



M O D U L I N E

food service

REGENERATING AND HOLDING SYSTEMS



RC 161 M/E

Regenerating and holding ventilated trolley

CONSTRUCTION FEATURES

- Tightness chamber with radiused corners
- Plastic bumpers
- Total thermic insulation with rock or glass wool
- Long lasting front and doors seals made up of food grade of high heat resistance
- Double door to reduce mostly the drop in temperature at opening
- Removable side racks to facilitate cleaning
- Internal drain for easy cleaning
- Ventilated heating provided by highefficiency protected heating elements
- Snap-shut doors
- Mounted on four 150mm diameter castors, two of wich 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 (M) or electronic with LCD touch-screen (E)
- Simplified, user-friendly controls
- Operating temperature 30°C ÷ 160°C
- 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 E version

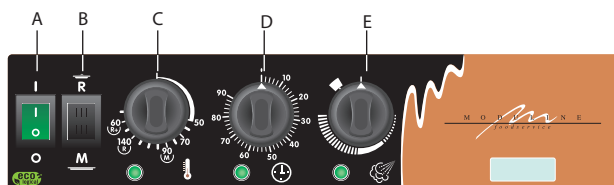
STANDARD SUPPLY

- Removable GN1/1 or 600x400

OPTIONS & ACCESSORIES

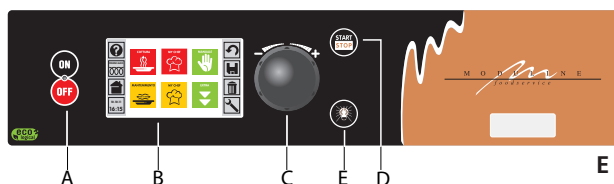
- Core probe for E version with the possibility to register 30 different temperatures and save them in the HACCP report (available only with USB port device)
- Automatic humidity vent (Climachef) only for E version
- Stainless steel plate baskets
- USB port saving device HACCP only for E version

Model	Overall dimensions (W x D x H) - mm	Trays capacity	Plates capacity Plates ø 230-260	Power kW	Power supply
RC 161 M/E	880 x 785 x 1750 h	16 x GN1/1 ø 600x400	32	6,5	3N AC 400V 50 Hz



Version **M** - With electromechanical control

- A** ON/OFF switch
- B** Mode selection switch for regenerating "R" on plate or keeping warm "M" on plate or tray
- C** Temperature regulation knob, with warning light to show that temperature has been reached
- D** Regenerating time regulation knob, with warning light indicating operation. By selecting "keeping warm" "M" the "time" function is cut out
- E** Humidity regulation knob, with warning light indicating operation



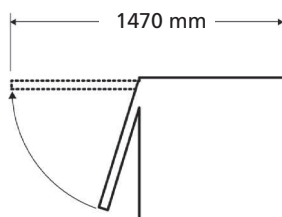
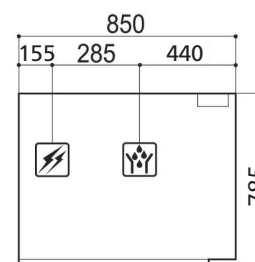
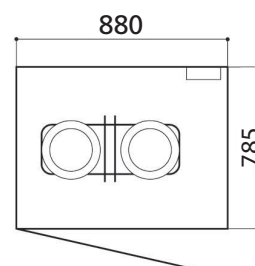
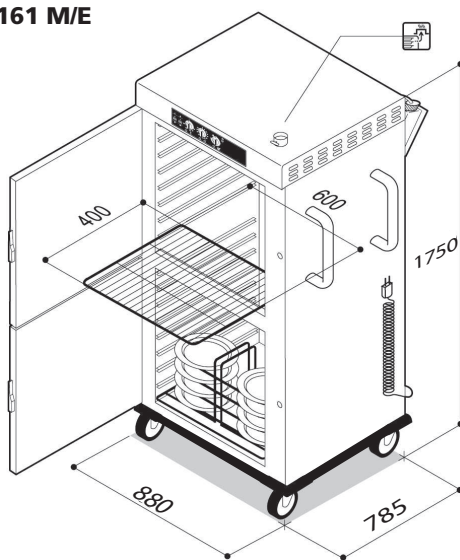
Version **E** - Electronic control and programmer

- 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 ²]
RC 161 M/E	3N - 400	6,5	9,4	5 x 1,5

TECHNICAL INSTALLATION DIAGRAM

RC 161 M/E



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



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REGENERATING AND HOLDING SYSTEMS



RC 162 M/E

Regenerating and holding
ventilated trolley

CONSTRUCTION FEATURES

- Tightness chamber with radiused corners
- Plastic bumpers
- Total thermic insulation with rock or glass wool
- Long lasting front and doors seals made up of food grade of high heat resistance
- Double door to reduce mostly the drop in temperature at opening
- Removable side racks to facilitate cleaning
- Internal drain for easy cleaning
- Ventilated heating provided by highefficiency protected heating elements
- Snap-shut doors
- Mounted on four 150mm diameter castors, two of wich 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 (M) or electronic with LCD touch-screen (E)
- Simplified, user-friendly controls
- Operating temperature 30°C ÷ 160°C
- 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 E version

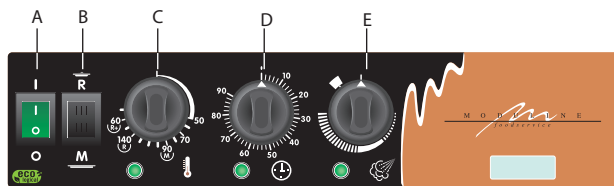
STANDARD SUPPLY

- Removable GN2/1

OPTIONS & ACCESSORIES

- Core probe for E version 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) only for E version
- Stainless steel plate baskets
- USB port saving device HACCP only for E version

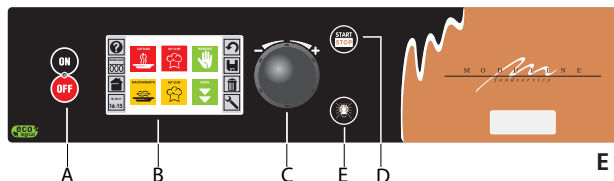
Model	Overall dimensions (W x D x H) - mm	Trays capacity	Plates capacity Plates ø 230-260	Power kW	Power supply
RC 162 M/E	950 x 935 x 1860 h	16 x GN2/1	88	9,6	3N AC 400V 50 Hz



Version M - With electromechanical control

- A** ON/OFF switch
- B** Mode selection switch for regenerating "R" on plate or keeping warm "M" on plate or tray
- C** Temperature regulation knob, with warning light to show that temperature has been reached
- D** Regenerating time regulation knob, with warning light indicating operation. By selecting "keeping warm" "M" the "time" function is cut out
- E** Humidity regulation knob, with warning light indicating operation

M



Version E - Electronic control and programmer

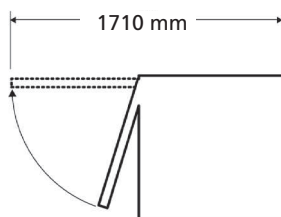
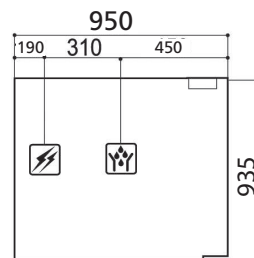
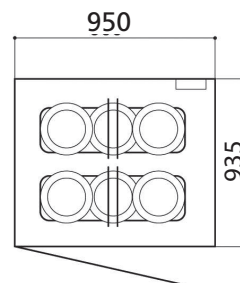
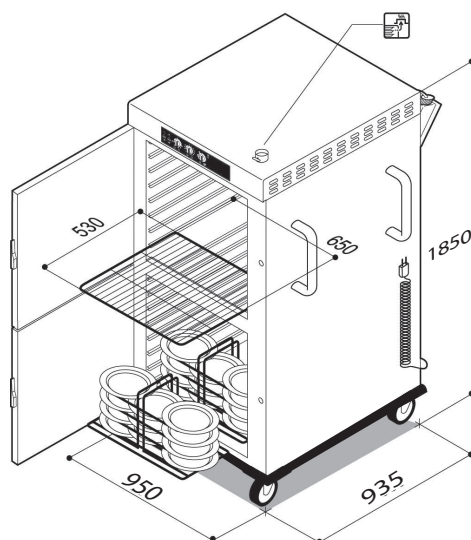
- A** ON/OFF switch
- B** Display
- C** Setting knob and select "ENTER"
- D** Push-button "START/STOP"
- E** Push-button cooking chamber lighting

E

Model	Rated voltage [Vac]	Total input [kW]	Amps. [A]	Connecting wire min. section (type H07 RN-F) [mm ²]
RC 162 M/E	3N - 400	9,6	13,9	5 x 1,5

TECHNICAL INSTALLATION DIAGRAM

RC 162 M/E



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





M O D U L I N E

food service

REGENERATING AND HOLDING SYSTEMS



RC 156 M/E

Regenerating and holding ventilated
trolley - Through model

CONSTRUCTION FEATURES

- Tightness chamber with radiused corners
- Plastic bumpers
- Total thermic insulation with rock or glass wool
- Long lasting front and doors seals made up of food grade of high heat resistance
- Four door to reduce mostly the drop in temperature at opening
- Removable side racks to facilitate cleaning
- Internal drain for easy cleaning
- Ventilated heating provided by highefficiency protected heating elements
- Snap-shut doors
- Mounted on four 150mm diameter castors, two of wich 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 (M) or electronic with LCD touch-screen (E)
- Simplified, user-friendly controls
- Operating temperature 30°C ÷ 160°C
- 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 E version

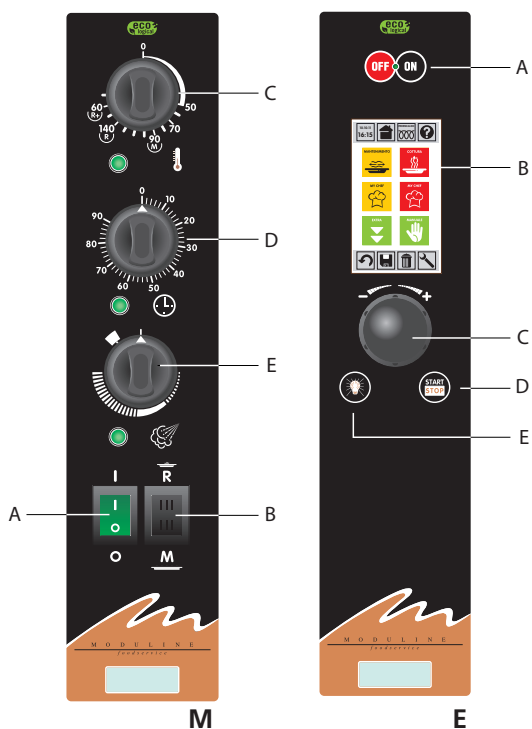
STANDARD SUPPLY

- Removable GN2/1 and GN1/1

OPTIONS & ACCESSORIES

- Core probe for E version 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) only for E version
- Stainless steel plate baskets
- USB port saving device HACCP only for E version

Model	Overall dimensions (W x D x H) - mm	Trays capacity	Plates capacity Plates ø 230-260	Power kW	Power supply
RC 156 M/E	980 x 840 x 1650 h	16 x GN2/1 32 x GN1/1	64	9,6	3N AC 400V 50 Hz



Version M - With electromechanical control

- A** ON/OFF switch
- B** Mode selection switch for regenerating "R" on plate or keeping warm "M" on plate or tray
- C** Temperature regulation knob, with warning light to show that temperature has been reached
- D** Regenerating time regulation knob, with warning light indicating operation. By selecting "keeping warm" "M" the "time" function is cut out
- E** Humidity regulation knob, with warning light indicating operation

Version E - 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 ²]
RC 156 M/E	3N - 400	9,6	13,9	5 x 1,5

TECHNICAL INSTALLATION DIAGRAM

RC 156 M/E

