

evoline

regeneration ovens



DISTFORM
FOODSERVICE TECHNOLOGY

Fast regeneration in low investment costs

Regeneration is a key process, since it is the last link in the food preparation chain before customers are served. Distform offers a solution:

Easy and intuitive: The intuitive control panel allows you to regenerate food in just a few minutes, no prior training required. Evoline is capable of regenerating food in just two steps, giving excellent results in terms of juiciness, color and texture.

Ultra-fast regeneration: Evoline has been designed so that the regeneration process can be carried out in the shortest time possible thanks to its thermodynamic design and steam generation system, which make Evoline the fastest regenerator on the market.

Minimum investment: Thanks to use of the latest technology such as the **TISC** patent, its single phase versions and perfect insulation make Evoline a highly efficient regenerator. What's more, its competitive price and minimum installation requirements means that Evoline boasts a very fast return on investment.



	5GN 2/3	5 GN 1/1
External dimensions mono-phase model	573 x 666 x 826 mm	743 x 648 x 823 mm
External dimensions three-phase model		743 x 710 x 823 mm
Capacity	5GN 2/3	5GN 1/1
Capacity EN 4	5	10
Capacity (portions of 200 g.)	62,5	125
Distance between guides	81 mm	81 mm
Mono-phase connection at 230V/50Hz	3,1 kW	3,6 kW
Three-phase connection at 400V/50Hz	-	5,1 kW
Working temperature	65 - 140 - 160 °C	65 - 140 - 160 °C

Control panel

Panel model with humidity and probe connection



- A Maintenance phase at 65°C*
- B Regeneration at 140°C* with time or probe
- C Regeneration at 160°C* with time or probe
- D Control humidity 0 to 99%
- E Regeneration time / Probe temperature
- F On/Off

*The temperature must be modified by the authorized technical service (from 65°C to 160°C)

Panel model with humidity without probe connection



- A Maintenance phase at 65°C*
- B Regeneration at 140°C*
- C Regeneration at 160°C*
- D Control humidity 0 to 99%
- E Regeneration time
- F On/Off

*The temperature must be modified by the authorized technical service (from 65°C to 160°C)



6GN 1/1

772 x 720 x 888 mm
 6GN 1/1
 12
 150
 81 mm
 -
 7,8 kW
 65 - 140 - 160 °C

10GN 1/1

772 x 720 x 1250 mm
 10GN 1/1
 20
 250
 81 mm
 -
 10,65kW
 65 - 140 - 160 °C

10GN 2/1

772 x 1071 x 1640 mm
 10GN 2/1
 40
 500
 85 mm*
 -
 19,5 kW
 65 - 140 - 160 °C

15GN 1/1

772 x 720 x 1850 mm
 15GN 1/1
 30
 375
 81 mm
 -
 15,5 kW
 65 - 140 - 160 °C

* Distance between guides in the trolley

Panel model without humidity



- A Maintenance phase at 65°C*
- B Regeneration at 140°C*
- C Regeneration at 160°C*
- D Control humidity 0 to 99%
- E On/Off

Accessories

• Options

- TSC control for mono-phase models
- TSC control for three-phase models
- Door with handle on the left
- Probe (only available in models with humidity)

• Integrated supports and trolleys

- Support for Evoline 5GN 2/3
- Support for Evoline 5GN 1/1 mono-phase models
- Support for Evoline 5GN 1/1 three-phase models
- Support for Evoline 6GN 1/1
- Support for Evoline 10GN 1/1
- Trolley for Evoline 10GN 2/1
- Trolley holder for Evoline 10 GN 2/1



Trolley and trolley holder for Evoline 10 GN 2/1

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