

HOLD HHFF42E

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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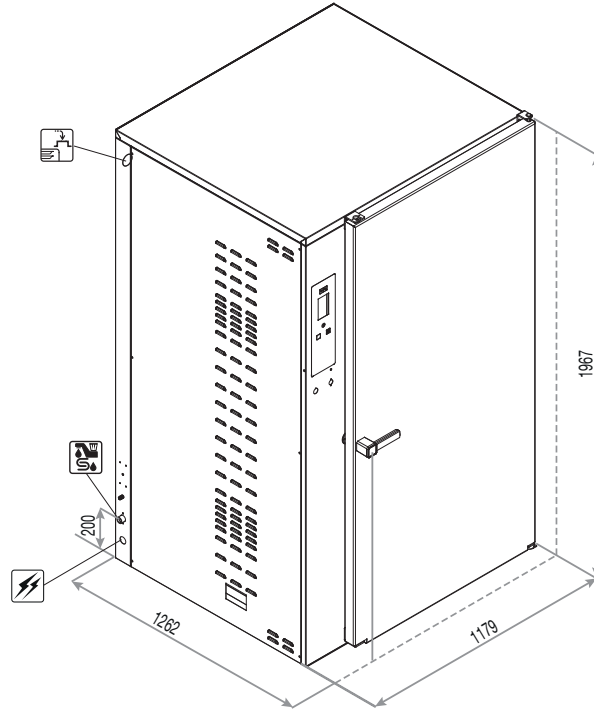
TECHNICAL INSTALLATION DIAGRAM

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 1262 x 1967h

Oven interior
(W x D x H) - mm 780 x 975 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

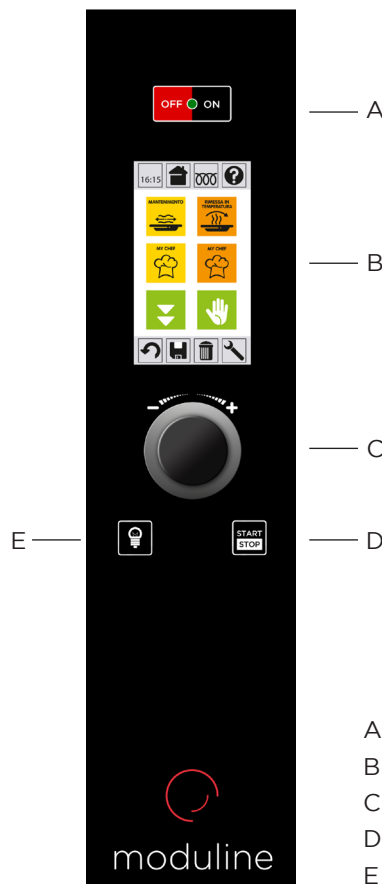
Total input
[kW] 7,8 (400V)

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

Working
temperature [°C] 30 ÷ 120

Product max
capacity [Kg] 144

Net weight
[Kg] 278



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

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