electricity supply cable inlet 
- Adjustable humidity vent 
- Chamber drain and condensation drain tray 
- Softened water tank 

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	880 x 829 x 1640h	Working temperature [°C]	0 ÷ 160
Trays capacity	10 x GN 1/1 or 600 x 400	Product max capacity [Kg]	36
Distance [mm]	76	Total input [kW]	6,8 (400V)
Plates capacity (tray racks GN1/1)	20 ø 200 - 260 10 ø 270 - 300	Amps. [A]	9,9 (400V)
Power supply	380-415V 3N 50Hz	Net weight [Kg]	159



- A ON/OFF switch
- B Display Touch Screen
- C Setting knob and select "ENTER"
- D "START/STOP" button
- E Chamber light button



REThERM RRD153E

Combined regeneration oven to reheat refrigerated food (+3°C)

CONSTRUCTION FEATURES

- Tightness chamber with radiused corners
- All-around rubber bumpers
- Total thermic insulation with rock or glass wool
- Long lasting front seal, made up of food-grade and high-heat resistant silicone
- Double door to reduce mostly the drop in temperature at opening
- Removable side racks to facilitate cleaning
- Internal drain for easy cleaning
- Ventilated heating provided by high efficiency protected heating elements
- Ventilated cooling provided by stainless steel evaporator
- Ecological compressor units (R452A)
- Snap-shut door
- Mounted on four 150mm diameter castors, two of which with brake
- Ergonomic handles for pushing and guiding
- Easy access to facilitate maintenance and repair

FUNCTIONAL FEATURES

- Electronic control panel of temperature, time and humidity with LCD touch-screen
- Intelligent temperature decrease in the cavity at the end of the regenerating cycle allows a perfect warm holding
- Simplified, user-friendly control
- Operating temperature: 0°C - 160°C
- Manual humidity vent
- Combined cavity periodic reversal of direction of rotation of the fans for better cold/hot air distribution
- Concealed water storage tank
- End-of-cycle buzzer
- Chamber with safety thermostat
- Delayed start timer





STANDARD SUPPLY

- Removable GN 2/1 and GN 1/1 tray racks
- Speedgrade fan speed reduction system

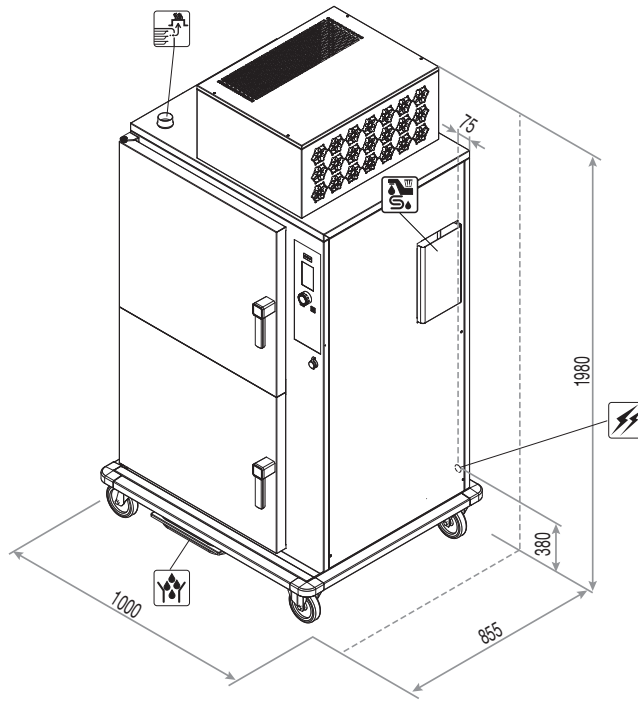
OPTIONS & ACCESSORIES

- Single-point core probe
- Automatic humidity vent (Climachef)
- USB port saving device HACCP
- Multipoint core probe
- Needle core probe, thin
- Glass door and lighting
- One Touch software
- Side racks GN 2/1 for 64 plates ø 280mm
- Grids
- Trays

TECHNICAL INSTALLATION DIAGRAM

- Electricity supply cable inlet 
- Adjustable humidity vent 
- Chamber drain and condensation drain tray 
- Softened water tank 

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

1000 x 855 x 1980h

Trays capacity

16 x GN 2/1
32 x GN 1/1

Distance [mm]

72

Plates capacity (tray racks GN1/1)

64 ø 200 - 260
32 ø 270 - 320

Power supply

380-415V 3N 50Hz

Working temperature [°C]

0 ÷ 160

Product max capacity [Kg]

115

Total input [kW]

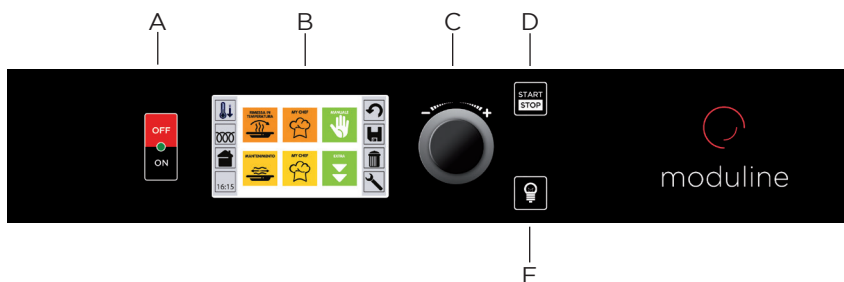
10,15 (400V)

Amps. [A]

14,7 (400V)

Net weight [Kg]

180



- 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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