

Регенерационные печи RRFF версия E

Технические характеристики

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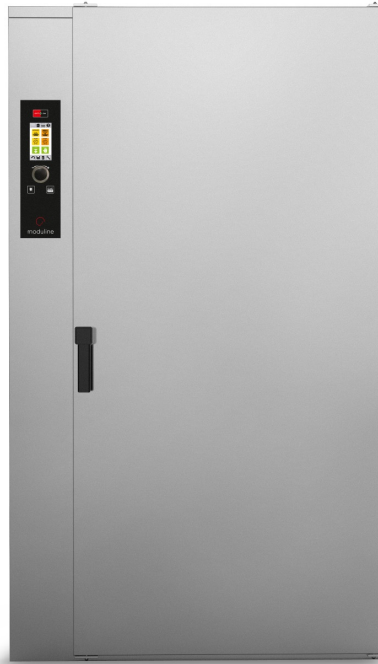
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REThERM RRFF20E

Regeneration oven
to reheat refrigerated
food (+3°C)

CONSTRUCTION FEATURES

- Tightness chamber with radiused corners
- Internal AISI 304 18/10 stainless steel bumpers for trolley's introduction
- Total thermic insulation with rock or glass wool
- Long lasting front seals made up of food grade of high heat resistance
- Ventilated heating provided by high efficiency protected heating elements
- Door fitted with three point locking system
- Easy access to facilitate maintenance and repair

FUNCTIONAL FEATURES

- Electronic control panel of temperature, time and humidity with LCD touch-screen
- End-of-cycle buzzer
- Simplified, user-friendly control
- Automatic control of the humidity's percentage in the chamber, Climachef system
- Operating temperature: 30°C - 160°C
- Automatic humidity vent
- Chamber can accommodate different sized plate or tray rack transport trolleys
- Chamber with safety thermostat
- Delayed start timer
- Intelligent temperature decrease in the cavity at the end of the regenerating cycle allows a perfect warm holding


STANDARD SUPPLY


- Climachef
- USB port saving device HACCP
- Single-point core probe


OPTIONS & ACCESSORIES

- GN pans cart
- Plates cart
- Cart thermal cover
- Multipoint core probe
- Speedgrade fan speed reduction system
- External hand shower
- Needle core probe, thin
- One Touch software
- Grids
- Trays

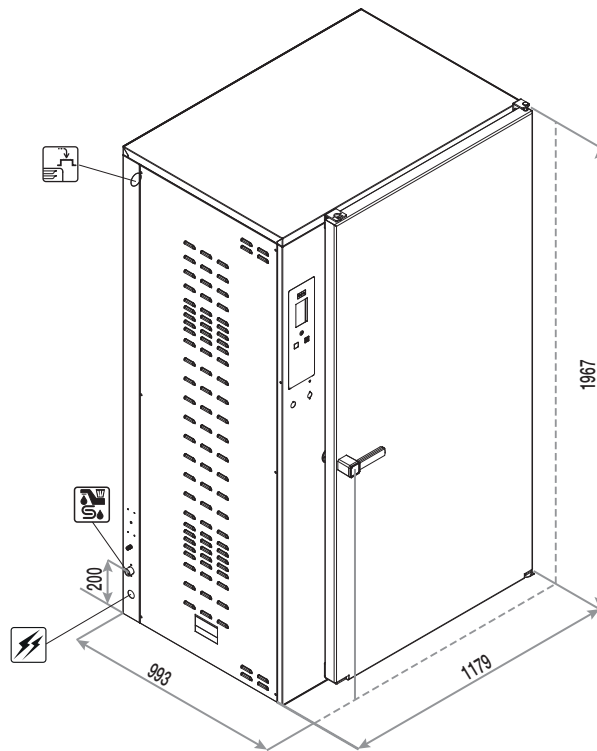
TECHNICAL INSTALLATION DIAGRAM

Electricity supply
cable inlet 

Softened
water inlet 

Adjustable vent
for excess
humidity 

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



Overall dimensions
(W x D x H) - mm 1179 x 993 x 1967h

Oven interior
(W x D x H) - mm 780 x 695 x 1860h

Trays capacity 20 x GN 1/1 h65

Plates capacity
Plates Ø 230-310 84

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

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

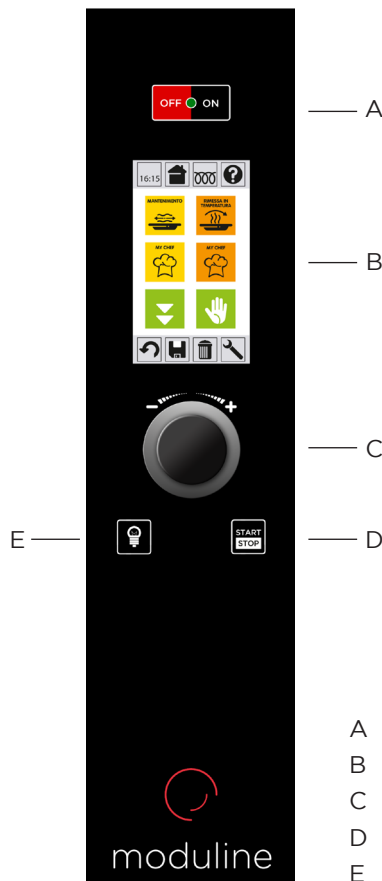
Amps.
[A] 18,1 (400V)

Water pressure
[kPa] 150 ÷ 500

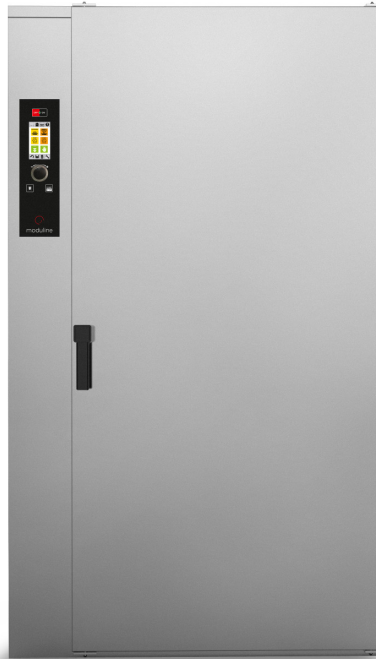
Working
temperature [°C] 30 ÷ 160

Product max
capacity [Kg] 72

Net weight
[Kg] 206



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



REThERM RRFF22E

Regeneration oven
to reheat refrigerated
food (+3°C)

CONSTRUCTION FEATURES

- Tightness chamber with radiused corners
- Internal AISI 304 18/10 stainless steel bumpers for trolley's introduction
- Total thermic insulation with rock or glass wool
- Long lasting front seals made up of food grade of high heat resistance
- Ventilated heating provided by high efficiency protected heating elements
- Door fitted with three point locking system
- Easy access to facilitate maintenance and repair
- Pass-through cavity, front and rear door

FUNCTIONAL FEATURES

- Electronic control panel of temperature, time and humidity with LCD touch-screen
- End-of-cycle buzzer
- Simplified, user-friendly control
- Automatic control of the humidity's percentage in the chamber, Climachef system
- Operating temperature: 30°C - 160°C
- Automatic humidity vent
- Chamber can accommodate different sized plate or tray rack transport trolleys
- Chamber with safety thermostat
- Delayed start timer
- Intelligent temperature decrease in the cavity at the end of the regenerating cycle allows a perfect warm holding


STANDARD SUPPLY


- Climachef
- USB port saving device HACCP
- Single-point core probe


OPTIONS & ACCESSORIES

- GN pans cart
- Plates cart
- Cart thermal cover
- Multipoint core probe
- Speedgrade fan speed reduction system
- External hand shower
- Needle core probe, thin
- Flashing buzzer
- One Touch software
- Grids
- Trays

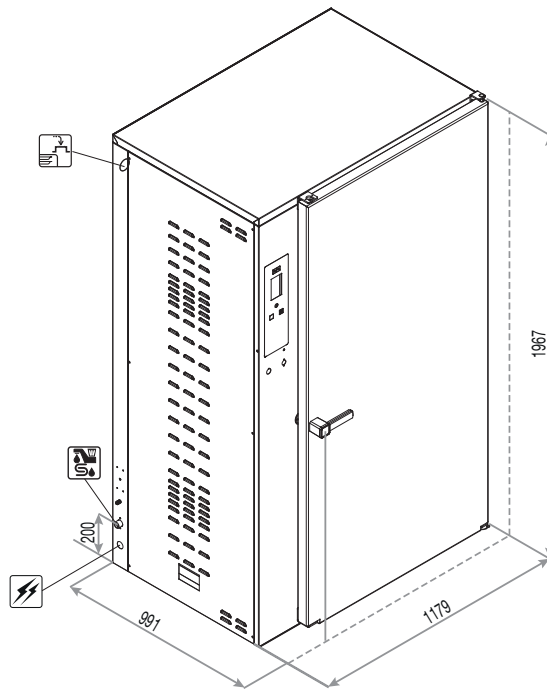
TECHNICAL INSTALLATION DIAGRAM

Electricity supply
cable inlet 

Softened
water inlet 

Adjustable vent
for excess
humidity 

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



Overall dimensions
(W x D x H) - mm

1179 x 991 x 1967h

Oven interior
(W x D x H) - mm

780 x 705 x 1860h

Trays capacity

20 x GN 1/1 h65

Plates capacity
Plates Ø 230-310

84

Power supply

380-415V 3N 50/60Hz

Total input
[kW]

12,5 (400V)

Amps.
[A]

18,1 (400V)

Water pressure
[kPa]

150 ÷ 500

Working
temperature [°C]

30 ÷ 160

Product max
capacity [Kg]

72

Net weight
[Kg]

252



A

B

C

D

E

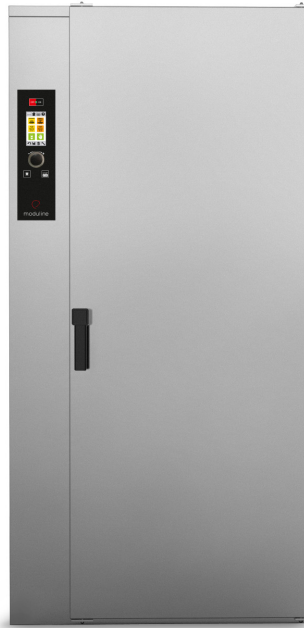
A ON/OFF switch

B Display

C Setting knob and select "Enter"

D START/STOP button

E Chamber light button



REThERM RRFT20E

Regeneration oven
to reheat refrigerated
food (+3°C)

CONSTRUCTION FEATURES

- Tightness chamber with radiused corners
- Internal AISI 304 18/10 stainless steel bumpers for trolley's introduction
- Total thermic insulation with rock or glass wool
- Long lasting front seals made up of food grade of high heat resistance
- Ventilated heating provided by high efficiency protected heating elements
- Door fitted with three point locking system
- Easy access to facilitate maintenance and repair

FUNCTIONAL FEATURES

- Electronic control panel of temperature, time and humidity with LCD touch-screen
- End-of-cycle buzzer
- Simplified, user-friendly control
- Automatic control of the humidity's percentage in the chamber, Climachef system
- Operating temperature: 30°C - 160°C
- Automatic humidity vent
- Chamber can accommodate different sized plate or tray rack transport trolleys
- Transversal chamber
- Chamber with safety thermostat
- Delayed start timer
- Intelligent temperature decrease in the cavity at the end of the regenerating cycle allows a perfect warm holding


STANDARD SUPPLY


- Climachef
- USB port saving device HACCP
- Single-point core probe


OPTIONS & ACCESSORIES

- GN pans cart
- Plates cart
- Cart thermal cover
- Multipoint core probe
- Speedgrade fan speed reduction system
- External hand shower
- Needle core probe, thin
- One Touch software
- Grids
- Trays

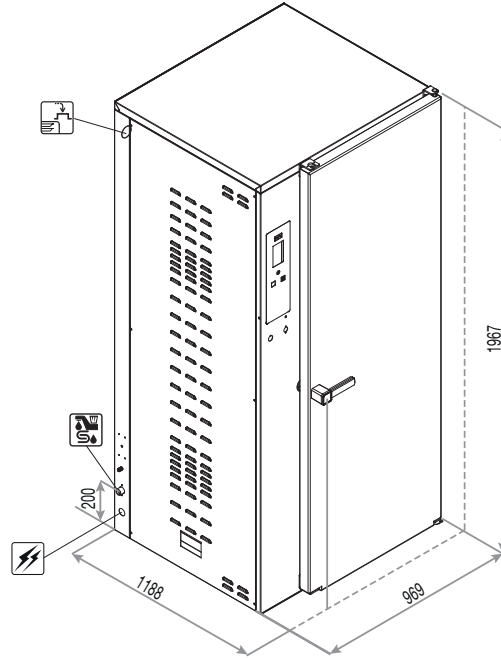
TECHNICAL INSTALLATION DIAGRAM

Electricity supply
cable inlet 

Softened
water inlet 

Adjustable vent
for excess
humidity 

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



Overall dimensions
(W x D x H) - mm 969 x 1188 x 1967h

Oven interior
(W x D x H) - mm 570 x 860 x 1860h

Trays capacity 20 x GN 1/1 h65

Plates capacity
Plates Ø 230-310 62

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

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

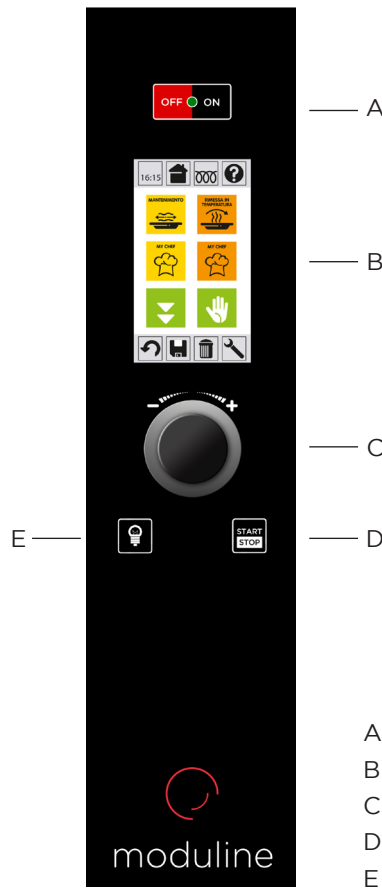
Amps.
[A] 18,1 (400V)

Water pressure
[kPa] 150 ÷ 500

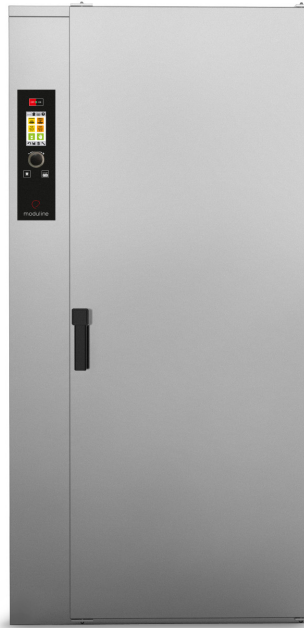
Working
temperature [°C] 30 ÷ 160

Product max
capacity [Kg] 72

Net weight
[Kg] 206



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



REThERM RRFT22E

Regeneration oven
to reheat refrigerated
food (+3°C)

CONSTRUCTION FEATURES

- Tightness chamber with radiused corners
- Internal AISI 304 18/10 stainless steel bumpers for trolley's introduction
- Total thermic insulation with rock or glass wool
- Long lasting front seals made up of food grade of high heat resistance
- Ventilated heating provided by high efficiency protected heating elements
- Door fitted with three point locking system
- Easy access to facilitate maintenance and repair
- Pass-through cavity, front and rear door

FUNCTIONAL FEATURES

- Electronic control panel of temperature, time and humidity with LCD touch-screen
- End-of-cycle buzzer
- Simplified, user-friendly control
- Automatic control of the humidity's percentage in the chamber, Climachef system
- Operating temperature: 30°C - 160°C
- Automatic humidity vent
- Chamber can accommodate different sized plate or tray rack transport trolleys
- Transversal chamber
- Chamber with safety thermostat
- Delayed start timer
- Intelligent temperature decrease in the cavity at the end of the regenerating cycle allows a perfect warm holding


STANDARD SUPPLY


- Climachef
- USB port saving device HACCP
- Single-point core probe


OPTIONS & ACCESSORIES

- GN pans cart
- Plates cart
- Cart thermal cover
- Multipoint core probe
- Speedgrade fan speed reduction system
- External hand shower
- Needle core probe, thin
- One Touch software
- Flashing buzzer
- Grids
- Trays

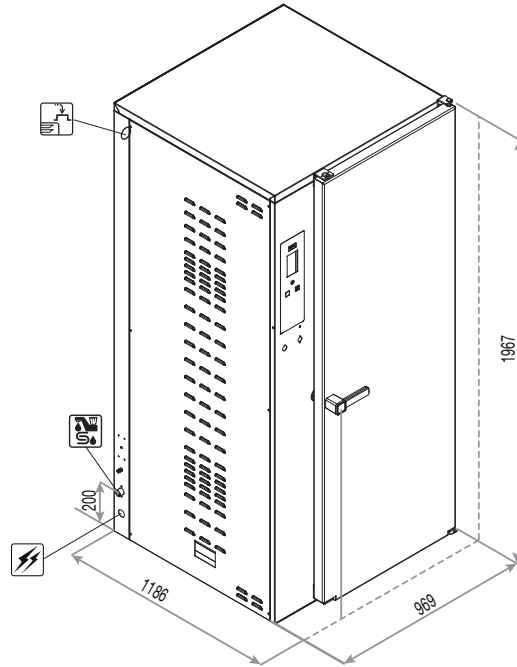
TECHNICAL INSTALLATION DIAGRAM

Electricity supply
cable inlet 

Softened
water inlet 

Adjustable vent
for excess
humidity 

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



Overall dimensions
(W x D x H) - mm

969 x 1186 x 1967h

Oven interior
(W x D x H) - mm

570 x 900 x 1860h

Trays capacity

20 x GN 1/1 h65

Plates capacity
Plates Ø 230-310

62

Power supply

380-415V 3N 50/60Hz

Total input
[kW]

12,5 (400V)

Amps.
[A]

18,1 (400V)

Water pressure
[kPa]

150 ÷ 500

**Working
temperature** [°C]

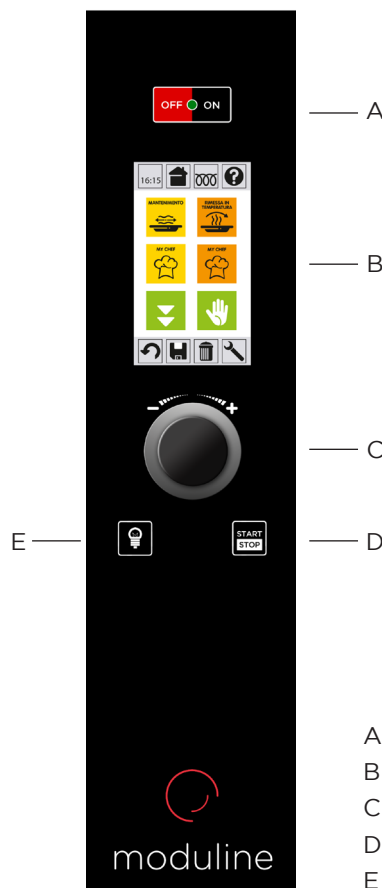
30 ÷ 160

**Product max
capacity** [Kg]

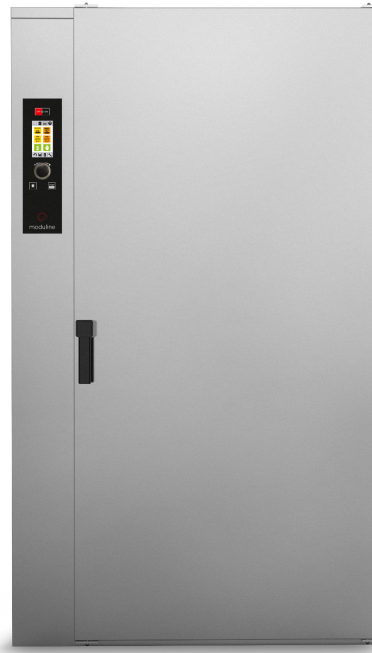
72

Net weight
[Kg]

252



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



REThERM RRFF40E

Regeneration oven
to reheat refrigerated
food (+3°C)

CONSTRUCTION FEATURES

- Tightness chamber with radiused corners
- Internal AISI 304 18/10 stainless steel bumpers for trolley's introduction
- Total thermic insulation with rock or glass wool
- Long lasting front seals made up of food grade of high heat resistance
- Ventilated heating provided by high efficiency protected heating elements
- Door fitted with three point locking system
- Easy access to facilitate maintenance and repair

FUNCTIONAL FEATURES

- Electronic control panel of temperature, time and humidity with LCD touch-screen
- End-of-cycle buzzer
- Simplified, user-friendly control
- Automatic control of the humidity's percentage in the chamber, Climachef system
- Operating temperature: 30°C - 160°C
- Automatic humidity vent
- Chamber can accommodate different sized plate or tray rack transport trolleys
- Chamber with safety thermostat
- Delayed start timer
- Intelligent temperature decrease in the cavity at the end of the regenerating cycle allows a perfect warm holding


STANDARD SUPPLY


- Climachef
- USB port saving device HACCP
- Single-point core probe


OPTIONS & ACCESSORIES

- GN pans cart
- Plates cart
- Cart thermal cover
- Multipoint core probe
- Speedgrade fan speed reduction system
- External hand shower
- Needle core probe, thin
- One Touch software
- Grids
- Trays

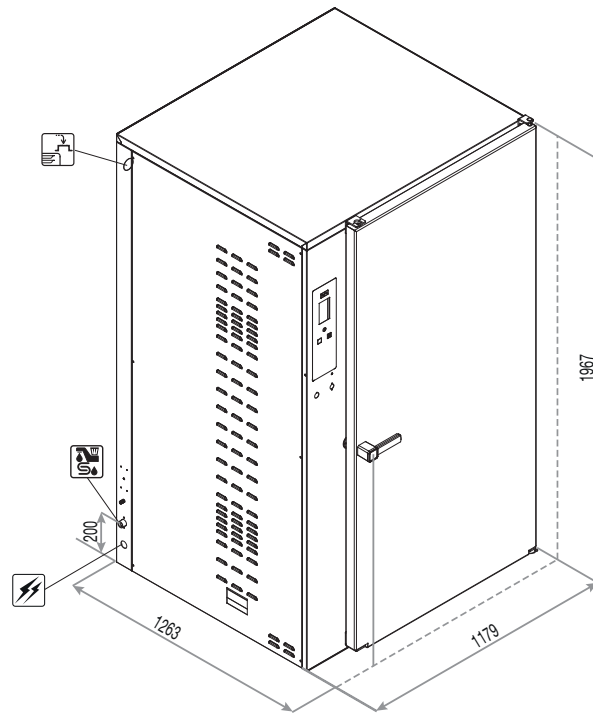
TECHNICAL INSTALLATION DIAGRAM

Electricity supply
cable inlet 

Softened
water inlet 

Adjustable vent
for excess
humidity 

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



Overall dimensions
(W x D x H) - mm

1179 x 1263 x 1967h

Oven interior
(W x D x H) - mm

780 x 965 x 1860h

Trays capacity

40 x GN 1/1 h65
20 x GN 2/1 h65

Plates capacity
Plates Ø 230-310

126

Power supply

380-415V 3N 50/60Hz

Total input
[kW]

23,2 (400V)

Amps.
[A]

33,6 (400V)

Water pressure
[kPa]

150 ÷ 500

**Working
temperature** [°C]

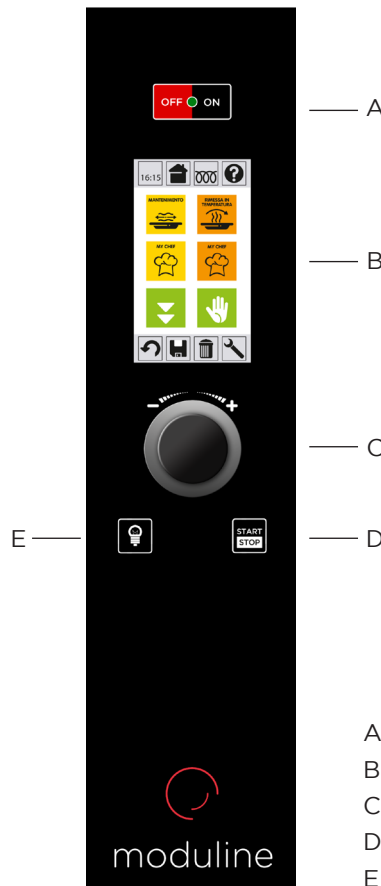
30 ÷ 160

**Product max
capacity** [Kg]

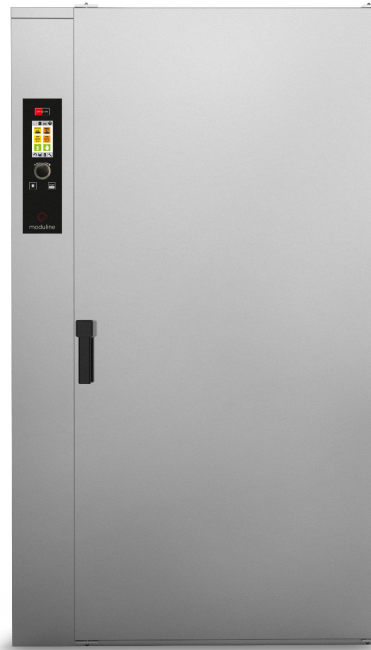
144

Net weight
[Kg]

246



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



REThERM RRFF42E

Regeneration oven
to reheat refrigerated
food (+3°C)

CONSTRUCTION FEATURES

- Tightness chamber with radiused corners
- Internal AISI 304 18/10 stainless steel bumpers for trolley's introduction
- Total thermic insulation with rock or glass wool
- Long lasting front seals made up of food grade of high heat resistance
- Ventilated heating provided by high efficiency protected heating elements
- Door fitted with three point locking system
- Easy access to facilitate maintenance and repair
- Pass-through cavity, front and rear door

FUNCTIONAL FEATURES

- Electronic control panel of temperature, time and humidity with LCD touch-screen
- End-of-cycle buzzer
- Simplified, user-friendly control
- Automatic control of the humidity's percentage in the chamber, Climachef system
- Operating temperature: 30°C - 160°C
- Automatic humidity vent
- Chamber can accommodate different sized plate or tray rack transport trolleys
- Chamber with safety thermostat
- Delayed start timer
- Intelligent temperature decrease in the cavity at the end of the regenerating cycle allows a perfect warm holding


STANDARD SUPPLY


- Climachef
- USB port saving device HACCP
- Single-point core probe


OPTIONS & ACCESSORIES

- GN pans cart
- Plates cart
- Cart thermal cover
- Multipoint core probe
- Speedgrade fan speed reduction system
- External hand shower
- Needle core probe, thin
- Flashing buzzer
- One Touch software
- Grids
- Trays

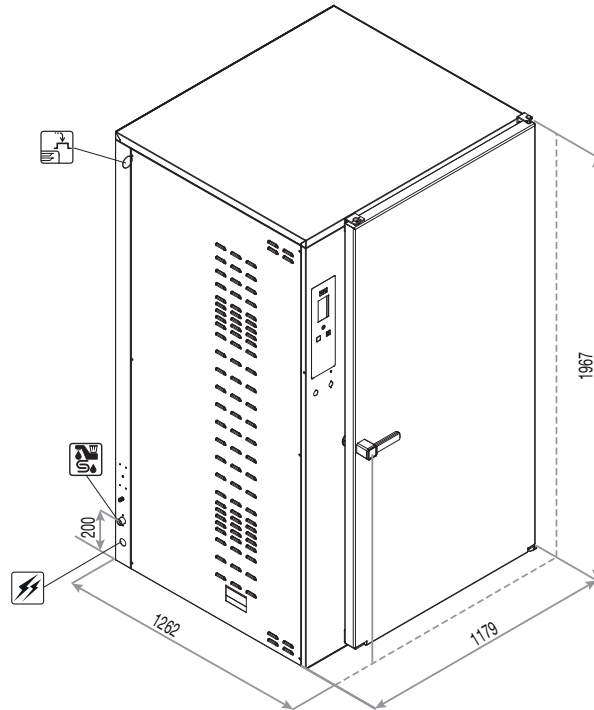
TECHNICAL INSTALLATION DIAGRAM

Electricity supply
cable inlet 

Softened
water inlet 

Adjustable vent
for excess
humidity 

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



Overall dimensions
(W x D x H) - mm 1179 x 1262 x 1967h

Oven interior
(W x D x H) - mm 780 x 975 x 1860h

Trays capacity
40 x GN 1/1 h65
20 x GN 2/1 h65

Plates capacity
Plates Ø 230-310 126

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

Total input
[kW] 23,2 (400V)

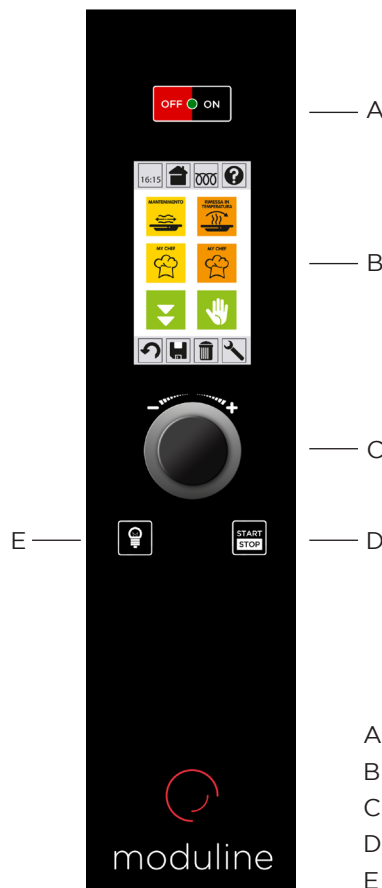
Amps.
[A] 33,6 (400V)

Water pressure
[kPa] 150 ÷ 500

Working
temperature [°C] 30 ÷ 160

Product max
capacity [Kg] 144

Net weight
[Kg] 295



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

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Ноябрьск (3496)41-32-12
Новосибирск (383)227-86-73
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Петрозаводск (8142)55-98-37
Псков (8112)59-10-37
Пермь (342)205-81-47

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Рязань (4912)46-61-64
Самара (846)206-03-16
Санкт-Петербург (812)309-46-40
Саратов (845)249-38-78
Севастополь (8692)22-31-93
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