



More Info

Data sheet



bulk food type 6 regen./ refrig. 400V

The intelligent individual distribution system.

The Regiostation, the optimal transport, distribution and regeneration unit for ward supply as well as equipped for a variety of other uses. With the compartment combination of cooling and regeneration, a complete supply from breakfast to lunch to dinner is made possible. Flexible programming allows any number of warming/regenerating/cooling cycles to be stored, activated and played back fully automatically. Standard with integrated light/heat bridge & independent control.

All processes, error messages, warnings and interventions in the control system are logged. All HACCP-relevant temperatures in the cooling and regeneration compartments are documented in real time for up to five years. The serial USB interface enables both data imports and exports of temperature curves and error logs. The Regiostation can be individually expanded with a wide range of accessories, including a tray slide made of CNS round tubing, a fold-down shelf, a Formica panelling for the perfect look, or even a dispensing attachment.

TECHNICAL SPECIFICATIONS

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Dimensions	1414 x 712 x 1460,5 mm
Material	stainless steel 1.4301 (CNS)
Weight	185 kg
Connected load	7,400 W
Rated voltage	3N AC 400 V 50/60 Hz
Plug type	CEE-Plug 400V/16A
Cable length	2.500 mm
Heating Area	max. +170°C
No. compartments	2
Impact protection	4 corner bumpers 2 steering; 2 steering stop; 1
Castor	fixed castor in the middle
Castor type	Rustproof
Wheel diameter	160 mm
Refrigerant	Eisfink D2
Order number	88 27 04 03

BENEFITS

Stainless steel, high quality, hygienic.

Equipped with intelligent electronic control.

Customized 7-day programming based on meal plans, eliminating time-consuming daily adjustments or changes.

Ideally suited for ward supply and dining room.

Smooth CNS cover, heated with two hot zones, separately switchable and adjustable via the removable control on the top (with sneeze guard).

The compartment combination of two cooling compartments as well as the two recirculating air regeneration compartments (left & right) ensure a wide range of applications.

Clean with a suitable agent for stainless steel, for example with a hot, mild detergent solution. Then rub the surface dry with a soft cloth.