

M O D U L I N E

foodservice

REGENERATING AND HOLDING SYSTEMS



FRP 40E

**Refrigerated and regeneration
floor cabinet (combined)**

STANDARD SUPPLY

- Climachef

FUNCTIONAL FEATURES

- Electronic control panel of temperature, time and humidity with LCD touch-screen
- End-of-cycle buzzer
- Simplified, user-friendly controls
- Automatic control of the humidity's percentage in the chamber, Climachef system
- Operating temperature 0°C – 160°C
- Automatic humidity vent
- Chamber can accommodate different sized plate or tray rack transport trolleys
- Chamber with safety thermostat
- Delayed start timer

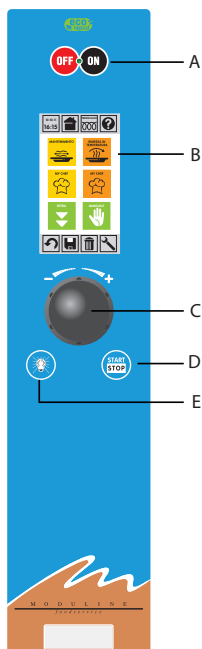
CONSTRUCTION FEATURES

- Tightness chamber with radiused corners
- Internal AISI 304 18/10 stainless steel bumpers for trolley's introduction
- Total thermic insulation with rock or glass wool
- Long lasting front seals made up of food grade of high heat resistance
- Ventilated heating provided by highefficiency protected heating elements
- Ventilated cooling provided by stainless steel evaporator
- Ecological compressor units (R404A)
- Door fitted with three point locking system
- Easy access to facilitate maintenance and repair

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)
- Concealed water storage tank
- USB port saving device HACCP
- GN pans cart
- Plates cart
- Cart thermal cover
- Glass door and lighting

Model	Overall dimensions and oven interior (WxDxH)	Trays capacity	Plates capacity Plates Ø230-310	Power kW	Power supply
FRP 40E	1110x1080x2270h	40 x GN 1/1	126	24,1	3N AC 400V 50Hz



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) [mm²]	Water pressure [kPa]
FRP 40E	3N - 400	24,1	34,9	5 x 6	150÷500

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