



REThERM RRFC40E

Combined regeneration oven to reheat refrigerated food (+3°C)

CONSTRUCTION FEATURES

- Tightness chamber with radiused corners
- Internal AISI 304 18/10 stainless steel bumpers for trolley's introduction
- Total thermic insulation with rock or glass wool
- Long lasting front seal, made up of food-grade and high-heat resistant silicone
- Ventilated heating provided by high efficiency protected heating elements
- Ventilated cooling provided by stainless steel evaporator
- Ecological compressor units (R452A)
- Door fitted with three point locking system
- Easy access to facilitate maintenance and repair

FUNCTIONAL FEATURES

- Electronic control panel of temperature, time and humidity with LCD touch-screen
- End-of-cycle buzzer
- Simplified, user-friendly control
- Automatic control of the humidity's percentage in the chamber, Climachef system
- Operating temperature: 0°C - 160°C
- Automatic humidity vent
- Chamber can accommodate different sized plate or tray rack transport trolleys
- Chamber with safety thermostat
- Delayed start timer
- Intelligent temperature decrease in the cavity at the end of the regenerating cycle allows a perfect warm holding,

STANDARD SUPPLY

- Climachef
- USB port saving device HACCP
- Single-point core probe
- Speedgrade fan speed reduction system

OPTIONS & ACCESSORIES

- GN pans cart
- Plates cart
- Cart thermal cover
- Glass door and lighting
- Multipoint core probe
- External hand shower
- Needle core probe, thin
- One Touch software
- Grids
- Trays


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




moduline

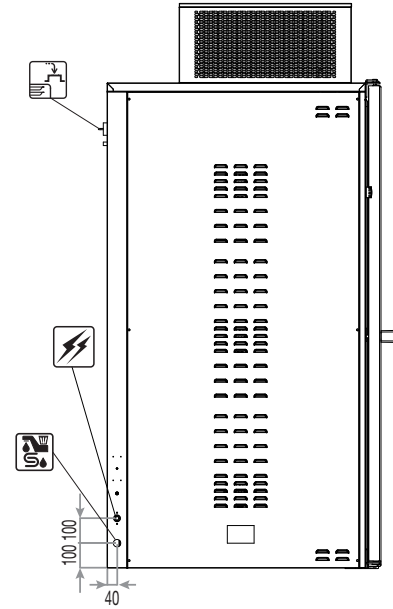
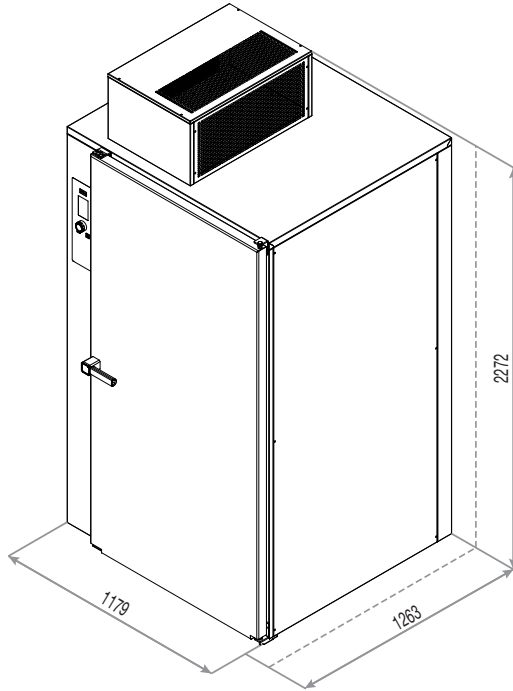
TECHNICAL INSTALLATION DIAGRAM

Electricity supply
cable inlet 

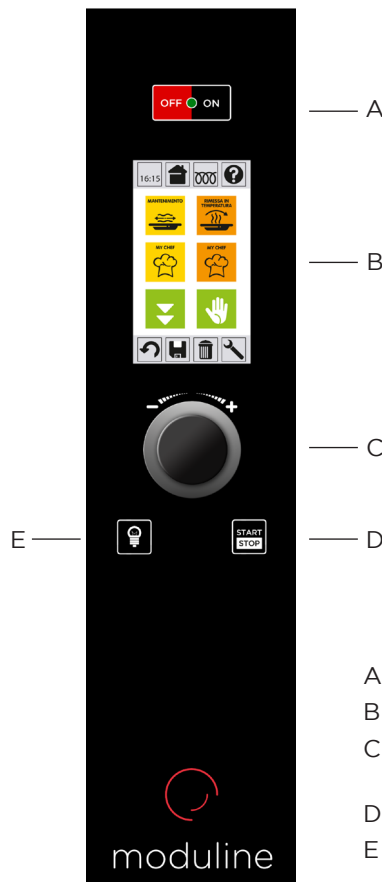
Softened
water inlet 

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	1179 x 1263 x 2272h
Oven interior (W x D x H) - mm	780 x 975 x 1860h
Trays capacity	40 x GN 1/1 h65 20 x GN 2/1 h65
Plates capacity Plates Ø 230-310	126
Power supply	380-415V 3N 50Hz
Total input [kW]	23,2 (400V)
Amps. [A]	33,6 (400V)
Water pressure [kPa]	150 ÷ 500
Working temperature [°C]	0 ÷ 160
Product max capacity [Kg]	144
Net weight [Kg]	290



- A ON/OFF switch
- B Display
- C Setting knob and select "Enter"
- D START/STOP key
- 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