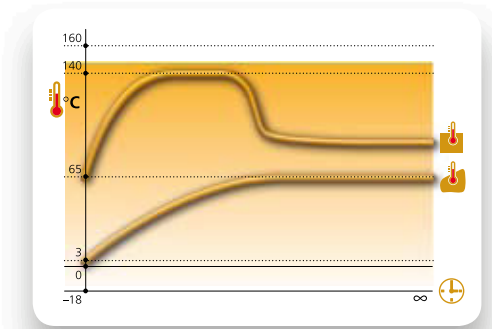


REGENERATION, THE BEST WAY AND ANYWHERE.

The catering sector is in continual evolution and banqueting is the actual proof of this dynamism. Moduline proposes solutions aimed at chefs and operators that want to guarantee dishes and foods that are up to standard for every occasion and location, with formulas that are recommended for reaching satellite kitchens, optimizing transfers and ensuring exemplary service.



ROLLERchef

The RC models from Moduline, made even more desirable with the new user friendly interface, are essential to excellent service away from the kitchens, because they regenerate and hold at a constant +65 °C no matter where you are working. Hot airflows are channelled and regulated by one or more fans to allow every area of the chamber to reach the required temperature quickly and evenly; a buzzer warns when the temperature has been reached and the holding phase begins. The ROLLERchef carriages are equipped with a water reserve tank, refillable, that ensure the perfect functioning of the CLIMAcchef (optional in the E versions), the exclusive system that monitors the climate quality inside of the chamber for a perfect regeneration and temperature holding.



Water reservoir

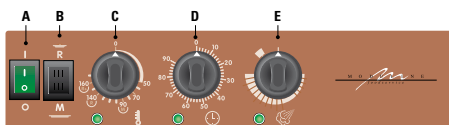
Large castors.

125 to 150 mm in diameter, these castors give the Moduline carriages an evident comfort, all to the benefit of smooth gliding, fewer vibrations and absolute silence during movement



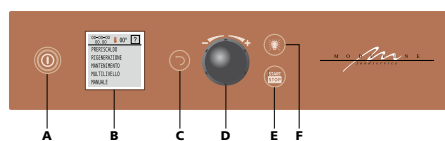
Model	Overall dimensions (WxDxH)	Trays capacity	Plates capacity	Power kW	Power supply
RC 061M/E	850x775x970h	6 x GN 1/1 o 600x400	12	3,20	AC 230V 50Hz
RC 101M/E	850x775x1270h	10 x GN 1/1 o 600x400	20	6,50	3N AC 400V 50Hz
RC 112M/E	950x800x1130h	10 x GN 2/1 - 20 x GN 1/1	40	9,60	3N AC 400V 50Hz
RC 153M/E	950x800x1650h	16 x GN 2/1 - 32 x GN 1/1	64	9,60	3N AC 400V 50Hz
RC 156M/E	950x820x1650h	16 x GN 2/1 - 32 x GN 1/1	64	9,60	3N AC 400V 50Hz
RC 161M/E	850x730x1730h	16 x GN 1/1 o 600x400	32	6,40	3N AC 400V 50Hz
RC 162M/E	900x840x1830h	16 x GN 2/1	64	9,60	3N AC 400V 50Hz

foodservice



Version M - Electromechanical control

- A** ON/OFF switch
- B** Mode selection switch for regenerating "R" on plate or keeping warm "M" on plate or tray
- C** Temperature regulation knob, with warning light to show that temperature has been reached
- D** Regenerating time regulation knob, with warning light indicating operation. By selecting "keeping warm" "M" the "time" function is cut out
- E** Humidity regulation knob, with warning light indicating operation



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