

REGENERATING AND HOLDING SYSTEMS



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
- Door fitted with three point locking system
- Easy access to facilitate maintenance and repair

STANDARD SUPPLY

Climachef

MFP 20E Floor holding cabinet

RFP 20E

Floor regenerating cabinet (on dishes)

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 30°C ÷ 160°C
- Automatic humidity vent
- Chamber can accommodate different sized plate or tray rack transport trolleys
- Chamber with safety thermostat
- Delayed start timer

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
	MFP 20E	1110x810x1950h / 740x675x1860h	20 x GN 1/1	80	6,20	3N AC 400V 50Hz
	RFP 20E	1110x810x1950h / 740x675x1860h	20 x GN 1/1	80	12,50	3N AC 400V 50Hz





Electronic control and programmer

A ON/OFF switch **B** Display

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 ²]	Water pressure [kPa]
MFP 20E	3N - 400	6,2	9	5 x 1,5	150÷500
RFP 20E	3N - 400	12,5	18	5 x 1,5	150÷500

















