



REThERM GRE060E

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

CONSTRUCTION FEATURES

- Tightness chamber with radiused corners
- Total thermic insulation with rock or glass wool
- Long lasting front seals made up of food grade of high heat resistance
- Internal drain for easy cleaning
- Ventilated heating provided by high efficiency protected heating elements
- Snap-shut door
- Adjustable feet
- Easy access to facilitate maintenance and repair
- Condensation drip tray under the door and connected to the oven drainage system.

FUNCTIONAL FEATURES

- Electronic control panel with LCD 4,3" touch-screen display
- Simplified, user-friendly controls
- Periodic reversal of direction of rotation of the fan for better air distribution
- Automatic stopping of fans when the door is opened
- End-of-cycle buzzer
- Chamber with safety thermostat
- Operating temperature 30°C ÷ 210°C
- The regeneration program can be divided into different phases
- Self-diagnosis system
- MultiLevel function: Combi is able to manage different dishes with different cooking times or temperatures
- IdealWarm function: the intelligent temperature decrease in the cavity at the end of the cooking cycle allows perfect warm holding
- Climachef system
- PadLock: key lock system with password
- ProTime system allows you to set the date and the time you want the oven to preheat or start working
- Removable GN2/3 tray racks

OPTIONS & ACCESSORIES

- | | | |
|--|---|--|
| <input type="checkbox"/> Supports | <input type="checkbox"/> Wall brackets kit | <input type="checkbox"/> Water filter system |
| <input type="checkbox"/> Single-point core probe | <input type="checkbox"/> Stacking kit | <input type="checkbox"/> Grids |
| <input type="checkbox"/> Multipoint core probe | <input type="checkbox"/> Integrated water storage and drain tanks | <input type="checkbox"/> Trays |
| <input type="checkbox"/> Needle core probe, thin | <input type="checkbox"/> Usb port | <input type="checkbox"/> Sound silencer |
| <input type="checkbox"/> External hand shower | <input type="checkbox"/> SpeedGrade fan speed adjustment | <input type="checkbox"/> Air condensation hood |
| <input type="checkbox"/> Integral quenching system | <input type="checkbox"/> Double low-emission glass door with internal ventilation | <input type="checkbox"/> One Touch Software |
| <input type="checkbox"/> Double-click door opening | Openable inside glass of the door | <input type="checkbox"/> Opposite side opening |
| | | <input type="checkbox"/> Door lock with key (in combination with glass door) |

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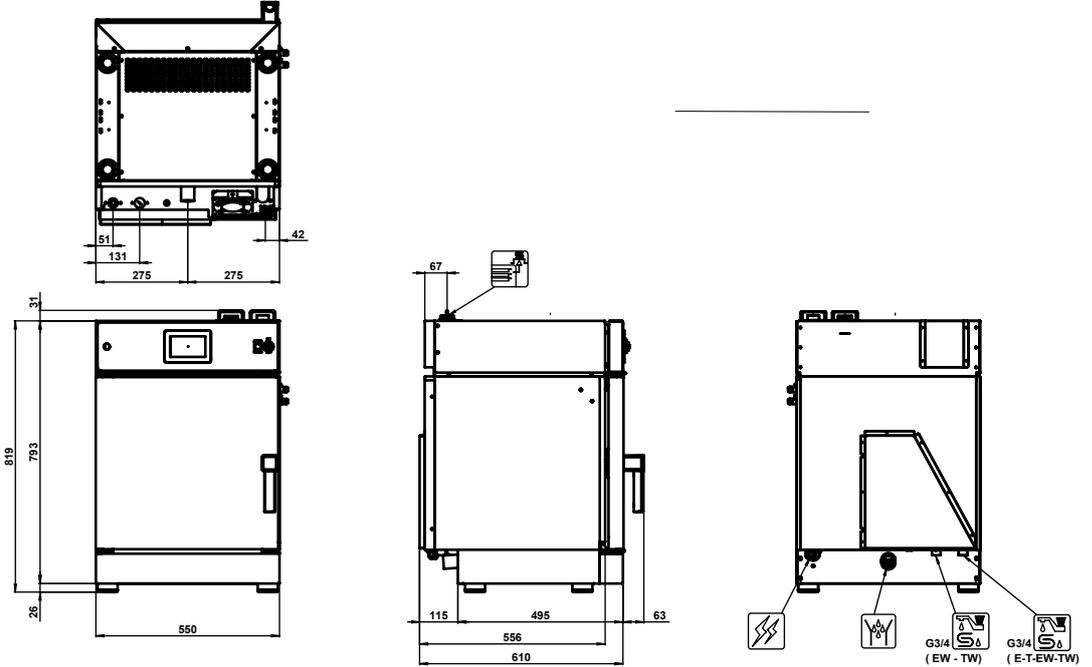


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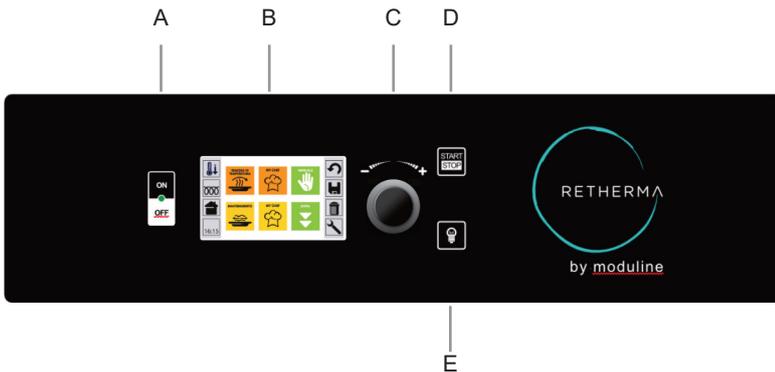
TECHNICAL INSTALLATION DIA- GRAM

- Electricity supply cable inlet 
- Safety vent humidity 
- Chamber drain 
- 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	550 x 610 x 854 h	Product max capacity [Kg]	10
Trays capacity	6 x GN 2/3	Total input [kW]	3,45 (230V)
Plates capacity	6 Ø 200-320	Amps. [A]	15 (230V)
Distance [mm]	64	Water pressure [kPa]	150 ÷ 500
Power supply	AC 220-240V 50/60Hz	Net weight [Kg]	65
Working temperature [°C]	30 ÷ 210		



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

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