



REThERM RRT112C/D/E

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
- 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

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
- Concealed water storage tank
- End-of-cycle buzzer
- Chamber with safety thermostat
- Delayed start timer (only for D and E versions)

STANDARD SUPPLY

- Removable GN 2/1 or GN 1/1 tray racks

OPTIONS & ACCESSORIES

- 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)
- USB port saving device HACCP (only for D and E versions)
- Trays
- Grids
- Needle core probe (only for D and E versions)
- One Touch software
- Glass door and lighting


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TECHNICAL INSTALLATION DIAGRAM

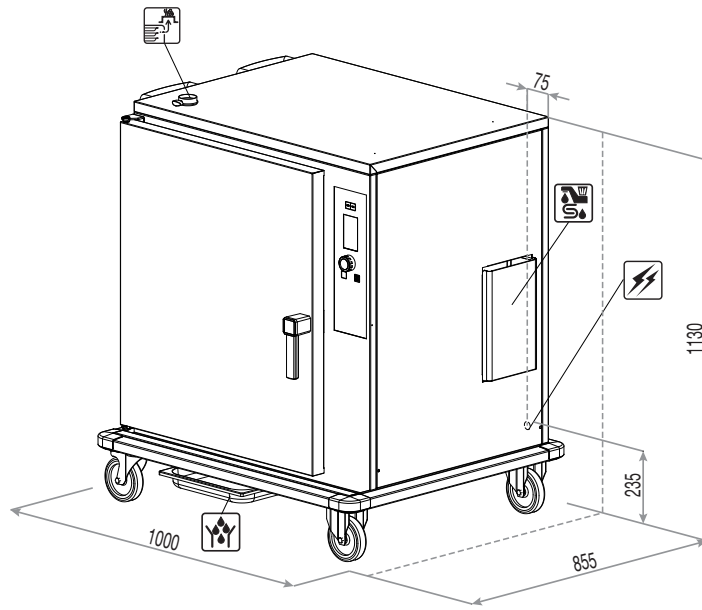
Electricity supply
cable inlet 

Adjustable vent for
excess humidity 

Chamber drain
and condensation
drain tray 

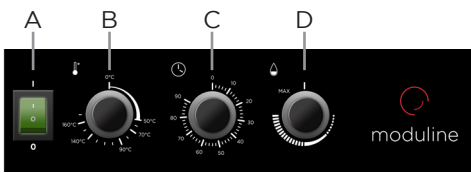
Softened
water tank 

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



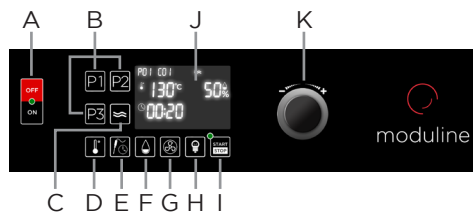
Overall dimensions (W x D x H) - mm	1000 x 855 x 1130h
Trays capacity	10 x GN 2/1 20 x GN 1/1
Distance [mm]	76
Plates capacity (tray racks GN1/1)	40 ø 200-260 20 ø 270-320
Power supply	380-415V 3N 50/60Hz

Working temperature [°C]	30 ÷ 160
Product max capacity [Kg]	72
Total input [kW]	6,8 (400V)
Amps. [A]	9,9 (400V)
Net weight [Kg]	107



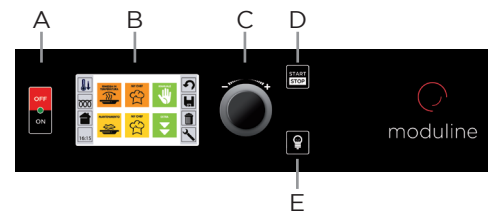
C Version

- 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

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