

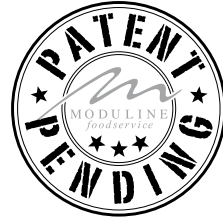
# MODULINE

foodfinish & foodserve technologies

## RRDC06E

Refrigerated and regeneration trolley (combined)  
with separated cold compartment

REGENERATING AND  
HOLDING SYSTEMS



### CONSTRUCTION FEATURES

- Tightness chamber with radiused corners
- Rubber bumpers
- Total thermic insulation with rock or glass wool
- Long lasting front seals made up of food grade of high heat resistance
- Removable side racks to facilitate cleaning
- Internal drain for easy cleaning
- Ventilated heating of the combined cavity provided by high efficiency protected heating elements
- Static cooling of the separated cold compartment provided by external copper coils
- Ecological compressor units (R404A)
- Ventilated cooling of the combined cavity provided by stainless steel evaporator
- Separated cold compartment insulation provided by CFC-free polyurethane foam
- Snap-shut door
- Mounted on four 125mm diameter castors, two of wich with brake
- Ergonomic handles for pushing and guiding
- Easy access to facilitate maintenance and repair

### STANDARD SUPPLY

- Removable GN1/1 or 600x400 tray racks

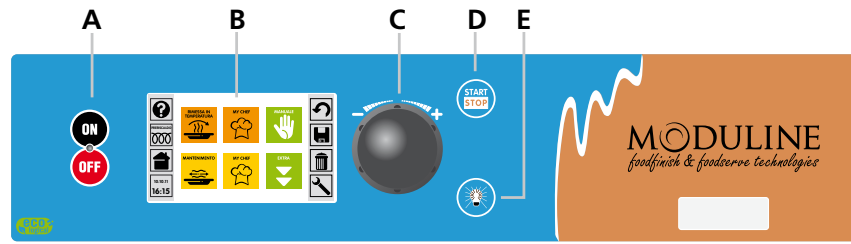
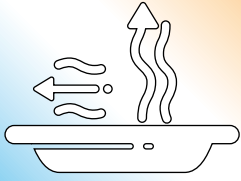
### FUNCTIONAL FEATURES

- Combined cavity electronic control panel of temperature, time and humidity with LCD touch-screen
- Simplified, user-friendly controls
- Combined cavity operating temperature 0°C ÷ 160°C
- Manual humidity vent
- Combined cavity periodic reversal of direction of rotation of the fans for better cold/hot air distribution
- Concealed water storage tank
- End-of-cycle buzzer
- Combined cavity with safety thermostat
- Combined cavity with delayed start timer
- Cold compartment electronic control with defrosting program
- Cold compartment operating temperature 0°C ÷ +5°C
- Cold compartment with condensate evaporation tray

### OPTIONS & ACCESSORIES

- Core probe for combined cavity with the possibility to register 30 different temperatures and save them in the HACCP report (available only with USB port device)
- Automatic humidity vent (Climachef)
- Stainless steel plate baskets
- USB port saving device HACCP
- Top imperial
- Glass door and lighting for combined cavity

Model	Overall dimensions (W x D x H) - mm	Trays capacity	Plates capacity Plates ø 230-260	Power kW	Power supply
<b>RRDC06E</b>	1410 x 785 x 1200 h	6 x GN1/1 ø 600x400 + 5 x GN1/1 cold compartment	12	4,5	3N AC 400V 50 Hz



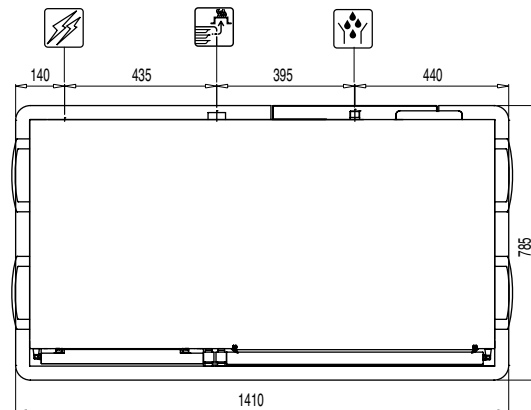
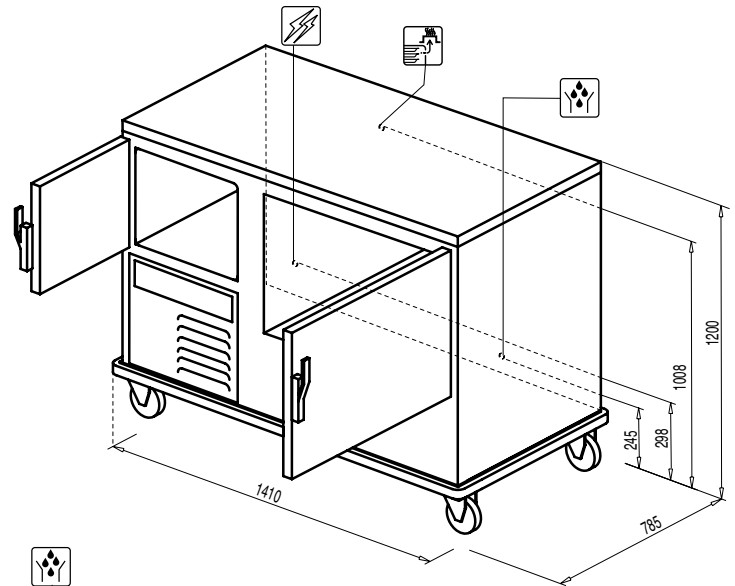
### Electronic control and programmer


- A ON/OFF switch
- B Display
- C Setting knob and select "ENTER"
- D Push-button "START/STOP"
- E Push-button cooking chamber lighting


Model	Rated voltage [Vac]	Total input [kW]	Amps. [A]	Connecting wire min. section (type H07 RN-F) [mm <sup>2</sup> ]
<b>RRDC06E</b>	3N - 400	4,5	6,5	5 x 1,5

### TECHNICAL INSTALLATION DIAGRAM

**RRDC06E**



Electricity supply cable inlet 

Adjustable vent for release of excess humidity 

Chamber drain 