



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

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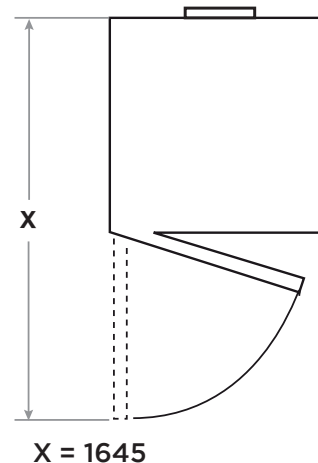
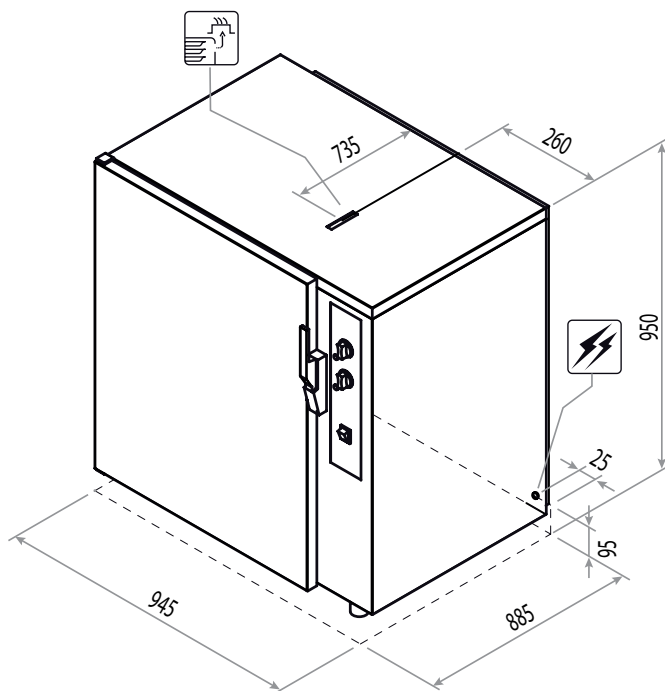
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TECHNICAL INSTALLATION DIAGRAM

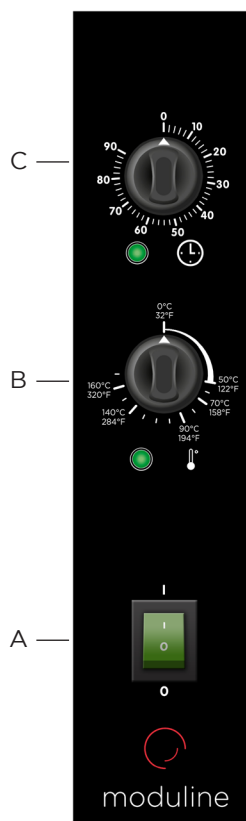
Electricity supply
cable inlet



Vent for excess
humidity



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



With electromechanical control

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

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