moduline

COOK&HOLD
CHC282E
Static low temperature oven

CONSTRUCTION FEATURES

- Two separately controlled compartments 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 150mm 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 doors plus lighting
- Removable GN2/1 and GN1/1 tray racks
- USB port saving device HACCP

OPTIONS & ACCESSORIES

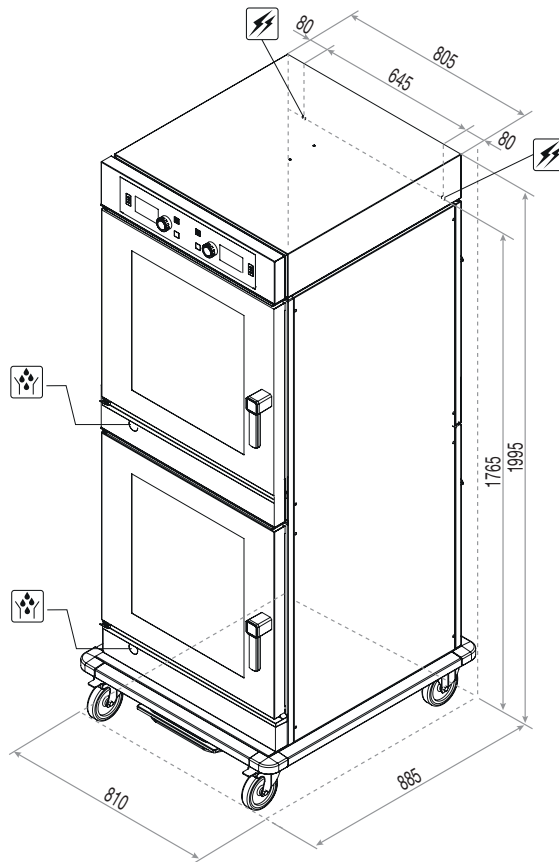- ☐ Opposite side opening
- ☐ Grids
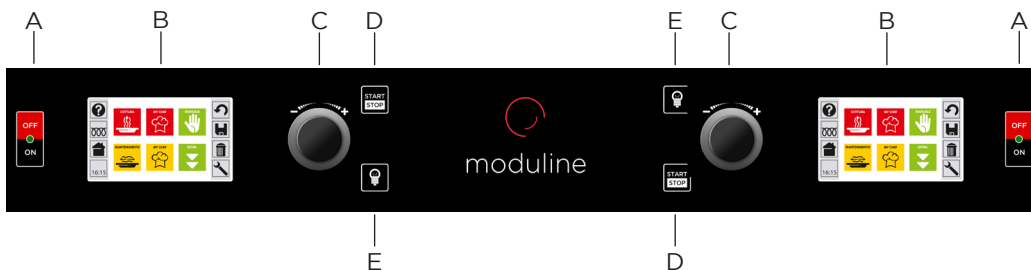- ☐ Trays

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TECHNICAL INSTALLATION DIAGRAM

Electricity supply cable inlet

Chamber drain

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	810 x 885 x 1995h
Power supply	AC 230V 50/60 Hz
Total input [Kw]	2,8 + 2,8 (230V)
Amps. [A]	12,2 + 12,2 (230V)
Working temperature [°C]	30 ÷ 160
Containers capacity - distance [mm]	8 + 8 x GN 2/1 - (75) 16 + 16 x GN 1/1 - (75)
Product max capacity [Kg]	55 + 55
Net weight [Kg]	164

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