



HOLD HHFF22E

Warm holding cabinet

CONSTRUCTION FEATURES

- Tightness chamber with radiused corners
- Internal AISI 304 18/10 stainless steel bumpers for trolley's introduction
- Total thermic insulation with rock or glass wool
- Long lasting front seals made up of food grade of high heat resistance
- Ventilated heating provided by high efficiency protected heating elements
- Door fitted with three point locking system
- Easy access to facilitate maintenance and repair
- Pass-through cavity, front and rear door

FUNCTIONAL FEATURES

- Electronic control panel of temperature, time and humidity with LCD touch-screen
- End-of-cycle buzzer
- Simplified, user-friendly control
- Automatic control of the humidity's percentage in the chamber, Climachef system
- Operating temperature: 30°C - 120°C
- Automatic humidity vent
- Chamber can accommodate different sized plate or tray rack transport trolleys
- Chamber with safety thermostat
- Delayed start timer

STANDARD SUPPLY

- Climachef
- USB port saving device HACCP
- Single-point core probe

OPTIONS & ACCESSORIES

- | | |
|--|--|
| <input type="checkbox"/> GN pans cart | <input type="checkbox"/> Speedgrade fan speed reduction system |
| <input type="checkbox"/> Plates cart | <input type="checkbox"/> External hand shower |
| <input type="checkbox"/> Cart thermal cover | <input type="checkbox"/> Flashing buzzer |
| <input type="checkbox"/> Multipoint core probe | <input type="checkbox"/> One Touch software |
| <input type="checkbox"/> Needle core probe, thin | <input type="checkbox"/> Grids |
| | <input type="checkbox"/> Trays |


MODULINESRL


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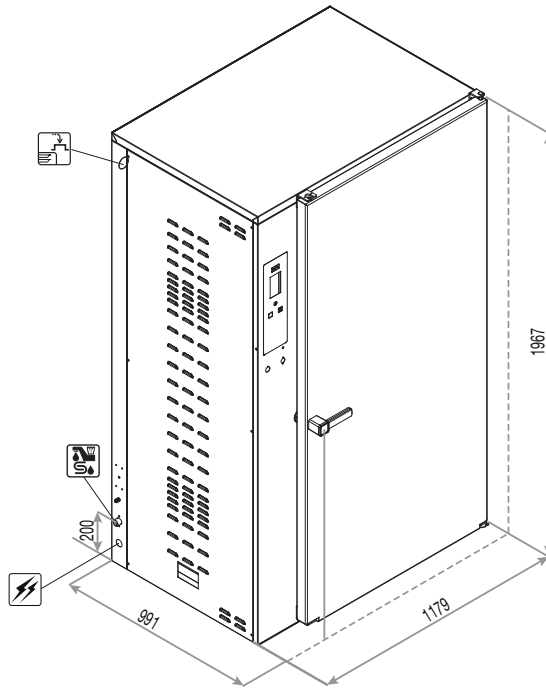
TECHNICAL INSTALLATION DIAGRAM

Electricity supply
cable inlet 

Softened
water inlet 

Adjustable 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	1179 x 991 x 1967h
Oven interior (W x D x H) - mm	780 x 705 x 1860h
Trays capacity	20 x GN 1/1 h65
Plates capacity Plates Ø 230-310	84
Power supply	380-415V 3N 50/60Hz
Total input [kW]	6,3 (400V)
Amps. [A]	9,2 (400V)
Water pressure [kPa]	150 ÷ 500
Working temperature [°C]	30 ÷ 120
Product max capacity [Kg]	72
Net weight [Kg]	250



- A — ON/OFF switch
- B — Display
- C — Setting knob and select "Enter"
- D — START/STOP button
- E — Chamber light button

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