



More Info



Data sheet

Bulk regen trolley 13 ref/reg &ref. 230V

The intelligent individual distribution system.

The Regiostation, the optimal transport, distribution and regeneration unit for ward supply and 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.

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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TECHNICAL SPECIFICATIONS

| | |
|---------------------|------------------------------|
| Dimensions | 959,5 x 712 x 1116 mm |
| Material | stainless steel 1.4301 (CNS) |
| Weight | 150 kg |
| Connected load | 3.200 W |
| Rated voltage | 1N AC 230 V 50/60 Hz |
| Plug type | Safety switch (type F) |
| Cable length | 2500 mm |
| Refrigeration range | +2°C to +14°C |
| No. compartments | 2 |
| Refrigerant | Eisfink D2 |
| Impact protection | 4 corner bumpers |
| Castor type | Rustproof |
| Castor | 2 fixed-; 2 swivel castors |
| Wheel diameter | 160 mm |

Order number 88 27 06 05

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 top, heated with a keep-warm zone.

The two small compartments (top cooling/refrigeration compartment & bottom cooling compartment) 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.