



# M O D U L I N E

*food service*

## REGENERATING AND HOLDING SYSTEMS

### RB 056 S/M/E

#### Regenerating oven



#### 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
- Adjustable feet
- Easy access to facilitate maintenance and repair

#### 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 fan 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

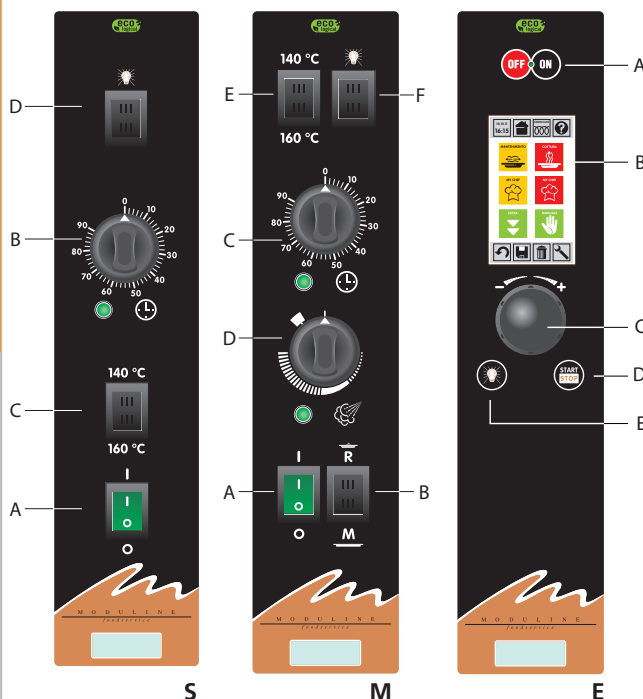
#### STANDARD SUPPLY

- Glazed door plus lighting
- Removable GN2/3 tray racks

#### OPTIONS & ACCESSORIES

- Concealed water storage tank
- 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
- Support
- USB port saving device HACCP only for E version

Model	Overall dimensions (WxDxH)	Trays capacity	Plates capacity Plates Ø 230-310	Containers capacity (GN 1/2)	Power kW	Power supply
RB 056 S/M/E	870x555x630h	5 600x400	10	10	3,2	AC 230V 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.  
**D** Push-button cooking chamber lighting

#### Version M - With electromechanical control

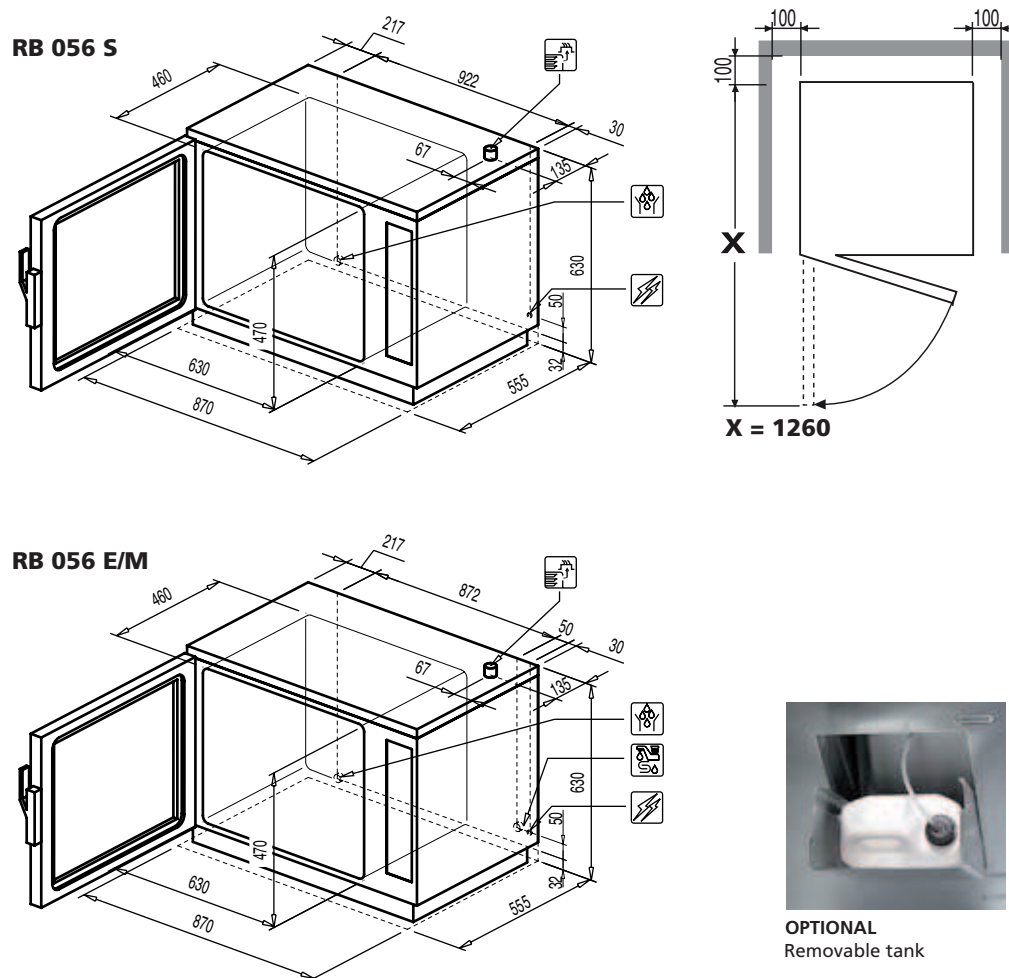
**A** On/Off switch - **B** Regenerating or keeping warm mode selector switch - **C** Regenerating time setting knob, with warning light indicating operation - **D** Humidity regulation knob, with warning light indicating operation  
**E** Regenerating temperature setting switch 140°/160°C. It is advisable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

#### 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>RB 056 S/M/E</b>	230	3,2	14	3 x 1,5	150÷500

#### TECHNICAL INSTALLATION DIAGRAM



MODULINE SRL - Via dell'Industria, 11 - Z.I. San Giacomo di Veglia - 31029 Vittorio Veneto (TV) - ITALY  
tel +39 0438 912 270 (4 linee r.a.) - fax +39 0438 912 323 - [www.moduline.it](http://www.moduline.it) - [info@moduline.it](mailto:info@moduline.it)