



**COMPLETE RANGE OF
RETHEMALIZING OVENS**



■ Easy to use and clean

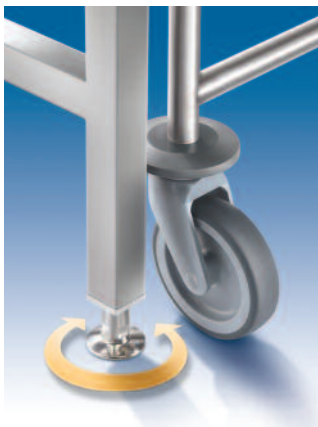


Design allows simple, effortless use.



Thermatronic 4 : interior view

Polished 304 stainless steel, neat finish, rounded corners, easily removable hood... Everything is designed to make cleaning easier.



Cylinders for optimal balancing.



Thermatronic 3 and 4 loading trolleys with folding grid shelves that slot under the oven between the frames: much-appreciated space-saving.



Thermatronic 3 and 4 hinge on the right hand side



Thermatronic 5, 8 and 10 hinge on the left hand side (upon request)

The Thermatronic range is adapted to all configurations of premises: sturdy door hinges positioned to the right, can be moved to the left on request.

Ideal for Hospital and School Catering



This range of particularly sturdy ovens available in different capacity versions is designed for quick rethermalization according to standards.

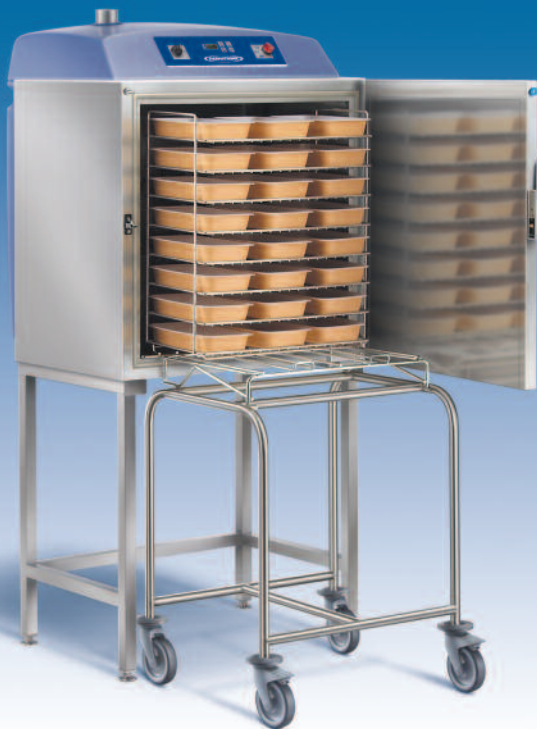
The technology and simplified multi-programming allow long, short, dissociated or associated cycles for all types of preparations.





THERMATRONIC 3

GASTRO 1/1
5, 6 or 7 shelves
For 60 to 80 meals



THERMATRONIC 4

GASTRO 1/1
7, 8 or 10 shelves
For 80 to 120 meals

■ Particularly suitable design for cook-chill

QUICK

In line with legislation, food is heated from +3°C to +63°C in less than an hour.

SIMPLE

The overall design focuses on ergonomic use, maintenance and repair. The multi-programming control panel is designed for a wide range of preparations and packagings.

PERFORMANCE GUARANTEE

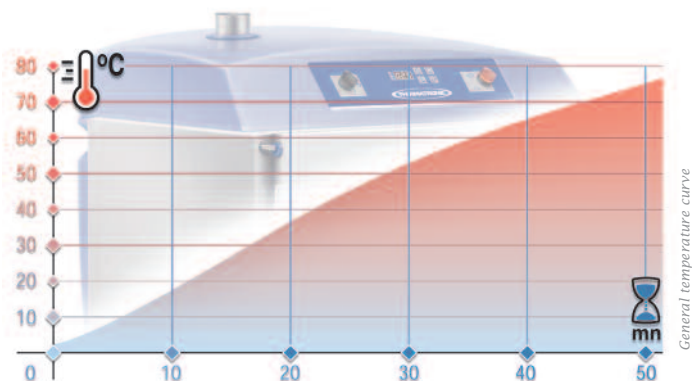
The design constraints include all quality, thermal performance, and cleanability criteria, giving the Thermatronic range its much-appreciated features that meet the requirements of the HACCP approach.

DESIGN

- 304 stainless steel.
- Double-shell insulated door.
- Automatic click-lock handle.
- High-grade Rockwool insulation.
- Air inlet as standard.

THERMOCONVECTION

Delivered by a powerful turbine (or two, depending on the version) specifically adapted to oven volume. For homogenous temperature increase, hot air is sent through armoured stainless steel heating rods and then channelled and dispersed with optimal efficiency over all preparations.



FOR 40 TO 320 MEALS



THERMATRONIC 5

GASTRO 2/1
5, 6 or 7 shelves
For 120 to 160 meals

THERMATRONIC 8

GASTRO 2/1
7, 8 or 9 shelves
For 160 to 240 meals

THERMATRONIC 10

GASTRO 2/1
10 or 12 shelves
For 240 to 320 meals

HACCP

- Smooth compartment walls.
- Rounded angles.
- Easy-to-remove turbine hoods.
- Shelf block accessories in stainless steel wire with no water retention.
- Simple instructions on the front panel.

OPERATION

Front panel programming of two stages for several possible uses :

- Choice of a long cycle.
- Choice of a short cycle.
- Choice of a long cycle for normal preparations including a short cycle for more delicate preparations.

In the latter case, a mid-cycle bell rings to announce stoppage, refill of the unit. This concept allows you to rethermalize simultaneously for removal from the oven and combined serving of either :

- Normal or delicate preparations.
- Preparations with different weights and packaging (individual portions, collective dishes, etc...)



CONTROL PANEL

- Start / Stop button.
- Electronic timer to display and show countdown cycle times.
- Sensitive buttons for programming choice and start-up of cycles.
- Options with luminous switch for chips, humidifier... (photo above)

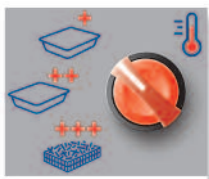
NB

- Control panel protected against power cuts.
- Simple instructions on front panel.

■ Options for Thermatronic 3 to 10



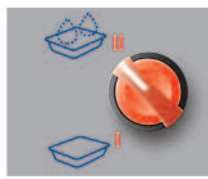
Maintain ventilation at the end of the cycle.



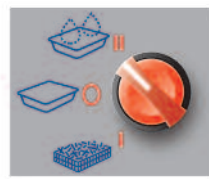
Three pre-set temperatures.



Specific cycle for chips.



Specific cycle with humidifier.



Specific cycles for chips and for humidifier.



Half power respecting HACCP requirements.

■ Accessories for Thermatronic 3 to 10



Tubular frame
For Thermatronic 3 and 4

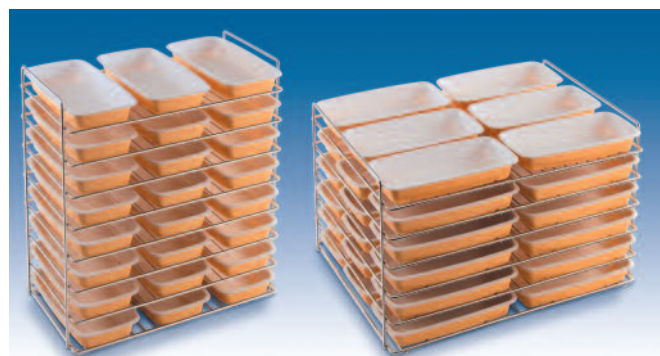
Tubular frame
For Thermatronic 5 and 8



Rack for oven
For Thermatronic 3 and 4

Rack for oven
For Thermatronic 5 and 8

Place in the base of the oven compartment. This tray makes adjustment and centring of the shelf block easier, for optimal thermal convection.



Stainless steel GN1/1 shelf blocks

Stainless steel GN2/1 shelf blocks



GN1/1 or GN1/2 chip baskets



GN2/1 stainless steel shelf blocks for Thermatronic 10 presented on its loader trolley without handle.



Loader trolley
for Thermatronic 3 and 4

Loader trolley
for Thermatronic 5 and 8

Loader trolley
for Thermatronic 10

The loader trolley means the load can be presented and withdrawn effortlessly. All in stainless steel, it has 4 pivoting wheels, 2 of which have brakes.

The Thermatronic 10 loader trolley slides under the oven and holds the load during the cycle. It has a removable handle.

**THERMATRONIC 1**

GASTRO 1/2
5, 6 or 7 shelves
For 30 to 40 meals



Everything is designed to make cleaning easier.

**CONTROL PANEL**

- On button.
- Timer switch.

■ *For small units*

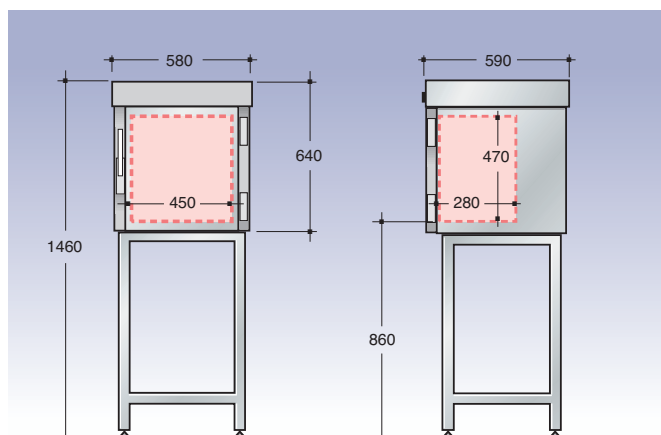
Particularly suitable for kindergartens, caterers, small temporary pantries, etc., Thermatronic 1 offers the same manufacturing features as the rest of the range. Its 230V single-phase supply and small size makes it easier to use in all premises configurations.

OPTIONS

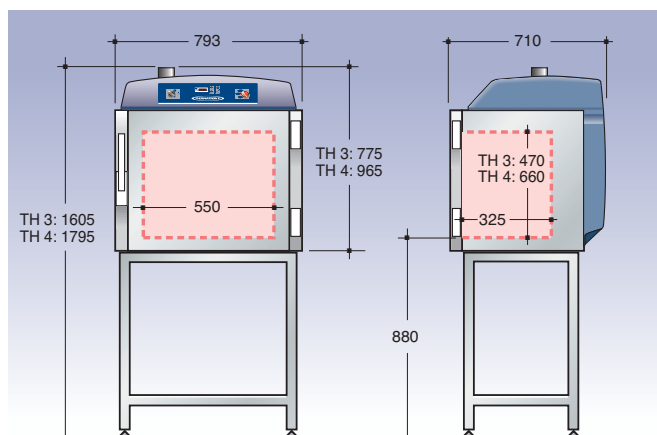
- Chip cycle.
- Half power.

ACCESSORIES

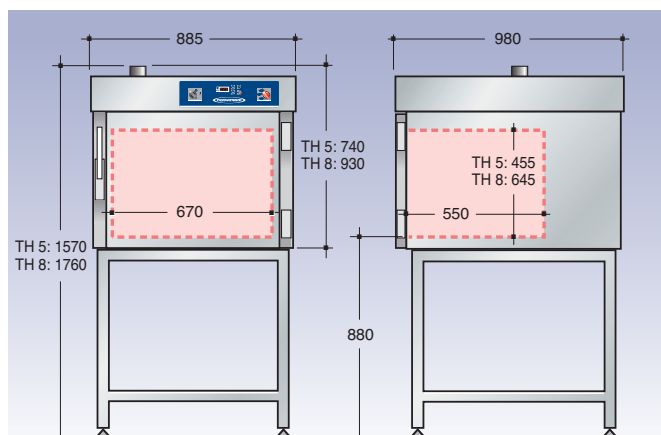
- Stainless steel tubular frame.
- GN 1/2 shelf blocks
- GN 1/2 chip baskets



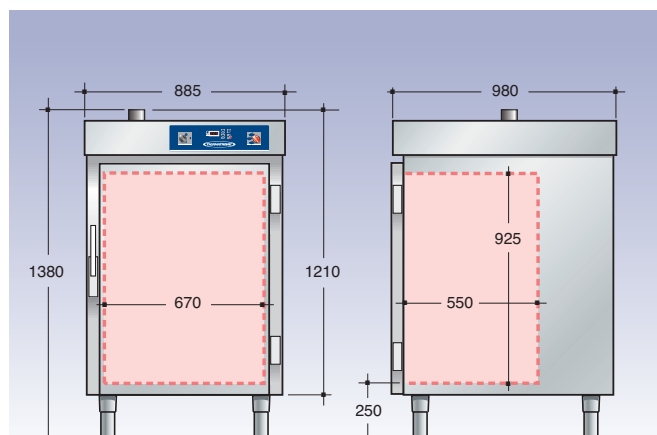
THERMATRONIC 1



THERMATRONIC 3 & 4



THERMATRONIC 5 & 8



THERMATRONIC 10

N.B. The interior compartment measurements correspond to service dimensions (mm).

DESCRIPTION	Power* consumed	Shelf Blocks	Number of shelves	Useful Passages	Number of shelves	Useful Passages	Number of shelves	Useful Passages
THERMATRONIC 1	1,65 kWh	GN 1/2	5	82,5	6	67,5	7	57
THERMATRONIC 3	4,48 kWh	GN 1/1	5	76	6	62	7	52
THERMATRONIC 4	6,1 kWh	GN 1/1	7	76	8	68	10	52
THERMATRONIC 5	8,37 kWh	GN 2/1	5	76	6	62	7	52
THERMATRONIC 8	12,67 kWh	GN 2/1			8	68		
IDEM	12,67 kWh	GN 1/1	7	76	8	68	9	59
THERMATRONIC 10	20,15 kWh	GN 2/1	10	75	12	61		

* Power consumed for rethermalization according to the protocol required to obtain the NF standard.
Installed power: cf technical data sheet.



ISO 9001

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