



# REThERM RRFF42E

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 seals made up of food grade of high heat resistance
- Ventilated heating provided by high efficiency protected heating elements
- Door fitted with three point locking system
- Easy access to facilitate maintenance and repair
- Pass-through cavity, front and rear door

## 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: 30°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

## OPTIONS & ACCESSORIES

- GN pans cart
- Plates cart
- Cart thermal cover
- Multipoint core probe
- Speedgrade fan speed reduction system
- External hand shower
- Needle core probe, thin
- Flashing buzzer
- 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 1177 x 1967h

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 50/60Hz

Total input  
[kW]

23,2 (400V)

Amps.  
[A]

33,6 (400V)

Water pressure [kPa]

150 ÷ 500

Working temperature  
[°C]

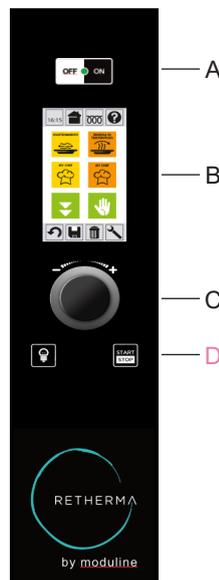
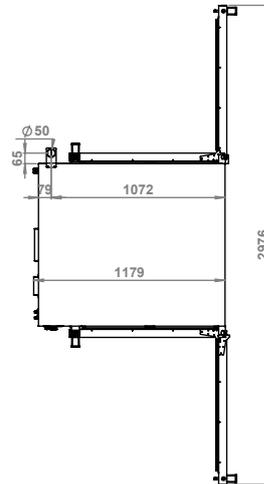
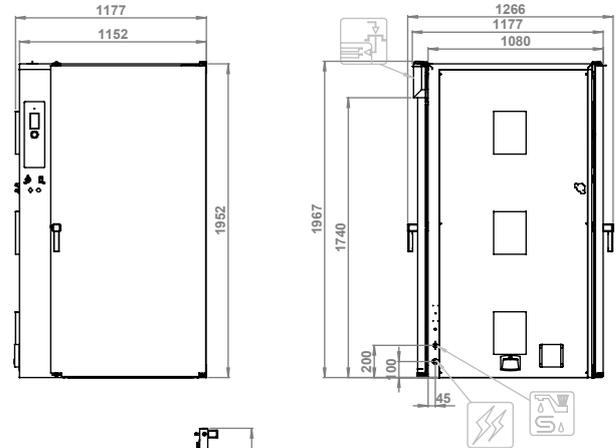
30 ÷ 160

Product max capacity  
[Kg]

144

Net weight  
[Kg]

295



### E Version

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

## MODULINESRL

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