



## COOK & HOLD CHT082E

Static low  
 temperature oven

### CONSTRUCTION FEATURES

- Tightness chamber with radiuses corners
- All-around rubber bumpers
- Total thermic insulation with rock or glass wood
- Long lasting front seal, made up of food-grade and high-heat resistant silicone
- Removable side racks to facilitate cleaning
- Static heating provided by low consumption wire heating element that coils up all the chamber
- Ergonomic and fully built-in door handle with magnetic closure
- Mounted on four 125 mm diameter castors, two of which with brake
- Ergonomic handle for pushing and guiding
- Easy access to facilitate maintenance and repair
- Opposite side opening

### FUNCTIONAL FEATURES

- Electronic control of the temperature
- Operating temperature 30° ÷ 120°C
- Adjustable humidity vents on the door
- Chamber with safety thermostat
- Manual keyboard lock

### STANDARD SUPPLY

- Removable GN 2/1 and GN 1/1 tray racks
- Internal core probe


### OPTIONS & ACCESSORIES


- Kit feet
- Grids
- Trays



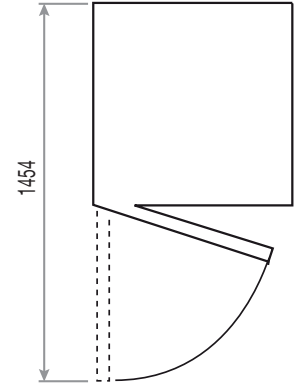
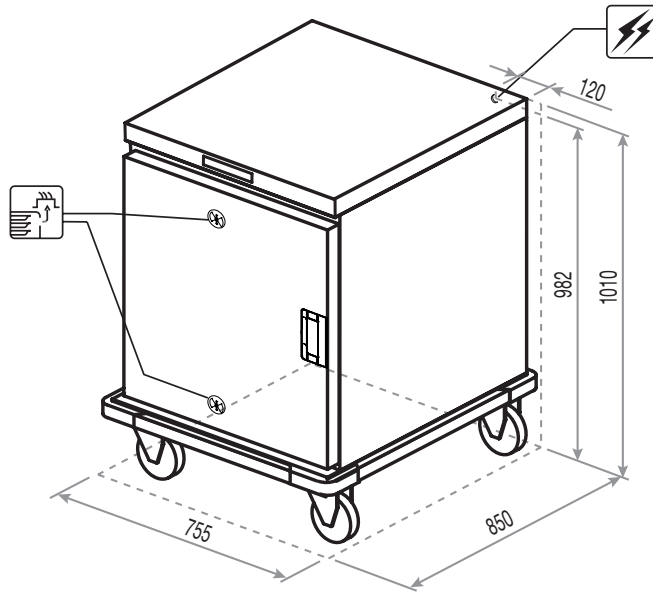
# moduline

## TECHNICAL INSTALLATION DIAGRAM

Electricity supply  
cable inlet 

Vent for excess  
humidity 

**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

755 x 850 x 1010h

**Total input**  
[kW]

1,5 (230V)

**Trays capacity -  
distance [mm]**

8 x GN 2/1 - (75)  
16 x GN 1/1 - (75)

**Amps.**  
[A]

6,6 (230V)

**Tray max. height**  
GN 2/1 [mm]

8 x 65 (h)  
3 x 150 (h)  
2 x 200 (h) + 2 x 65 (h)

**Working  
temperature [°C]**

30 ÷ 120

**Tray max. height**  
GN 1/1 [mm]

16 x 65 (h)  
6 x 150 (h)  
4 x 200 (h) + 4 x 65 (h)

**Product max  
capacity [Kg]**

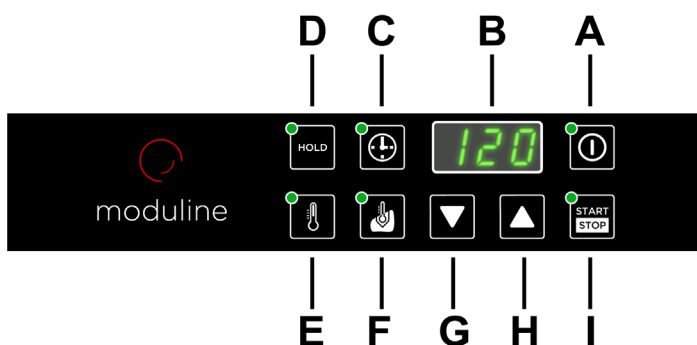
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**Power supply**

AC 220-240V 50/60Hz

**Net weight**  
[Kg]

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- A ON/OFF switch
- B Display
- C Time selection key
- D Keeping warm key
- E Temperature selection key
- F Core probe on/off key
- G Temperature decrease key
- H Temperature increase key
- I START/STOP key

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