



# COOK & HOLD CHT081E

Static low temperature  
 oven

## CONSTRUCTION FEATURES

- Tightness chamber with radiuses corners
- All-around rubber bumpers
- Total thermic insulation with rock or glass wood
- Long lasting front seal, made up of food-grade and high-heat resistant silicone
- Removable side racks to facilitate cleaning
- 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
- Mounted on four 125 mm diameter castors, two of which with brake
- Ergonomic handle for pushing and guiding
- Easy access to facilitate maintenance and repair

## FUNCTIONAL FEATURES

- Control panel with electronic time, temperature and heart probe regulation
- Operating temperature 30°-120°C
- Adjustable humidity vents on the door
- Chamber with safety thermostat
- Manual keyboard lock
- End of cycle buzzer

## STANDARD SUPPLY

- Removable GN 1/1 tray racks
- Internal core probe

## OPTIONS & ACCESSORIES

- Kit feet
- Grids
- Trays
- Opposite side opening
- UK plug

### MODULINESRL



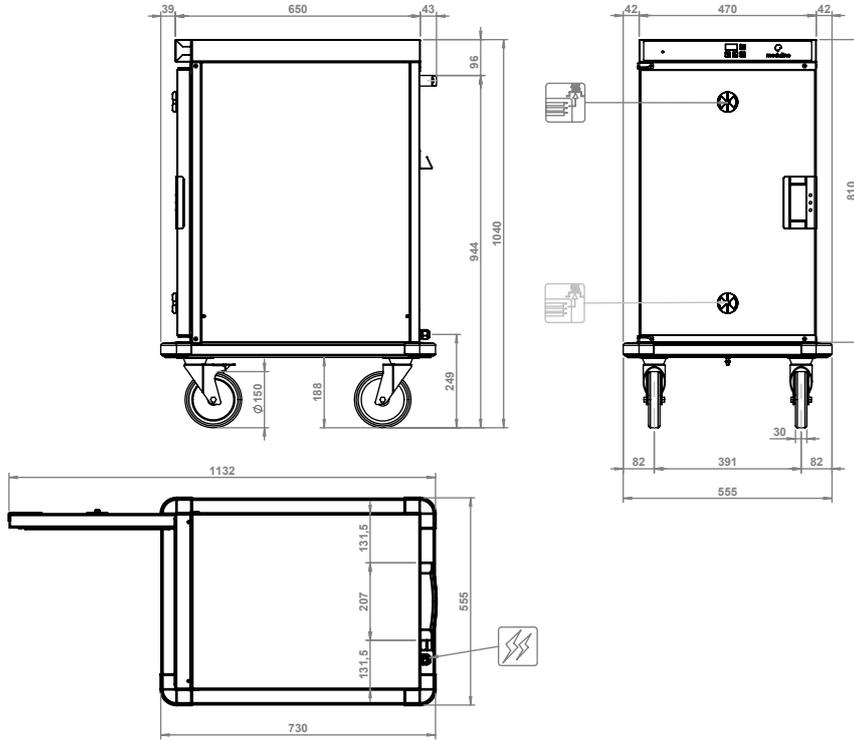
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TECHNICAL  
INSTALLATION  
DIA-  
GRAM

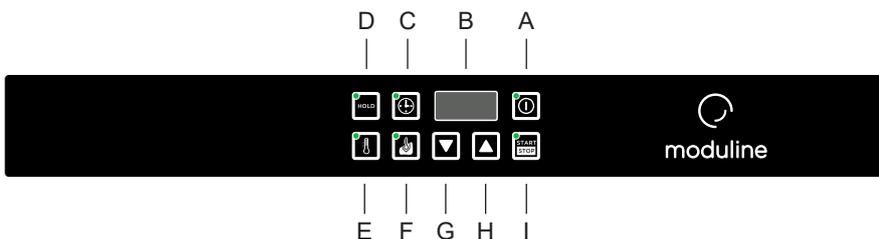
Electricity supply  
cable inlet 

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	555 x 730 x 1040 h	Amps. [A]	4,4 (230V)
Trays capacity - distance [mm]	8 x GN 1/1 - (75)	Working temperature [°C]	30 ÷ 120
Tray max. height [mm]	8 x 65 (h) 3 x 150 (h) 2 x 200 (h) + 2 x 65 (h)	Product max capacity [Kg]	22
Power supply	AC 220-240V 50/60Hz	Net weight [Kg]	46
Total input [kW]	1 (230V)		



- A ON/OFF switch
- B Display
- C Time selection key
- D Keeping warm key
- E Temperature selection key
- F Core probe on/off key
- G Temperature decrease key
- H Temperature increase key
- I START/STOP key

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