moduline

RRO051C/D/E
Regenerating oven
(-18°C→+65°C)

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
- Internal drain for easy cleaning
- Ventilated heating provided by high efficiency protected heating elements
- Snap-shut door with internal glass
- Adjustable feet
- Easy access to facilitate maintenance and repair

FUNCTIONAL FEATURES

- Control panel of temperature, time and humidity. Electromechanical (C), electronic with digital display (D) or electronic with LCD touch-screen (E)
- Simplified, user-friendly controls
- Operating temperature 30°C ÷ 160°C
- Intelligent temperature decrease in the cavity at the end of the regenerating cycle allows a perfect warm holding (only for D and E versions)
- Manual humidity vent
- Periodic reversal of direction of rotation of the fans for better air distribution
- Automatic stopping of fans when the door is opened
- End-of-cycle buzzer
- Chamber with safety thermostat
- Delayed start timer (only for D and E versions)

STANDARD SUPPLY

- Removable GN 1/1 or 600 x 400 tray racks

OPTIONS & ACCESSORIES

- ☐ Supports
- ☐ Oven rack GN 1/1 or 600 x 400
- ☐ Normal or folding transport trolleys for oven racks
- ☐ Concealed water storage tank
- ☐ Door for reverse opening
- ☐ Core probe (for D and E versions) 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 - only for D and E versions)
- ☐ Multipoint core probe (only for D and E versions)
- ☐ Speedgrade fan speed reduction system (only for D and E versions)
- ☐ External hand shower
- ☐ USB port saving device HACCP (only for D and E versions)
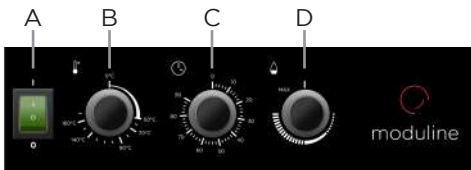- ☐ Glass door and lighting

MODULINESRL

Via dell'Industria 11, Z.I. San Giacomo di Veglia 31029 Vittorio Veneto (TV) - ITALY
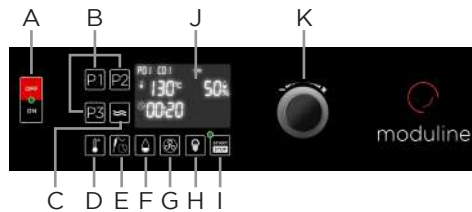tel. +39 0438 5063 - fax +39 0438 912 323 - info@moduline.it - www.moduline.it

02-2017

Overall dimensions (W x D x H) - mm	800 x 710 x 855h	Rated voltage [Vac]	3N - 400
Trays capacity	5 x GN 1/1 or 600 x 400	Total input [Kw]	6,2
Plates capacity Plates Ø 230-260	10	Amps. [A]	9
Containers capacity	10	Connecting wire min. section (type H07 RN-F) [mm^2]	5 x 1,5
Power kW	6,2	Water pressure [kPa]	150÷500
Power supply	3N AC 400V / 50Hz		

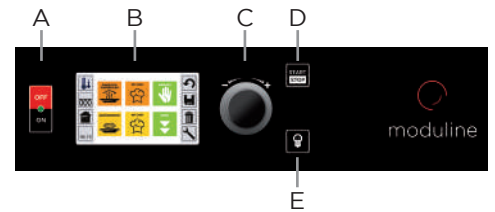## C Version

A   ON/OFF switch
B   Cavity temperature knob
C   Time setting knob
D   Cavity humidity control knob

D Version

A   ON/OFF switch
B   Pre-set program keys
C   Holding function key
D   Cavity temperature control key
E   Time / core probe control key
F   Cavity humidity control key
G   Fan speed control key (optional)
H   Cavity light key
I   Start/stop key
J   Display
K   Encoder knob

E Version

A   ON/OFF switch
B   Display Touch Screen
C   Setting knob and select "ENTER"
D   "START/STOP" button
E   Chamber light button