



# COOK & HOLD CHT282E

Static low  
 temperature oven

## CONSTRUCTION FEATURES

- Two separately controlled compartments
- All-around rubber bumpers
- Total thermic insulation with rock or glass wool
- 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 handles with magnetic closure
- Mounted on four 150 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

- Two separate electronic controls
- Operating temperature 30° ÷ 120°C
- Adjustable humidity vents on the doors
- 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



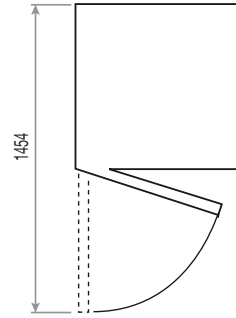
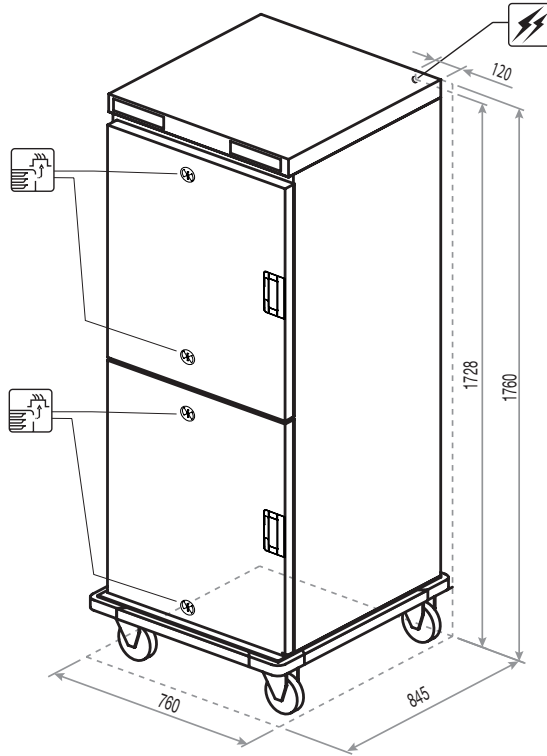
# moduline

## 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

760 x 845 x 1760h

**Trays capacity -  
distance [mm]**

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

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

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

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

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

**Power supply**

AC 220-240V 50/60Hz

**Total input  
[kW]**

3 (230V)

**Amps.  
[A]**

13,1 (230V)

**Working  
temperature [°C]**

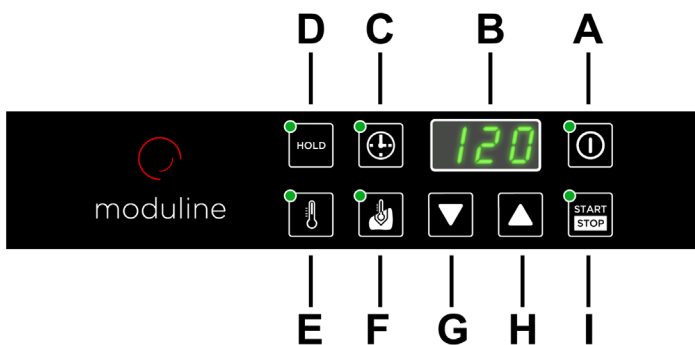
30 ÷ 120

**Product max  
capacity [Kg]**

80

**Net weight  
[Kg]**

111



- 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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