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HOLD HHF153E

Warm holding cabinet

CONSTRUCTION FEATURES

- Tightness chamber with radiused corners
- All-around rubber bumpers
- Total thermic insulation with rock or glass wool
- Long lasting front seal, made up of food-grade and high-heat resistant silicone
- Double door to reduce mostly the drop in temperature at opening
- Removable side racks to facilitate cleaning
- Internal drain for easy cleaning
- Ventilated heating provided by high efficiency protected heating elements
- Snap-shut door
- Four swivel wheels of which 2 with brake
- Ergonomic handles for pushing and guiding
- Easy access to facilitate maintenance and repair

FUNCTIONAL FEATURES

- Electronic control panel of temperature, time and humidity with LCD touch-screen 4.3"
- Simplified, user-friendly controls
- Operating temperature 30°C ÷ 120°C
- Automatic control of the humidity's percentage in the chamber, Climachef system
- Periodic reversal of direction of rotation of the fans for better air distribution
- Concealed water storage tank
- End-of-cycle buzzer
- Chamber with safety thermostat
- Self-diagnosis system
- Glass door and lighting

- ProTime sistem allows you to set the date and the time you want the oven to preheat or start working
- MultiLevel function: Combi is able to manage different dishes with different cooking times or temperatures
- PadLock: key lock system with password

STANDARD SUPPLY

- Removable GN 2/1 and GN 1/1 tray racks

OPTIONS & ACCESSORIES

- Needle core probe
- Single-point core probe
- Multipoint core probe
- USB port saving device HACCP
- Trays
- Grids
- Side racks GN 2/1 for 64 plates ø 280mm

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



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TECHNICAL INSTALLATION DIAGRAM

Electricity supply
cable inlet



Adjustable vent for
excess humidity



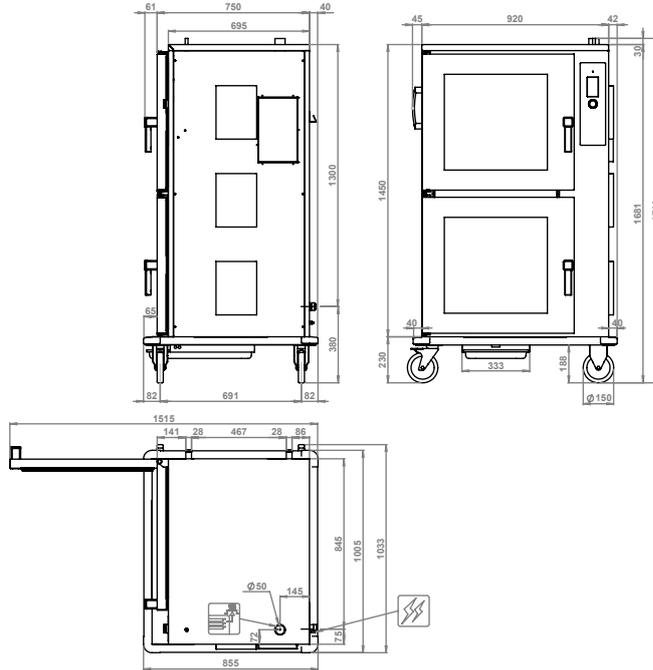
Chamber drain
and condensation
drain tray



Softened
water tank

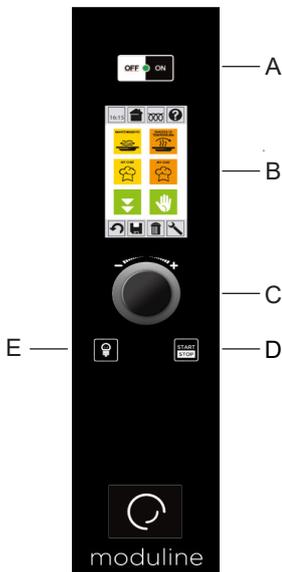


Important - Drawing and
dimensions refer to the
standard version.
They may change with the
addition of accessories
or options.



Overall dimensions (W x D x H) - mm	1005 x 855 x 1711h
Trays capacity	16 x GN 2/1 32 x GN 1/1
Distance [mm]	72
Plates capacity	64 ø 200-260 32 ø 270-320
Power supply	AC 220-240V 50/60Hz

Working temperature [°C]	30 ÷ 120
Product max capacity [Kg]	115
Total input [kW]	2,8 (230V)
Amps. [A]	12,2 (230V)
Net weight [Kg]	143



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

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