moduline

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CHC052E

Cook & hold oven

CONSTRUCTION FEATURES

- Tightness chamber with radiused corners
- Total thermic insulation with rock or glass wool
- Long lasting frontal 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
- Snap-shut door
- Mounted on four 125mm diameter castors, two of which with brake
- All-around rubber bumpers
- Tightness cavity with radiuses corners, built-in drip tray and drainage system

FUNCTIONAL FEATURES

- Electronic control panel of temperature, time, core probe and Δt with LCD touch-screen
- Operating temperature 30°C – 160°C
- End-of-cycle buzzer
- Chamber with safety thermostat
- Internal drain for easy cleaning
- Condensation drain tray
- Delayed start timer

STANDARD SUPPLY

- Multipoint core probe with the possibility to register 30 different temperatures and save them in the HACCP report (available only with USB port device)
- Glazed door plus lighting
- Removable GN 2/1 and GN 1/1 tray racks

OPTIONS & ACCESSORIES

☐ USB port saving device HACCP
☐ Automatic door lock

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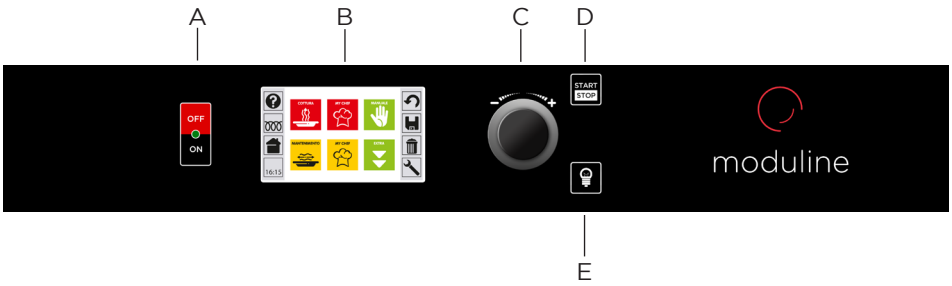
Overall dimensions (W x D x H) - mm	805 x 895 x 945h	**Working temperature [°C]**	30÷160
Trays capacity (--) space between	5 x GN 2/1 10 x GN 1/1 (70)	**Containers capacity distance [mm]**	5 x GN 2/1 (70) 10 x GN 1/1 (70)
Power [kW]	3	**Product max capacity [kg]**	46
Power supply	AC 230V 50 Hz		
Rated voltage [Vac]	230		
Total input [Kw]	3		
Amps. [A]	13		
Connecting wire min. section (type H07 RN-F) [mm²]	3 x 1,5		



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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