moduline

RETHERM
RRFT22E

Regeneration oven
to reheat refrigerated
food (+3°C)

CONSTRUCTION FEATURES	

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- 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 seals made up of food grade of high heat resistance
- Ventilated heating provided by high efficiency protected heating elements
- Door fitted with three point locking system
- Easy access to facilitate maintenance and repair
- Pass-through cavity, front and rear door

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: 30°C – 160°C
- Automatic humidity vent
- Chamber can accommodate different sized plate or tray rack transport trolleys
- Transversal chamber
- 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

OPTIONS & ACCESSORIES

- ☐ GN pans cart
- ☐ Plates cart
- ☐ Cart thermal cover
- ☐ Multipoint core probe
- ☐ Speedgrade fan speed reduction system
- ☐ External hand shower
- ☐ Needle core probe, thin
- ☐ One Touch software
- ☐ Flashing buzzer
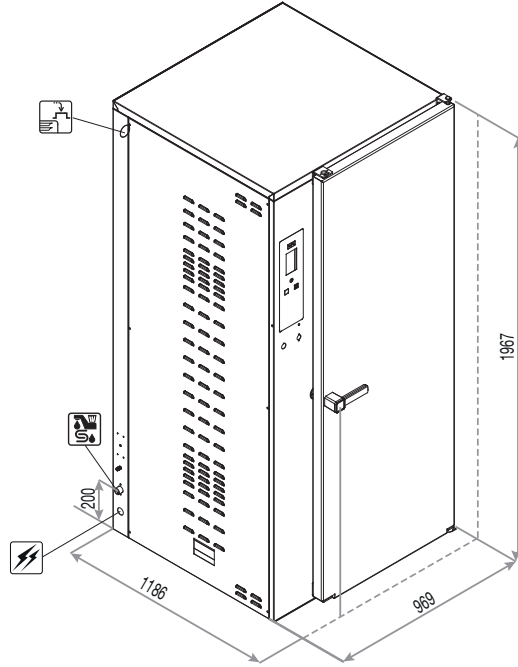- ☐ Grids
- ☐ Trays

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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	969 x 1186 x 1967h
Oven interior (W x D x H) - mm	570 x 900 x 1860h
Trays capacity	20 x GN 1/1 h65
Plates capacity Plates Ø 230-310	62
Power supply	380-415V 3N 50/60Hz
Total input [kW]	12,5 (400V)
Amps. [A]	18,1 (400V)
Water pressure [kPa]	150 ÷ 500
Working temperature [°C]	30 ÷ 160
Product max capacity [Kg]	72
Net weight [Kg]	252
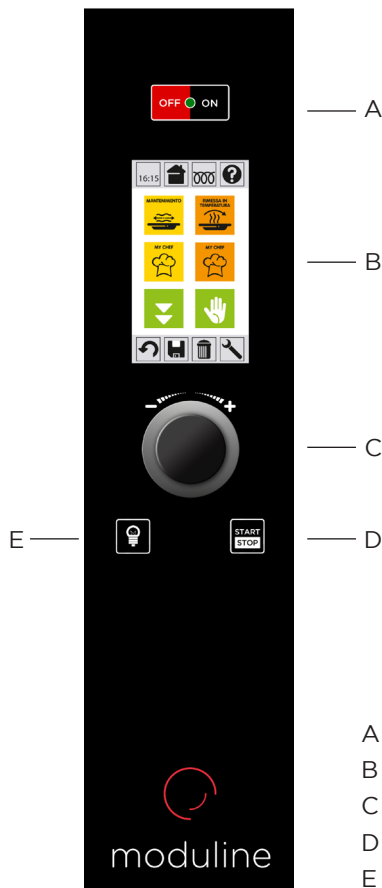
A   ON/OFF switch
B   Display
C   Setting knob and select "Enter"
D   START/STOP button
E   Chamber light button