



REThERM RRD153E

Combined 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
- Double door to reduce mostly the drop in temperature at opening
- Removable side racks to facilitate cleaning
- Internal drain for easy cleaning
- Ventilated heating provided by high efficiency protected heating elements
- Ventilated cooling provided by stainless steel evaporator
- Ecological compressor units (R452A)
- Snap-shut door
- Four swivel wheels of which 2 with brake
- Ergonomic handles for pushing and guiding
- Easy access to facilitate maintenance and repair

FUNCTIONAL FEATURES

- Electronic control panel of temperature, time and humidity with LCD 4,3"touch-screen
- Intelligent temperature decrease in the cavity at the end of the regenerating cycle allows a perfect warm holding
- Simplified, user-friendly control
- Operating temperature: 0°C – 160°C
- Manual humidity vent
- Combined cavity periodic reversal of direction of rotation of the fans for better cold/hot air distribution
- Concealed water storage tank
- End-of-cycle buzzer
- Chamber with safety thermostat
- Delayed start timer

STANDARD SUPPLY

- Removable GN 2/1 and GN 1/1 tray racks
- Speedgrade fan speed reduction system

OPTIONS & ACCESSORIES

- Single-point core probe
- Automatic humidity vent (Climachef)
- USB port saving device HACCP
- Multipoint core probe
- Needle core probe, thin
- Glass door and lighting
- One Touch software
- Side racks GN 2/1 for 64 plates ø 280mm
- Grids
- Trays

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TECHNICAL INSTALLATION DIAGRAM

Electricity supply
cable inlet



Adjustable vent for
excess humidity



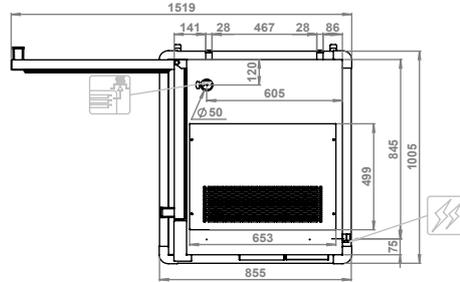
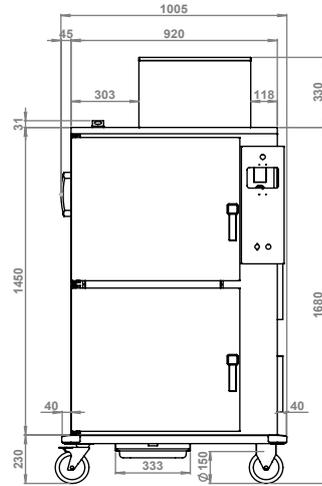
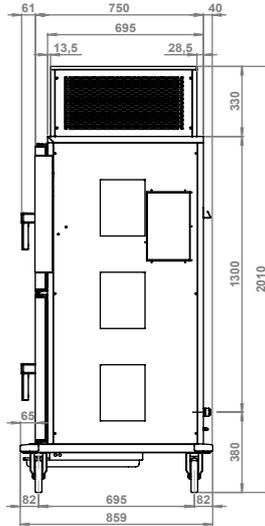
Chamber drain
and condensation
drain tray



Softened
water tank



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



Overall dimensions
(W x D x H) - mm

1005 x 855 x 2010h

Working temperature
[°C]

0 ÷ 160

Trays capacity

16 x GN 2/1
32 x GN 1/1

Product max capacity
[Kg]

115

Distance
[mm]

72

Total input
[kW]

10,15 (400V)

Plates capacity
(tray racks GN1/1)

64 ø 200 - 260
32 ø 270 - 320

Amps.
[A]

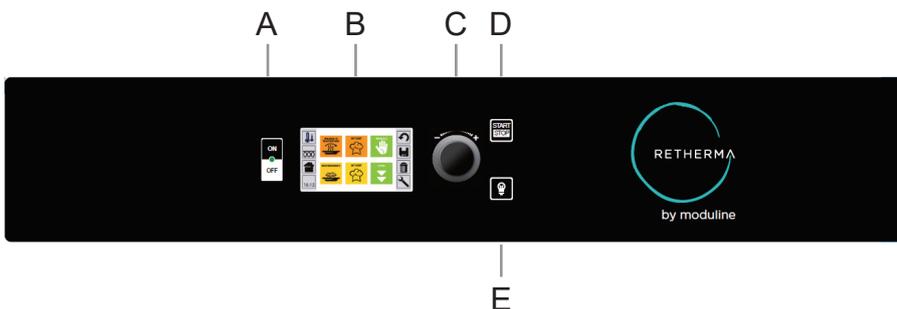
14,7 (400V)

Power supply

380-415V 3N 50Hz

Net weight
[Kg]

180



- 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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