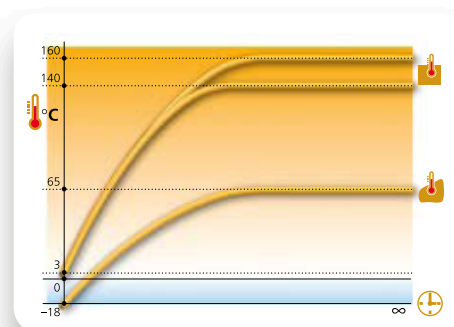


QUALITY REGENERATING.

The best in terms of technological evolution and great containment capacity, these ovens represent the perfect and reliable response for today's unscheduled catering, where being early or late is the norm.

It is possible, as well as pleasing and safe, to regenerate products on the plate, in containers or trays with the certainty of excellent results in terms of fragrance, flavour, appearance, attractiveness and absolute safety for the customer.



FORNO *chef*



The search for efficient and effective solutions for enjoyable and satisfying cooking, has led Moduline to create FORNOchef, re-heating ovens from -18 °C of from + 3 °C to +65°C.

The MULTILEVEL function, easily programmable with the new electronic controls, corresponds to a quick regeneration of food that has already been cooked or has been taken from the refrigerator and it is possible to subdivide the equipment in various levels, managing them independently in terms of time.

Model	Overall dimensions (WxDxH)	Trays capacity	Plates capacity (Ø 230-260)	Power - kW	Power supply
RB 023S/M/E	595x550x630h	5 GN 2/3	15	3,20	AC 230V 50Hz
RB 056S/M/E	870x550x630h	5 600x400	10	3,20	AC 230V 50Hz
RB 061S/M/E	800x700x770h	5/6 x (GN 1/1 o 600x400)	10 o 12	6,20	3N AC 400V 50Hz
RB 101S/M/E	800x700x1070h	8/10 x (GN 1/1 o 600x400)	16 o 20	12,50	3N AC 400V 50Hz
RB 072S/M/E	860x850x850h	6/7 x GN 2/1	24 o 28	12,50	3N AC 400V 50Hz
RB 102S/M/E	860x850x1070h	8/10 x GN 2/1	32 o 40	16,00	3N AC 400V 50Hz
RB 141S/M/E	800x700x1610h	11/14 x (GN 1/1 o 600x400)	22 o 28	16,00	3N AC 400V 50Hz
RB 142S/M/E	860x850x1610h	11/14 x GN 2/1	44 o 56	23,00	3N AC 400V 50Hz

foodservice



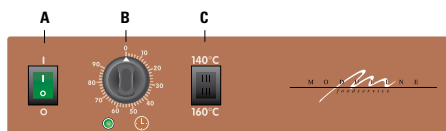
Moduline FORNO Chef RB: plates that are perfect for serving as they are: fresh, fragrant, succulent and cooked just nicely, without drips and with bright colours, a feast for the eyes.



Moduline FORNO Chef RB: a leap in quality in the kitchen: any preparation on a tray or in a container is fresh as if it has just been cooked, whether roast beef, lasagne, vegetables or ratatouille.

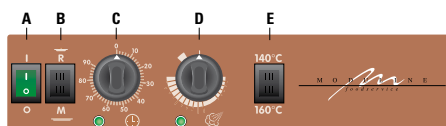


Moduline FORNO Chef RB: the standard container (tray) is perfect for deferred service, thanks to regeneration and keeping warm until serving time.



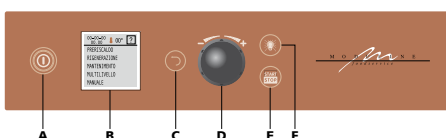
Version S - Basic model with electromechanical control

A On/Off switch - **B** Regenerating time regulation knob, with warning light indicating operation - **C** Regenerating temperature selector switch 140°/160°C. It is advisable to put to 140°C for normal regeneration and to 160°C for regenerating fried foods



Version M - With electromechanical control

A On/Off switch - **B** Regenerating or keeping warm mode selector switch - **C** Regenerating time setting knob, with warning light indicating operation - **D** Humidity regulation knob, with warning light indicating operation - **E** Humidity setting knob, with warning light indicating operation. Regeneratin temperature setting switch 140°/160°C. It is advisable to set to 140°C for normal regenerating and 160°C for regenerating fried foods



Version E - Electronic control and programmer

A ON/OFF switch - **B** Display - **C** Back to previous menu (BACK) - **D** Setting knob and select "ENTER" - **E** E Push-button "START/STOP" - **F** Push-button cooking chamber lighting

EVERYTHING ALWAYS CONFORMING TO REGULATIONS.

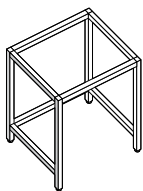
The innovation, power and the construction quality of Moduline equipment has always responded to all kitchen issues, with a particular attention to respecting regulations, even those that can be more strict and restrictive, in order to protect consumers and operators.



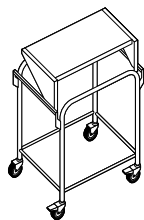
FORNO *chef*



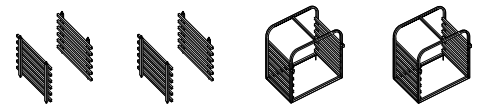
ACCESSORIES



BA 011
790x645x840h
BA 021
850x795x840h



CS 011
740x520x1060h
CS 021
790x650x1060h



Model	Shelves	PY - 600x400 (00 mm) space between	PG - GN 1/1 (00 mm) space between	ST - GN 1/1 (00 mm) space between	SP - 600x400 (00 mm) space between
RB 061	5	PY 051 (90)	PG 051 (90)	ST 051 (85)	SP 051 (85)
	6	PY 061 (70)	PG 061 (70)	ST 061 (65)	SP 061 (65)
RB 101	8	PY 081 (90)	PG 081 (90)	ST 081 (85)	SP 081 (85)
	10	PY 101 (70)	PG 101 (70)	ST 101 (65)	SP 101 (65)
RB 141	11	PY 111 (90)	PG 111 (90)	ST 111 (85)	SP 111 (85)
	14	PY 141 (70)	PG 141 (70)	ST 141 (65)	SP 141 (65)



Configuration examples.

foodservice



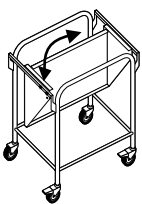
RB 102M



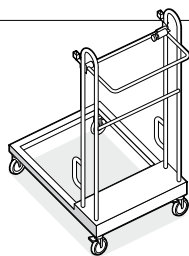
RB 072M



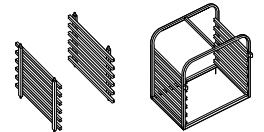
RB 142S



CR 011
740x520x1060h
CR 021
790x650x1060h



CS 141
625x610x1290h
CS 142
675x820x1290h



Model	Shelves	PG - GN 2/1 (00 mm) space between	ST - GN 2/1 (00 mm) space between
RB 072	6	PG 062 (85)	ST 062 (85)
	7	PG 072 (65)	ST 072 (65)
RB 102	8	PG 082 (85)	ST 082 (85)
	10	PG 102 (65)	ST 102 (65)
RB 142	11	PG 112 (85)	ST 112 (85)
	14	PG 142 (65)	ST 142 (65)