



COOK&HOLD CSC031E

Static low temperature
oven

CONSTRUCTION FEATURES

- Tightness chamber with radiused corners
- Total thermic insulation with rock or glass wool
- Long lasting door seal, made up of food-grade and high-heat resistant silicone
- Static heating provided by low consumption wire heating element that coils up all the chamber
- Ergonomic and fully built-in door handle with magnetic closure
- Opposite side opening

FUNCTIONAL FEATURES

- Electronic control of the time, temperature and core probe
- Operating temperature 30°C ÷ 120°C
- Humidity vents
- End-of-cycle buzzer
- Designed for stacking
- Suction feet
- Chamber with safety thermostat
- Manual keyboard lock

STANDARD SUPPLY

- Internal core probe
- Removable GN1/1 tray racks

OPTIONS & ACCESSORIES

- ☐ Frame with wheels
- ☐ Frame on feet
- ☐ Grids
- ☐ Trays
- ☐ Handles to carry by hand
- ☐ Black colour



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TECHNICAL INSTALLATION DIAGRAM

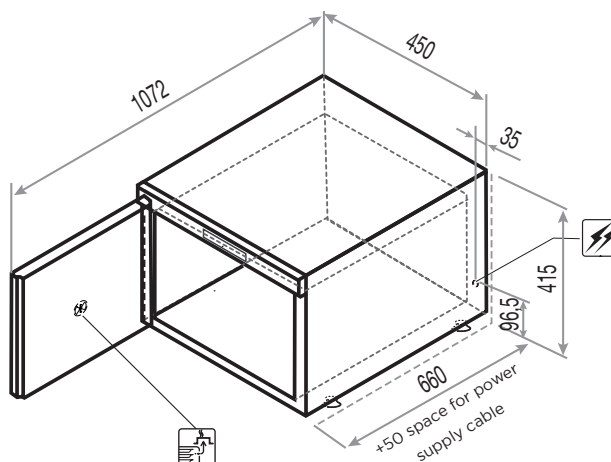
Electricity supply
cable inlet



Adjustable vent
for release of
excess humidity



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

450 x 660 x 415h

Power supply

AC 220-240V 50/60Hz

Total input [kW]

0,7 (230V)

Amps. [A]

3,1 (230V)

Working temperature [°C]

30 ÷ 120

Trays capacity - distance [mm]

3 GN 1/1 - (75)

Containers max height [mm]

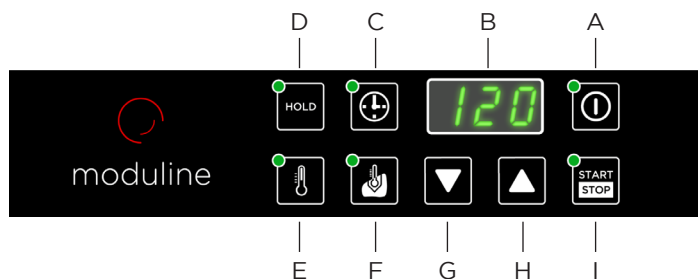
3 x 65 (h)
1 x 200 (h)
1 x 150 (h) + 1 x 65 (h)

Product max capacity [Kg]

11

Net weight [Kg]

22



- 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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