moduline

RETHERM
GRE061D/E
Regeneration oven to reheat refrigerated food (+3°C)

CONSTRUCTION FEATURES

- Tightness chamber with radiused corners
- Total thermic insulation with rock or glass wool
- Long lasting front seals made up of food grade of high heat resistance
- Removable side racks to facilitate cleaning
- Internal drain for easy cleaning
- Ventilated heating provided by high efficiency protected heating elements
- Snap-shut door
- Adjustable feet
- Easy access to facilitate maintenance and repair
- Double low-emission glass door with internal ventilation
- Condensation drip tray under the door and connected to the oven drainage system.

FUNCTIONAL FEATURES

- Electronic control panel with digital display (D or electronic with LCD touch-screen display (E)
- Simplified, user-friendly controls
- Periodic reversal of direction of rotation of the fan for better air distribution
- Automatic stopping of fans when the door is opened
- End-of-cycle buzzer
- Chamber with safety thermostat
- Operating temperature 30°C ÷ 160°C
- The regeneration program can be divided into different phases
- Self-diagnosis system
- MultiLevel function: Combi is able to manage different dishes with different cooking times or temperatures (only for E version)
- IdealWarm function: the intelligent temperature decrease in the cavity at the end of the cooking cycle allows perfect warm holding
- Climachef system
- PadLock: key lock system with password
- ProTime system allows you to set the date and the time you want the oven to preheat or start working
- Glazed door plus lighting
- Removable GN1/1 tray racks
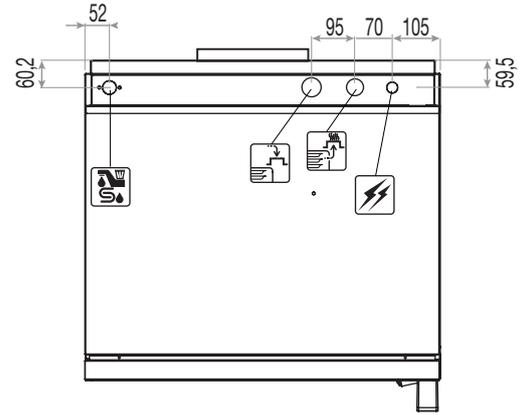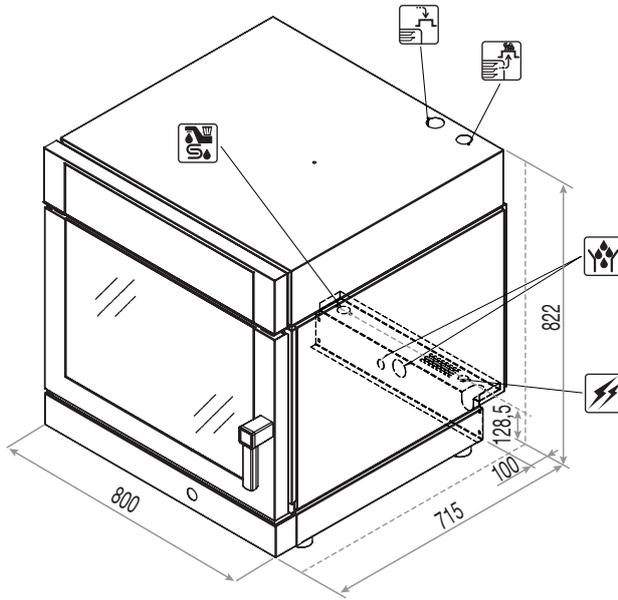
OPTIONS & ACCESSORIES

- ☐ Supports
- ☐ Single-point core probe
- ☐ Multipoint core probe
- ☐ Needle core probe, thin
- ☐ External hand shower
- ☐ Integral quenching system

- ☐ Openable inside glass of the door
- ☐ Built-in sliding kit
- ☐ Wall brackets kit
- ☐ Stacking kit
- ☐ Integrated water storage tank
- ☐ Usb port
- ☐ SpeedGrade fan speed adjustment

- ☐ Water filter system
- ☐ Grids
- ☐ Trays
- ☐ Sound silencer
- ☐ Air condensation hood
- ☐ Side racks 600x400
- ☐ One Touch Software (only for E version)
- ☐ Opposite side opening
- ☐ Door lock with key

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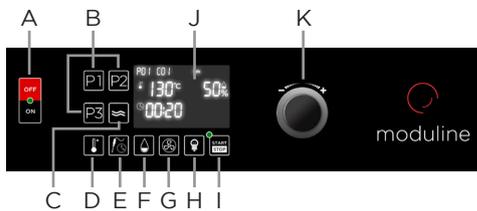
TECHNICAL INSTALLATION DIAGRAM

Electricity supply cable inlet

Safety vent humidity

Chamber drain
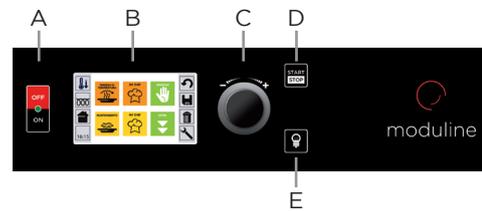
Softened water inlet

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	800 x 690 x 822 h	**Product max capacity [Kg]**	15
Trays capacity	6 x GN 1/1 or 600x400	**Total input [kW]**	3,45 (230V)
Plates capacity (side racks GN1/1)	12 Ø 200-260 6 Ø 270-320	**Amps. [A]**	15 (230V)
Distance [mm]	64	**Water pressure [kPa]**	150 ÷ 500
Power supply	AC 220-240V 50/60Hz	**Net weight [Kg]**	90
Working temperature [°C]	30 ÷ 160		

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