



## REThERM RRD061E

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
- 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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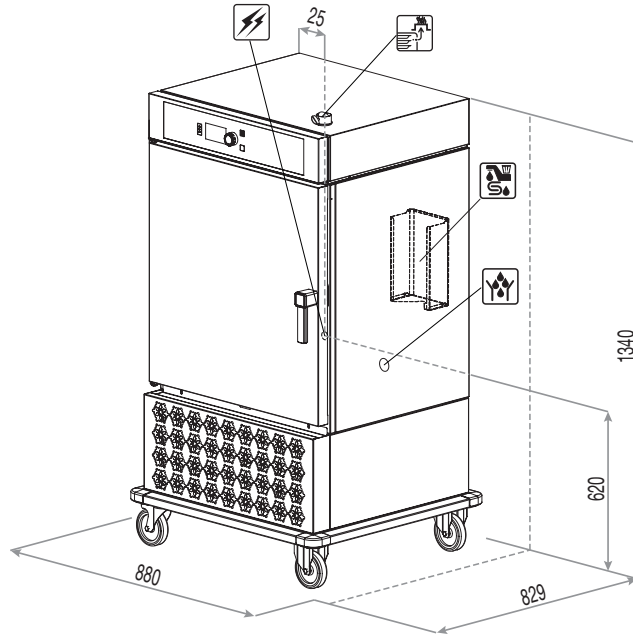


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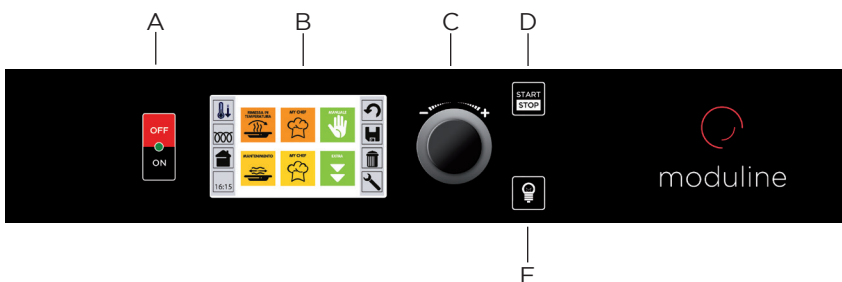
**TECHNICAL  
INSTALLATION  
DIAGRAM**

- 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.



<b>Overall dimensions (W x D x H) - mm</b>	880 x 829 x 1340h	<b>Working temperature [°C]</b>	0 ÷ 160
<b>Trays capacity</b>	6 x GN 1/1 or 600 x 400	<b>Product max capacity [Kg]</b>	22
<b>Distance [mm]</b>	78	<b>Total input [kW]</b>	3,45 (230V)
<b>Plates capacity (tray racks GN1/1)</b>	12 ø 200 - 260 6 ø 270 - 320	<b>Amps. [A]</b>	15 (230V)
<b>Power supply</b>	AC 220-240V 50Hz	<b>Net weight [Kg]</b>	135



- 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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