



More Info



Data sheet

bulk food type 13 - ref-rig./C&C, 230 V

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

bulk food type 13 - refriger./C&C, 230 V



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	2.500 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.