



More Info

Data sheet



bulk food type 5 - ref-rig./C&C, 400V

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 refrigeration and regeneration, a complete supply from breakfast to lunch to dinner is made possible. Flexible programming allows any number of warming/regenerating/refrigerating cycles to be stored, activated and played fully automatically. Heating/lighting bridge & independent control included as standard.

Space-efficient loading with GN containers and GN-thermoplates®, in combination with the transport-safe watertight press-in lid. All processes, error messages, warnings and interventions in the control system are protocolled. All HACCP-relevant temperatures in the cooling and regeneration compartments are documented in real time for up to five years. The serial USB interface allows both data imports and exports of the temperature curves as well as error protocols. The Regiostation can be equipped individually with a wide range of accessories, including a tubular tray slide made of s/s, a fold-down shelf, a resopal panelling for the perfect look, or even a serving top.

TECHNICAL SPECIFICATIONS

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TECHNICAL SPECIFICATIONS

Dimensions	1414 x 712 x 1460,5 mm
Material	stainless steel 1.4301 (CNS)
Weight	183 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
Refrigeration range	+2°C to +14°C
No. compartments	2
Number of drawers	1
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 05 02

BENEFITS

Rust-proof, high quality, hygienic stainless steel.

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 s/s top, heated with two hot holding zones, via a removable control at the top (with sneeze guard), separately switchable & adjustable.

The compartment combination of a refrigeration compartment and the regeneration compartment with circulating air combined with the second refrigeration compartment ensures a wide range of possible applications.

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