

Regen

Regeneration ovens: any dish as just cooked



moduline

Regen



Appearance, consistency, flavour and aroma of the food on the table make a difference. When we are dealing with cooked and chilled foods, these aspects depend on the quality of reheating, which is the decisive step before serving. Moduline has developed a full range of regeneration ovens, suitable for any volume, space, and customer need (public canteens, hotels, caterers, banqueting, etc.) in which the sophisticated technology and design features ensure low power consumption, use simplicity, full safety and easy cleaning. In the kitchen, problems of storage, hygiene and product availability, are then solved, thus safeguarding final quality and organoleptic properties of the foods: ventilation, temperature and humidity within the oven cavity are optimally calibrated and adjustable according to the product, for a final result above all expectations.

With its range including 25 models with three types of control, Moduline is able to offer the solution to every kind of need and demand for productivity.



Functional Features



Temperature from +30°C to +160°C on GRE-RRO-RRT-RRFF-RRFT models.



Temperature from +0°C to +160°C on RRD - RRFC models.



The automatic reheating programs, divided into 4 categories of products are the perfect starting point for your experience with a Regen oven. (on E version only)



Manual cooking setting and recipe registration, offer the traditional convenience to the Chef service. (on D and E versions only)



Section for favourite programs, daily life and your experience always at your fingertips. (on E version only)



Recipes always customizable and easy-to-browse. (on E version only)



USB port: software, HACCP data and recipes always at your fingertips and keeping up with the work evolution. (optional on D and E versions only)



The reheating programs can be divided into different phases (9 on the E control version or 4 on the D control version), thus allowing high precision of food regeneration.



Self-diagnosis system of the proper operation of all electrical components. (on D and E versions only)



The steam condensation system ensures a healthy workplace.



Automatic stop of the fan motors when the door is opened.



The door locking system prevents the risk of unintentional opening during the cooking cycle; door openings would interrupt delicate cycles and compromise the results. (optional on D and E versions only)



PLUS

MULTILEVEL

MultiLevel function: Regen is able to manage different dishes with different Cooking times or temperatures, indicating you from time to time they are ready.

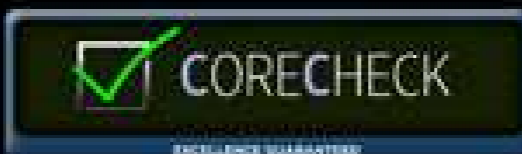
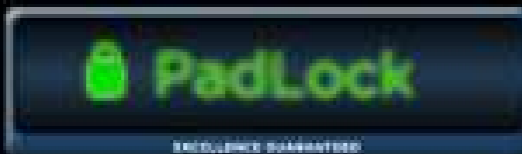
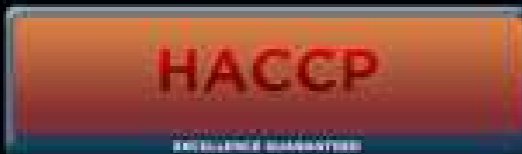
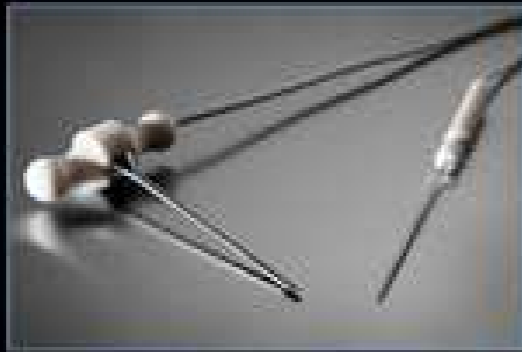
(on E version only)

IDEALWARM

IdealWarm function: the intelligent temperature decrease in the cavity at the end of the cooking cycle allows perfect warm holding, avoiding the risk of overcooking the food. (on D and E versions only)

CLIMACHEF

ClimaChef system is an electronic and automatic feature monitoring the climate in the cavity to get the best consistency and always tasty and crispy food in a safe and intelligent way. (standard on D and E versions of GRE range)



EXTRAS

Core-probe

The removable and interchangeable core-probe can be supplied with different diameters and measuring points; its ergonomic handle makes its use simple and allows its precise introduction into the food. (optional only on D and E versions)

Cavity capacity configuration

Cavity capacity configuration can be varied, adapting it to your needs; GN or 600x400 trays, dishes or any type of food container.

Cavity lighting

Glass door with cavity lighting system. (optional only on RRO, RRFF, RRFT, RRD and RRFC models)

HACCP data saving

HACCP system for cycle temperature recording at the core of several products at the end of the process. (optional supplied with the USB port)

Pad Lock

The key lock system with password ensures the chef maximum protection of the data or the undesired interruption of the regeneration program. (only on D and E versions)

Pro Time

ProTime system allows you to set the date and time you want the oven to preheat or start working. (only on D and E versions)

Core Check

Core probe monitors the achievement of the desired core temperature of the product. Up to 30 different core temperatures can be registered at the end of the process and saved in the HACCP report. (on GRE-RRO-RRT-RRFF-RRFT-RRD-RRFC models only)

C VERSION Control Panel



D VERSION Control Panel



E VERSION Control Panel



Electronic control

extremely intuitive and easy-to-use even by less skilled staff

Cavity interior lighting

to control the cooking process at any time

Available power

installed power is perfectly calibrated to the usage

Openable door internal glass

allows a better and regular cleaning of the glass (optional)



Humidifier

designed to minimize the water consumption

Periodic and automatic rotation reversal of the fan motors

allows the perfect temperature uniformity in the cavity

Tray rails

easily removable and washable

Tight-sealed cavity

the rounded corners and the integrated drainage system make cleaning easier and safer

Insulation of the cavity and the door

with insulating materials guarantees less heat dispersion

Built-in condensation drip tray

no more leakage and accumulation of water on the floor



GRE SERIES



GRE060C/D/E

GRE106C/D/E

GRE061C/D/E

Trays capacity	6 GN 2/3	6 GN 1/1 ¹	6 GN 1/1 or 600x400 ²
Dishes capacity	5 (ø max 310)	10 (ø max 310)	10 (ø max 310)
Tray rails pitch	64 mm	64 mm	64 mm
Operating temperature	from +30°C to +160°C	from +30°C to +160°C	from +30°C to +160°C
Electric power	3200 W	3200 W	3200 W
Electric supply	230 Vac 50 Hz	230 Vac 50 Hz	230 Vac 50 Hz
Dimensions	550x640x822 mm	550x810x822 mm	800x680x822 mm

1. Tray introduction from the narrow side

2. Tray introduction from the wide side

Humidifier

designed to minimize the water consumption

Electronic control

extremely intuitive and easy to use even by less skilled staff

Available power

installed power is perfectly calibrated to the usage

Handle and adjustable hinges

always perfect and hermetic closure



Periodic and automatic rotation reversal of the fan motors

allows the perfect temperature uniformity in the cavity

Tray rails

easily removable and washable

Door internal glass

allows easy and daily cleaning

Tight-sealed cavity

the rounded corners and the integrated drainage system make cleaning easier and safer



RRO SERIES



	RRO051C/D/E RRO061C/D/E	RRO081C/D/E RRO101C/D/E	RRO111C/D/E RRO141C/D/E	RRO062C/D/E RRO072C/D/E	RRO082C/D/E RRO102C/D/E	RRO112C/D/E RRO142C/D/E
Trays capacity	5/6 (GN 1/1 or 600x400)	8/10 (GN 1/1 or 600x400)	11/14 (GN 1/1 or 600x400)	6/7 GN 2/1	8/10 GN 2/1	11/14 GN 2/1
Dishes capacity	10/12 (ø max 280)	16/20 (ø max 280)	22/28 (ø max 280)	24/28 (ø max 280)	32/40 (ø max 280)	44/56 (ø max 280)
Tray rails pitch	90/75 mm	90/75 mm	90/75 mm	90/75 mm	90/75 mm	90/75 mm
Operating temp.	from +30°C to +160°C	from +30°C to +160°C	from +30°C to +160°C	from +30°C to +160°C	from +30°C to +160°C	from +30°C to +160°C
Electric power	6200 W	12500 W	16000 W	12500 W	16000 W	23000 W
Electric supply	400 Vac 3N 50Hz	400 Vac 3N 50Hz	400 Vac 3N 50Hz	400 Vac 3N 50Hz	400 Vac 3N 50Hz	400 Vac 3N 50Hz
Dimensions	800x710x855 mm	800x710x1155 mm	800x710x1650 mm	860x860x935 mm	860x860x1155 mm	860x860x1650 mm

Humidifier

designed to minimize the water consumption

Electronic control

extremely intuitive and easy to use even by less skilled staff

Available power

installed power is perfectly calibrated to the usage

Door handle and adjustable hinges

always perfect and hermetic closure

Plastic perimeter bumpers

equipped with four casters of 125mm diameter, two of which with brake, and side handles to push and guide for a full mobility

Condensation drip tray

no more leakage and accumulation of water on the floor



Water tank

built-in, with water empty tank alert

Periodic and automatic rotation reversal of the fan motors

allows the perfect temperature uniformity in the cavity

Tray rails

easily removable and washable

Door gasket

made of easily interchangeable silicone resistant to high temperatures

Tight-sealed cavity

the rounded corners and the integrated drainage system make cleaning easier and safer



RRT SERIES



RRT061C/D/E

RRT101C/D/E

RRT161C/D/E

RRT112C/D/E

RRT153C/D/E

RRT162C/D/E

Trays capacity	6 (GN 1/1 or 600x400) ¹	10 (GN 1/1 or 600x400) ¹	16 (GN 1/1 or 600x400) ¹	10 GN 2/1 or 20 GN 1/1 ²	16 GN 2/1 or 32 GN 1/1 ²	16 GN 2/1 ¹
Dishes capacity	12 (ø max 280)	20 (ø max 280)	32 (ø max 280)	40 (ø max 280)	64 (ø max 280)	88 (ø max 280)
Tray rails pitch	75 mm	75 mm	72 mm	76 mm	72 mm	79 mm
Operating temperature	from +30°C to +160°C	from +30°C to +160°C	from +30°C to +160°C	from +30°C to +160°C	from +30°C to +160°C	from +30°C to +160°C
Electric power	3200 W	6500 W	6500 W	6500 W	9600 W	9600 W
Electric supply	400 Vac 3N 50Hz	400 Vac 3N 50Hz	400 Vac 3N 50Hz	400 Vac 3N 50Hz	400 Vac 3N 50Hz	400 Vac 3N 50Hz
Dimensions	890x815x1010 mm	890x815x1310 mm	890x815x1820 mm	1010x855x1130 mm	1010x855x1680 mm	950x965x1920 mm

1. Tray introduction from the narrow side

2. Tray introduction from the wide side

Electronic control

extremely intuitive and easy-to-use even by less skilled staff

Three-point door locking system

Available power

installed power is perfectly calibrated to the usage



Humidifier

designed to minimize the water consumption

Periodic and automatic rotation reversal of the fan motors

allows the perfect temperature uniformity in the cavity

Tight-sealed cavity

the rounded corners and the integrated drainage system make cleaning easier and safer

Stainless steel bumpers

positioned within the cavity allow a safer introduction of the tray or dish-holder trolleys

Cavity

at floor level, facilitates manoeuvres in the kitchen with the tray or dish-holder trolleys



RRFF/RRFT SERIES



RRFF20E

RRFF22E

RRFT20E

RRFT22E

Trays capacity	20 GN 1/1 ¹	20 GN 1/1 ¹	20 GN 1/1 ²	20 GN 1/1 ^{2,3}
Dishes capacity	80 (ø from 180 mm to 310 mm)	80 (ø from 180 mm to 310 mm)	80 (ø from 180 mm to 310 mm)	80 (ø from 180 mm to 310 mm)
Operating temperature	from +30°C to +160°C	from +30°C to +160°C	from +30°C to +160°C	from +30°C to +160°C
Cavity dimensions	780x695x1860 mm	780x705x1860 mm	570x805x1860 mm	570x815x1860 mm
Electric power	12500 W	12500 W	12500 W	12500 W
Electric supply	400 Vac 3N 50Hz	400 Vac 3N 50Hz	400 Vac 3N 50Hz	400 Vac 3N 50Hz
Dimensions	1150x830x1950 mm	1150x830x1950 mm	940x940x1950 mm	940x940x1950 mm

1. Tray introduction from the narrow side

2. Tray introduction from the wide side

3. The pass through version allows the trolley introduction on both sides

RRFF SERIES



RRFF40E



RRFF42E

Trays capacity	40 GN 1/1 or 20 GN 2/1 ¹	40 GN 1/1 or 20 GN 2/1 ^{1,2}
Dishes capacity	126 (ø from 180 mm to 310 mm)	126 (ø from 180 mm to 310 mm)
Operating temperature	from +30°C to +160°C	from +30°C to +160°C
Cavity dimensions	780x965x1860 mm	780x975x1860 mm
Electric power	23000 W	23000 W
Electric supply	400 Vac 3N 50Hz	400 Vac 3N 50Hz
Dimensions	1150x1100x1950 mm	1150x1100x1950 mm

1. Tray introduction from the wide side

2. The pass through version allows the trolley introduction on both sides

Electronic control

extremely intuitive and easy to use even by less skilled staff

Humidifier

designed to minimize the water consumption

Available power

installed power is perfectly calibrated to the usage

Door handle and adjustable hinges

always perfect and hermetic closure

Ecological compressor assembly

with R404A gas and integrated condensation evaporation tray

Plastic perimeter bumpers

equipped with four casters of 125mm diameter, two of which with brake, and side handles to push and guide for a full mobility



Water tank

built-in, with water empty tank alert

Periodic and automatic rotation reversal of the fan motors

allows the perfect temperature uniformity in the cavity

Ventilated cold holding

with integrated stainless steel AISI 304 evaporator

Tray rails

easily removable and washable

Door internal glass

allows easy and daily cleaning



RRD/RRFC SERIES



RRD061E

RRD101E

RRFC20E

RRFC40E

Trays capacity	6 GN 1/1 or 600x400	10 GN 1/1 or 600x400	20 GN 1/1	40 GN 1/1 or 20 GN 2/1
Dishes capacity	12 (ø max. 280 mm)	20 (ø max. 280 mm)	80 (ø max. 280 mm)	126 (ø max. 280 mm)
Tray rails pitch	75 mm	75 mm	–	–
Operating temperature	from +0°C to +160°C	from +0°C to +160°C	from +0°C to +160°C	from +0°C to +160°C
Cavity dimensions	–	–	780x695x1860 mm	780x975x1860 mm
Electric power	4000 W	7000 W	13500 W	24300 W
Electric supply	400 Vac 3N 50Hz	400 Vac 3N 50Hz	400 Vac 3N 50Hz	400 Vac 3N 50Hz
Dimensions	890x815x1340 mm	890x815x1640 mm	1150x830x2270 mm	1150x1100x2270 mm

These are also cold holding units

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