



COOK&HOLD CSD313E

Static low-temperatures
cook&hold drawers with
separate controls

CONSTRUCTION FEATURES

- 3 Water tight cavities with radiused corners
- Total thermic insulation with rock 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

- Three electronic controls of the time, temperature and core probe
- Operating temperature 30° ÷ 120°C
- Adjustable moisture vent on the drawer
- Safety thermostats on each cavity
- Manual keyboard lock

STANDARD SUPPLY

- Removable GN1/1 tray racks
- Food core probe
- Adjustable feet

OPTIONS & ACCESSORIES

- Set wheels
- Grids
- Trays
- UK plug


MODULINESRL


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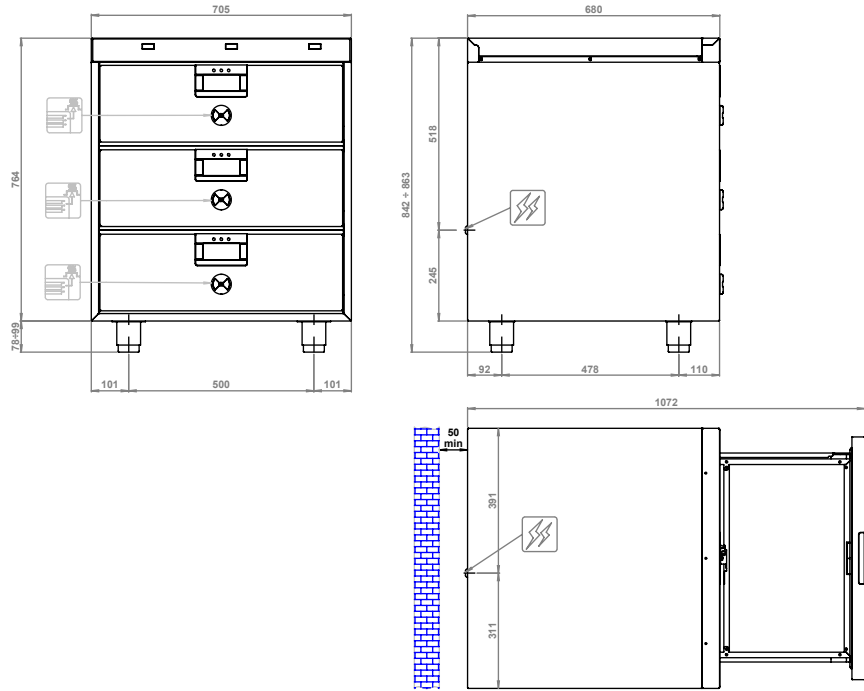
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TECHNICAL INSTALLATION DIAGRAM

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**

705 x 680 x 842÷863h

Trays capacity

3 GN 1/1

Power supply

AC 220-240V 50/60Hz

**Containers max
height [mm]**

150

**Total input
[kW]**

2,1 (230V)

**Product max
capacity [Kg]**

18

**Amps.
[A]**

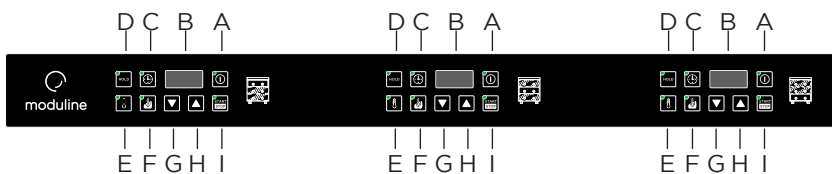
9,2 (230V)

**Net weight
[Kg]**

100

**Working
temperature [°C]**

30 ÷ 120



- 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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