



## REThERM GRE060C

Regeneration oven  
to reheat refrigerated  
food (+3°C)

### CONSTRUCTION FEATURES

- Tightness chamber with radiused corners
- Total thermic insulation with rock or glass wool
- Long lasting front seals made up of food grade of high heat resistance
- Removable side racks to facilitate cleaning
- Internal drain for easy cleaning
- Ventilated heating provided by high efficiency protected heating elements
- Snap-shut door
- Adjustable feet
- Easy access to facilitate maintenance and repair
- Double low-emission glass door with internal ventilation
- Condensation drip tray under the door and connected to the oven drainage system.

### FUNCTIONAL FEATURES

- Electromechanical controls: main switch, lights switch, timer, moisture, temperature
- Simplified, user-friendly controls
- Periodic reversal of direction of rotation of the fan for better air distribution
- Automatic stopping of fans when the door is opened
- End-of-cycle buzzer
- Chamber with safety thermostat
- Operating temperature 30°C ÷ 160°C
- Glazed door plus lighting
- Removable GN2/3 tray racks

### OPTIONS & ACCESSORIES

- ☐ Supports
- ☐ Openable inside glass of the door
- ☐ Wall brackets kit
- ☐ Water filter system
- ☐ Grids
- ☐ Trays
- ☐ Opposite side opening
- ☐ Door lock with key

# moduline

## TECHNICAL INSTALLATION DIAGRAM

Electricity supply  
cable inlet



Vent for excess  
humidity



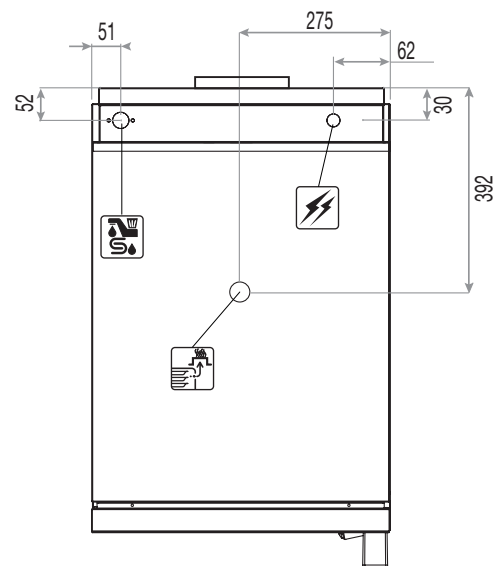
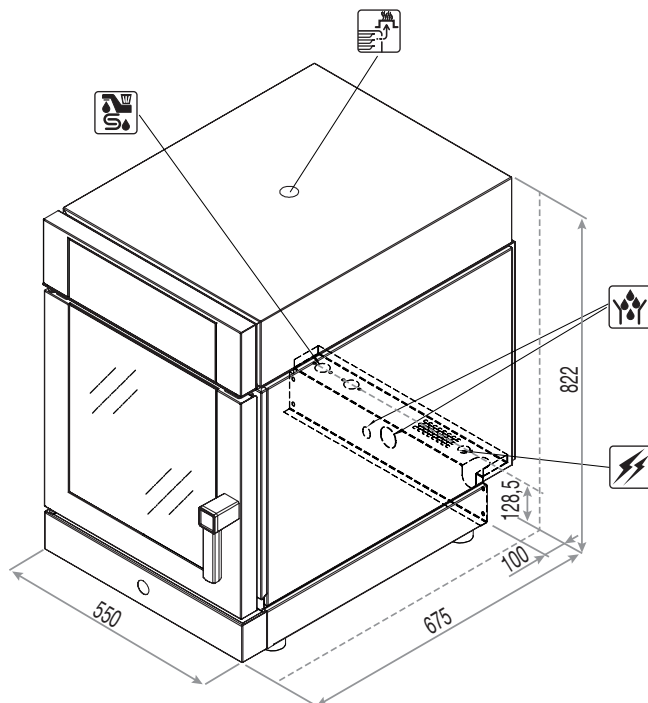
Chamber drain



Softened  
water inlet



**Important** - Drawing and  
dimensions refer to the  
standard version.  
They may change with the  
addition of accessories or  
options.



**Overall dimensions**  
(W x D x H) - mm

550 x 675 x 822 h

**Trays capacity**

6 x GN 2/3

**Plates capacity**

6 Ø 200-320

**Distance**  
[mm]

64

**Power supply**

AC 220-240V 50/60Hz

**Working  
temperature [°C]**

30 ÷ 160

**Product max  
capacity [Kg]**

10

**Total input**  
[kW]

3,45 (230V)

**Amps.**  
[A]

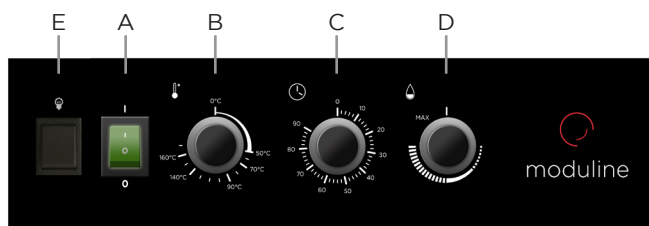
15 (230V)

**Water pressure**  
[kPa]

150 ÷ 500

**Net weight**  
[Kg]

65



- A ON/OFF switch
- B Cavity temperature knob
- C Time setting knob
- D Cavity humidity control knob
- E Chamber light button

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