

Cold

Cold holding equipment to preserve any raw or cooked food



moduline



Cold

Whether raw or cooked, food should be stored in an optimal way until needed and consumed.

Moduline makes this possible thanks to a range of refrigerated upright cabinets on casters and drawers, which, thanks to highly technological solutions and effective design features, offer excellent performance, suitable for the most demanding professional catering business.

The perfect equipment insulation, its quietness and easiness to be transported make banqueting and deferred service operations easy to deal with, in complete safety and convenience. Furthermore, Cold range of products gives tangible benefits in terms of rationalization of processes, saving energy and preserves integrity and attractiveness of the dishes.



Operating mode



Temperature from +0°C to +5°C for freezer drawers and HCT models.



Temperature from -18°C to +5°C for freezer drawers and HFT models.



HDCFClosed

Upper surface

reinforced to support heavy equipment

Electronic temperature control

extremely intuitive and with defrost program

Drawer handle

ergonomic and fully built-in

Available power

the installed powers are perfectly calibrated to the usage

Condensation evaporation tray

no more leakage and accumulation of water on the floor



Static cooling system

through evaporators filled with polyurethane foams avoids food dehydration

Telescopic stainless steel drawer guides

Cavity and door insulation

highly insulating materials ensure lower heat dispersion

Magnetic drawers seal

Compressor unit

uses ecological R404A gas

Drawers with pull-out tray-holder frame

give full access to the cell cleaning



HDCC/HDCF SERIES



HDCC22E

HDCF03E

HDCF13E

Refrigerator drawers	2 GN 2/1 h max 150	2 (1 GN 1/1 + 2 GN 1/4) h max 150	2 (1 GN 2/1) h max 150
Freezer drawers	–	1 (1 GN 1/1) h max 150	1 (600x400 mm) h max 150
Operating temperature	from +0°C to +5°C for refrigerator drawers	from +0°C to +5°C for refrigerator drawers from -18°C to +5°C for freezer drawers	from +0°C to +5°C for refrigerator drawers from -18°C to +5°C for freezer drawers
Electric power	420 W	420 W	420 W
Cooling capacity	246 W	246 W	246 W
Electric supply	230 Vac 50 Hz	230 Vac 50 Hz	230 Vac 50 Hz
Dimensions	1200x700x720 mm	680x650x1080 mm	790x700x1080 mm

Refrigerator drawer 0°C to +5°C
Freezer drawer -18°C to +5°C

Door handle

ergonomic and fully built-in

Electronic temperature control

extremely intuitive and with defrost program

Available power

the installed powers are perfectly calibrated to the usage

Plastic perimeter bumpers

equipped with four casters of 125mm diameter, two of which with brake, and side handles to push and guide for a full mobility

Condensation evaporation tray

no more leakage and accumulation of water on the floor



HFT/HCTOpen

Cooling system

ventilated by an air evaporator

Tray rails

easily removable and to be cleaned in the dishwasher

Tight-sealed cavity

the rounded corners and the integrated drain system make cleaning easier and safer

Magnetic door seal

Cavity and Door insulation

highly insulating materials ensure lower cold dispersion

Compressor unit

uses ecological R404A gas



HCT/HFT SERIES



HCT132E

HCT102E

HFT132E

HFT102E

Trays capacity	13 GN 2/1 or 26 GN 1/1	10 GN 2/1 or 20 GN 1/1	13 GN 2/1 or 26 GN 1/1	10 GN 2/1 or 20 GN 1/1
Dishes capacity	48 (ø max 310 mm)	32 (ø max 310 mm)	48 (ø max 310 mm)	32 (ø max 310 mm)
Rails pitch	70 mm	70 mm	70 mm	70 mm
Operating temperature	from +0°C to +5°C	from +0°C to +5°C	from -18°C to +5°C	from -18°C to +5°C
Electric power	650 W	650 W	1050 W	1050 W
Cooling capacity	881 W	881 W	678 W	678 W
Electric supply	230 Vac 50 Hz			
Dimensions	800x890x1840 mm	800x890x1840 mm	800x890x1840 mm	800x890x1840 mm

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