moduline

COOK&HOLD
CHC052E

Static low temperature oven

CONSTRUCTION FEATURES

- Tightness chamber with radiused corners
- Total thermic insulation with rock or glass wool
- Long lasting frontal seals made up of food grade of high heat resistance
- Static heating provided by low consumption wire heating element that coils up all the chamber
- Snap-shut door
- Mounted on four 125mm diameter castors, two of which with brake
- All-around rubber bumpers
- Tightness cavity with radiuses corners, built-in drip tray and drainage system

FUNCTIONAL FEATURES

- Electronic control panel of temperature, time, core probe and Δt with LCD touch-screen
- Operating temperature 30°C – 160°C
- End-of-cycle buzzer
- Chamber with safety thermostat
- Internal drain for easy cleaning
- Condensation drain tray
- Delayed start timer

STANDARD SUPPLY

- Multipoint core probe with the possibility to register 30 different temperatures and save them in the HACCP report (available only with USB port device)
- Glazed door plus lighting
- Removable GN 2/1 and GN 1/1 tray racks
- USB port saving device HACCP

OPTIONS & ACCESSORIES

- ☐ EcoWash self-cleaning system
- ☐ Opposite side opening
- ☐ Grids
- ☐ Trays
- ☐ Water filter system
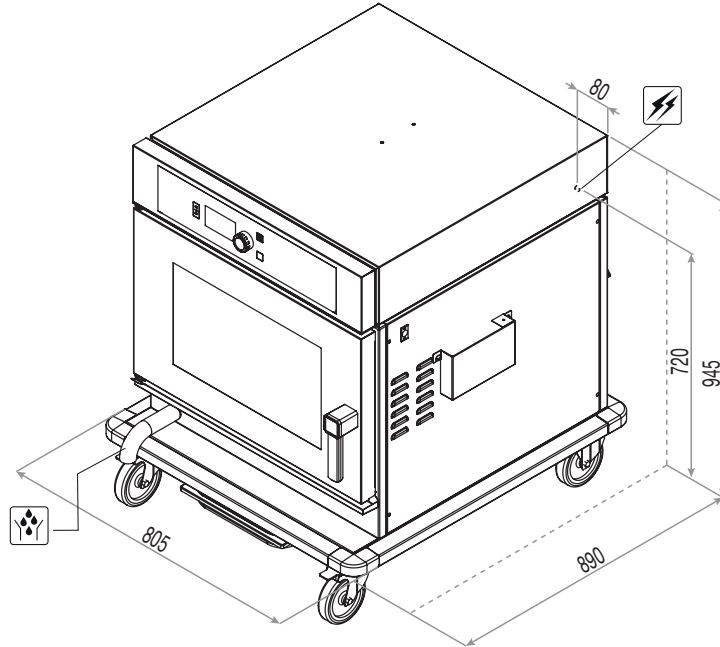- ☐ Detergent/Rinsing agent

moduline

TECHNICAL INSTALLATION DIAGRAM

Electricity supply cable inlet ⚡

Chamber drain 💧

Important - Drawing and dimensions refer to the standard version. They may change with the addition of accessories or options.

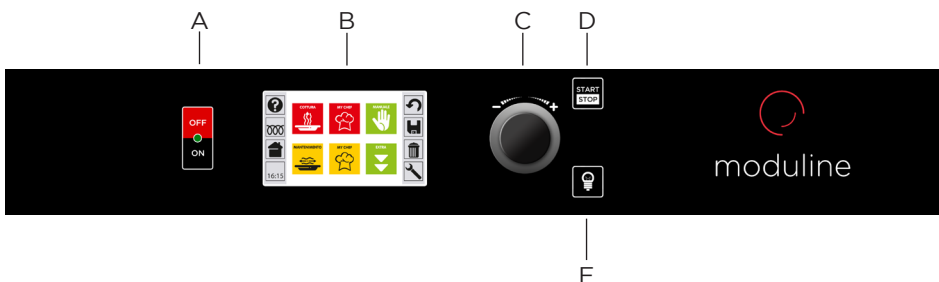|	
Overall dimensions (W x D x H) - mm	805 x 890 x 945h
Power supply	AC 220-240V 50/60Hz
Total input [Kw]	3 (230V) 3,15 (230V) With Ecowash self-cleaning system
Amps. [A]	13,1 (230V) 13,7 (230V) With Ecowash self-cleaning system
Working temperature [°C]	30 ÷ 160
Containers capacity - distance [mm]	5 GN 2/1 - (75) 10 GN 1/1 - (75)
Product max capacity [Kg]	46
Net weight [Kg]	80

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