



## RRO101C/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

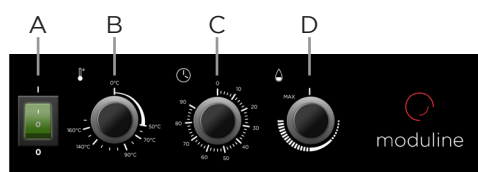
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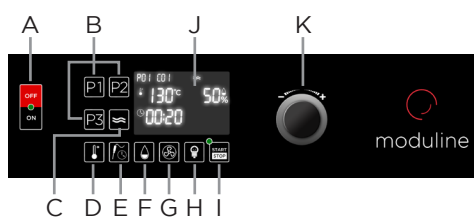
# moduline

<b>Overall dimensions</b> (W x D x H) - mm	800 x 710 x 1155h	<b>Rated voltage</b> [Vac]	3N - 400
<b>Trays capacity</b>	10 x GN 1/1 or 600 x 400	<b>Total input</b> [Kw]	12,5
<b>Plates capacity</b> Plates Ø 230-260	20	<b>Amps.</b> [A]	18
<b>Containers capacity</b>	20	<b>Connecting wire</b> min. section (type H07 RN-F) [mm <sup>2</sup> ]	5 x 2,5
<b>Power kW</b>	12,5	<b>Water pressure</b> [kPa]	150÷500
<b>Power supply</b>	3N AC 400V / 50Hz		



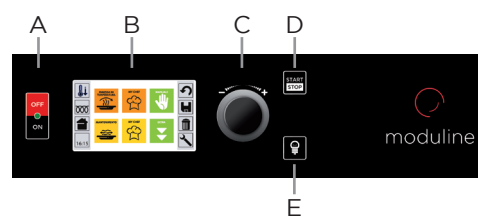
## C Version

- 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

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