



# MODULINE

*foodfinish & foodserve technologies*

## RRO081-101S/M/E

**Regenerating oven**  
(on containers and dishes)

REGENERATING AND  
HOLDING SYSTEMS



### FUNCTIONAL FEATURES

- Control panel of temperature, time and humidity electromechanical without humidity (S), electromechanical (M) or electronic with LCD touch-screen (E)
- Special fried food regeneration programme
- Simplified, user-friendly controls
- Operating temperature 30°C ÷ 160°C
- Manual humidity vent
- Periodic reversal of direction of rotation of the fans for better air distribution
- Automatic stopping of fans when is opened
- End-of-cycle buzzer
- Chamber with safety thermostat
- Delayed start timer only for E version

### STANDARD SUPPLY

- Removable GN1/1 or 600x400 tray racks

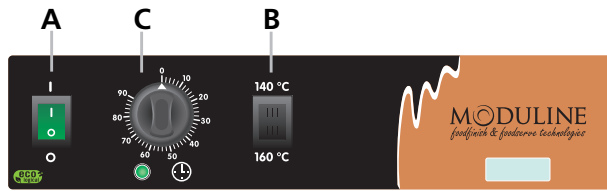
### CONSTRUCTION FEATURES

- Tightness chamber with radiused corners
- 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
- Direct water system connection (excepted S version)
- Internal drain for easy cleaning
- Ventilated heating provided by highefficiency protected heating elements
- Snap-shut door with internal glass
- Adjustable feet
- Easy access to facilitate maintenance and repair

### OPTIONS & ACCESSORIES

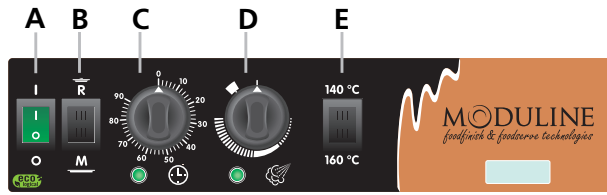
- Supports
- Oven racks GN1/1 or 600x400
- Normal or folding transport trolleys for oven racks
- Concealed water storage tank
- Door for reverse opening
- Core probe with the possibility to register 30 different temperatures and save them In the HACCP report (available only with USB port device), only for E version
- Automatic humidity vent (Climachef) only for E version
- USB port saving device HACCP only for E version
- Glass door and lighting

Model	Overall dimensions (WxDxH)	Trays capacity	Plates capacity Plates Ø 230-260	Containers capacity (GN 1/2)	Power kW	Power supply
<b>RRO081-101S/M/E</b>	800x700x1115h	8/10 x (GN1/1 o 600x400)	16 o 20	16 o 20	12,5	3N AC 400V 50Hz



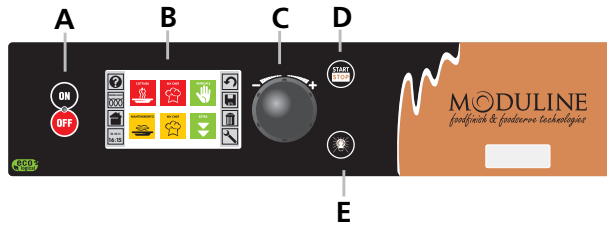
### Version S - Basic model with electromechanical control

**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** Regenerating temperature setting switch 140°/160°C. It is advisable to put to 140°C for normal regeneration and to 160°C for regenerating fried foods.

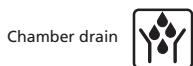
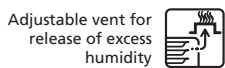
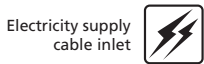
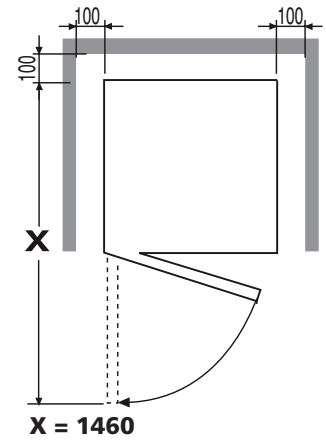
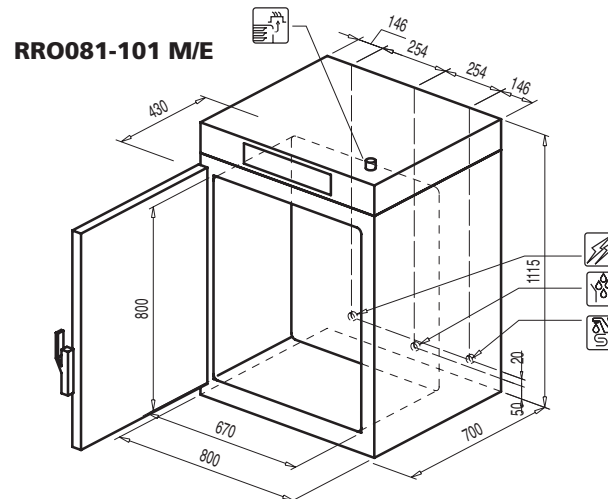
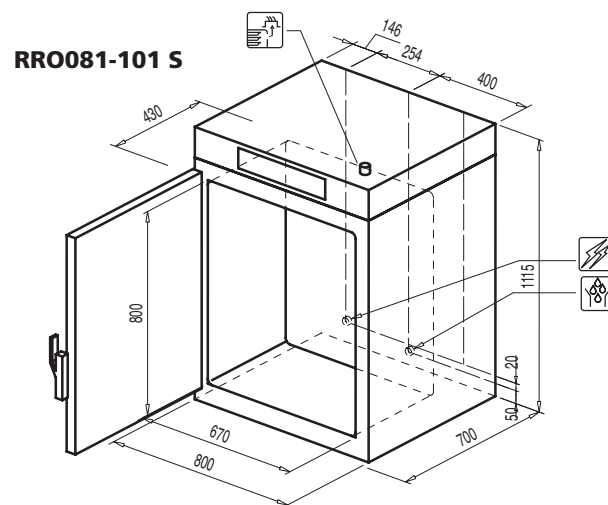


### Version E - Electronic control and programmer

**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> ]	Water pressure [kPa]
<b>RRO081-101S/M/E</b>	3N - 400	12,5	18	5 x 2,5	150÷500

## TECHNICAL INSTALLATION DIAGRAM



**OPTIONAL**  
Removable tank