

# M O D U L I N E

## foodservice

### REGENERATING AND HOLDING SYSTEMS



## FR 101 E

### Refrigerated and regeneration trolley (combined)

#### CONSTRUCTION FEATURES

- Tightness chamber with radiused corners
- Plastic bumpers
- Total thermic insulation with rock or glass wool
- Long lasting front seals made up of food grade of high heat resistance
- Removable side racks to facilitate cleaning
- Internal drain for easy cleaning
- Ventilated heating provided by high efficiency protected heating elements
- Ventilated cooling provided by stainless steel evaporator
- Ecological compressor unit (R404A)
- 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

- Electronic control panel of temperature, time and humidity with LCD touch-screen
- Simplified, user-friendly controls
- Operating temperature 0°C ÷ 160°C
- Manual humidity vent
- Combined cavity periodic reversal of direction of rotation of the fans for better cold/hot air distribution
- Concealed water storage tank
- End-of-cycle buzzer
- Chamber with safety thermostat
- Delayed start timer

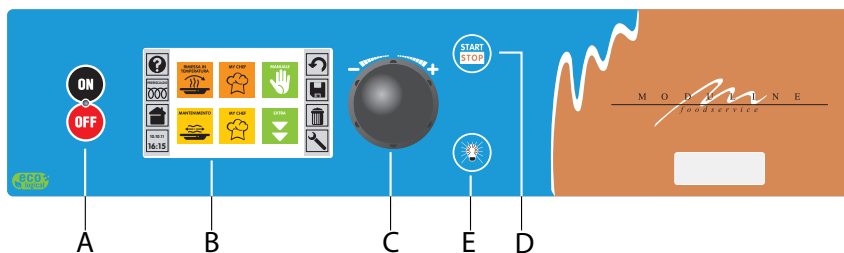
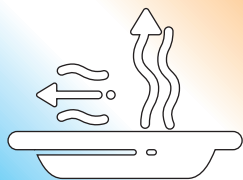
#### STANDARD SUPPLY

- Removable GN1/1 or 600x400 tray racks

#### OPTIONS & ACCESSORIES

- Core probe with the possibility to register 30 different temperatures and save them in the HACCP report (available only with USB port device)
- Automatic humidity vent (Climachef)
- Stainless steel plate baskets
- USB port saving device HACCP

| Model           | Overall dimensions<br>(W x D x H) - mm | Trays capacity        | Plates capacity<br>Plates ø 230-260 | Power<br>kW | Power supply     |
|-----------------|--|-----------------------|-------------------------------------|-------------|------------------|
| <b>FR 101 E</b> | 880 x 785 x 1600 h                     | 10 x GN1/1 or 600x400 | 20                                  | 7           | 3N AC 400V 50 Hz |



### Electronic control and programmer

- A ON/OFF switch
- B Display
- C Setting knob and select "ENTER"
- D Push-button "START/STOP"
- E Push-button cooking chamber lighting

| Model           | Rated voltage [Vac] | Total input [kW] | Amps. [A] | Connecting wire min. section (type H07 RN-F) [mm <sup>2</sup> ] |
|-----------------|---------------------|------------------|-----------|---|
| <b>FR 101 E</b> | 3N - 400            | 7                | 10,1      | 5 x 1,5   |

### TECHNICAL INSTALLATION DIAGRAM

#### FR 101 E

- Electricity supply cable inlet
- Adjustable vent for release of excess humidity
- Chamber drain

