



Data sheet

Bulk regen trolley 7 2xregeneration 400V

The intelligent individual distribution system.



More Info

The Regiostation, the optimal transport, distribution and regeneration unit for station supply and equipped for a variety of other uses. With the compartment combination of holding and regeneration, a complete supply is made possible. Flexible programming allows any number of keep warm / and regeneration 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 are documented in real time for up to five years. Through the serial USB interface, both data imports and exports of the temperature curves and error logs are possible. The Regiostation can be individually extended with a wide range of accessories, such as 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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Material	stainless steel 1.4301
Dimensions	1414 x 712 x 1460,5 mm
Worktop height	986 mm
Weight	165 kg
Connected load	6,4 kW
Rated voltage	3N AC 400 V 50/60 Hz
Plug type	CEE-Plug 400V/16A
Cable length	2500 mm
Heating Area	max. +170°C
No. compartments	2
Number of drawers	1
Impact protection	4 corner bumpers
Castor type	Rustproof
	2 steering; 2 steering stop; 1
Castor	fixed castor in the middle
Wheel diameter	160 mm

Order number 88 27 04 02

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 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.