

HOLD HHFT20E

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
- Transversal chamber
- 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"/> Grids |
| <input type="checkbox"/> Multipoint core probe | <input type="checkbox"/> Trays |
| <input type="checkbox"/> Needle core probe, thin | |


MODULINESRL


Via dell'Industria 11, Z.I. San Giacomo di Veglia 31029 Vittorio Veneto (TV) - ITALY
 tel. +39 0438 5063 - fax +39 0438 912 323 - info@moduline.it - www.moduline.it




moduline

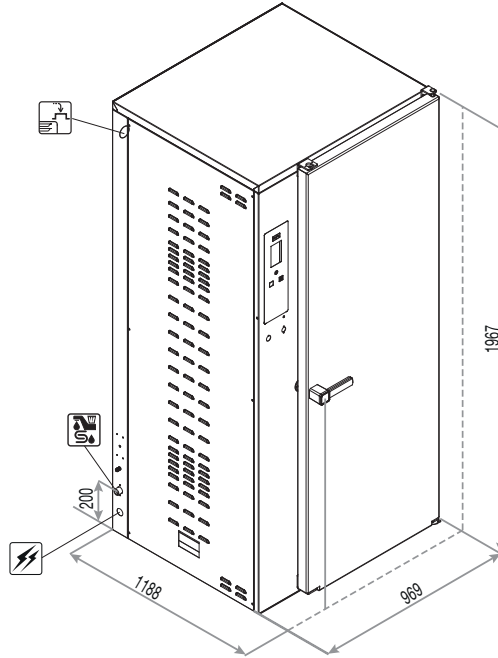
TECHNICAL INSTALLATION DIAGRAM

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 969 x 1188 x 1967h

Oven interior
(W x D x H) - mm 570 x 860 x 1860h

Trays capacity 20 x GN 1/1 h65

Plates capacity
Plates Ø 230-310 62

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

Total input
[kW] 6,3 (400V)

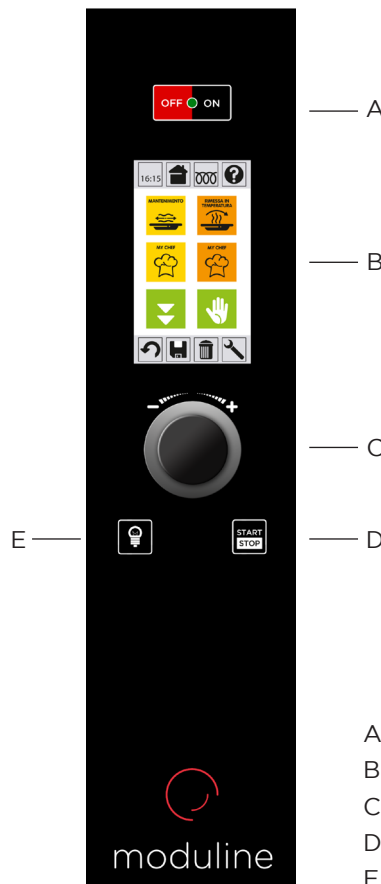
Amps.
[A] 9,2 (400V)

Water pressure
[kPa] 150 ÷ 500

Working
temperature [°C] 30 ÷ 120

Product max
capacity [Kg] 72

Net weight
[Kg] 202



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

MODULINESRL

Via dell'Industria 11, Z.I. San Giacomo di Veglia 31029 Vittorio Veneto (TV) - ITALY
tel. +39 0438 5063 - fax +39 0438 912 323 - info@moduline.it - www.moduline.it