



REHERM RRO072C/D/E

Regeneration oven
to reheat refrigerated
(+3°C) and frozen food
(-18°C)

CONSTRUCTION FEATURES

- Tightness chamber with radiused corners
- 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
- Direct water system connection
- Internal drain for easy cleaning
- Ventilated heating provided by high efficiency protected heating elements
- Snap-shut door with internal glass
- Adjustable feet
- 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 4,3" touch-screen (E)
- Simplified, user-friendly controls
- Operating temperature 30°C ÷ 160°C (C) / 30°C ÷ 210°C (D/E)
- 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
- Automatic stopping of fans when the door is opened
- End-of-cycle buzzer
- Chamber with safety thermostat
- Delayed start timer (only for D and E versions)

STANDARD SUPPLY

- Removable GN 2/1 tray racks

OPTIONS & ACCESSORIES

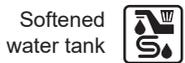
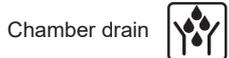
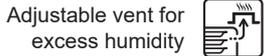
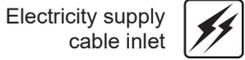
- Supports
- Oven rack GN 2/1
- Normal or folding transport trolleys for oven racks
- Concealed water storage tank
- Door for reverse opening
- Single-point core probe (for D and E versions)
- Automatic humidity vent (Climachef - only for D and E versions)
- Multipoint core probe (only for D and E versions)
- Speedgrade fan speed reduction system (only for D and E versions)
- External hand shower
- USB port saving device HACCP (only for D and E versions)
- Glass door and lighting
- Trays
- Grids
- Needle core probe, thin (only for D and E versions)
- One Touch software (only for E version)
- Water filter system

MODULINESRL

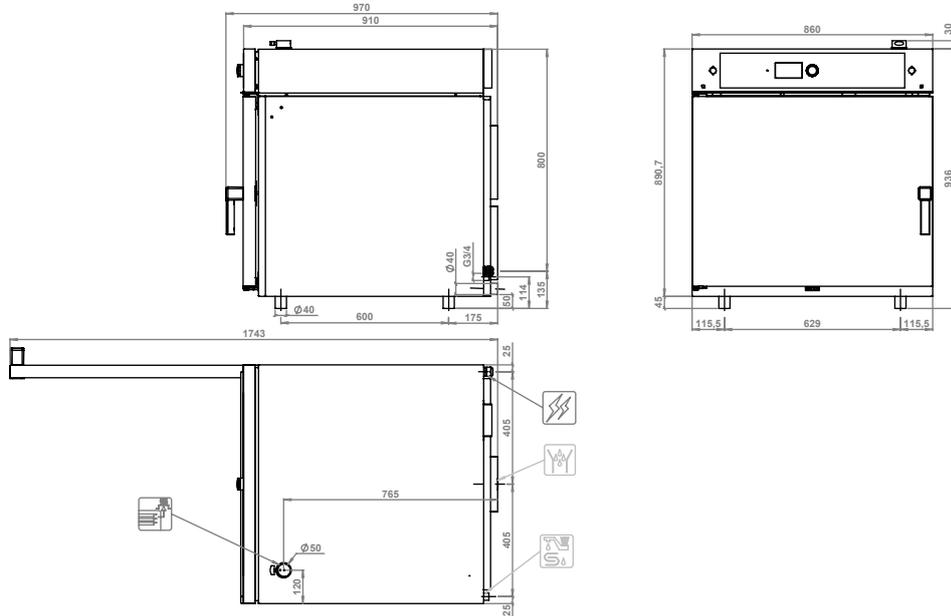


moduline

TECHNICAL INSTALLATION DIAGRAM

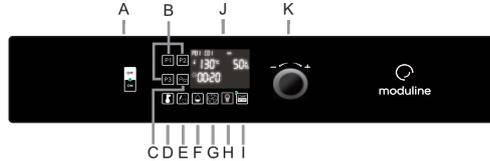
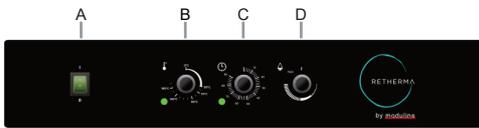


Important - Drawing and dimensions refer to the standard version. They may change with the addition of accessories or options.



Overall dimensions (W x D x H) - mm	860 x 910 x 966h
Trays capacity	7 x GN 2/1
Distance [mm]	78
Plates capacity (tray racks GN1/1)	28 \varnothing 200-260 14 \varnothing 270-320
Power supply	380-415V 3N 50/60Hz
Working temperature [°C]	30°C ÷ 160°C (C) / 30°C ÷ 210°C (D/E)

Product max capacity [Kg]	50
Total input [kW]	12,5 (400V)
Amps. [A]	18,1 (400V)
Water pressure [kPa]	150 ÷ 500
Net weight [Kg]	88



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

MODULINESRL

Via dell'Industria 11, Z.I. San Giacomo di Veglia 31029 Vittorio Veneto (TV) - ITALY
 tel. +39 0438 5063 - fax +39 0438 912 323 - info@moduline.it - www.moduline.it