

Savor the perfect climate

For you and your food with Rethermalizer



New trends breed new needs

People are eager for good, healthy meals to enjoy somewhere different from the usual fast food outlets.

The fast casual restaurant is the hot new trend in the food service industry because of a growing emphasis on health and quality in addition to speed.

Real answers, real quality

Rethermalizer is a “peace of mind” solution that will help you grow your business by attracting customers who enjoy a healthy, comforting meal without the wait and by easing stress for your employees. Say hello to a number of benefits developed by our dedicated technology team:



**The perfect
temperature, fast**



**Easy to use,
clean and maintain**



**Compact
footprint**



**Sustainably
engineered**



Details to warm your heart

What you need is a way to reheat and regenerate liquid and semiliquid foods in total safety. Thanks to our global R&D team and drive to innovate, we've developed the perfect solution. It's fast and easy, reducing wait times for your customers and stress for your staff. Delicious food from contented servers: how great is that?



Why rethermalize?

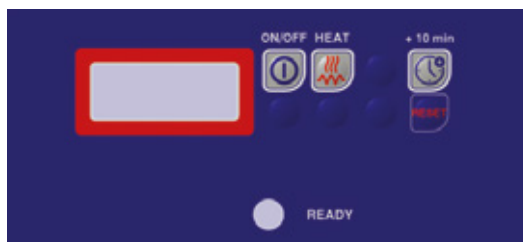
Rethermalizing with water is the **best way to reheat liquid and semiliquid foods** that have previously been cooked and chilled:

- ▶ it's distinctly more energy efficient than steam or hot air, saving money and time
- ▶ precise temperature control means that delicate foods can be heated evenly without overcooking the part closest to the surface of the pouch
- ▶ it keeps your kitchen running smoothly by reducing labor and training and improving worker safety



Fill & Level

On its own, Rethermalizer fills its well and drains any excess liquid, keeping the water level perfect at all times. Take human error out of the equation.



Press Perfect

Complex settings and too much manual input lead to guesswork and inconsistent quality. Rethermalizer's Press Perfect function is your one-button assurance of flawless quality in a stress-free environment. Your staff will find it easy and intuitive to serve more meals than ever.



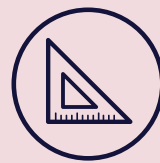
The perfect temperature, fast

Using cold water, reach your target temperature in 40 minutes with high power version and in 60 minutes with single-phase version, whether you load two pouches or ten.



Easy to use, clean and maintain

Rethermalizer fills automatically, monitors its own water level and temperature, and drains without manual input. The heating element, positioned outside the tank, is easier to clean in total safety.



Compact footprint

No need to disrupt your layout: it fits!



Sustainably engineered

The automatic stand-by function is activated at the end of the cycle, saving energy and reducing steam. The high efficiency infrared system is also a plus for you and the environment because of the better way it transfers heat.

Your process, your choice

Rethermalizer works in two ways, depending on the workflow of your professional kitchen. Quality and safety are assured—meeting all HACCP standards—whether you freeze your food and use the thawing function, or chill it and opt for the warming function. With our innovative Cook&Chill system, flexibility is yours within a completely integrated, lean and safe process.



Cooking process with Pressure&Braising Pans, the ideal solution for semiliquid and liquid foods

With our Blast Freezer you can bring food from 70°C to -18°C in less than 90 minutes

Use ecostore Refrigerated Cabinet to keep frozen food at a safe -18°C as long as you need it

Thawing Cabinet brings large quantities of food from -18°C to 3°C (ready for cooking) in as little as 4.5 hours

Use Rethermalizer to heat your frozen or chilled soups and semiliquid foods to the perfect serving temperature



Customer care? Of course

Your satisfaction is our satisfaction. Anything you need is always available thanks to an extensive Customer Care global network with over 2,000 Authorized Service Partners in more than 149 countries. 10,000 professional technicians and over 55,000 spare parts in stock are ready to be dispatched around the world in 24-48 hours. We are always near, always there for you.

The nuts & bolts: technical info at a glance

DESCRIPTION

Electric freestanding re-thermalizer unit for soups.
Forty-liter water well capacity, able to fit and rethermalize 10 bags simultaneously from 3°C to 80°C, in 40 min or 60 min depending on the model and type of food.

FACTS & FIGURES

Configuration	Free standing
Number of wells	1
Usable well dimensions (w)	300 mm
Usable well dimensions (d)	510 mm
Usable well dimensions (h)	260 mm
Well capacity	22 lt MIN 40 lt MAX
Thermostat range	85°C MIN 95°C MAX
External dimensions (w)	400 mm
External dimensions (d)	906 mm
External dimensions (h)	933 mm
Shipping weight	69 Kg
Shipping width	460 mm
Shipping depth	1020 mm
Shipping height	1080 mm
Shipping volume	0.51 m ²
Approvals	CE;CB;WRAS

ELECTRICITY

Supply Voltage 391999 (E9PCEDRMCI)	240V/1 ph/50 Hz
Amps	16 A
Total Watts	3.5 kW
Supply Voltage 391352 (E9PCEDRMC0)	415 V/3N ph/50 Hz
Amps	14 A
Total Watts	10 kW

WATER

Incoming cold/hot water inlet size	3/4"
Drain outlet size	3/4"

- ▶ Automatic water filling and re-filling
- ▶ Retherm cycle for two to ten bags
- ▶ Safety thermostat prevents the machine from running without water





Excellence is central to everything we do.
By anticipating our customers' needs, we strive for
Excellence with our people, innovations, solutions and services.
To be the OnE making our customers' work-life easier,
more profitable – and truly sustainable every day.

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Excellence with the environment in mind

- ▶ All our factories are ISO 14001-certified
- ▶ All our solutions are designed for low consumption of water, energy, detergents and harmful emissions
- ▶ In recent years over 70% of our product features have been updated with the environmental needs of our customers in mind
- ▶ Our technology is RoHS and REACH compliant and over 95% recyclable
- ▶ Our products are 100% quality tested by experts

