moduline

RETHERM
RRT101C/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 (only 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

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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.

775

1310

290

880

825
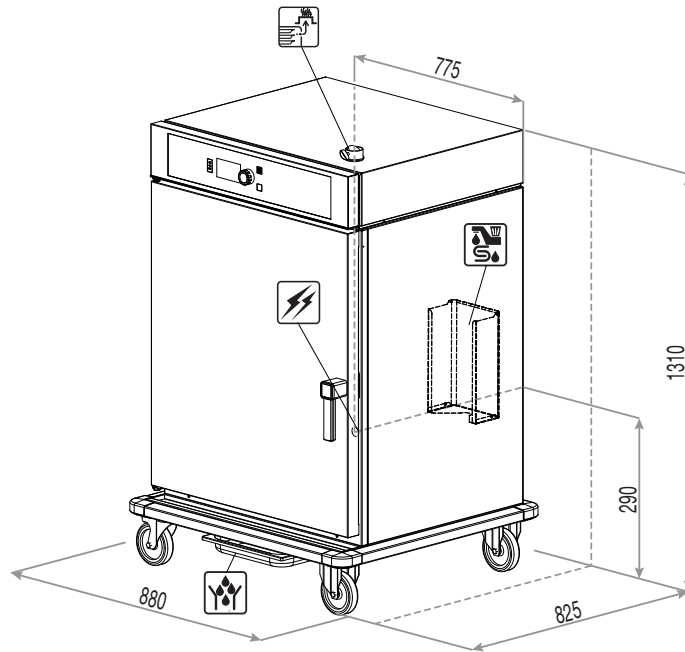
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Overall dimensions (W x D x H) - mm	880 x 825 x 1310h	**Working temperature [°C]**	30 ÷ 160
Trays capacity	10 x GN 1/1 or 600 x 400	**Product max capacity [Kg]**	36
Distance [mm]	76	**Total input [kW]**	6,8 (400V)
Plates capacity (tray racks GN1/1)	20 ø 200-260 10 ø 270-320	**Amps. [A]**	9,9 (400V)
Power supply	380-415V 3N 50/60Hz	**Net weight [Kg]**	102
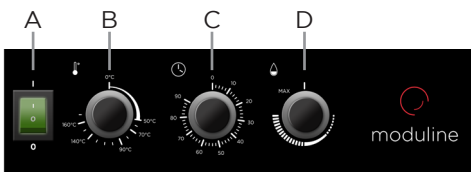
C Version

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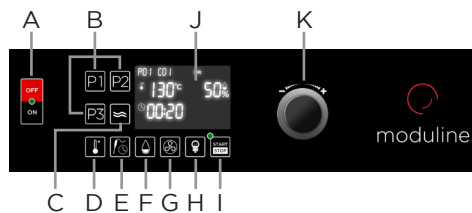
D Version

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
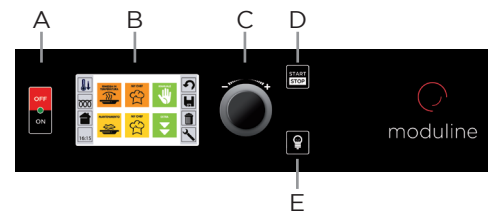
E Version

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

01-2022