



REThERM RRD153E

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
- 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
- Ventilated cooling provided by stainless steel evaporator
- Ecological compressor units (R452A)
- Snap-shut door
- Mounted on four 150mm diameter castors, two of which with brake
- Ergonomic handles for pushing and guiding
- Easy access to facilitate maintenance and repair

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

STANDARD SUPPLY

- Removable GN 2/1 and 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
- One Touch software
- Side racks GN 2/1 for 64 plates ø 280mm
- Grids
- Trays

MODULINESRL

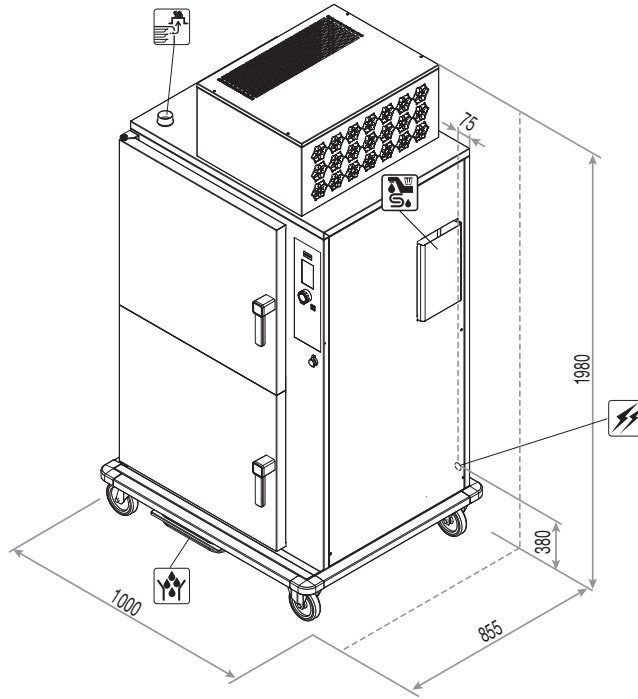


moduline

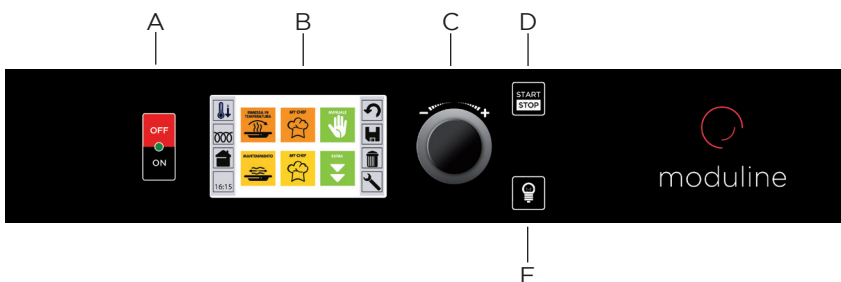
TECHNICAL INSTALLATION DIAGRAM

- 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	1000 x 855 x 1980h	Working temperature [°C]	0 ÷ 160
Trays capacity	16 x GN 2/1 32 x GN 1/1	Product max capacity [Kg]	115
Distance [mm]	72	Total input [kW]	10,15 (400V)
Plates capacity (tray racks GN1/1)	64 ø 200 - 260 32 ø 270 - 320	Amps. [A]	14,7 (400V)
Power supply	380-415V 3N 50Hz	Net weight [Kg]	180



- A ON/OFF switch
- B Display Touch Screen
- C Setting knob and select "ENTER"
- D "START/STOP" button
- E Chamber light button

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