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<https://www.youtube.com/c/ModulineSrl>

H O L D

Hot & Cold Food Holding Solutions





Hold

Speed-up your service
Hold any food, Hot or Cold

Nowadays in the Food Service industry, there is an increasing demand for food holding equipment for different purposes.

The main ones are: Banqueting, Buffets, QSR, Take aways and delivery. For these applications it is very important to serve dishes at the correct temperature, hot or cold, during the peak hours, crowded events and delayed food collection or service.

Moduline with HOLD range of food holding equipment, hot or cold, is able to offer a wide variety of solutions for all needs in the Food Service industry.

Warm is the range of hot holding equipment, which offers a total of 35 models, of which, 23 feature the static heating system **Deliwarm** and 12 with **Airflow+** ventilated heating, 6 with accurate humidity control **Climachef**, 2 with electronic humidity controls, and 4 with manual added moisture.

Warm range of products includes: counter top and cupboard cabinets or drawers, free standing drawers, built-in drawers, upright trolleys, roll-in hot holding ovens.

The HOLD range is completed by 4 service neutral trolleys and 4 refrigerated trolleys, 2 chillers and 2 freezers of the COLD range. The latter allows you to serve cold dishes, such as fresh salads, fruits, desserts and drinks, where they are required in every type of service.



Warm

Hot Food Holding Solutions

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 appearance, taste, consistency and most of all right temperature, the same of just prepared meal. Moduline static hot holding equipment with **Deliwarm**, 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 flavour and fragrance. The heating system, powered by wire resistors wrapped around the external cavity walls, and electronically controlled with precision, holds the humidity contained in food, without drying it.

This is why the **Deliwarm** range is perfectly suited to long holding time and service up to 4 hours (depending on type of food).

The range offers 23 models and different installation modes: counter-top or cupboards cabinets, counter-top or built-in drawers, and trolleys.

For large catering events Moduline offers Ventilated floor standing and roll-in units, which can benefit from the accurate electronic humidity control **Climachef**. This range of products, composed of 6 different models, allows operators to hold plates and GN containers for fine dining, party service and buffets, for shorter service, whose time is comprised between 20 to 90 minutes. These units come with a standard touch screen control, core probe and USB port, for HACCP purposes.

For QSR and restaurant chains Moduline has a short range of products composed of 2 models, able to hold food based on tray time. 10 or 16 levels, GN 2/1 either divided in 5 or 8 zones of 2 levels each can be controlled by the touch screen programmable panel. This ventilated range offers all the advantages of a quick temperature recovery and perfect humidity control. Last but not least the **Airflow+** ventilated hot trolleys are the best solution for outdoor catering, buffets and hospitality businesses whose need is the quick service in 60 minutes. These units come with manual fill-up moisture tank and electronic control.

This range is composed of 4 models, with different capacities.



STATIC HEAT

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

Functional Features and Plus



Temperature from +30°C to +120°C



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

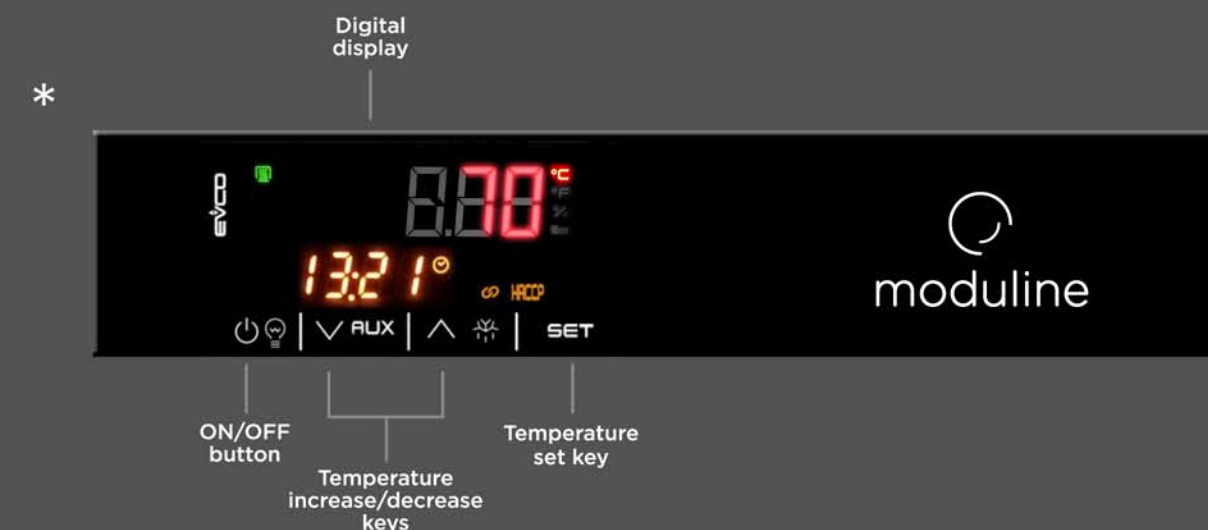
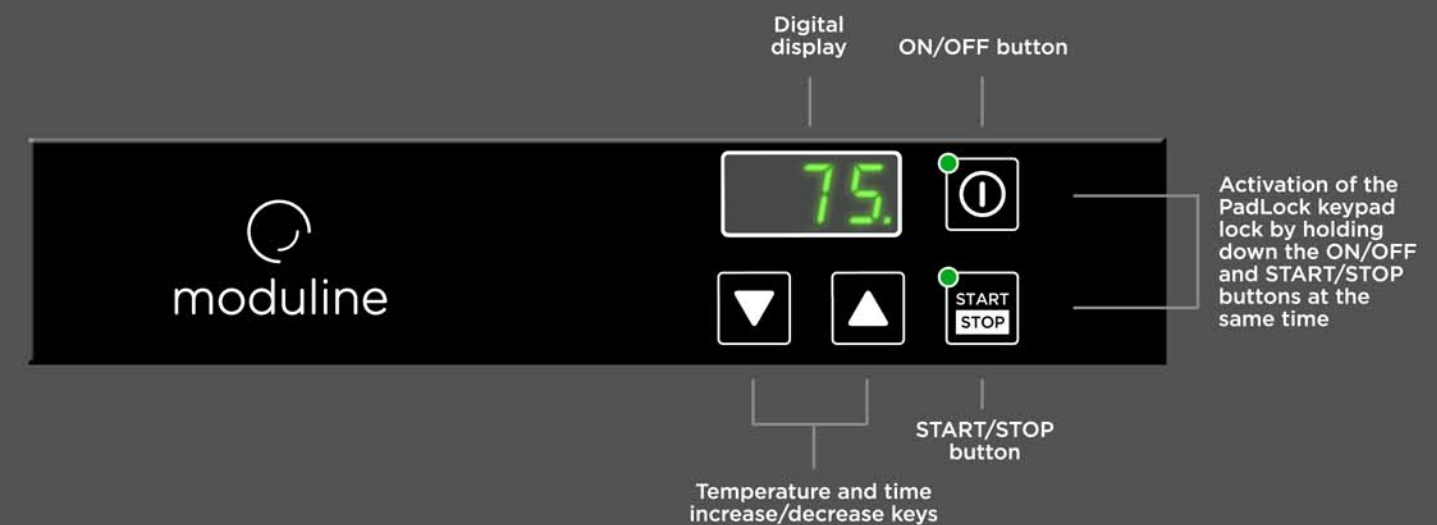


Moduline Holding Guidelines with DELIWARM Static Heat

FOOD TYPE	TEMPERATURE °C
MEATS	
Beef (rare-medium): prime rib, roast, BBQ, steaks	65 - 75
Pork: roast, BBQ, chops	65 - 75
Bacon, ham, sausage	65 - 75
Lamb, veal	65 - 75
Hamburger patties	75
Hot dogs	75
POULTRY	
Fried chicken (soft)	80 - 85
Fried chicken (crispy)	80 - 85
Roasted chicken	75 - 80
SEAFOOD / SHELLFISH	
Fried fish	75 - 80
Fish: baked, broiled	65 - 70
Fried shrimp	75 - 80
VEGETABLES	
Vegetables: steamed	75
Baked potatoes	60 - 65
DAIRY / EGGS	
Eggs: fried	60 - 70
Eggs: scrambled, poached, Benedict	60 - 70
Omelets	60 - 70
Puddings, custards	60 - 70
BREADS	
Biscuits	60 - 65
Rolls	60 - 65
Danish	60 - 65
Croissants	60 - 65
Bread: white/wheat	60 - 65
STARCHES	
Spaghetti	60 - 65
Rice	60 - 65
Lasagna	60 - 65
Beans	60 - 65
Soups, sauces	60 - 65
Cooked cereals	60 - 65
Casseroles	60 - 65
CRISPY FOODS	
Pizza	66 - 75
Crispy breadings	80 - 85
Crispy dry foods	80 - 85
French fries	80 - 85
PREPARED FOODS	
Seafood in sauce	61 - 75
Hamburgers/cheeseburgers in buns	65 - 75
Plated foods	65 - 75
Entrées	65 - 75

Warm

Hot Food Holding Solutions



* **OPTIONAL TEMPERATURE CONTROLLER WITH WIFI CONNECTION**
 By connecting this controller to the Wifi network you can remotely control temperature, modify parameters and turn the equipment on and off from your laptop or mobile phone (Android only) through a cloud web based application

4 Keys electronic control

extremely intuitive and easy to use even by less skilled staff

Manual vent

allows the adjustment of humidity level

Door handle

ergonomic and fully built-in with magnetic closure

4 legs

Provided with suction cup, they allow easy counter-top installation



Tray rails

easily removable and washable

No fan ventilation

prevents food drying out. No added moisture is required, due in thanks delicate heat

Door gasket

made of easily interchangeable silicone resistant to high temperatures

Tight-sealed cavity

with rounded corners for an easier and safer cleaning



HSHseries

DELIWARM Static Heat

	HSH03IE	HSH05IE		HSH052E
Trays capacity	3 (GN 1/1)	5 (GN 1/1)	Trays capacity	5 (GN 2/1) or 10 (GN 1/1)
Full Load capacity	11 Kg	18 Kg	Full Load capacity	36 Kg
Tray Runners Pitch	75 mm	75 mm	Tray Runners Pitch	75 mm
Operating Temp.	from +30°C to +120°C	from +30°C to +120°C	Operating Temp.	from +30°C to +120°C
Electric Power	700 W	1000 W	Electric Power	1500 W
Electric supply	AC 220-240V 50/60 Hz	AC 220-240V 50/60 Hz	Electric supply	AC 220-240V 50/60 Hz
Dimensions	450x660x415 h mm	450x660x565 h mm	Dimensions	660x765x565 h mm



HSH Control Panel



WIFI Optional Controller

4 keys electronic control

extremely intuitive and easy to use even by less skilled staff

Manual vent

allows the adjustment of humidity level

Drawer handle

ergonomic and fully built-in with magnetic closure

4 legs

provided with suction cup. They allow easy table-top installation



No fan ventilation

prevents the food from drying out. No added moisture is required, thanks to the delicate heat

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



HSWseries

DELIWARM Static Heat

	HSW011E*	HSW012E*	HSW013E*		HSW212E*	HSW313E**
Pan capacity	1 (GN 1/1) max h 150 mm	2 (GN 1/1) max h 150 mm	3 (GN 1/1) max h 150 mm	Pan capacity	2 (GN 1/1) max h 150 mm	3 (GN 1/1) max h 150 mm **
Full load capacity	6 Kg	12 Kg	18 Kg	Full load capacity	12 Kg	18 Kg
Operating Temp.	from +30°C to +120°C	from +30°C to +120°C	from +30°C to +120°C	Operating Temperature	from +30°C to +120°C	from +30°C to +120°C
Electric Power	700 W	1000 W	1000 W	Electric Power	1400 W	2100 W
Electric supply	AC 220-240V 50/60 Hz	AC 220-240V 50/60 Hz	AC 220-240V 50/60 Hz	Electric supply	AC 220-240V 50/60 Hz	AC 220-240V 50/60 Hz
Dimensions	660x595x310 h mm	660x595x520 h mm	660x595x730 h mm	Dimensions	705x680x610 h mm	705x680x835 h mm



* Single Cavity Temperature

* Double independent cavities with separate controls
 ** Triple independent cavities with separate controls



HSW Control Panel

WIFI Optional Controller
 (not available on HSW212E and HSW313E)

HSWseries

DELIWARM Static Heat

	HSW001E*	HSW002E*	HSW003E*		HSW001ER**	HSW002ER**	HSW001ER**	HSW002ER**
Pan capacity	1 (GN 1/1) max h 150 mm	2 (GN 1/1) max h 150 mm	3 (GN 1/1) max h 150 mm	Pan capacity	1 (GN 1/1) max h 150 mm	2 (GN 1/1) max h 150 mm	1 (GN 1/1) max 150 mm	2 (GN 1/1) max h 150 mm
Full load capacity	6 Kg	12 Kg	18 Kg	Full load capacity	6 kg	12 kg	6 kg	12 kg
Operating Temperature	from +30°C to +120°C	from +30°C to +120°C	from +30°C to +120°C	Operating Temperature	from +30°C to +120°C	from +30°C to +120°C	from +30°C to +120°C	from +30°C to +120°C
Electric Power	700 W	1000 W	1000 W	Electric Power	700 W	1000 W	700 W	1000 W
Electric supply	AC 220-240V 50/60 Hz	AC 220-240V 50/60 Hz	AC 220-240V 50/60 Hz	Electric supply	AC 220-240V 50/60 Hz	AC 220-240V 50/60 Hz	AC 220-240V 50/60 Hz	AC 220-240V 50/60 Hz
Dimensions	450x660x310 h mm	450x660x520 h mm	450x660x730 h mm	Dimensions	450x647x223 h mm	450x647x433 h mm	660x582x223 h mm	660x582x433 h mm



* Single Cavity Temperature

** Built-in version with remote controls



HSW Control Panel



WIFI Optional Controller
(not available on built-in models with remote controls)

4 keys electronic control

extremely intuitive and easy to use even by less skilled staff

Push - handles

side handles to push and guide for a full mobility

Manual vent

allows the adjustment of humidity level

Door handle

ergonomic and fully built-in with magnetic closure

Perimeter bumpers and 4 casters

2 of which equipped with brakes



Door gasket

made of easily interchangeable silicone resistant to high temperatures

No fan ventilation

prevents the food from drying out. No added moisture is required, thanks to the delicate heat

Tray rails

easily removable and washable

Tight-sealed cavity

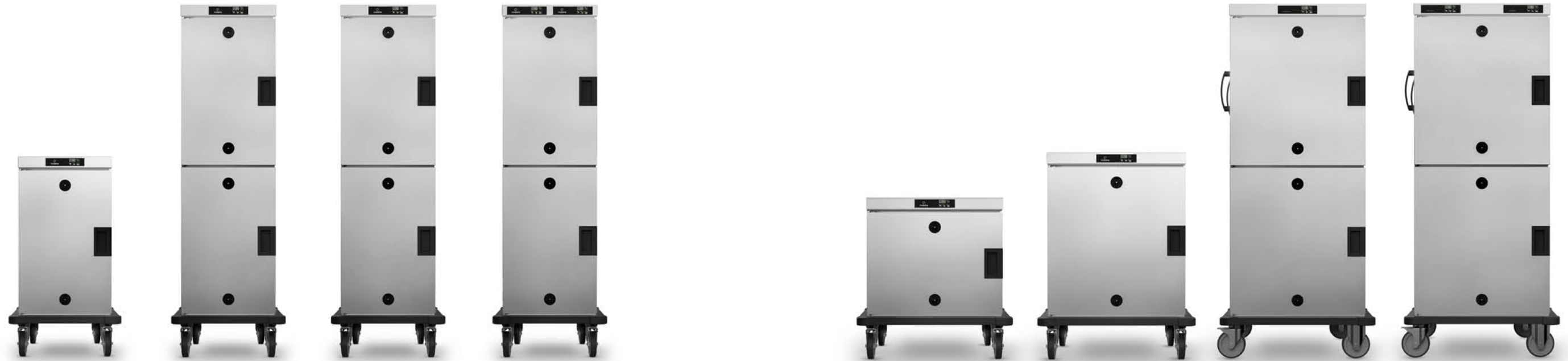
with rounded corners for an easier and safer cleaning



HHTseries

DELIWARM Static Heat

	HHT08IE	HHT16IE	HHT16IEP*	HHT28IE**	HHT052E	HHT082E	HHT162E HHT162EP*	HHT282E** HHT282EP*
Trays/Plate capacity	8 (GN 1/1)	16 (GN 1/1)	16 (GN 1/1)	8+8 (GN 1/1)	5 (GN 2/1) or 10 (GN 1/1)	8 (GN 2/1) or 16 (GN 1/1)	16 (GN 2/1) or 32 (GN 1/1)	8+8 (GN 2/1) or 16+16 (GN 1/1)
Trays capacity	8 (GN 1/1)	16 (GN 1/1)	16 (GN 1/1)	8+8 (GN 1/1)				
Tray Runners Pitch	75 mm	75 mm	75 mm	75 mm	75 mm	75 mm	75 mm	75 mm
Operating Temp.	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	from +30°C to +120°C	from +30°C to +120°C
Electric Power	1000 W	2000 W	2000 W	2000 W	1500 W	1500 W	3000 W	3000 W
Electric supply	AC 220-240V 50/60 Hz	AC 220-240V 50/60 Hz	AC 220-240V 50/60 Hz	AC 220-240V 50/60 Hz	AC 220-240V 50/60 Hz	AC 220-240V 50/60 Hz	AC 220-240V 50/60 Hz	AC 220-240V 50/60 Hz
Dimensions	550x730x1010 h mm	555x730x1760 h mm	555x740x1760 h mm	550x730x1760 h mm	740x840x735 h mm	755x850x1010 h mm	760x845x1760 h mm *760x860x1760 h mm	760x845x1760 h mm *760x860x1760 h mm



- * Pass-through version
- ** 2 Cavities with independent controls



HHT Control Panel



WIFI Optional Controller
(not available on HHT281E and HHT282E)



VENTILATED HEAT

Moduline AIRFLOW+ is the new line of Ventilated Hot Trolleys to respond to Banqueting and Catering Events service. With its 4 models AIRFLOW+ offers a range of ventilated trolleys which are ideal for quick service, hot food transportation inside Canteens, Conference rooms, hotels halls and many other catering needs. The Hot air is pushed through a “Hot Box Drawer”, placed at the bottom of the trolley, into an air conveyor to spread the heat evenly without hitting the food directly. In this way AIRFLOW+ avoids any undesired dehydration and superficial burning of the food, typical effect of many ventilated trolleys. The “hot box” holds also a water tank on its top surface, with manual refill, to give moisture to the holding cycle. Everything is controlled by a digital temperature controller, which is also proposed with Wifi connection for remote control of the equipment with a cloud application (optional).

Functional Features and Plus



Operating temperature +30 to +90 °C through a digital control, showing set and measured temperature. Optional WI-FI capable control available on demand



Internal water container with overspill protection for moisture addition in the cavity. (Manual refill)



Possibility to hold food with added humidity or without it which results in application flexibility



AIRFLOW+ air distribution with even and indirect heat diffusion, to avoid any food dehydration



Low weight structure, with long side handles for easy handling thanks also to 4 swivel casters of which 2 with brake



2 manual vents on the door for manual moisture adjustment

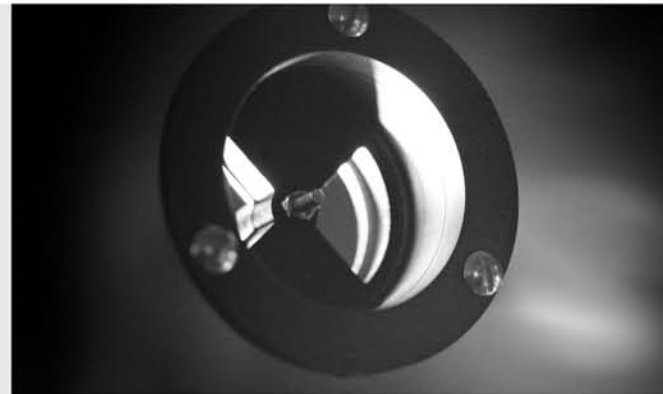


Removable and washable tray runners. 4 standard capacities available (10 GN 1/1 and GN 2/1; 20 GN 1/1 and GN 2/1). Optionally 10 levels can be converted in 8 levels and 20 levels in 16 levels, with a higher gap between runners

Plus



Glossy plexiglass external walls, with rounded edges with the possibility to wrap graphics film or client logo application on demand (optional available for minimum quantities)



Humidity management in the cavity through manual vents



Air distribution conveyor to ensure uniformity of temperatures inside the cavity and high holding performance



Very easy handling thanks to the low weight and the long side handles for movement



Removable heating/ventilation kit to facilitate cleaning and maintenance

Moduline Holding Guidelines with AIRFLOW+ ventilated heat

FOOD TYPE	TEMPERATURE °C
MEATS	
Beef (rare-medium): prime rib, roast, BBQ, steaks	65 - 75
Pork: roast, BBQ, chops	65 - 75
Bacon, ham, sausage	65 - 75
Lamb, veal	65 - 75
Hamburger patties	75
Hot dogs	75
POULTRY	
Fried chicken (soft)	80 - 85
Fried chicken (crispy)	80 - 85
Roasted chicken	75 - 80
SEAFOOD / SHELLFISH	
Fried fish	75 - 80
Fish: baked, broiled	65 - 70
Fried shrimp	75 - 80
VEGETABLES	
Vegetables: steamed	75
Baked potatoes	60 - 65
DAIRY / EGGS	
Eggs: fried	60 - 70
Eggs: scrambled, poached, Benedict	60 - 70
Omelets	60 - 70
Puddings, custards	60 - 70
BREADS	
Biscuits	60 - 65
Rolls	60 - 65
Danish	60 - 65
Croissants	60 - 65
Bread: white/wheat	60 - 65
STARCHES	
Spaghetti	60 - 65
Rice	60 - 65
Lasagna	60 - 65
Beans	60 - 65
Soups, sauces	60 - 65
Cooked cereals	60 - 65
Casseroles	60 - 65
CRISPY FOODS	
Pizza	66 - 75
Crispy breadings	80 - 85
Crispy dry foods	80 - 85
French fries	80 - 85
PREPARED FOODS	
Seafood in sauce	61 - 75
Hamburgers/cheeseburgers in buns	65 - 75
Plated foods	65 - 75
Entrées	65 - 75

Warm

Hot Food Holding Solutions



VENTILATED HEAT



Temperature set key

Temperature increase/decrease keys

*



Temperature increase/decrease keys

Temperature set key

*

OPTIONAL TEMPERATURE CONTROLLER WITH WIFI CONNECTION
 By connecting this controller to the Wifi network you can remotely control temperature, modify parameters and turn the equipment on and off from your laptop or mobile phone (Android only) through a cloud web based application

2 manual vents on the door

for moisture adjustment

Side cable reel

Operating temperature from +30°C to +90°C

through a digital control, showing set and measured temperature. Optional WI-FI capable control available on demand

Main On/Off Switch

Power Cable

Perimetral Bumpers

to protect the equipment body and 2 long push handles to ease-up the equipment transportation

4 swivel casters 2 of which with brakes



Removable and washable trays racks

several capacities available as standard and on demand

Air distribution conveyor

to ensure uniformity of temperatures inside the cavity and high holding performance

Solid stainless steel cavity

all welded to avoid any deformation and any water leak

270° door opening

with side magnet to keep the door open during service or movement

Internal water container

with overspill protection for moisture addition in the cavity

Heating element/ventilator

drawer kit, easily removable to allow perfect cleaning of the cavity and facilitate maintenance



HHAseries

AIRFLOW+Ventilated Heat

	HHA10IEV*	HHA102EV*	HHA20IEV*	HHA202EV*		HHA10IN**	HHA102N**	HHA20IN**	HHA202N**
Pan capacity	10 (GN 1/1) - 60	10 GN (2/1) or 20 GN (1/1)	20 (GN 1/1) - 60	40 (GN 1/1) or 20 (GN2/1) - 60					
Full load capacity	24 Kg	48 Kg	48 Kg	96 Kg	Trays capacity h 40mm	10 (GN 1/1)	10 (GN 2/1) or 20 (GN 1/1)	20 (GN 1/1)	20 (GN 2/1) or 40 (GN 1/1)
Operating Temperature	from +30°C to +90°C	from +30°C to +90°C	from +30°C to +90°C	from +30°C to +90°C	Trays capacity h 100 mm	5 (GN 1/1)	5 (GN 2/1) or 10 (GN 1/1)	10 (GN 1/1)	10 (GN 2/1) or 20 (GN 1/1)
Electric Power	2300 W	2300 W	2300 W	2300 W	Trays capacity h 150 mm	3 (GN 1/1)	3 (GN 2/1) or 6 (GN 1/1)	6 (GN 1/1)	6 (GN 2/1) or 12 (GN 1/1)
Electric supply	AC 220-240V 50/60 Hz	AC 220-240V 50/60 Hz	AC 220-240V 50/60 Hz	AC 220-240V 50/60 Hz	Full load capacity	24 Kg	48 Kg	48 Kg	96 Kg
Dimensions	545x774x1156 h mm	750x889x1156 h mm	578x740x1857 h mm	783x855x1857 h mm	Dimensions	545x774x1156 h mm	750x889x1156 h mm	578x740x1857 h mm	783x855x1857 h mm



* Ventilated Heating with humidification (manual water loading)

** Neutral Version for transport service



HHA Control Panel



WIFI optional controller



Warm

Hot Food Holding Solutions



VENTILATED HEAT

Moduline Multi-Level Hot Holding Trolleys combine the benefits of the electronic and accurate CLIMACHEF humidity control with the practicality of the Multi Levels timed zones in the cavity. Multi-Level Hot Holding trolleys have an easy-to-use touch control with 200 programs and up to 9 phases holding cycles. With these 2 models, 1 with 8 and 1 with 5 timed zones, Moduline offers the flexibility in holding take away or dine-in food, in any container for the QSR and food chains.

Functional Features and Plus



Temperature from +30°C to +120°C



The automatic holding programs help the operator to follow the basic guidelines of the food hot holding



Manual set-up and cycle programming are available with just a few steps on the touch control panel



This section contains pre-programmed holding cycles, always editable by the end user



USB port: software, HACCP data and recipes always at your fingertips and keeping up with the work evolution



The holding cycle can be programmed with up to 9 phases for a better and more accurate management of the food



2 Glass doors with internal lighting as standard



Automatic stop of the fan motors when the door is opened



Plus

MULTILEVEL

The holding cycles can be timed on different zones, marked on the machine front frame besides the right wall of the cavity. Each zone can be programmed either with core probe or time, individually

CLIMACHEF

ClimaChef system is an electronic and automatic feature monitoring the climate in the cavity to get the best consistency and always tasty and crispy food in a safe and intelligent way

CORE PROBE

Available as chargeable option there's a range of core probes to hold food at the exact temperature at the core (recommended for fine dining)

Cavity Capacity

2 capacities are available. 16 GN 2/1 or 32 GN 1/1, divided in 8 timed zones; 10 GN 2/1 or 20 GN 1/1, divided in 5 timed zones. They can hold any type of containers, including pizza boxes, take aways packed food, disposable containers and so on

INTEGRATED WATER TANK

3 Liters Integrated water tank, for automatic humidity control

HACCP DATA SAVING

HACCP system for cycle temperature recording at the core of several products at the end of the process. (optional supplied with the USB port)

PadLock

The display lock system with password ensures the chef maximum protection of the data and protects him from the undesired interruption of the holding program

Moduline Holding Guidelines with Ventilated Heat

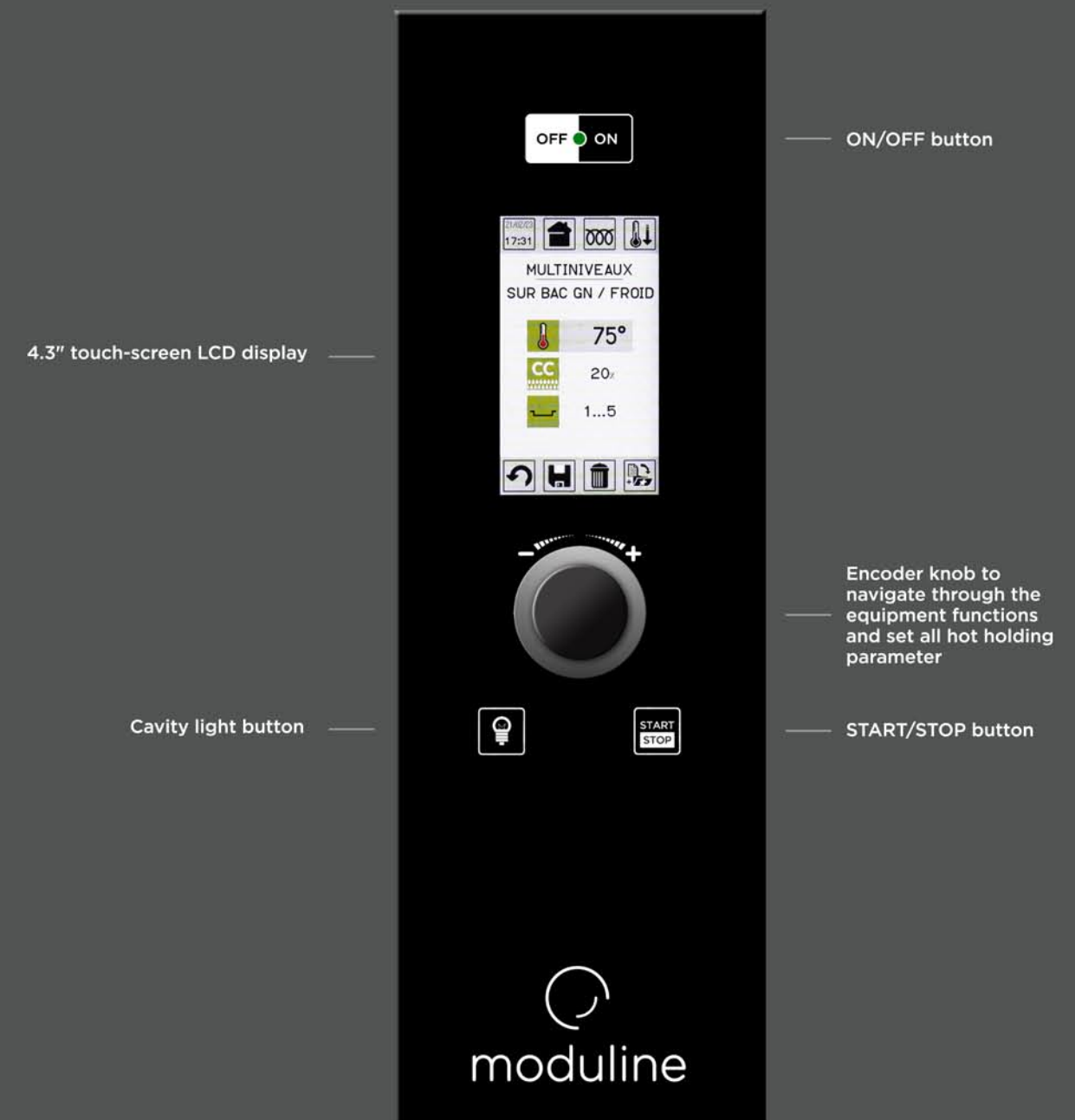
FOOD TYPE	TEMPERATURE °C
MEATS	
Beef (rare-medium): prime rib, roast, BBQ, steaks	65 - 75
Pork: roast, BBQ, chops	65 - 75
Bacon, ham, sausage	65 - 75
Lamb, veal	65 - 75
Hamburger patties	75
Hot dogs	75
POULTRY	
Fried chicken (soft)	80 - 85
Fried chicken (crispy)	80 - 85
Roasted chicken	75 - 80
SEAFOOD / SHELLFISH	
Fried fish	75 - 80
Fish: baked, broiled	65 - 70
Fried shrimp	75 - 80
VEGETABLES	
Vegetables: steamed	75
Baked potatoes	60 - 65
DAIRY / EGGS	
Eggs: fried	60 - 70
Eggs: scrambled, poached, Benedict	60 - 70
Omelets	60 - 70
Puddings, custards	60 - 70
BREADS	
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Croissants	60 - 65
Bread: white/wheat	60 - 65
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Lasagna	60 - 65
Beans	60 - 65
Soups, sauces	60 - 65
Cooked cereals	60 - 65
Casseroles	60 - 65
CRISPY FOODS	
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PREPARED FOODS	
Seafood in sauce	61 - 75
Hamburgers/cheeseburgers in buns	65 - 75
Plated foods	65 - 75
Entrées	65 - 75

Warm

Hot Food Holding Solutions



VENTILATED HEAT



Climachef humidity control

designed to minimize the water consumption

Electronic control

extremely intuitive and easy to use even by less skilled staff

Available power

installed power is perfectly calibrated to the usage

Door handle and adjustable hinges

always perfect and hermetic closure

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



Water tank

built-in, with water empty tank alert

Periodic and automatic rotation reversal of the fan motors

allows the perfect temperature uniformity in the cavity

Tray rails

easily removable and washable

Door gasket

made of easily interchangeable silicone resistant to high temperatures

Tight-sealed cavity

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



HHFseries

Climachef + Multi Level Ventilated Heat

HHFI12E

Trays capacity	10 (GN 2/1) or 20 (GN 1/1)
Full Load capacity	72 Kg
Operating Temp.	from +30°C to +120°C
Electric Power	2800 W
Electric supply	AC 220-240V 50/60 Hz
Dimensions	1000x855x1130 h mm



HHFI53E

Trays capacity	16 (GN 2/1) or 32 (GN 1/1)
Full Load capacity	115 Kg
Operating Temp.	from +30°C to +120°C
Electric Power	2800 W
Electric supply	AC 220-240V 50/60 Hz
Dimensions	1000x855x1680 h mm



Ventilated heat with CLIMACHEF
Multilevel versions with 5 or 8 timed zones

HHF Version Control Panel





VENTILATED HEAT

Moduline Climachef creates the perfect conditions in the cavity for holding food up to as much as three times longer than most ventilated holding equipment.

Climachef automatic humidity control system controls water injection, heat, fans, and ventilation. This control system automatically measures and maintains precise humidity levels in one-percent increments from 1% to 99% relative humidity. With such precise humidity control, operators can hold practically any type of food for exceptionally long periods of time without sacrificing quality and temperature, in any time of application, even the most demanding as fine dining.

Functional Features and Plus



Temperature from +30°C to +120°C



Automatic holding programs, divided into 4 categories of products



Manual holding setting and recipe registration



Section for favourite programs



Recipes always customizable and easy-to-browse



USB port: software, HACCP data and recipes always at your fingertips and keeping up with the work evolution



Self-diagnosis system of the proper operation of all electrical components



Automatic stop of the fan motors when the door is opened



Plus

CORE PROBE

The removable and interchangeable core-probe can be supplied with different diameters and measuring points; its ergonomic handle makes its use simple and allows its precise introduction into the food. (Single point reading core probe standard)

HACCP DATA SAVING

HACCP system for cycle temperature recording at the core of several products at the end of the process

PadLock

The display lock system with password ensures the chef maximum protection of the data and protects him from the undesired interruption of the holding program

PROTIME

ProTime system allows you to set the date and time you want the oven to preheat or start working

Moduline Holding Guidelines with Climachef ventilated heat

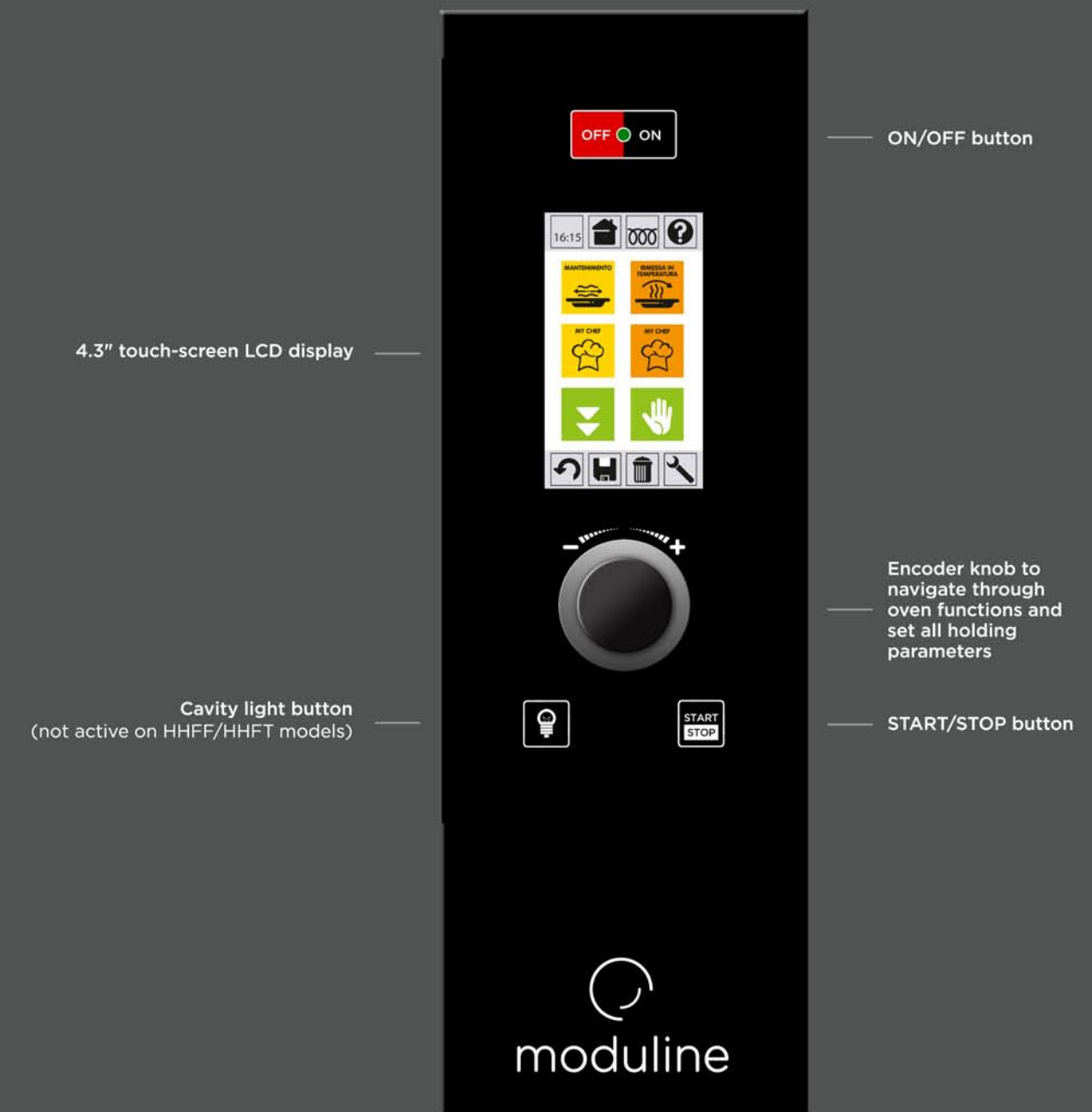
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Hamburger patties	75
Hot dogs	75
POULTRY	
Fried chicken (soft)	80 - 85
Fried chicken (crispy)	80 - 85
Roasted chicken	75 - 80
SEAFOOD / SHELLFISH	
Fried fish	75 - 80
Fish: baked, broiled	65 - 70
Fried shrimp	75 - 80
VEGETABLES	
Vegetables: steamed	75
Baked potatoes	60 - 65
DAIRY / EGGS	
Eggs: fried	60 - 70
Eggs: scrambled, poached, Benedict	60 - 70
Omelets	60 - 70
Puddings, custards	60 - 70
BREADS	
Biscuits	60 - 65
Rolls	60 - 65
Danish	60 - 65
Croissants	60 - 65
Bread: white/wheat	60 - 65
STARCHES	
Spaghetti	60 - 65
Rice	60 - 65
Lasagna	60 - 65
Beans	60 - 65
Soups, sauces	60 - 65
Cooked cereals	60 - 65
Casseroles	60 - 65
CRISPY FOODS	
Pizza	66 - 75
Crispy breadings	80 - 85
Crispy dry foods	80 - 85
French fries	80 - 85
PREPARED FOODS	
Seafood in sauce	61 - 75
Hamburgers/cheeseburgers in buns	65 - 75
Plated foods	65 - 75
Entrées	65 - 75

Warm

Hot Food Holding Solutions



VENTILATED HEAT



Electronic control with touch screen

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

Three-point door locking system

Available power

installed power is perfectly calibrated to the usage



Humidifier with ClimaChef

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 without access ramp

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



HHFF/HHFTseries

Climachef Ventilated Heat

	HHFF20E*	HHFF22E*◊	HHFT20E*	HHFT22E*◊		HHFF40E*	HHFF42E*◊
Trays capacity	20 (GN 1/1)	20 (GN 1/1)	20 (GN 1/1)	20 (GN 1/1)	Trays capacity	40 (GN 1/1) or 20 (GN 2/1)	40 (GN 1/1) or 20 (GN 2/1)
Plates capacity	84 (Ø 230 mm - 310 mm)	84 (Ø 230 mm - 310 mm)	62 (Ø 230 mm - 310 mm)	62 (Ø 230 mm - 310 mm)	Plates capacity	126 (Ø 230 mm - 310 mm)	126 (Ø 230 mm - 310 mm)
Operating Temp.	from +30°C to +120°C	from +30°C to +120°C	from +30°C to +120°C	from +30°C to +120°C	Operating Temperature	from +30°C to +120°C	from +30°C to +120°C
Cavity Dimensions	780x695x1860 h mm	780x705x1860 h mm	570x860x1860 h mm	570x900x1860 h mm	Cavity Dimensions	780x965x1860 h mm	780x975x1860 h mm
Electric Power	6300 W	6300 W	6300 W	6300 W	Electric Power	7800 W	7800 W
Electric supply	380-415V 3N 50/60 Hz	380-415V 3N 50/60 Hz	380-415V 3N 50/60 Hz	380-415V 3N 50/60 Hz	Electric supply	380-415V 3N 50/60 Hz	380-415V 3N 50/60 Hz
Dimensions	1179x993x1967 h mm	1179x991x1967 h mm	969x1188x1967 h mm	969x1186x1967 h mm	Dimensions	1179x1263x1967 h mm	1179x1262x1967 h mm



* Tray or Plates holding trolleys not included
Standard Equipment: ClimaChef, Core probe, USB port

◊ Pass-through Versions

Touch Screen Control Panel





Cold

Cold Food Holding Solutions

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 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.



VENTILATED COLD TROLLEYS

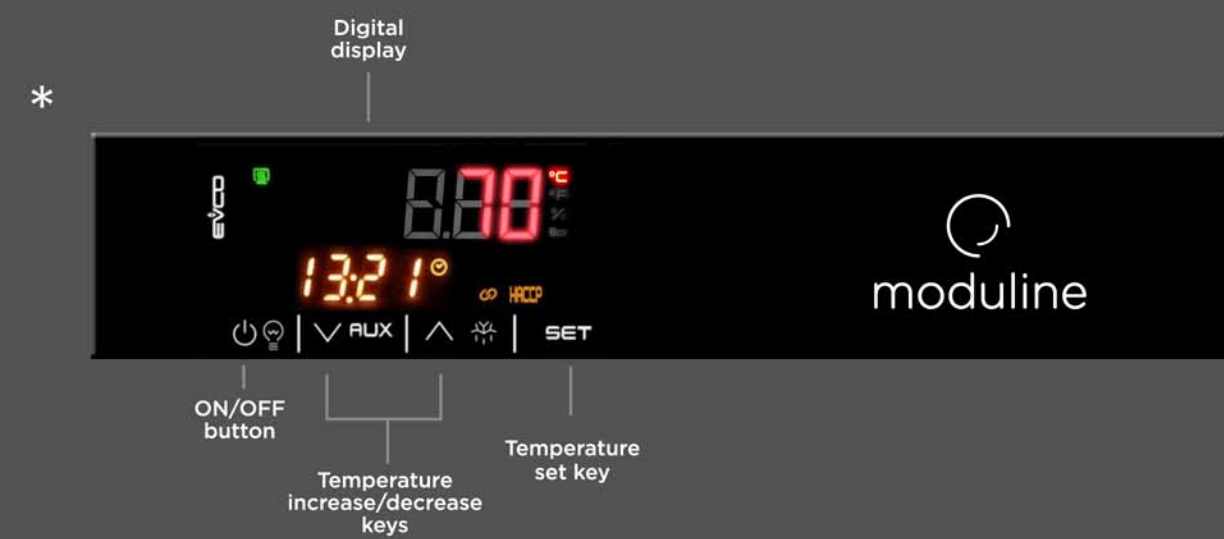
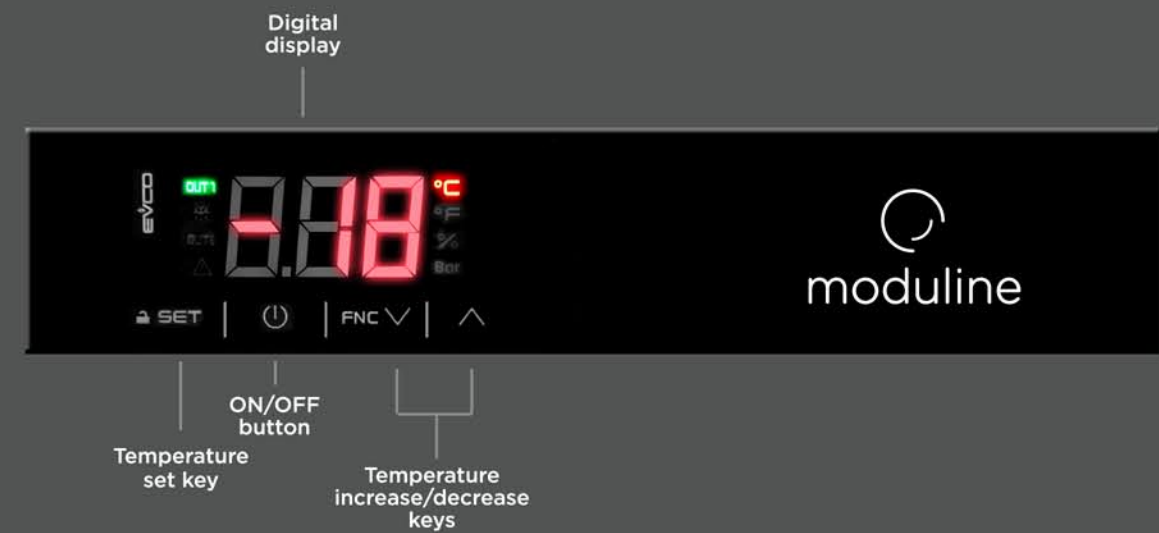
Functional Features



Temperature from +0°C to +10°C for chiller trolleys



Temperature from -18°C to +5°C for freezer trolleys

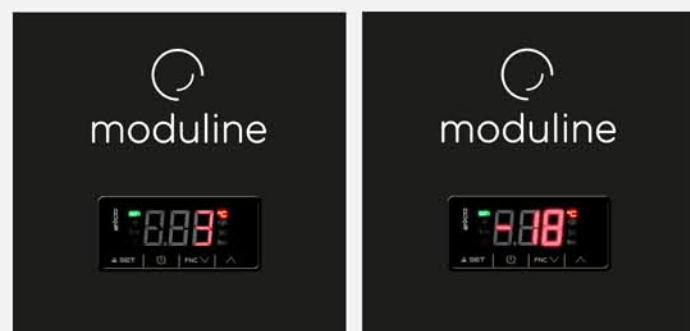


* **OPTIONAL TEMPERATURE CONTROLLER WITH WIFI CONNECTION**
 By connecting this controller to the Wifi network you can remotely control temperature, modify parameters and turn the equipment on and off from your laptop or mobile phone (Android only) through a cloud web based application

HCT/HFTseries

MONOBLOCK Ventilated Cold

	HCT162E	HCT122E		HFT162E	HFT122E
Trays capacity	16 (GN 2/1) or 32 (GN 1/1)	12 (GN 2/1) or 24 (GN 1/1)	Trays capacity	16 (GN 2/1) or 32 (GN 1/1)	12 (GN 2/1) or 24 (GN 1/1)
Plates capacity	64 (Ø 200 mm - 260 mm) 32 (Ø 270 mm - 320 mm)	48 (Ø 200 mm - 260 mm) 24 (Ø 270 mm - 320 mm)	Plates capacity	64 (Ø 200 mm - 260 mm) 32 (Ø 270 mm - 320 mm)	48 (Ø 200 mm - 260 mm) 24 (Ø 270 mm - 320 mm)
Tray Runners Pitch	68 mm	68 mm	Tray Runners Pitch	68 mm	68 mm
Operating Temperature	from +0°C to +10°C	from +0°C to +10°C	Operating Temperature	from -18°C to +5°C	from -18°C to +5°C
Electric Power	200 W	200 W	Electric Power	360 W	360 W
Electric supply	AC 220-240V 50/60 Hz	AC 220-240V 50/60 Hz	Electric supply	AC 220-240V 50/60 Hz	AC 220-240V 50/60 Hz
Dimensions	801x877x1943 h mm	801x877x1943 h mm	Dimensions	801x877x1943 h mm	801x877x1943 h mm



HCT/HFT Control Panels



WiFi optional controller

PRODUCT FAMILY DIVIDED BY APPLICATION/SCENARIO

PRODUCT FAMILY	MAIN FEATURE	APPLICATION	HOLDING TIME	INSTALLATION TYPE
HSH, HSW	STATIC HEAT WITH DELIWARM	RESTAURANT QSR SMALL CATERING ROOM SERVICE SATELLITE BAR/RESTAURANT FOOD TRUCKS/PORTABLE SUPERMARKETS	20' - 240' MINUTES ACCORDING TO THE FOOD TYPE AND APPLICATION	COUNTER TOP UNDERCOUNTER ON STAND UNDER COOKING DEVICE COOKING ISLAND/CUPBOARD BUILT-IN
HHT	STATIC HEAT WITH DELIWARM	COMMERCIAL RESTAURANTS QSR BANQUETING/EVENTS CANTEENS HOSPITALS SUPERMARKETS	20' - 240' MINUTES ACCORDING TO THE FOOD TYPE AND APPLICATION	TROLLEYS/MOBILE FREE STANDING WITH OPTIONAL ADJUSTABLE FEET
HHFF, HHFT	VENTILATED HEAT WITH CLIMACHEF	BANQUETING/EVENTS CANTEENS HOTELS	20' - 90' MINUTES ACCORDING TO THE FOOD TYPE AND APPLICATION	FREE STANDING ROLL IN PASS-THROUGH VERSION AVAILABLE
HHA	VENTILATED HEAT WITH AIRFLOW+	COMMERCIAL RESTAURANTS QSR BANQUETING/EVENTS CANTEENS HOSPITALS SUPERMARKETS	20' - 75' MINUTES ACCORDING TO THE FOOD TYPE AND APPLICATION	TROLLEYS/MOBILE FREE STANDING WITH OPTIONAL ADJUSTABLE FEET
HHF	WITH CLIMA CHEF AND MULTILEVEL CONTROL	COMMERCIAL RESTAURANTS QSR BANQUETING/EVENTS	20' - 90' MINUTES ACCORDING TO THE FOOD TYPE AND APPLICATION	TROLLEYS/MOBILE
HCT, HFT	MONOBLOCK VENTILATED COLD	BANQUETING/EVENTS CANTEENS HOTELS SATELLITE BAR/RESTAURANT	20' - INF. MINUTES ACCORDING TO THE FOOD TYPE AND APPLICATION	TROLLEYS/MOBILE