



REThERM RRS040C

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
- Ventilated heating provided by high efficiency protected heating elements
- Snap-shut door
- Adjustable feet
- Easy access to facilitate maintenance and repair

FUNCTIONAL FEATURES

- Control panel of temperature electromechanical
- Simplified, user-friendly controls
- Operating temperature 30°C - 160°C
- Humidity vent
- Periodic reversal of direction of rotation of the fan for better air distribution
- Automatic stopping of fans when is opened
- End-of-cycle buzzer
- Chamber with safety thermostat

STANDARD SUPPLY

- Removable GN 2/3 tray racks

OPTIONS & ACCESSORIES

- ☐ Support
- ☐ Grids
- ☐ Trays

MODULINESRL

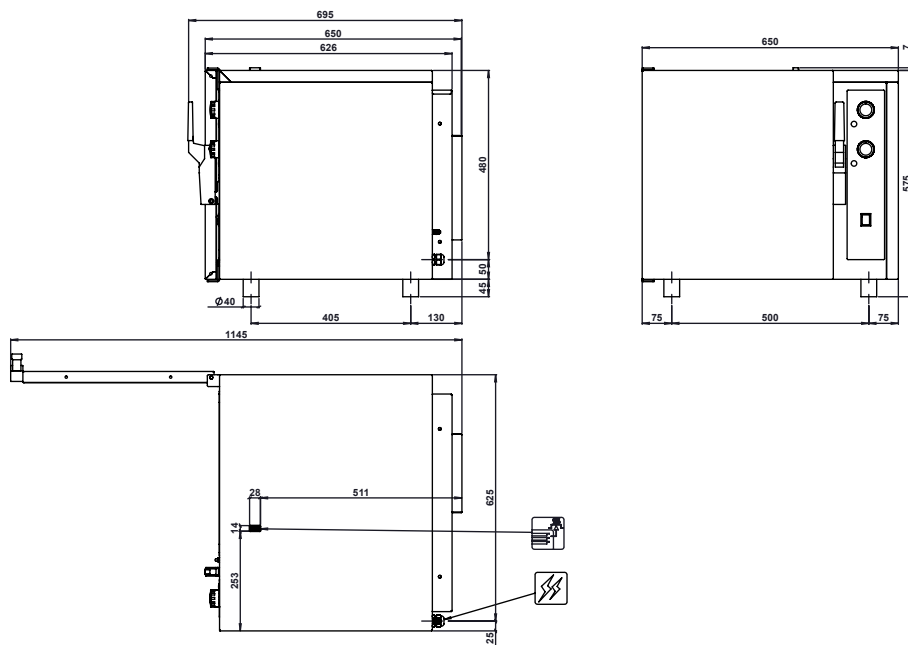
Via dell'Industria 11, Z.I. San Giacomo di Veglia 31029 Vittorio Veneto (TV) - ITALY
 tel. +39 0438 5063 - fax +39 0438 912 323 - info@moduline.it - www.moduline.it

TECHNICAL INSTALLATION DIAGRAM

Electricity supply cable inlet



Vent for excess humidity



Overall dimensions
(W x D x H) - mm

650 x 650 x 582h

Trays capacity

4 GN 2/3

Plates capacity

4 ø 200-320

Power supply

AC 220-240V 50/60Hz

Total input
[kW]

3,45 (230V)

Amps.
[A]

15 (230V)

Operating temperature
[°C]

30 ÷ 160

Product max capacity
[Kg]

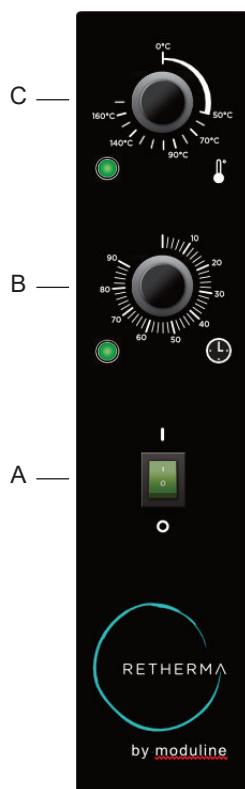
9,6

Distance
[mm]

95

Net weight
[Kg]

43



With electromechanical control

- A On/Off switch
- B Regenerating time setting knob, with warming light indicating operation
- C Temperature regulation knob, with warning light to show that temperature has been reached

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