Electrolux PROFESSIONAL

Modular Cooking Range Line Electric rethermalizer 1x40lt, 240V

ITEM #	
MODEL #	
NAME #	
<u>SIS</u> #	
AIA #	



choose between two program cycles - default re-therm program and

searing program. Infrared heating system located in external base of

the well. Safety thermostat prevents the machine from working without

water. Well equipped with 2 dedicated AISI 304 stainless steel racks,

fitting 5 bags each (10 bags total). Delivered on 200 mm high feet.

• Fasy to use elect

- Easy to use electronic control panel with LED display showing water temperature and re-therm cycle countdown. An acoustic alarm warns the operator when the cycle is completed.
- Two program cycles available:

 Default re-therm program: the cycle allows the re-thermalization of minimum 2 and up to a maximum of 10 bags of soup from 5°C to 80°C in 60 minutes (at an ambient temperature of 20°C. Times may vary depending on soup and bag type as well as bag temperature from fridge).
- -Searing program: allows the operator to extend the re-therm cycle for additional 10 minutes, if a higher temperature is required.
- When launching a cycle, if the water is below 75° C the unit will display "PrEh" and the countdown will start once the temperature of 75° C is achieved.
- Well equipped with a dedicated temperature sensor to control the water temperature and 3 additional sensors to manage the water level.
- Overflow sensor detects if the water exceeds the maximum level and automatically activates the drainage pump connected to the overflow pipe.
- Safety thermostat prevents the machine from running without water.
- Automatic water level filling and re-filling.
- Well equipped with 2 dedicated AISI 304 stainless steel racks, able to fit 5 bags each (10 bags totally). The racks have a flexible wall to maintain the correct bag position during the cycle, thus guaranteeing maximum performances.

Construction

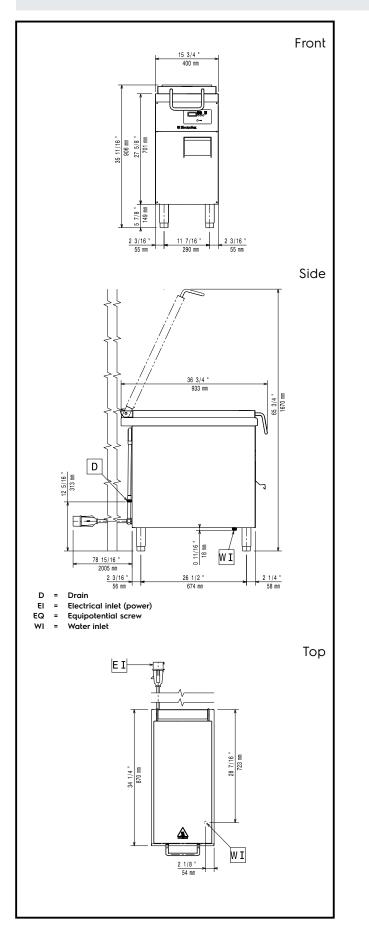
- Water basin in 316-L type Stainless steel to avoid corrosion.
- One piece pressed 1.5 mm worktop in stainless steel with smooth, rounded corners.
- Exterior panels in stainless steel with Scotch Brite finish. Back, bottom and front made in stainless steel.
- Stainless Steel removable support located inside the well to support the soup bags.
- Infrared heating system positioned under the external base of the well to ensure elevated performances.
- Safety thermostat automatically switches off the appliance in case of overheating.
- Rear hinged swiveling cover and handle with spring torsion mechanism to allow the cover to remain open during operations.
- Water drain positioned on the back of the appliance with an external flexible pipe to facilitate well discharging.
- Integrated water drain pump to manage draining operations and water overflow.
- Mounted on 200 mm high feet.
- Equipped with 2 meter cable with plug.
- IPx4 water protection.

Optional Accessories

APPROVAL:

Excelence





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The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.



Electric	
Supply voltage: Total Watts:	220-240 V/1 ph/50 Hz 3.5 kW
Water:	
Incoming Cold/hot Water line size: Drain line size:	3/4" 3/4"
Key Information:	
Number of wells:	1
Usable well dimensions (width):	300 mm
Usable well dimensions (height):	260 mm
Usable well dimensions (depth):	510 mm
Well capacity:	22 lt MIN; 40 lt MAX
Thermostat Range:	85 °C MIN; 95 °C MAX
External dimensions, Width:	400 mm
External dimensions, Depth:	933 mm
External dimensions, Height:	850 mm
Shipping weight:	68 kg
Shipping height:	1080 mm
Shipping width:	460 mm
Shipping depth:	1020 mm
Shipping volume:	0.51 m ³
Configuration:	Free Standing
Approvals	CE;CB;WRAS
Certification group:	N9RT



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