HOLD
HHFT20E
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

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
• Transversal chamber
• Chamber with safety thermostat
• Delayed start timer

STANDARD SUPPLY

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

OPTIONS & ACCESSORIES

☐ GN pans cart
☐ Plates cart
☐ Cart thermal cover
☐ Multipoint core probe
☐ Needle core probe, thin

☐ Speedgrade fan speed reduction system
☐ External hand shower
☐ Grids
☐ Trays
☐ One Touch software

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.

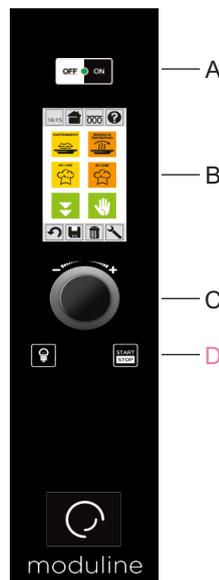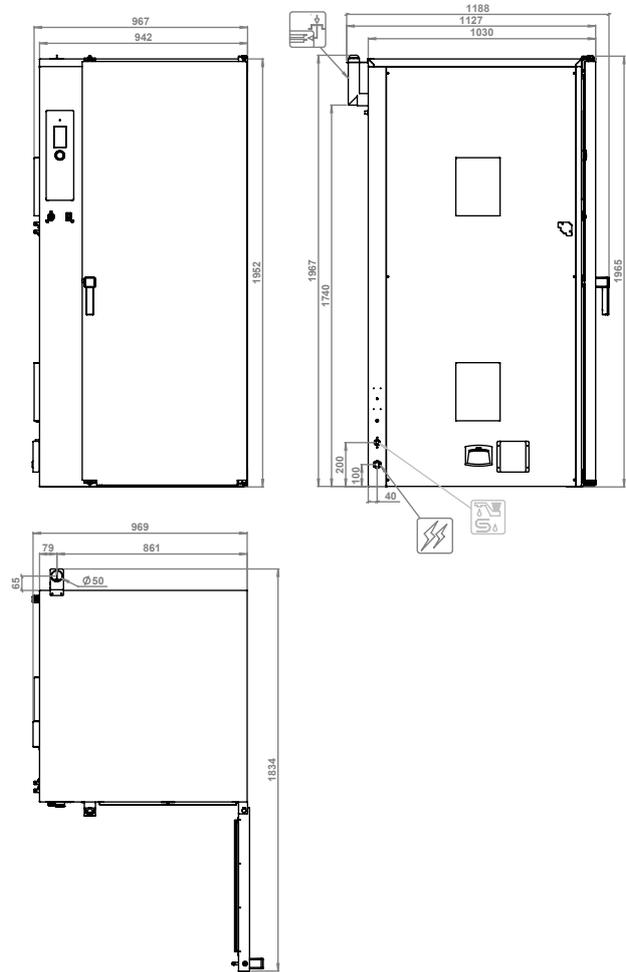|	
Overall dimensions (W x D x H) - mm	969 x 1127 x 1967h
Oven interior (W x D x H) - mm	570 x 860 x 1860h
Trays capacity	20 x GN 1/1 h65
Plates capacity Plates Ø 230-310	62
Power supply	380-415V 3N 50/60Hz
Total input [kW]	6,3 (400V)
Amps. [A]	9,2 (400V)
Water pressure [kPa]	150 ÷ 500
Working temperature [°C]	30 ÷ 120
Product max capacity [Kg]	72
Net weight [Kg]	202

E Version

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

01-2025