



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
- Four swivel wheels of which 2 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 4,3" touch-screen (E)
- Simplified, user-friendly controls
- Operating temperature 30°C ÷ 160°C (C) 30°C ÷ 210°C (D/E)
- 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 (only for E version)
- Glass door and lighting

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TECHNICAL INSTALLATION DIAGRAM

Electricity supply
cable inlet



Adjustable vent for
excess humidity



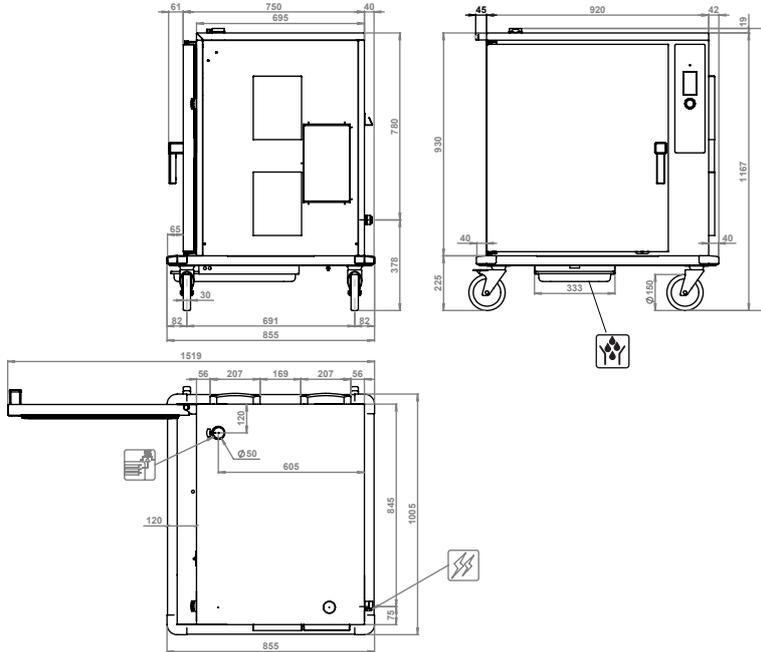
Chamber drain
and condensation
drain tray



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

1005 x 855 x 1186h

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 C°(C) ; 30 ± 210 C°(D/E)

Product max capacity
[Kg]

72

Total input
[kW]

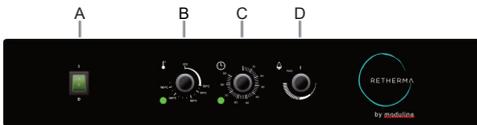
6,8 (400V)

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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