



MODULINE

foodfinish & foodserve technologies

RRO112-142S/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 GN2/1 tray racks

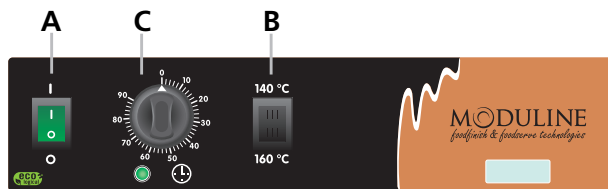
CONSTRUCTION FEATURES

- 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

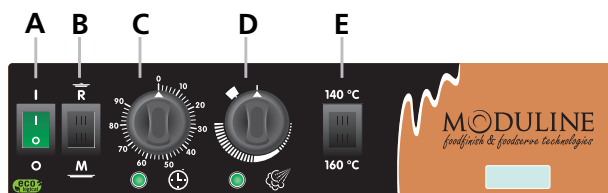
- Oven racks GN2/1
- Normal or folding transport trolleys for oven racks
- Concealed water storage tank
- Door for reverse opening
- Core probe with the possibility to register 30 different temperatures and save them In the HACCP report (available only with USB port device), only for E version
- Automatic 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
RRO112-142S/M/E	860x850x1610h	11/14 x GN2/1	44 o 56	44 o 56	23	3N AC 400V 50Hz



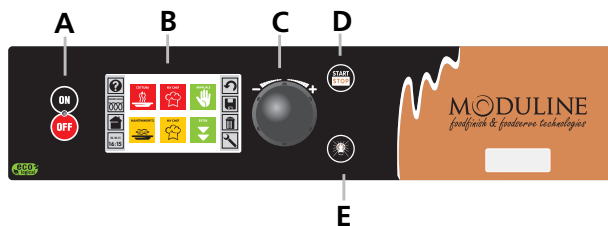
Version S - Basic model with electromechanical control

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.

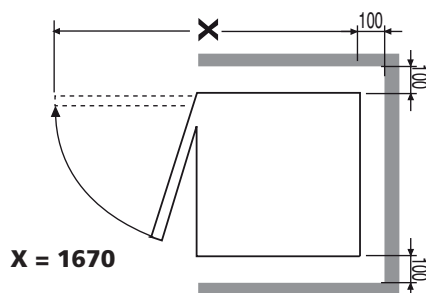
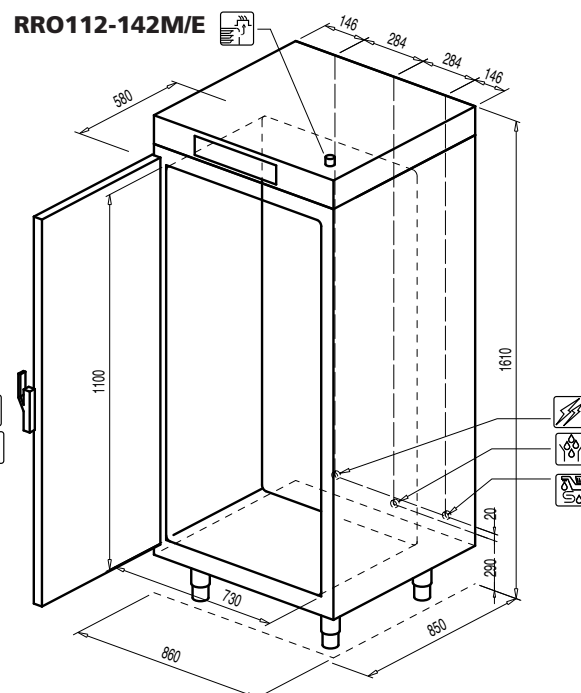
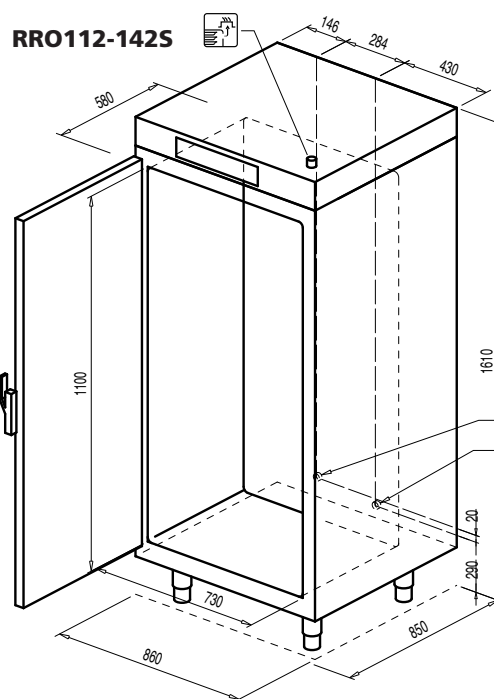


Version E - Electronic control and programmer

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 ²]	Water pressure [kPa]
RRO112-142S/M/E	3N - 400	23	33,2	5 x 6	150÷500

TECHNICAL INSTALLATION DIAGRAM



X = 1670



OPTIONAL
Removable tank

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 - info@moduline.it