

# MODULINE

*foodfinish & foodserve technologies*



EN | REGENERATION



# REGENERATION

*Fundamental step for the cook & chill, as just cooked*

**A**pppearance, texture, flavour and aroma of food: on the table, make the difference. And, in the case of previously cooked and chilled food, it all depends on the **regeneration** quality, a decisive step before plating up and serving.

**Moduline** has developed a full range of **convection ovens**, suitable for all quantities and space, in which sophisticated technology and design features ensure **low power consump-**

**tion, ease of use, all-round safety and easy cleaning.** Thus, problems in the kitchen such as storage, hygiene and product availability are solved, safeguarding final quality and organoleptic food properties: **ventilation, temperature and humidity** inside the cavity are perfectly calibrated and are adjustable depending on the product, therefore, the final result is beyond all expectations.



✓ ventilation, temperature and humidity are calibrated in the cavity as a result of a convection heating system with reverse fan and calrod heating elements.



# BENEFITS



## **EXCELLENT FINAL QUALITY:**

*organoleptic and nutritional values remain intact, microbiological risk is minimal, taste and aroma remain unchanged.*



## **SPEED AND ORGANISATION:**

*more orderly and effective management of staff between the kitchen and the dining room.*



## **QUICK, EASY AND ECONOMIC CLEANING:**

*reducing the frequency of cooking means less hours dedicated to cleaning.*



## **LOGISTIC AND INSTRUMENT VERSATILITY:**

*devices designed for the use of trays and dishes that are easily available on the market.*



## **SAVINGS:**

- ENERGY
- WATER
- INSTALLATION
- LABOUR
- WASTE
- PURCHASES
- STAFF

Better organisation increasing customer satisfaction.  
The ultimate answer to the challenges of modern catering.





# PLUS

Materials, solutions, features.

**Moduline equipment** ensure high-level performances also as a result of the attention to details that make them practical, easy and safe to use.



**1 Internal tempered glass door:** higher resistance to flexion and thermal stress.



**2 Snap shut closure and door seal:** for perfect hydrothermal insulation.



**3 Cavity drain:** designed to make the cleaning easier.



**4 Deflector and reverse ventilation system:** ensure better distribution of hot air and homogeneous temperatures in the cavity.



**5 Delayed start:** oven ready for use at the pre-set time (only E version).



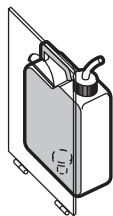


# OPTIONALS

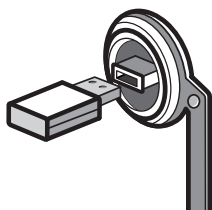
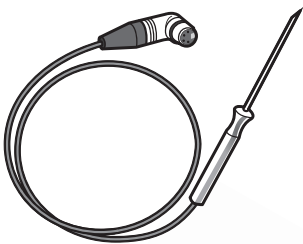
**Climachef:** automatic climate control in the cavity to adjust precisely temperature and humidity.



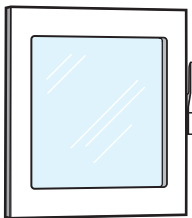
**Water reservoir:** the moisture is always guaranteed, even without water supply networks.



**Core probe** monitors the achievement of the desired core temperature of the product. You can register up to 30 different core temperatures that will be saved in the HACCP report.



**USB Port:** allows HACCP data to be saved 24 hours a day up to 13 days.



**Glass door and cavity lighting:** for a constant monitoring of the process.

*We always  
take care of all  
the details!*





# IDEAL FOR

*Restaurants Hotels  
Banqueting Hospitals Stadiums  
Schools Cooking centres  
Conference centres*

**Hotel / Restaurant kitchens:** dishes are always ready in case of unexpected arrivals.

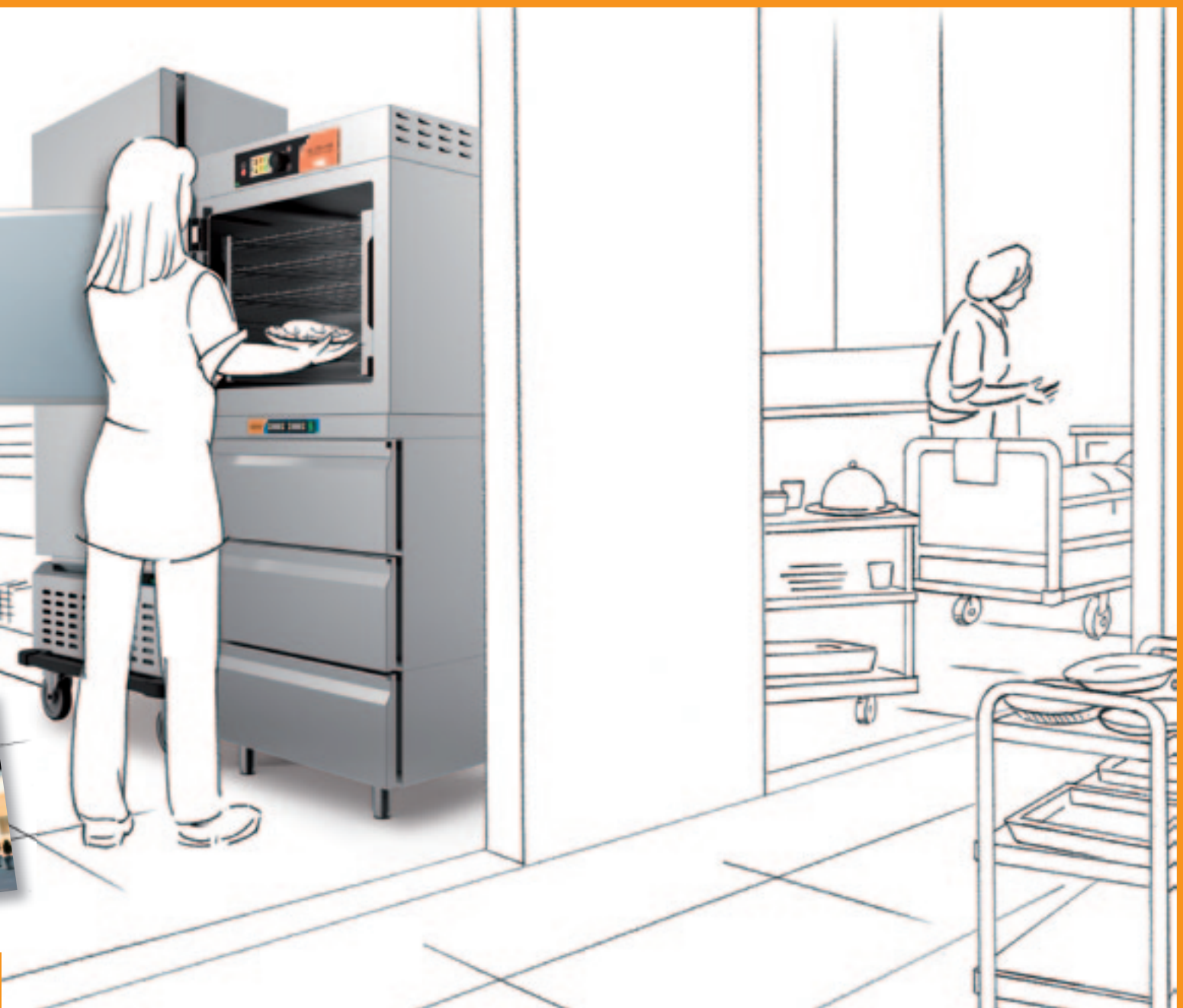
**Hospitals:** minimal handling of ingredients, faster processes, healthier dishes.

**Satellite kitchens:** ideal for operating in any place, making transfers easier.

**Stadiums:** high quality meals, quickly and in large quantities.







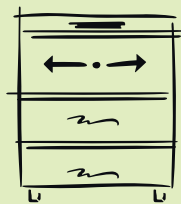
## THE PROCESS: *from cooking to service*



**Cooking**



**Blast chilling**



**Cold holding**



**Regeneration  
and Hot holding**



**Service**

# TWO MACHINES IN ONE



**COLD & HOT**





# COMBINED

*Cold or hot, ready on the table as just cooked!*

**D**ouble safety, double savings: a line of **re-frigerated holding cabinets which**, using the same cavity, automatically become **re-generation ovens**.

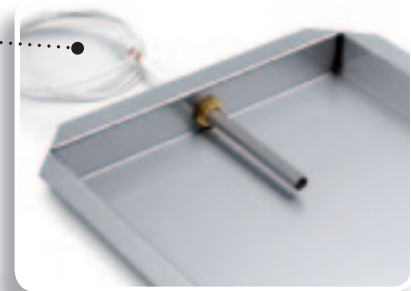
**A real operating wild card in the kitchen**, reducing space and manipulation, **improving** efficiency and **increasing** hygiene and safety.



**1 Static refrigerated storage:** electronic temperature control with automatic defrost program.



**2 Combined ventilated cavity cooling:** thanks to a stainless steel evaporator.



**3 Condensate evaporation tray:** refrigerated cell.

Combined regeneration ovens have a series of unique features and details, specifically designed to integrate and optimise the various functions available on all the devices.

## THE PROCESS: *from cooking to service*



**Cooking**



**Blast chilling**



**Cold holding,  
Regeneration and  
Hot holding**



**Service**



*Spaces, volumes and different work processes each find their own ideal solution*

## series RRO



	RRO 050 S/M/E	RRO 056 S/M/E
Trays capacity	5 GN 2/3	5 600 x 400 or GN 1/1
Plates capacity	5 (ø max. 310 mm)	10 (ø max. 310 mm)
Distance guides	90 mm (h)	90 mm (h)
Dimensions mm	595x555x630 h	870x555x630 h
Power V/50Hz	kW 3,2 AC 230V	kW 3,2 AC 230V

vers.  
**S**



**Basic model with electromechanical control without humidifier**  
**A** On/off switch  
**B** Regeneration time setting knob, with warning light indicating operation  
**C** Regeneration temperature setting switch 140°/160°C. It is advisable to set to 140°C for normal regeneration and 160°C for regeneration fried foods.  
**D** Push-button cooking chamber lighting

vers.  
**M**



**Electromechanical control with humidifier**  
**F** On/off switch  
**B** Selector switch for regeneration or keeping warm mode  
**C** Regeneration time setting knob, with warning light indicating operation  
**D** Humidity setting knob, with warning light indicating operation.  
**E** Regeneration temperature setting switch 140°/160°C. It is advisable to set to 140°C for normal regeneration and 160°C for regeneration fried foods.  
**F** Push-button cooking chamber lighting

vers.  
**E**



**Electronic control with humidifier**  
**A** On/off switch  
**B** Touch screen display  
**C** Setting knob and select ENTER  
**D** Push-button START/STOP  
**E** Push-button cooking chamber lighting



	RRO 051 S/M/E RRO 061 S/M/E	RRO 081 S/M/E RRO 101 S/M/E	RRO 111 S/M/E RRO 141 S/M/E	RRO 062 S/M/E RRO 072 S/M/E	RRO 082 S/M/E RRO 102 S/M/E	RRO 112 S/M/E RRO 142 S/M/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
Plates capacity	10 / 12 (ø 280 mm)	16 / 20 (ø 280 mm)	22 / 28 (ø 280 mm)	24 / 28 (ø 280 mm)	32 / 40 (ø 280 mm)	44 / 56 (ø 280 mm)
Distance guides	75 / 95 mm (h)	75 / 95 mm (h)	75 / 95 mm (h)	75 / 95 mm (h)	75 / 95 mm (h)	75 / 95 mm (h)
Dimensions mm	800x700x815 h	800x700x1115 h	800x700x1610 h	860x850x895 h	860x850x1115 h	860x850x1610 h
Power V/50Hz	kW 6,2 3N AC 400V	kW 12,5 3N AC 400V	kW 16 3N AC 400V	kW 12,5 3N AC 400V	kW 16 3N AC 400V	kW 23 3N AC 400V

## series RRFF/RRFT



20 GN 1/1	↑	RRFF 20E	RRFF 22E
20 GN 2/1	↑	RRFF 40E	RRFF 42E
20 GN 1/1	↑	RRFT 20E	RRFT 22E

vers.  
**E**



**Electronic control with humidifier**  
**A** On/off switch  
**B** Touch screen display  
**C** Setting knob and select ENTER  
**D** Push-button START/STOP  
**E** Push-button cooking chamber lighting

	RRFF 20E	RRFF 22E	RRFT 20E	RRFT 22E	RRFF 40E	RRFF 42E
Trays capacity	20 GN 1/1	20 GN 1/1	20 GN 1/1	20 GN 1/1	40 GN 1/1 - 20 GN 2/1	40 GN 1/1 - 20 GN 2/1
Plates capacity	80 (ø 180 / 310 mm)	80 (ø 180 / 310 mm)	80 (ø 180 / 310 mm)	80 (ø 180 / 310 mm)	126 (ø 180 / 310 mm)	126 (ø 180 / 310 mm)
Cavity dimensions mm	740x675x1860 h	740x685x1860 h	570x785x1860 h	570x795x1860 h	740x945x1860 h	740x94 5x1860 h
Dimensions mm	1110x810x1950 h	1110x810x1950 h	940x920x1950 h	940x920x1950 h	1110x1080x1950 h	1110x1080x1950 h
Power V/50Hz	kW 12,5 3N AC 400V	kW 12,5 3N AC 400V	kW 12,5 3N AC 400V	kW 12,5 3N AC 400V	kW 23 3N AC 400V	kW 23 3N AC 400V

vers.  
**M**



#### Electromechanical control

- A** On/off switch
- B** Selector switch for regeneration or keeping warm mode
- C** Humidity setting knob, with warming light indicating operation
- D** Regeneration time setting knob, with warming light indicating operation
- E** Temperature time setting knob, with warming light indicating operation

vers.  
**E**



#### Electronic control with humidifier

- A** On/off switch
- B** Touch screen display
- C** Setting knob and select ENTER
- D** Push-button START/STOP
- E** Push-button cooking chamber lighting

The widest range on the market!

series **RRT**



	RRT 061 M/E	RRT 101 M/E	RRT 161 M/E	RRT 112 M/E	RRT 153 M/E	RRT 162 M/E
Trays capacity	6 GN 1/1 or 600x400	10 GN 1/1 or 600x400	16 GN 1/1 or 600x400	10 GN 2/1 - 20 GN 1/1	16 GN 2/1 - 32 GN 1/1	16 GN 2/1
Plates capacity	12 (ø max. 280 mm)	20 (ø max. 280 mm)	32 (ø max. 280 mm)	40 (ø max. 280 mm)	64 (ø max. 260 mm with PC 726)	88 (ø max. 260 mm with PC 926)
Distance guides	75 mm (h)	75 mm (h)	70 mm (h)	75 mm (h)	70 mm (h)	80 mm (h)
Dimensions mm	880x785x970 h	880x785x1270 h	890x785x1750 h	990x825x1130 h	990x855x1650 h	950x935x1850 h
Power V/50Hz	kW 3,2 3N AC 400V	kW 6,5 3N AC 400V	kW 6,5 3N AC 400V	kW 6,5 3N AC 400V	kW 9,6 3N AC 400V	kW 9,6 3N AC 400V



**COMBINED**

series **RRD**

series **RRDC**

series **RRFC**



	RRD 061 E	RRD 101 E	RRDC 06 E	RRDC 10 E
Trays capacity	6 GN 1/1 or 600x400	10 GN 1/1 or 600x400	6 GN 1/1 or 600x400 + 5 GN 1/1 refrigerated compartment	10 GN 1/1 or 600x400 + 5 GN 1/1 refrigerated compartment
Plates capacity	12 (ø max. 280 mm)	20 (ø max. 280 mm)	12 (ø max. 280 mm)	20 (ø max. 280 mm)
Distance guides	75 mm (h)	75 mm (h)	75 mm (h)	75 mm (h)
Dimensions mm	880x785x1300 h	880x785x1600 h	1410x755x1200 h	1410x785x1200 h
Power V/50Hz	kW 4 3N AC 400V	kW 7 3N AC 400V	kW 4,5 3N AC 400V	kW 7,5 3N AC 400V

vers.  
**E**



#### Electronic control with humidifier

- A** On/off switch
- B** Touch screen display
- C** Setting knob and select ENTER
- D** Push-button START/STOP
- E** Push-button cooking chamber lighting



	RRFC 20 E	RRFC 40 E
Trays capacity	20 GN 1/1	40 GN 1/1 - 20 GN 2/1
Plates capacity	80 (ø 180/310mm)	126 (ø 180/310mm)
Distance guides	70 mm (h)	70 mm (h)
Dimensions mm	1110x810x2270 h	1110x1080x2270 h
Power V/50Hz	kW 13,5 3N AC 400V	kW 24 3N AC 400V



*Made to achieve*



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