

retigo®

Holding Cabinet/Regenerator



HOLDING CABINET / REGENERATOR

The following is characteristic of all models:

- Electronic, microprocessor control system
- Simple, intuitive operation with display of basic functions
- Hygienic cooking chamber with rounded inside corners
- Even baking thanks to the bi-directional fan
- Run-off tray under the door for collecting condensed water
- Removable door seal for easy maintenance
- Core temperature probe option
- SDS - service and diagnostic system - automatic evaluation of microprocessor error reports
- IPX5 shield
- Made of premium stainless steel

HC 10 holding cabinet

- Hot air 30 - 90°C
- Time setting from 1 min. to 10 hrs.

HC 10i holding cabinet

- Hot air 30 - 90°C
- Combination 30 - 90°C
- Steaming 30 - 90°C
- Time setting from 1 min. to 10 hrs.
- Moisture setting from 0 to 100%

OPTIONAL:

- HACCP set

RG 10 regenerator

- Hot air 30 - 140°C
- Time setting from 1 min. to 10 hrs.

OPTIONAL:

- Core temperature probe
- HACCP set

RG 10i regenerator with boiler

- Hot air 30 - 140°C
- Combination 30 - 140°C
- Steaming 99 - 130°C
- Bio steaming 30 - 98°C
- Time setting from 1 min. to 10 hrs.
- Moisture setting from 0 to 100%

OPTIONAL:

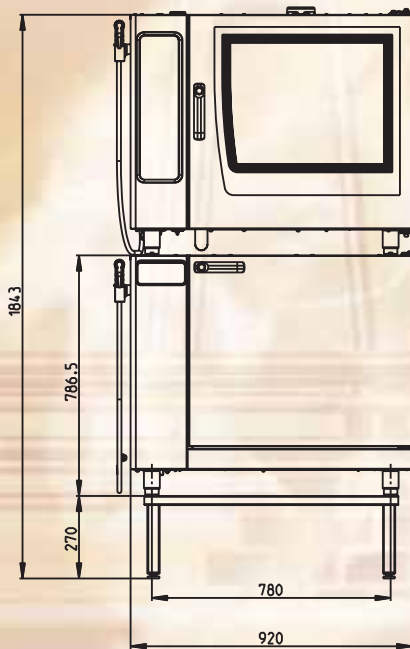
- Core temperature probe
- Integrated shower
- HACCP set

THE HEART OF THE MODERN KITCHEN

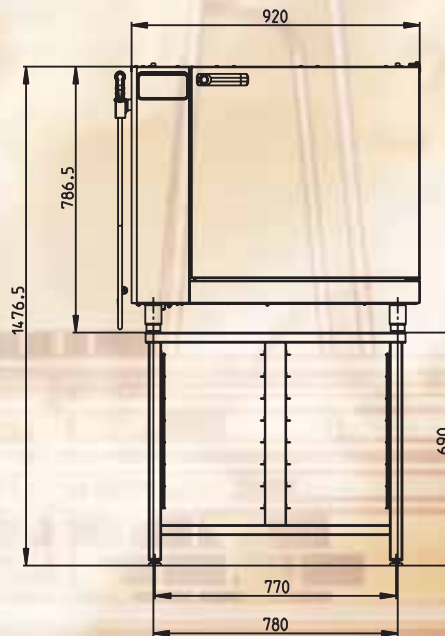
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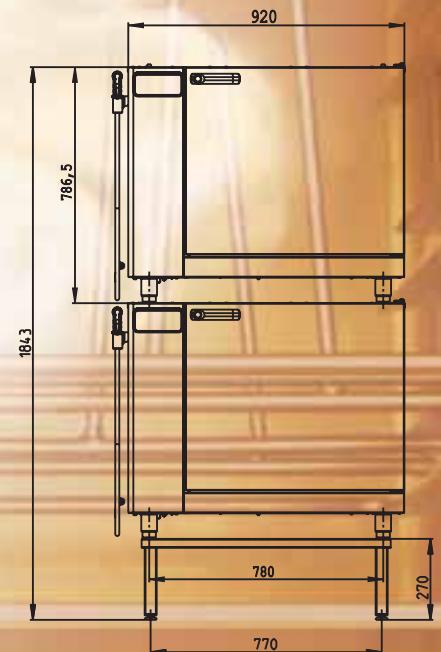
RG / combi oven 611 set



RG on stand ST 1116



RG / RG set



Model	HC 10	HC 10i	RG 10	RG 10i
Energy	electricity	electricity	electricity	electricity
Steam generation		direct injection		direct injection
Capacity	10 trays GN1/1	10 trays GN1/1	10 trays GN1/1	10 trays GN1/1
Capacity of meals	200 - 300	200 - 300	200 - 300	200 - 300
Spacing	80 mm	80 mm	80 mm	80 mm
Dimensions (WxHxD)	920 x 787 x 790 mm	920 x 787 x 790 mm	920 x 787 x 790 mm	920 x 787 x 790 mm
Weight	140 kg	140 kg	140 kg	140 kg
Total power	3.3 kW	3.3 kW	9.8 kW	9.8 kW
Fuse protection	16A	16A	16A	16A
Voltage	1N~/230V/50Hz	1N~/230V/50Hz	3N~/400V/50Hz	3N~/400V/50Hz
Water connection/drain		G 3/4" / 40 mm		G 3/4" / 40 mm
Temperature	30 - 90°C	30 - 90°C	30 - 140°C	30 - 140°C

Accessories for HC / RG 10 x GN1/1: GN holders
Optional: ST 1116 stainless steel stand for 16 GN1/1, STS set stand (25 cm height)

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