



REThERM RRS101C

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
- 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 1/1 tray racks

OPTIONS & ACCESSORIES

- Support
- Grids
- Trays

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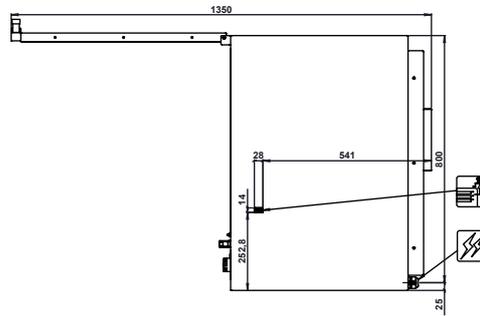
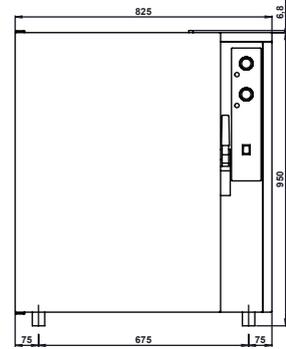
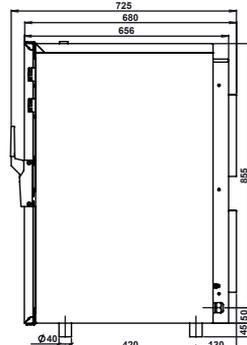


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TECHNICAL INSTALLATION DIAGRAM

Electricity supply cable inlet 

Vent for excess humidity 



Overall dimensions (W x D x H) - mm 825 x 680 x 957h

Trays capacity 10 GN 1/1

Plates capacity 20 ø 200-260
10 ø 270-320

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

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

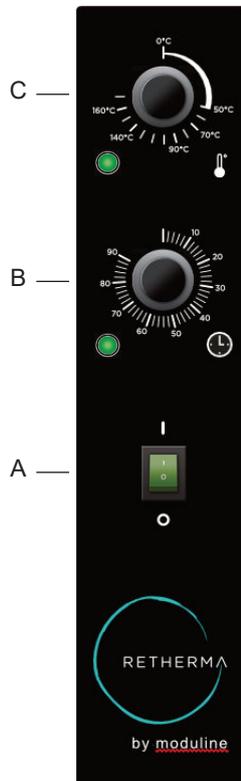
Amps. [A] 18,1 (400V)

Operating temperature [°C] 30 ÷ 160

Product max capacity [Kg] 36

Distance [mm] 75

Net weight [Kg] 70



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

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