



# REThERM RRT162C/D/E

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
- Snap-shut door
- Four swivel wheels of which 2 with brake two of which with brake
- Ergonomic handles for pushing and guiding
- 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
- Concealed water storage tank
- 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

- Single-point core probe (only 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)
- USB port saving device HACCP (only for D and E versions)
- Trays
- Grids
- Needle core probe (only for D and E versions)
- One Touch software (only for E version)
- Opposite side opening
- Glass door and lighting

### MODULINESRL



# moduline

## TECHNICAL INSTALLATION DIAGRAM

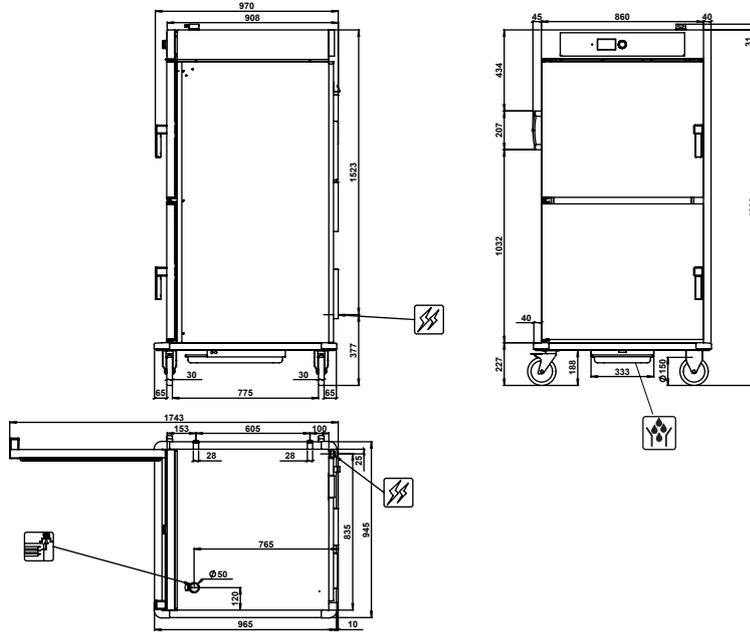
Electricity supply  
cable inlet 

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

945 x 975 x 1931h

Trays capacity

16 x GN 2/1

Distance  
[mm]

79

Plates capacity

64 ø 200-260  
32 ø 270-320

Power supply

380-415V 3N 50/60Hz

Working temperature  
[°C]

30 ÷ 160 (C) / 30 ÷ 210 (D/E)

Product max capacity  
[Kg]

115

Total input  
[kW]

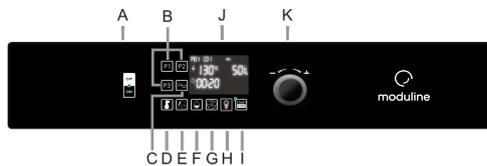
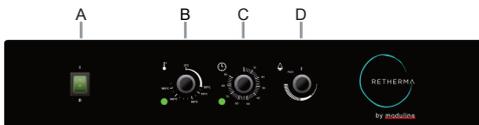
10,15 (400V)

Amps.  
[A]

14,7 (400V)

Net weight  
[Kg]

170



### 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

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