



CSC051E

Cook & hold oven

CONSTRUCTION FEATURES

- Tightness chamber with radiused corners
- Total thermic insulation with rock or glass wool
- Long lasting door 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
- Handles to carry by hand
- Ergonomic and fully built-in door handle with magnetic closure

FUNCTIONAL FEATURES

- Electronic control of the time, temperature and core probe
- Operating temperature 30°C ÷ 120°C
- Two humidity vents: on the door and rear wall
- End-of-cycle buzzer
- Designed for stacking
- Reversible door
- Suction feet
- Chamber with safety thermostat

STANDARD SUPPLY

- Internal core probe
- Removable GN1/1 tray racks

MODULINESRL

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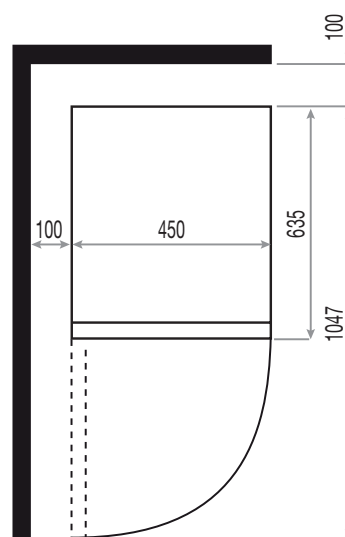
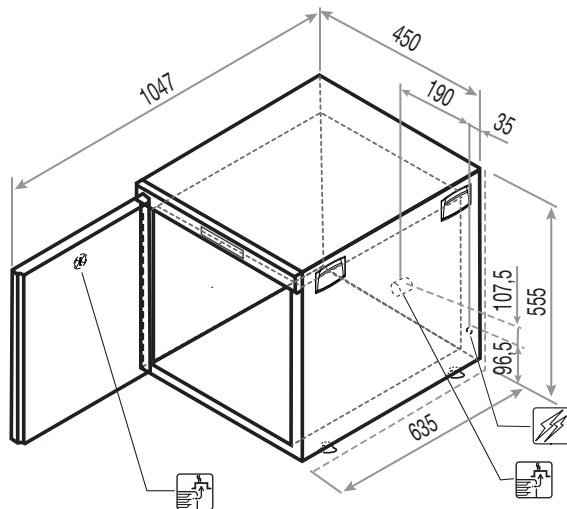
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TECHNICAL INSTALLATION DIAGRAM

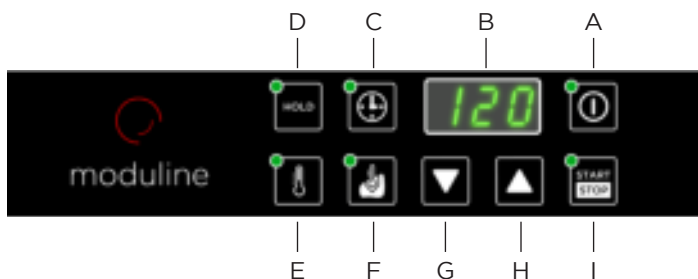
Electricity supply
cable inlet



Adjustable vent
for release of
excess humidity



Overall dimensions (W x D x H) - mm	450 x 635 x 555h	Working temperature [°C]	30÷120
Trays capacity	5 GN 1/1	Containers capacity distance [mm]	5 GN 1/1 (70)
Power kW	1	Containers max height [mm]	5 x 65 (h) 2 x 150 (h) 1 x 200 (h) + 1 x 150 (h)
Power supply	AC 230V 50 Hz	Product max capacity [kg]	15
Rated voltage [Vac]	230	Net weight	27
Total input [Kw]	1		
Amps. [A]	4,4		
Connecting wire min. section (type H07 RN-F) [mm²]	3 x 1		



- A ON/OFF switch
- B Display
- C Time selection key
- D Keeping warm or regenerating
mode programming keys
- E Temperature selection key
- F Core probe on/off key
- G Temperature decrease key
- H Temperature increase key
- I START/STOP key

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