

# Warm

Hot holding equipment that preserves flavour and quality for a long time



moduline

# Warm



Being able to present your recipes in the table just when you need them, is a basic requirement for any professional kitchen. Nothing is left to chance, ensuring taste, consistency and appearance, the same of just prepared dish. Moduline static hot holding equipment, characterized by low energy consumption, guarantee maximum efficiency and absolute quality of food presented. Warm offers advanced technology that works to ensure even and stable temperature, thoroughly calibrated to be gentle on the food, thus safeguarding flavours and fragrance. The heating system, powered by wire resistors wrapped around the external cavity wall, and electronically controlled with precision, holds the humidity contained in food, without drying it, as opposite of ventilated holding systems. Thanks to its experience with Cook&Hold static ovens, Moduline provides a result of extraordinary holding for different types of use, either canteens, fast-food restaurants, or banqueting and public facilities. The range offers 21 models and different installation modes: table-top, built-in, with drawers, on casters and floor standing.



## Functional Features and Plus



Temperature from +30°C to +120°C on HSH-HSW-HHT models.



Temperature from +30°C to +90°C on HHFF-HHFT models.



The very low installed power and perfect temperature control ensure minimum consumption of electricity.

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## PLUS



DeliWarm heating system greatly extends the holding time after cooking without drying the food.

## HHFF-HHFT Control Panel



ON/OFF switch

### 4.3" touch screen LCD:

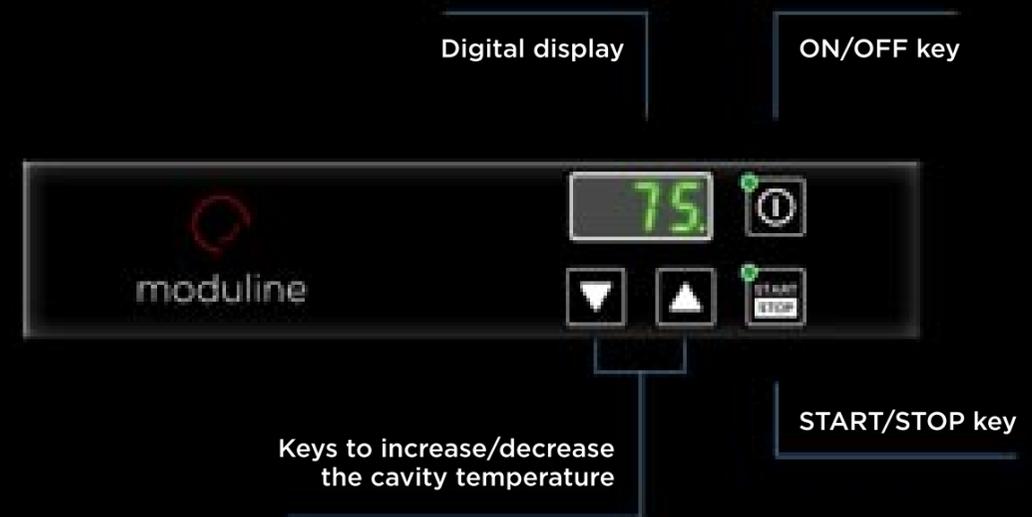
- temperature control from +30°C to +90°C
- time control
- Holding with core-probe
- Climate control in the cavity with CLIMAcHeF system
- special features: ProTime, PadLock, CoreCheck

Encoder knob to navigate through the functions of the oven and set all holding parameters

START/STOP key

Cavity light key

## HSH-HSW-HHT Control Panel



Digital display

ON/OFF key

Keys to increase/decrease the cavity temperature

START/STOP key

**Electronic control**

extremely intuitive and easy to use even by less skilled staff

**Manual vent**

allows the adjustment of the humidity of food to be hold

**Drawer handle**

ergonomic and fully built-in with magnetic closure

**Adjustable legs**

Provided with suction cup. They allow easy table-top installation or stacking with similar models



**No fan ventilation**

prevents the food from drying out; humidity injection is not required, thus avoiding any water consumption

**Telescopic stainless steel drawer guides**

**Insulation of the cavity**

made of highly insulating materials that ensure lower heat dispersion

**Drawer gasket**

made of easily interchangeable silicone resistant to high temperatures



# HSH SERIES



**HSH031E**

**HSH051E**

**HSH052E**

Trays capacity	3 GN 1/1	5 GN 1/1	5 GN 2/1 or 10 GN 1/1
Tray Rails Pitch	75 mm	75 mm	75 mm
Operating temperature	from +30°C to +120°C	from +30°C to +120°C	from +30°C to +120°C
Electric power	700 W	1000 W	1500 W
Electric supply	230 Vac 50 Hz	230 Vac 50 Hz	230 Vac 50 Hz
Dimensions	450x635x405 mm	450x635x555 mm	655x755x555 mm

# HSW SERIES



	<b>HSW001E</b>	<b>HSW002E</b>	<b>HSW003E</b>	<b>HSW011E</b>	<b>HSW012E</b>	<b>HSW013E</b>
<b>Pan capacity</b>	1 GN 1/1 h max 150 <sup>2</sup>	2 GN 1/1 h max 150 <sup>2</sup>	3 GN 1/1 h max 150 <sup>2</sup>	1 GN 1/1 h max 150 <sup>1</sup>	2 GN 1/1 h max 150 <sup>1</sup>	3 GN 1/1 h max 150 <sup>1</sup>
<b>Operating temperature</b>	from +30°C to +120°C					
<b>Electric power</b>	700 W	1000 W	1000 W	700 W	1000 W	1000 W
<b>Electric supply</b>	230 Vac 50 Hz					
<b>Dimensions</b>	450x650x300 mm	450x650x510 mm	450x650x720 mm	660x585x300 mm	660x585x510 mm	660x585x720 mm

1. Tray introduction from the narrow side

2. Tray introduction from the wide side

# HHTClosed

## Electronic control

extremely intuitive and easy to use even by less skilled staff

## Manual vent

allows the adjustment of the humidity of food to be hold

## Door handle

ergonomic and fully built-in with magnetic closure

## Perimeter bumpers

made of plastic, equipped with 4 casters of 125mm diameter, two of which with brake, and side handles to push and guide for a full mobility



## Door gasket

made of easily interchangeable silicone resistant to high temperatures

## No fan ventilation

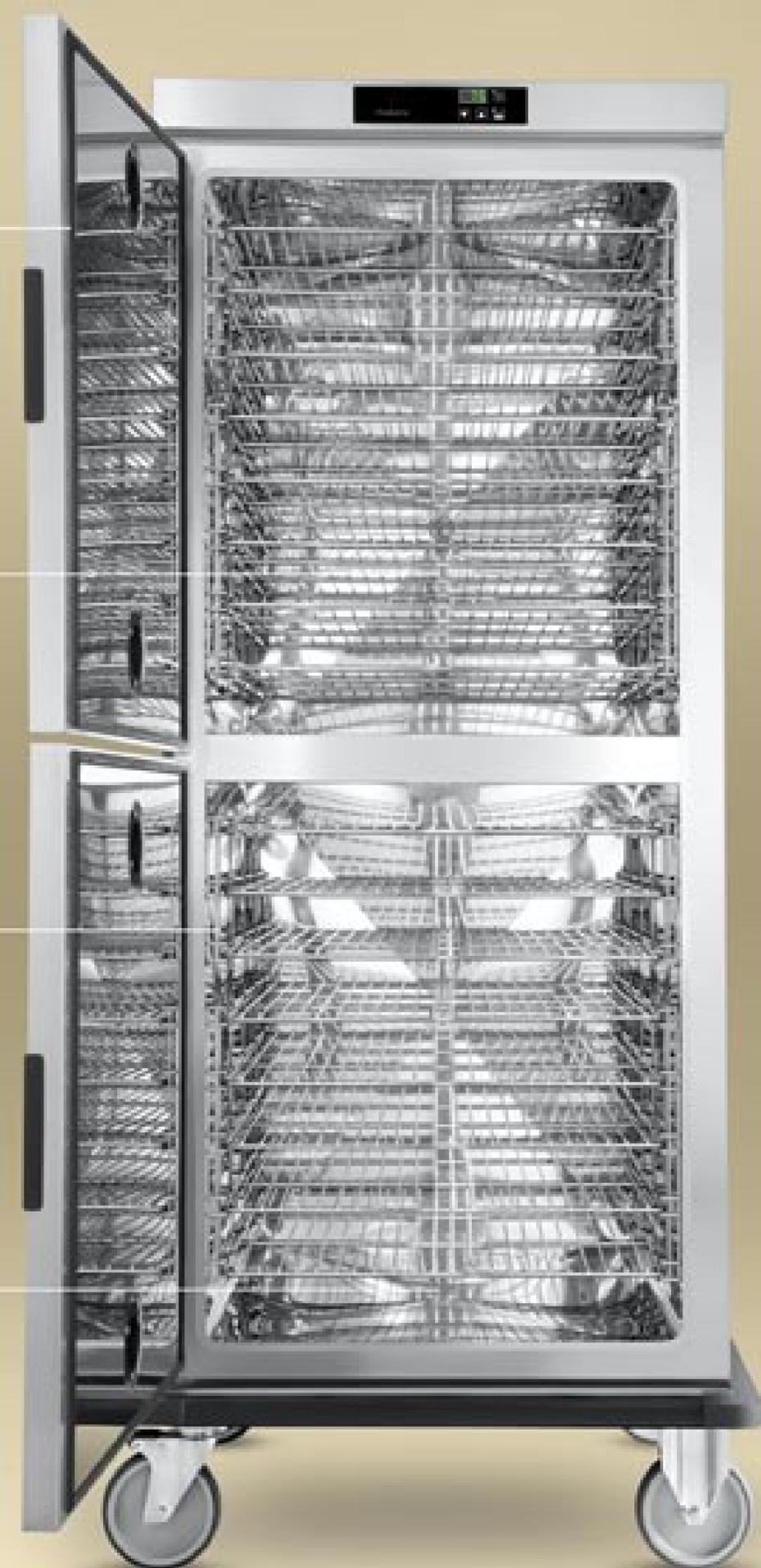
prevents the food from drying out; humidity injection is not required, thus avoiding any water consumption

## Tray rails

easily removable and washable

## Tight-sealed cavity

the rounded corners make cleaning easier and safer



# HHT SERIES



**HHT081E**

**HHT161E**

**HHT052E**

**HHT082E**

**HHT162E**

**HHT282E**

<b>Trays capacity</b>	8 GN 1/1 <sup>2</sup>	16 GN 1/1 <sup>2</sup>	5 GN 2/1 or 10 GN 1/1 <sup>1</sup>	8 GN 2/1 or 16 GN 1/1 <sup>1</sup>	16 GN 2/1 or 32 GN 1/1 <sup>1</sup>	8+8 GN 2/1 or 16+16 GN 1/1 <sup>1</sup>
<b>Tray rails pitch</b>	75 mm	75 mm	75 mm	75 mm	75 mm	75 mm
<b>Operating temperature</b>	from +30°C to +120°C	from +30°C to +120°C	from +30°C to +120°C	from +30°C to +120°C	from +30°C to +120°C	from +30°C to +120°C
<b>Electric power</b>	1000 W	2000 W	1500 W	1500 W	3000 W	1500 + 1500 W
<b>Electric supply</b>	230 Vac 50 Hz	230 Vac 50 Hz	230 Vac 50 Hz	230 Vac 50 Hz	230 Vac 50 Hz	230 Vac 50 Hz
<b>Dimensions</b>	550x735x1010 mm	550x735x1760 mm	755x855x790 mm	755x855x1010 mm	765x845x1760 mm	765x845x1760 mm

1. Tray introduction from the narrow side

2. Tray introduction from the wide side

## Electronic control

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extremely intuitive and easy-to-use even by less skilled staff

## Three-point door locking system

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## Available power

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installed power is perfectly calibrated to the usage



**Humidifier**

designed to minimize the water consumption

**Periodic and automatic rotation reversal of the fan motors**

allows the perfect temperature uniformity in the cavity

**Tight-sealed cavity**

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

**Stainless steel bumpers**

positioned within the cavity allow a safer introduction of the tray or dish-holder trolleys

**Cavity**

at floor level, facilitates manoeuvres in the kitchen with the tray or dish-holder trolleys



# HHFF/HHFT SERIES



**HHFF20E**

**HHFF22E**

**HHFT20E**

**HHFT22E**

Trays capacity	20 GN 1/1 <sup>1</sup>	20 GN 1/1 <sup>1,3</sup>	20 GN 1/1 <sup>2</sup>	20 GN 1/1 <sup>2,3</sup>
Dishes capacity	80 (ø from 180 mm to 310 mm)	80 (ø from 180 mm to 310 mm)	80 (ø from 180 mm to 310 mm)	80 (ø from 180 mm to 310 mm)
Operating temperature	from +30°C to +90°C			
Cavity dimensions	780x695x1860 mm	780x705x1860 mm	570x805x1860 mm	570x815x1860 mm
Electric power	6200 W	6200 W	6200 W	6200 W
Electric supply	400 Vac 3N 50 Hz			
Dimensions	1150x830x1950 mm	1150x830x1950 mm	940x940x1950 mm	940x940x1950 mm

1. Tray introduction from the narrow side

2. Tray introduction from the wide side

3. The pass through version allows the trolley introduction on both sides

# HHFF SERIES



**HHFF40E**



**HHFF42E**

Trays capacity	40 GN 1/1 - 20 GN 2/1 <sup>1</sup>	40 GN 1/1 - 20 GN 2/1 <sup>1,2</sup>
Plates capacity	126 (ø from 180 mm to 310 mm)	126 (ø from 180 mm to 310 mm)
Operating temperature	from +30°C to +90°C	from +30°C to +90°C
Cavity dimensions	780x965x1860 mm	780x975x1860 mm
Electric power	7500W	7500W
Electric supply	400 Vac 3N 50 Hz	400 Vac 3N 50 Hz
Dimensions	1150x1100x1950 mm	1150x1100x1950 mm

1. Tray introduction from the wide side

2. The pass through version allows the trolley introduction on both sides

**MODULINE** SRL

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