![moduline logo]

RETHERM
RRT051C/D/E

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

CONSTRUCTION FEATURES

- Tightness chamber with radiused corners
- All-around rubber bumpers
- 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
- Internal drain for easy cleaning
- Ventilated heating provided by high efficiency protected heating elements
- Snap-shut door
- Mounted on four 125mm diameter castors, two of which with brake
- Ergonomic handles for pushing and guiding
- 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
- Concealed water storage tank
- End-of-cycle buzzer
- Chamber with safety thermostat
- Delayed start timer (only for D and E versions)

STANDARD SUPPLY

- Removable GN 1/1 tray racks

OPTIONS & ACCESSORIES

☐ 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)
☐ USB port saving device HACCP (only for D and E versions)
☐ Trays
☐ Grids
☐ Side racks 600x400
☐ Needle core probe (only for D and E versions)
☐ One Touch software
☐ Opposite side opening
☐ Glass door and lighting

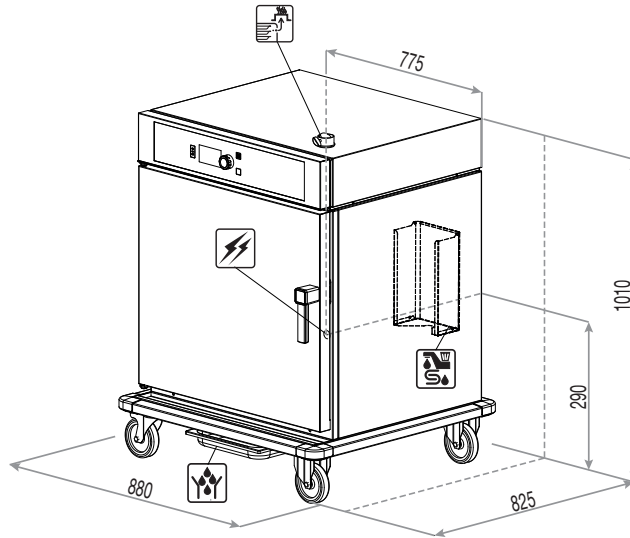# moduline

TECHNICAL INSTALLATION DIAGRAM

Electricity supply cable inlet

Adjustable vent for excess humidity

Chamber drain and condensation drain tray

Softened water tank

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

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Overall dimensions (W x D x H) - mm	880 x 825 x 1010h	**Working temperature [°C]**	30 ÷ 160
Trays capacity	5 x GN 1/1 or 600 x 400	**Product max capacity [Kg]**	18
Distance [mm]	93	**Total input [kW]**	3,45 (230V)
Plates capacity (tray racks GN1/1)	10 ø 200-260 5 ø 270-320	**Amps. [A]**	15 (230V)
Power supply	AC 220-240V 50/60Hz	**Net weight [Kg]**	77
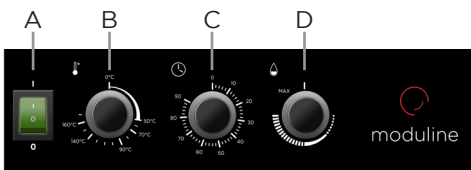
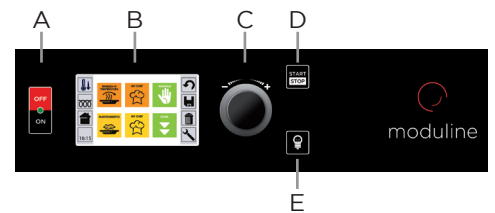### C Version

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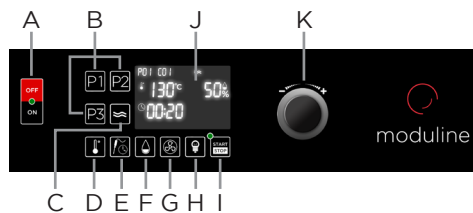
D Version

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