



REThERM RRO102C/D/E

Regeneration oven
to reheat refrigerated
(+3°C) and frozen
food (-18°C)

CONSTRUCTION FEATURES

- Tightness chamber with radiused corners
- Total thermic insulation with rock or glass wool
- Long lasting front seal, made up of food-grade and high-heat resistant silicone
- Removable side racks to facilitate cleaning
- Direct water system connection
- Internal drain for easy cleaning
- Ventilated heating provided by high efficiency protected heating elements
- Snap-shut door with internal glass
- Adjustable feet
- Easy access to facilitate maintenance and repair

FUNCTIONAL FEATURES

- Control panel of temperature, time and humidity. Electromechanical (C), electronic with digital display (D) or electronic with LCD touch-screen (E)
- Simplified, user-friendly controls
- Operating temperature 30°C ÷ 160°C
- Intelligent temperature decrease in the cavity at the end of the regenerating cycle allows a perfect warm holding (only for D and E versions)
- Manual humidity vent
- Periodic reversal of direction of rotation of the fans for better air distribution
- Automatic stopping of fans when the door is opened
- End-of-cycle buzzer
- Chamber with safety thermostat
- Delayed start timer (only for D and E versions)

STANDARD SUPPLY

- Removable GN 2/1 tray racks

OPTIONS & ACCESSORIES

- ☐ Supports
- ☐ Oven rack GN 2/1
- ☐ Normal or folding transport trolleys for oven racks
- ☐ Concealed water storage tank
- ☐ Door for reverse opening
- ☐ Single-point core probe (for D and E versions)
- ☐ Automatic humidity vent (Climachef - only for D and E versions)
- ☐ Multipoint core probe (only for D and E versions)
- ☐ Speedgrade fan speed reduction system (only for D and E versions)
- ☐ External hand shower
- ☐ USB port saving device HACCP (only for D and E versions)
- ☐ Glass door and lighting
- ☐ Trays
- ☐ Grids
- ☐ Needle core probe, thin (only for D and E versions)
- ☐ One Touch software
- ☐ Water filter system

MODULINESRL

Via dell'Industria 11, Z.I. San Giacomo di Veglia 31029 Vittorio Veneto (TV) - ITALY
 tel. +39 0438 5063 - fax +39 0438 912 323 - info@moduline.it - www.moduline.it

TECHNICAL INSTALLATION DIAGRAM

Electricity supply
cable inlet



Adjustable vent for
excess humidity



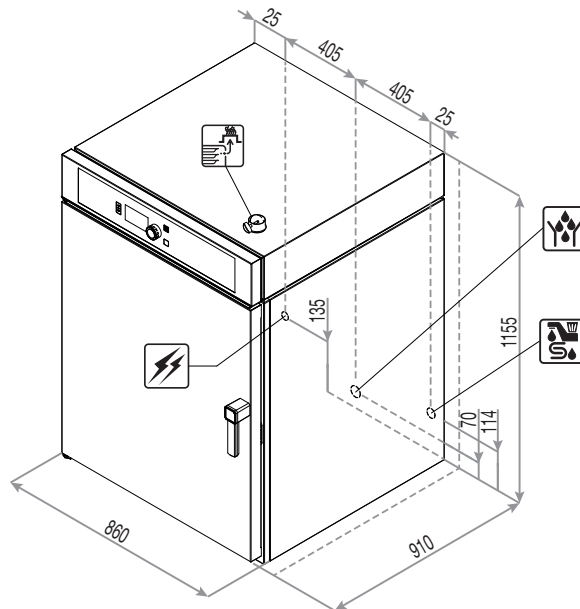
Chamber drain



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

860 x 910 x 1155h

Trays capacity

10 x GN 2/1

Distance
[mm]

75

Plates capacity
(tray racks GN1/1)

40 ø 200-260
20 ø 270-320

Power supply

380-415V 3N 50/60Hz

**Working
temperature [°C]**

30 ÷ 160

**Product max
capacity [Kg]**

72

Total input
[kW]

15,5 (400V)

Amps.
[A]

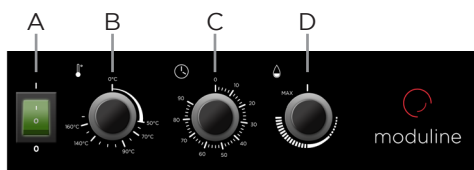
22,4 (400V)

Water pressure
[kPa]

150 ÷ 500

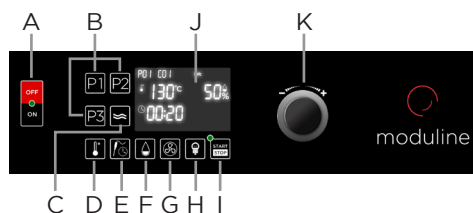
Net weight
[Kg]

102



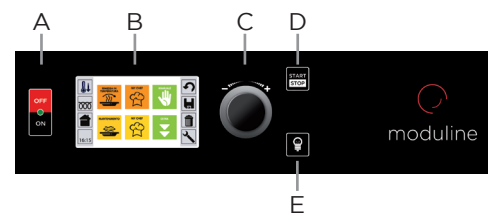
C Version

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



D Version

- A ON/OFF switch
- B Pre-set program keys
- C Holding function key
- D Cavity temperature control key
- E Time / core probe control key
- F Cavity humidity control key
- G Fan speed control key (optional)
- H Cavity light key
- I Start/stop key
- J Display
- K Encoder knob



E Version

- A ON/OFF switch
- B Display Touch Screen
- C Setting knob and select "ENTER"
- D "START/STOP" button
- E Chamber light button

MODULINESRL