

item #
 model #
 project #
 sis #
 aia #



COOK&HOLD CSD001ER

Static low temperature
with drawer, built-in
and remote controls

CONSTRUCTION FEATURES

- Tightness chamber with radiused corners
- Total thermic insulation with rock or glass wool
- Long lasting drawers seals made up of food grade of high heat resistance
- Static heating provided by low consumption wire heating element that coils up all the chamber
- Ergonomic and fully built-in drawers handle with magnetic closure
- Built-in version with remote controls

FUNCTIONAL FEATURES

- Electronic control of the time, temperature and core probe
- Operating temperature 30° ÷ 120°C
- **Adjustable moisture vent on the drawer**
- Chamber with safety thermostat
- Manual keyboard lock

STANDARD SUPPLY

- Removable GN1/1 tray racks
- Internal core probe

OPTIONS & ACCESSORIES

- Grids
- Trays
- UK plug


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



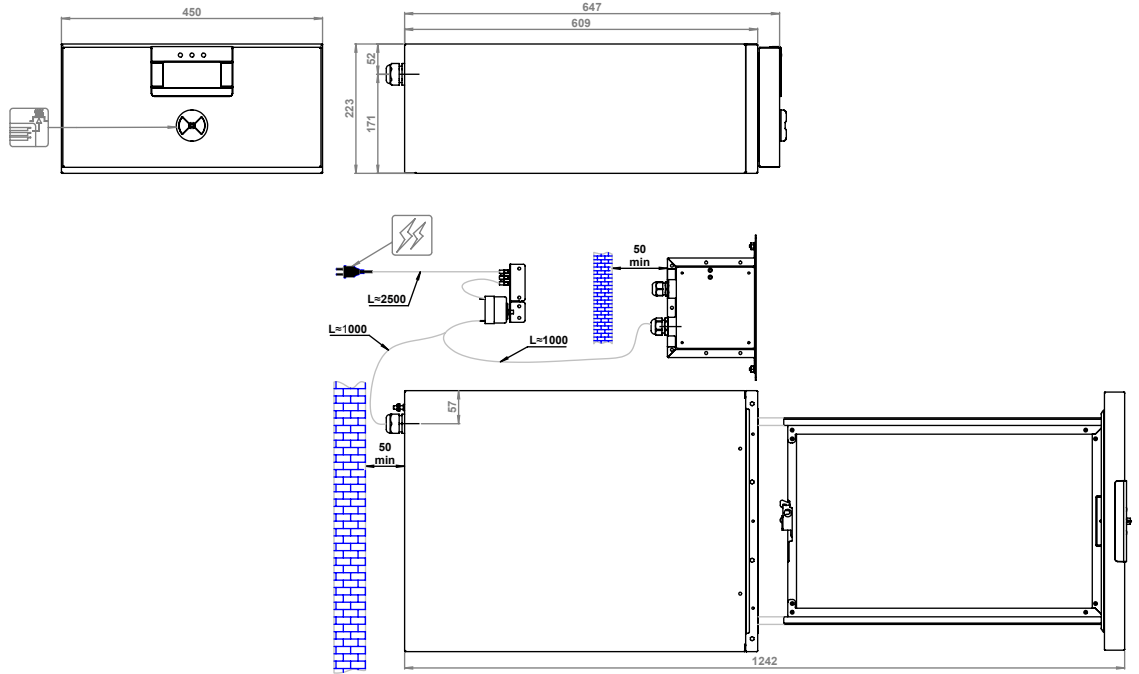
moduline

TECHNICAL INSTALLATION DIAGRAM

Electricity supply
cable inlet 

Humidity
exhaustion vent 

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

450 x 647 x 223h

Power supply

AC 220-240V 50/60Hz

Total input
[kW]

0,7 (230V)

Amps.
[A]

3,1 (230V)

Working
temperature [°C]

30 ÷ 120

Trays capacity

1 GN 1/1

Containers max
height [mm]

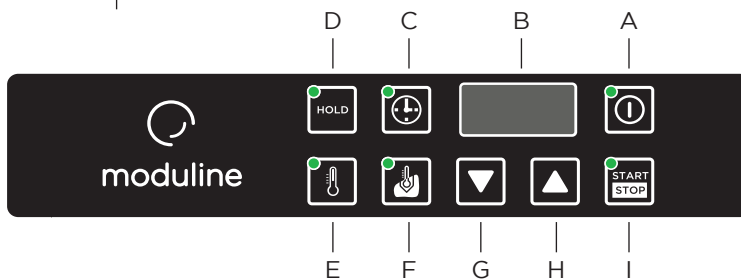
150

Product max
capacity [Kg]

6

Net weight
[Kg]

22



- 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

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