

## 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


**MODULINESRL**

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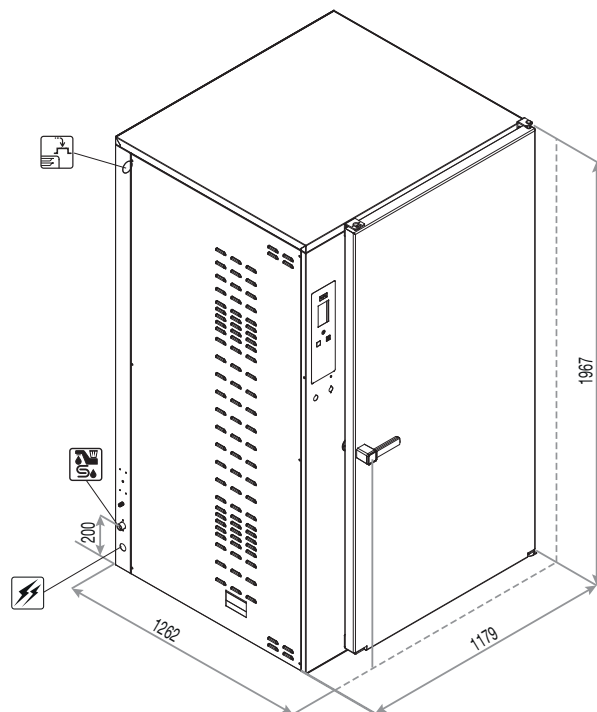
## TECHNICAL INSTALLATION DIAGRAM

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]

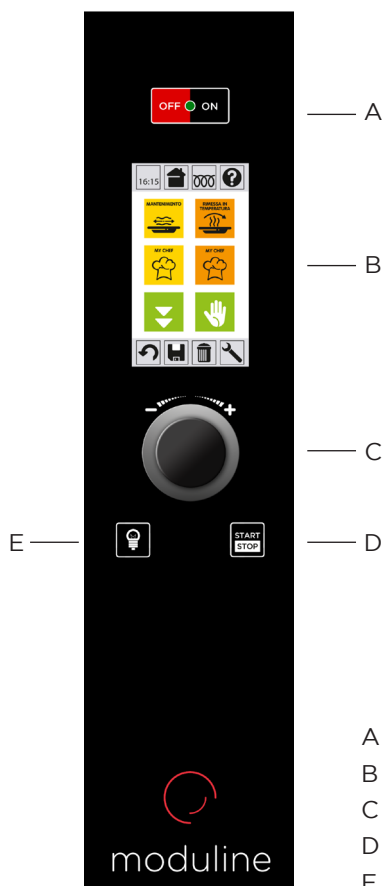
30 ÷ 160

**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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