



REThERM RRFC40E

Combined regeneration
oven to reheat refrigerated
food (+3°C)

CONSTRUCTION FEATURES

- Tightness chamber with radiused corners
- Internal AISI 304 18/10 stainless steel bumpers for trolley's introduction
- Total thermic insulation with rock or glass wool
- Long lasting front seal, made up of food-grade and high-heat resistant silicone
- Ventilated heating provided by high efficiency protected heating elements
- Ventilated cooling provided by stainless steel evaporator
- Ecological compressor units (R452A)
- Door fitted with three point locking system
- Easy access to facilitate maintenance and repair

FUNCTIONAL FEATURES

- Electronic control panel of temperature, time and humidity with LCD 4,3"touch-screen
- End-of-cycle buzzer
- Simplified, user-friendly control
- Automatic control of the humidity's percentage in the chamber, Climachef system
- Operating temperature: 0°C – 160°C
- Automatic humidity vent
- Chamber can accommodate different sized plate or tray rack transport trolleys
- Chamber with safety thermostat
- Delayed start timer
- Intelligent temperature decrease in the cavity at the end of the regenerating cycle allows a perfect warm holding,

STANDARD SUPPLY

- Climachef
- USB port saving device HACCP
- Single-point core probe
- Speedgrade fan speed reduction system

OPTIONS & ACCESSORIES

- ☐ GN pans cart
- ☐ Plates cart
- ☐ Cart thermal cover
- ☐ Multipoint core probe
- ☐ External hand shower
- ☐ Needle core probe, thin
- ☐ One Touch software
- ☐ Grids
- ☐ Trays

moduline

TECHNICAL INSTALLATION DIA- GRAM

Electricity supply
cable inlet



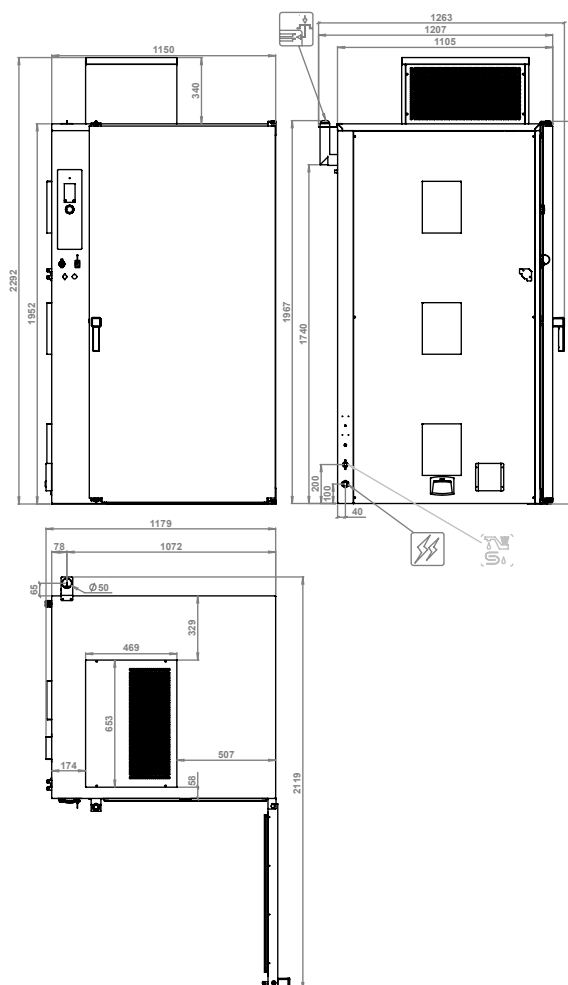
Softened
water inlet



Adjustable vent for
excess humidity



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

1179 x 1207 x 2292h

Oven interior
(W x D x H) - mm

780 x 975 x 1860h

Trays capacity

40 x GN 1/1 h65
20 x GN 2/1 h65

Plates capacity
Plates Ø 230-310

126

Power supply

380-415V 3N 50Hz

Total input
[kW]

23,2 (400V)

Amps.
[A]

33,6 (400V)

Water pressure [kPa]

150 ÷ 500

Working temperature
[°C]

0 ÷ 160

Product max capacity
[Kg]

144

Net weight
[Kg]

290



- A ON/OFF switch
- B Display
- C Setting knob
and select "Enter"
- D START/STOP key

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