



A FULL KITCHEN WITH A SERVING FUNCTION

The different types of this multifunctional transport, storage, regeneration and distribution system stand out thanks to their quality, a varied range of accessories and an intelligent electronic controller that allows meal plans to be programmed for a 7-day period. Also suitable for individual portioning for diets. The food that has been placed in GN containers is kept cold or hot and transported to the ward kitchen or into the dining hall, either directly with the Regiostation or with its transfer trolley.

The cover has a 3-sided gallery as standard. The newly designed light / heating bridge allows the independent control of both light and heat. Furthermore, the bridge offers space for an optional, ergonomically inclined gallery either on the guest side or serving side with space for up to 4x GN 1/2 containers.

The Regiostation is available with an optional 3-sided Resopal panelling in a customer-specified colour.

NEW CONTROLLER



The new controller is integrated in a closed stainless steel casing. It is removable and therefore easy to handle. The light / heating bridge has a side insert for the safe storage of the controller. The controller can be placed in the insert in 2 positions: either fixed and space-saving for transport and serving or on the serving side where it is visible and operable.

The improved display and intuitive touchscreen ensure optimised ease-of-use. The new controller also allows the flexible programming and storage of an unlimited number of recipes and regeneration cycles for Cook+Chill and Cook+Freeze products. These products are regenerated or kept warm in the Gastronorm container as required.

In order to ensure the safe operation of the new controller, 4 user levels with individual access rights have been created. Processes, errors, warnings and interventions in the controller are logged. All HACCP-relevant temperatures in the refrigeration and regeneration compartments are documented in real time and can be stored for up to 5 years.

The serial USB interface allows data imports and exports of the temperature curves and error logs via USB stick.



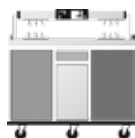
TECHNICAL DATA

Regiostation type 5:

Heat bridge on the top with a removable controller. Large refrigeration compartment on the left-hand side for a maximum of 8x GN 1/1 containers and with a depth of 55 mm. Refrigeration temperature range from +2 to +14 °C, factory-set to 4 °C. In the top centre is a drawer for cutlery. Large refrigeration / regeneration compartment on the right-hand side for a maximum of 8x GN 1/1 containers and with a depth of 55 mm. Refrigeration temperature range from +2 to +14 °C, factory-set to 4 °C. Regeneration temperature range of up to 170 °C. Available as a 230 V design (3.4 kW connected load) or a 400 V design (6.8 kW connected load).

VERSIONS

Regiostations with controller in the shelf:



R-ST type 3

keeping hot + refrigerating +
drawer + regenerating



R-ST type 5

keeping hot + refrigerating +
drawer + refrigerating /
regenerating

Regiostations with controller in the installation compartment:



R-ST type 6

keeping hot + 2x refrigerating /
regenerating



R-ST type 7

keeping hot + 2x regenerating



R-ST type 11

keeping hot + regenerating



R-ST type 12

keeping hot + refrigerating /
regenerating



R-ST type 13

refrigerating / regenerating +
refrigerating