

## REThERM RRO112C/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

- ☐ 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

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## TECHNICAL INSTALLATION DIAGRAM

Electricity supply  
cable inlet



Adjustable vent for  
excess humidity



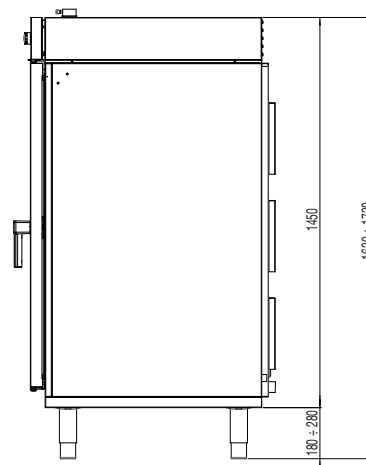
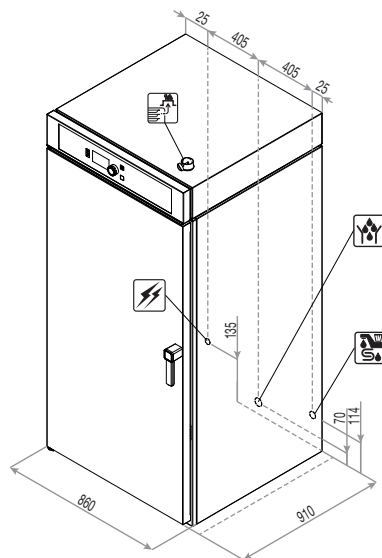
Chamber drain



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 1630h

**Trays capacity**

11 x GN 2/1

**Distance**  
[mm]

90

**Plates capacity**  
(tray racks GN1/1)

44 ø 200-260  
22 ø 270-320

**Power supply**

380-415V 3N 50/60Hz

**Working  
temperature [°C]**

30 ÷ 160

**Product max  
capacity [Kg]**

79

**Total input**  
[kW]

23,2 (400V)

**Amps.**  
[A]

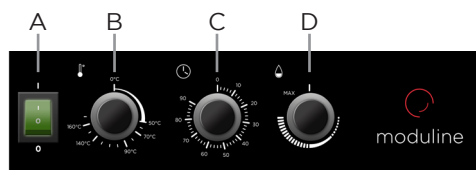
33,6 (400V)

**Water pressure**  
[kPa]

150 ÷ 500

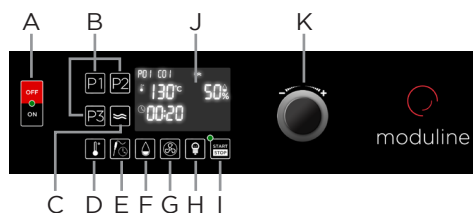
**Net weight**  
[Kg]

141



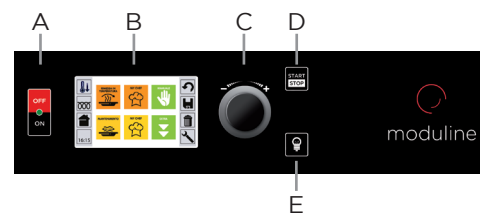
### C Version

- 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

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