

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.

PLUS



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

HHFF-HHFT Control Panel

HSH-HSW-HHT Control Panel



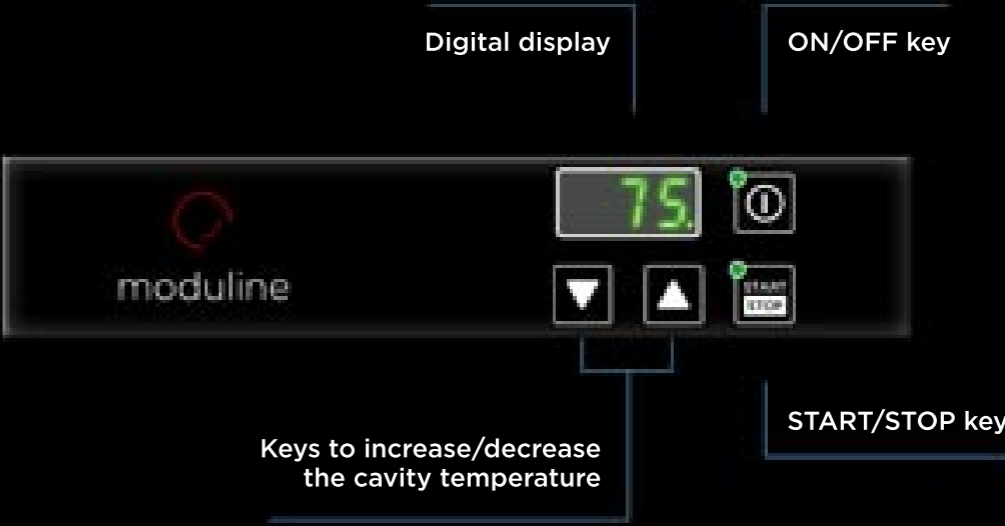
ON/OFF switch

- 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



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

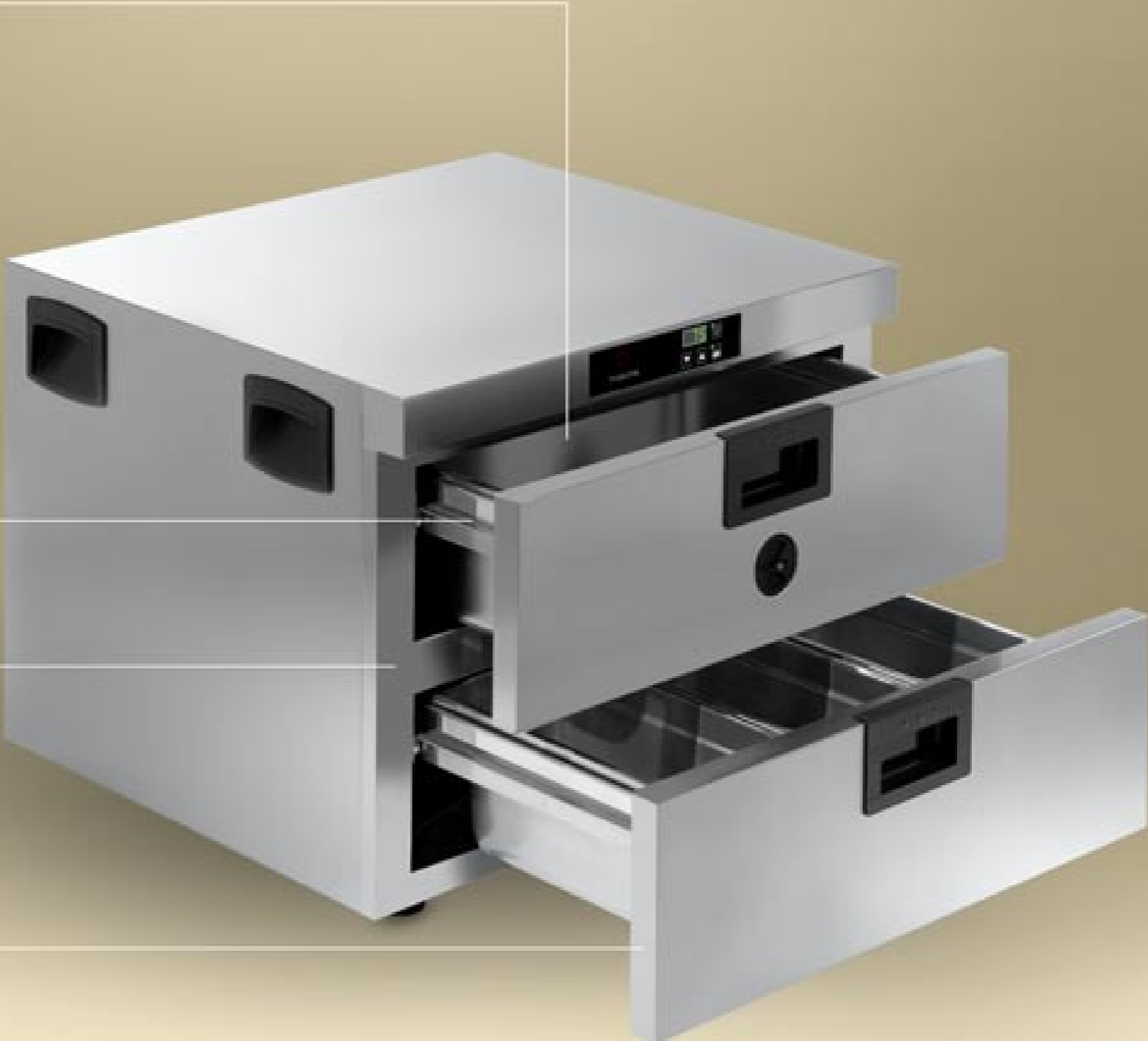
Telescopic stainless steel drawer guides

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



	HSW001E	HSW002E	HSW003E	HSW011E	HSW012E	HSW013E
Pan capacity	1 GN 1/1 h max 150 ²	2 GN 1/1 h max 150 ²	3 GN 1/1 h max 150 ²	1 GN 1/1 h max 150 ¹	2 GN 1/1 h max 150 ¹	3 GN 1/1 h max 150 ¹
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	from +30°C to +120°C	from +30°C to +120°C
Electric power	700 W	1000 W	1000 W	700 W	1000 W	1000 W
Electric supply	230 Vac 50 Hz	230 Vac 50 Hz	230 Vac 50 Hz	230 Vac 50 Hz	230 Vac 50 Hz	230 Vac 50 Hz
Dimensions	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

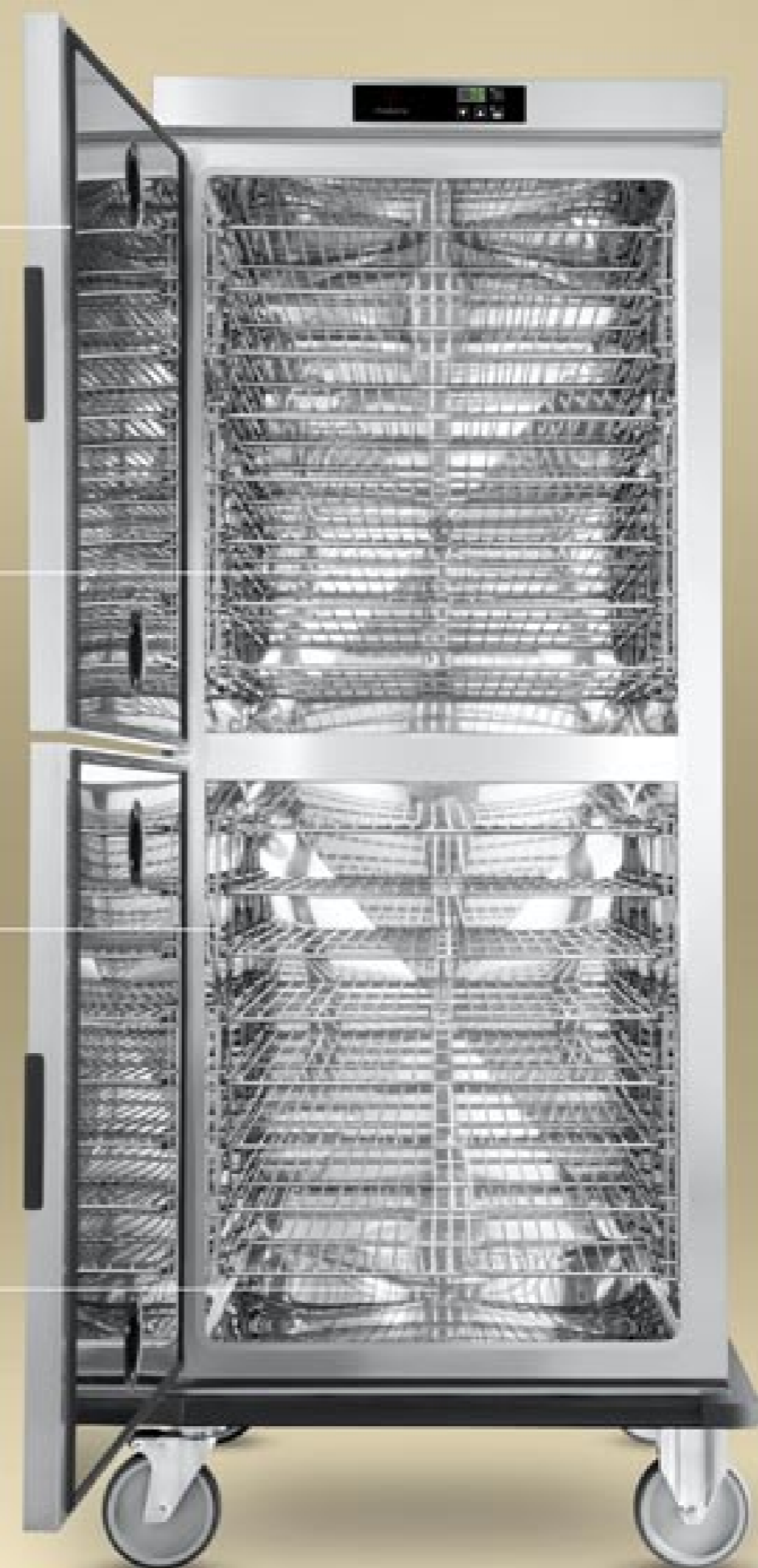
prevents the food from drying out; humidity injection is not required, thus avoiding any water consumption

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

Trays capacity	8 GN 1/1 ²	16 GN 1/1 ²	5 GN 2/1 or 10 GN 1/1 ¹	8 GN 2/1 or 16 GN 1/1 ¹	16 GN 2/1 or 32 GN 1/1 ¹	8+8 GN 2/1 or 16+16 GN 1/1 ¹
Tray rails pitch	75 mm	75 mm	75 mm	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	from +30°C to +120°C	from +30°C to +120°C	from +30°C to +120°C
Electric power	1000 W	2000 W	1500 W	1500 W	3000 W	1500 + 1500 W
Electric supply	230 Vac 50 Hz	230 Vac 50 Hz	230 Vac 50 Hz	230 Vac 50 Hz	230 Vac 50 Hz	230 Vac 50 Hz
Dimensions	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

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

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 ¹	20 GN 1/1 ^{1,3}	20 GN 1/1 ²	20 GN 1/1 ^{2,3}
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	from +30°C to +90°C	from +30°C to +90°C	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	400 Vac 3N 50 Hz	400 Vac 3N 50 Hz	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 ¹	40 GN 1/1 - 20 GN 2/1 ^{1,2}
Plates capacity	126 (∅ from 180 mm to 310 mm)	126 (∅ 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

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