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## COOK&HOLD CSD001E

Static low temperature oven with drawer

### 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

### FUNCTIONAL FEATURES

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

### STANDARD SUPPLY

- Removable GN1/1 tray racks
- Internal core probe

### OPTIONS & ACCESSORIES



- Frame with wheels
- Frame on feet
- Grids
- Trays
- UK plug
- Handles to carry by hand

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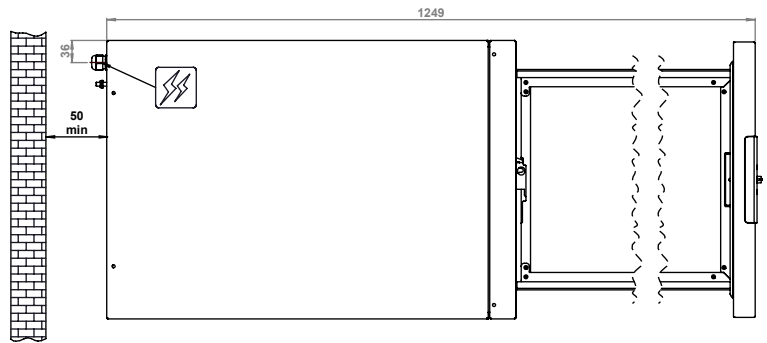
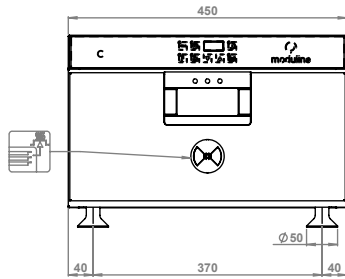


# moduline

## 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 660 x 310h

### 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]

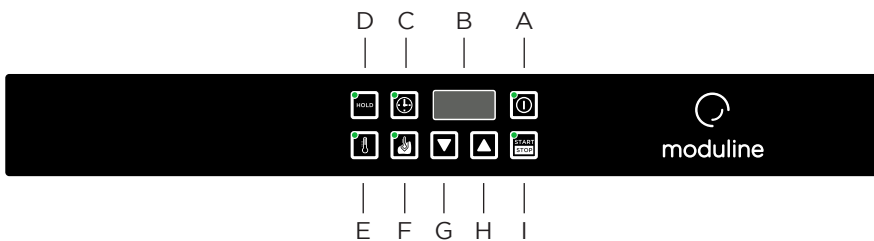
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### Product max capacity [Kg]

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

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