



## REThERM RRFF20E

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 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

### 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
- 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
- ☐ Grids
- ☐ Trays



# moduline

## TECHNICAL INSTALLATION DIAGRAM

Electricity supply  
cable inlet



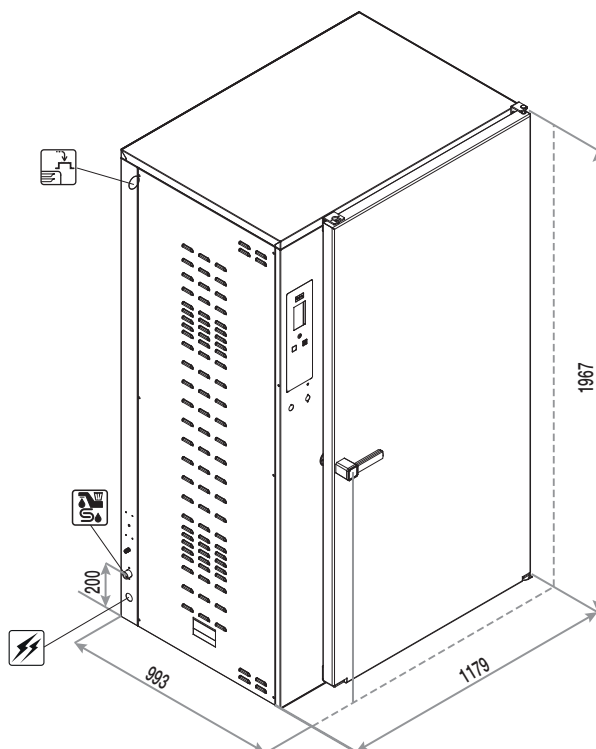
Softened  
water inlet



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 993 x 1967h

Oven interior  
(W x D x H) - mm

780 x 695 x 1860h

Trays capacity

20 x GN 1/1 h65

Plates capacity  
Plates Ø 230-310

84

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]

206



A

B

C

D

E

- A ON/OFF switch
- B Display
- 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