

# HOLD HHFF40E

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

### 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"/> One Touch software                    |
| <input type="checkbox"/> EMultipoint core probe  | <input type="checkbox"/> Grids                                 |
| <input type="checkbox"/> Needle core probe, thin | <input type="checkbox"/> Trays                                 |




# moduline

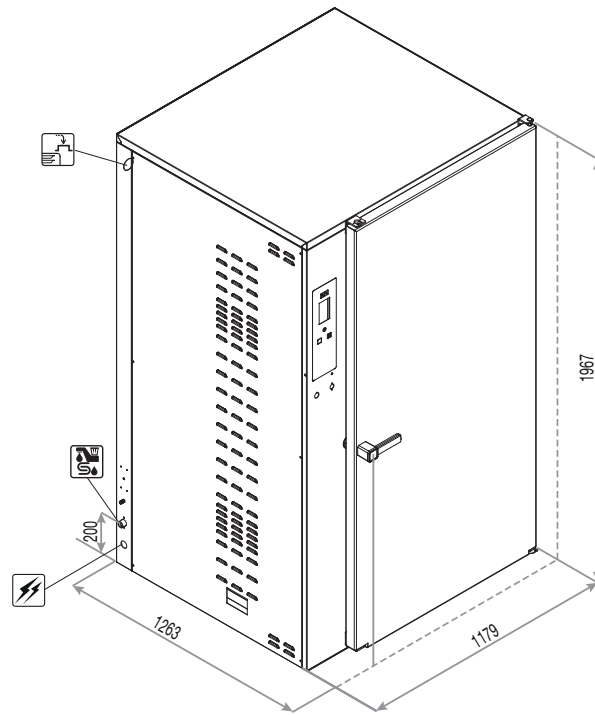
## TECHNICAL INSTALLATION DIAGRAM

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 1263 x 1179 x 1967h

**Oven interior**  
(W x D x H) - mm 780 x 965 x 1860h

**Trays capacity**  
40 x GN 1/1 h65  
20 x GN 2/1 h65

**Plates capacity**  
Plates Ø 230-310 126

**Power supply** 380-415V 3N 50/60Hz

**Total input**  
[kW] 7,8 (400V)

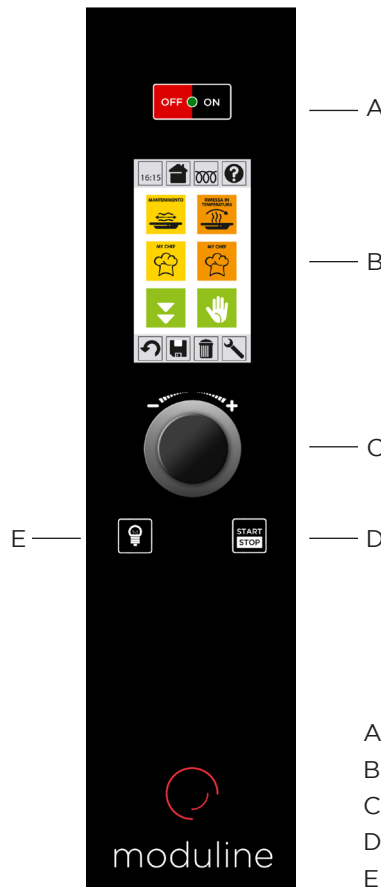
**Amps.**  
[A] 11,3 (400V)

**Water pressure**  
[kPa] 150 ÷ 500

**Working  
temperature** [°C] 30 ÷ 120

**Product max  
capacity** [Kg] 144

**Net weight**  
[Kg] 228



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

## MODULINESRL

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