



REThERM RRD101E

Combined 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
- Removable side racks to facilitate cleaning
- Internal drain for easy cleaning
- Ventilated heating provided by high efficiency protected heating elements
- Ventilated cooling provided by stainless steel evaporator
- Ecological compressor units (R452A)
- Snap-shut door
- Mounted on four 125mm diameter castors, two of which with brake
- Ergonomic handles for pushing and guiding
- Easy access to facilitate maintenance and repair

STANDARD SUPPLY

- Removable GN 1/1 tray racks
- Speedgrade fan speed reduction system

OPTIONS & ACCESSORIES

- Single-point core probe
- Automatic humidity vent (Climachef)
- USB port saving device HACCP
- Multipoint core probe
- Needle core probe, thin
- Glass door and lighting
- Opposite side opening
- One Touch software
- Side racks 600x400
- Grids
- Trays

FUNCTIONAL FEATURES

- Electronic control panel of temperature, time and humidity with LCD touch-screen
- Intelligent temperature decrease in the cavity at the end of the regenerating cycle allows a perfect warm holding
- Simplified, user-friendly control
- Operating temperature: 0°C - 160°C
- Manual humidity vent
- Combined cavity periodic reversal of direction of rotation of the fans for better cold/hot air distribution
- Concealed water storage tank
- End-of-cycle buzzer
- Chamber with safety thermostat
- Delayed start timer

MODULINESRL

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TECHNICAL INSTALLATION DIAGRAM

Electricity supply
cable inlet



Adjustable
humidity vent



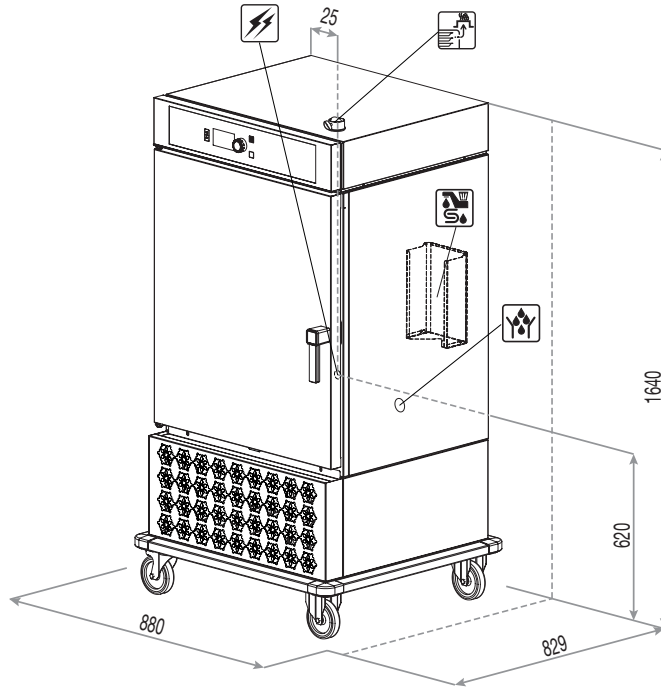
Chamber drain
and condensation
drain tray



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

880 x 829 x 1640h

Trays capacity

10 x GN 1/1
or 600 x 400

Distance
[mm]

76

Plates capacity
(tray racks GN1/1)

20 ø 200 - 260
10 ø 270 - 300

Power supply

380-415V 3N 50Hz

**Working
temperature [°C]**

0 ÷ 160

**Product max
capacity [Kg]**

36

Total input
[kW]

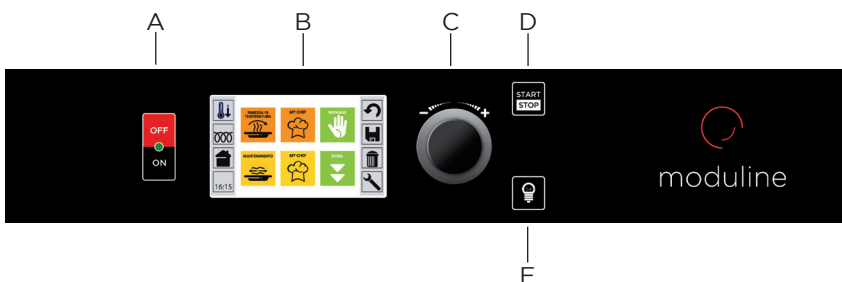
6,8 (400V)

Amps.
[A]

9,9 (400V)

Net weight
[Kg]

159



- 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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