



COOK & HOLD CSC052K

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

FUNCTIONAL FEATURES

- Electronic capacitive control of the time, temperature, core probe, programs, holding
- Operating temperature 30°C ÷ 120°C
- Adjustable moisture vent on the door
- End-of-cycle buzzer
- Designed for stacking
- Suction feet
- Chamber with safety thermostat
- Manual keyboard lock

STANDARD SUPPLY

- Internal core probe
- Removable GN2/1 - GN1/1 tray racks

OPTIONS & ACCESSORIES

- Frame with wheels
- Frame on feet
- Grids
- Trays
- Opposite side opening
- Uk Plug
- Smoker
- Handles to carry by hand
- WiFi

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TECHNICAL INSTALLATION DIAGRAM

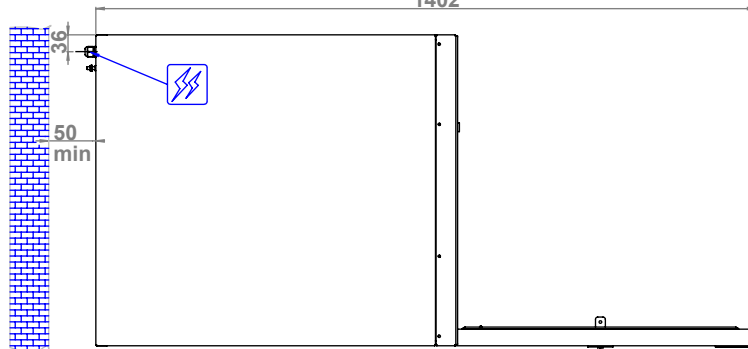
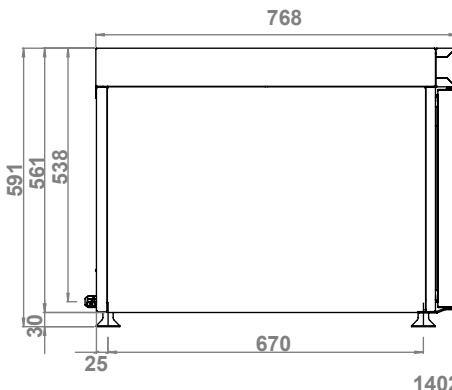
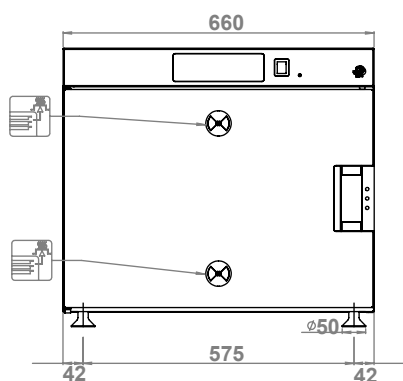
Electricity supply
cable inlet



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

660 x 768 x 591h

Power supply

AC 220-240V 50/60Hz

Total input
[kW]

1,5 (230V)

Amps.
[A]

6,6 (230V)

Working temperature
[°C]

30 ÷ 120

Trays capacity -
distance [mm]

5 GN 2/1 - (75)
10 GN 1/1 - (75)

Containers max height
GN 2/1 [mm]

5 x 65 (h)
2 x 150 (h)

Containers max height
GN 1/1 [mm]

10 x 65 (h)
4 x 150 (h)

Product max capacity
[Kg]

30

Net weight
[Kg]

37



- A Chamber Temperature
- B Cooking time or by Probe
- C Holding Temperature or Holding by probe
- D Smoking (optional)
- E Programs (Save or Recall)
- F Increase value
- G Start / Stop
- H Decrease value
- I Info Display
- On/Off switch beside the board

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