



**HOLD
 HHFF42E**
 Warm holding cabinet

**CONSTRUCTION
 FEATURES**

- Tightness chamber with radiused corners
- Internal AISI 304 18/10 stainless steel bumpers for trolley's introduction
- Total thermic insulation with rock or glass wool
- Long lasting front seals made up of food grade of high heat resistance
- Ventilated heating provided by high efficiency protected heating elements
- Door fitted with three point locking system
- Easy access to facilitate maintenance and repair
- Pass-through cavity, front and rear door

**FUNCTIONAL
 FEATURES**

- Electronic control panel of temperature, time and humidity with LCD 4,3" touch-screen
- End-of-cycle buzzer
- Simplified, user-friendly control
- Automatic control of the humidity's percentage in the chamber, Climachef system
- Operating temperature: 30°C – 120°C
- Automatic humidity vent
- Chamber can accommodate different sized plate or tray rack transport trolleys
- Chamber with safety thermostat
- Delayed start timer

**STANDARD
 SUPPLY**

- Climachef
- USB port saving device HACCP
- Single-point core probe

**OPTIONS
 & ACCESSORIES**

- | | |
|--|--|
| <input type="checkbox"/> GN pans cart | <input type="checkbox"/> Speedgrade fan speed reduction system |
| <input type="checkbox"/> Plates cart | <input type="checkbox"/> External hand shower |
| <input type="checkbox"/> Cart thermal cover | <input type="checkbox"/> Flashing buzzer |
| <input type="checkbox"/> Multipoint core probe | <input type="checkbox"/> One Touch software |
| <input type="checkbox"/> Needle core probe, thin | <input type="checkbox"/> Grids |
| | <input type="checkbox"/> Trays |

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moduline

TECHNICAL INSTALLATION DIAGRAM

Electricity supply
cable inlet

Softened
water inlet

Adjustable 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

1179 x 1177 x 1967h

Oven interior
(W x D x H) - mm

780 x 975 x 1860h

Trays capacity

40 x GN 1/1 h65
20 x GN 2/1 h65

Plates capacity
Plates Ø 230-310

126

Power supply

380-415V 3N 50/60Hz

Total input
[kW]

7,8 (400V)

Amps.
[A]

11,3 (400V)

Working temperature
[°C]

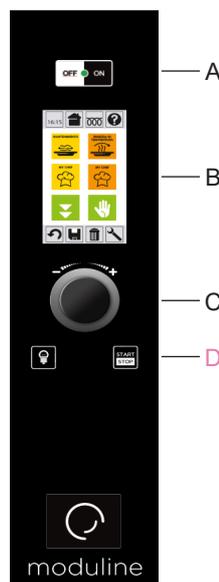
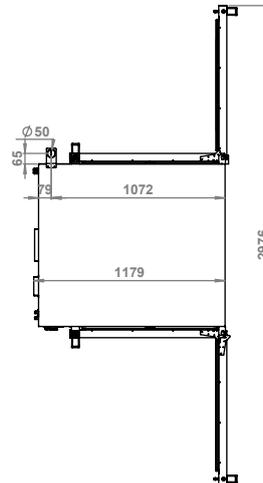
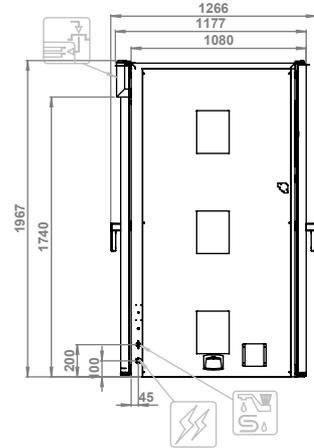
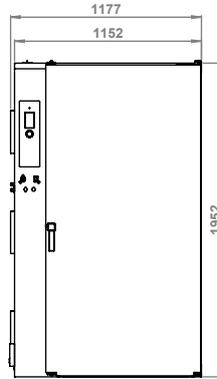
30 ÷ 120

Product max capacity
[Kg]

144

Net weight
[Kg]

278



E Version

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

MODULINESRL

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