

moduline

item #	
model #	
project #	
sis#	
aia #	



COOK&HOLD CSC031E Static low temperature oven

CONSTRUCTION FEATURES

- Tightness chamber with radiused corners
- Total thermic insulation with rock or glass wool
- Long lasting door seal, made up of food-grade and high-heat resistant silicone
- 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
- Opposite side opening

FUNCTIONAL FEATURES

- Electronic control of the time, temperature and core probe
- Operating temperature 30°C ÷ 120°C
- Humidity vents
- End-of-cycle buzzer
- Designed for stacking
- Suction feet
- Chamber with safety thermostat
- Manual keyboard lock

STANDARD SUPPLY

- Internal core probe
- Removable GN1/1 tray racks

OPTIONS & ACCESSORIES

- Frame with wheels
 Frame on feet
- ☐ Grids ☐ Trays

- \square Handles to carry by hand
- Black colour



TECHNICAL INSTALLATION DIAGRAM

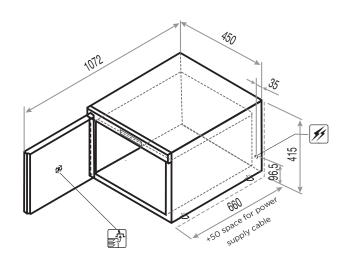
Electricity supply cable inlet



Adjustable vent for release of excess humidity



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



Overall dimensions $(W \times D \times H) - mm$

450 x 660 x 415h

3 GN 1/1 - (75)

Power supply

AC 220-240V 50/60Hz

3 x 65 (h) Containers max

Total input [kW]

0,7 (230V)

1 x 200 (h) height [mm]

Amps. [A]

3,1 (230V)

 1×150 (h) $+ 1 \times 65$ (h) Product max

Working temperature [°C] 30 ÷ 120

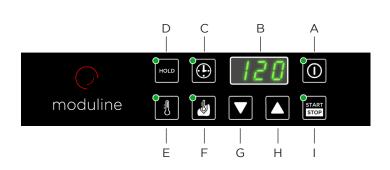
capacity [Kg] Net weight [Kg]

Trays capacity -

distance [mm]

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- A ON/OFF switch
- В Display
- Time selection key C
- Keeping warm key
- Ε Temperature selection key
- F Core probe on/off key
- G Temperature decrease key
- Н Temperature increase key
- I START/STOP key