

**HOLD**  
**HHFF40E**  
 Warm holding cabinet

**CONSTRUCTION  
 FEATURES**

- Tightness chamber with radiused corners
- Internal AISI 304 18/10 stainless steel bumpers for trolley's introduction
- Total thermic insulation with rock or glass wool
- Long lasting front seals made up of food grade of high heat resistance
- Ventilated heating provided by high efficiency protected heating elements
- Door fitted with three point locking system
- Easy access to facilitate maintenance and repair

**FUNCTIONAL  
 FEATURES**

- Electronic control panel of temperature, time and humidity with LCD 4,3" touch-screen
- End-of-cycle buzzer
- Simplified, user-friendly control
- Automatic control of the humidity's percentage in the chamber, Climachef system
- Operating temperature: 30°C – 120°C
- Automatic humidity vent
- Chamber can accommodate different sized plate or tray rack transport trolleys
- Chamber with safety thermostat
- Delayed start timer

**STANDARD  
 SUPPLY**

- Climachef
- USB port saving device HACCP
- Single-point core probe

**OPTIONS  
 & ACCESSORIES**

- |  |  |
|--|--|
| <input type="checkbox"/> GN pans cart            | <input type="checkbox"/> Speedgrade fan speed reduction system |
| <input type="checkbox"/> Plates cart             | <input type="checkbox"/> External hand shower                  |
| <input type="checkbox"/> Cart thermal cover      | <input type="checkbox"/> One Touch software                    |
| <input type="checkbox"/> EMultipoint core probe  | <input type="checkbox"/> Grids                                 |
| <input type="checkbox"/> Needle core probe, thin | <input type="checkbox"/> Trays                                 |

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# moduline

## TECHNICAL INSTALLATION DIA- GRAM

Electricity supply  
cable inlet

Softened  
water inlet

Adjustable vent  
for 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 1179 x 1207 x 1967h

Oven interior  
(W x D x H) - mm 780 x 965 x 1860h

Trays capacity  
40 x GN 1/1 h65  
20 x GN 2/1 h65

Plates capacity  
Plates Ø 230-310 126

Power supply 380-415V 3N 50/60Hz

Total input  
[kW] 7,8 (400V)

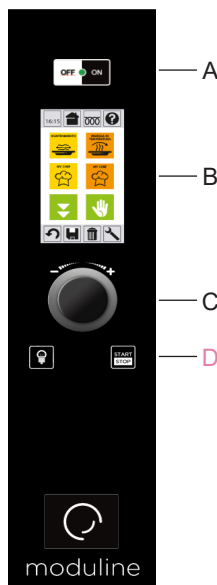
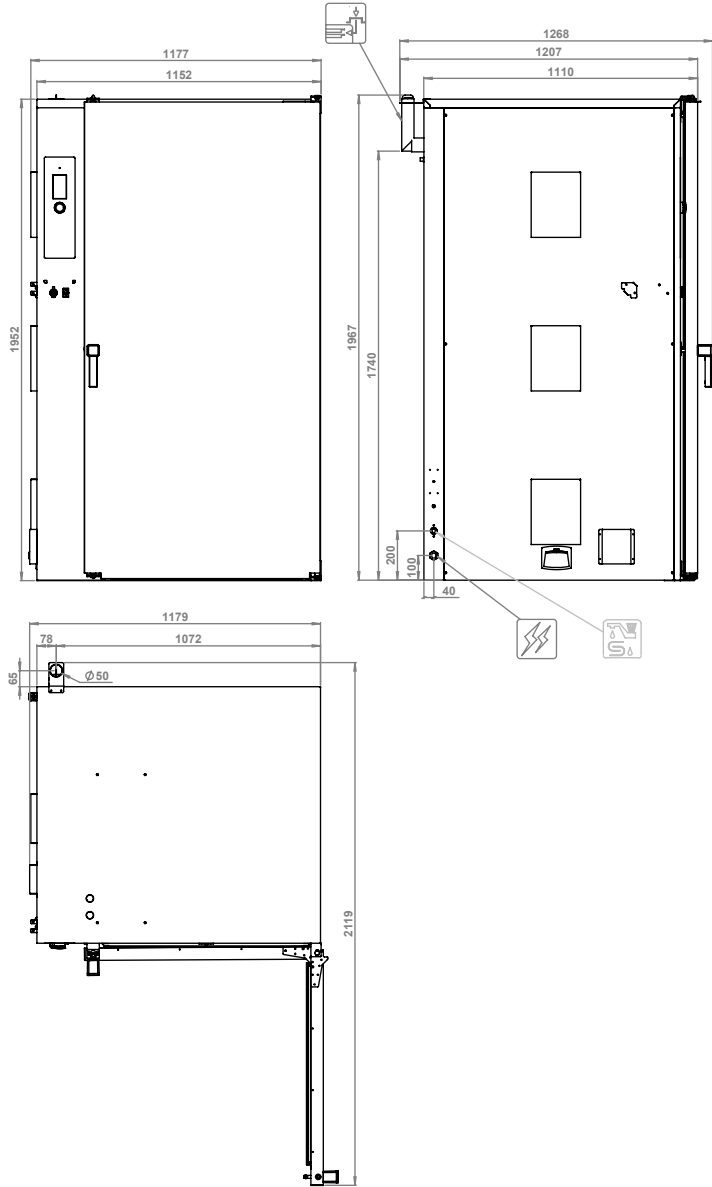
Amps.  
[A] 11,3 (400V)

Water pressure [kPa] 150 ÷ 500

Working temperature  
[°C] 30 ÷ 120

Product max capacity  
[Kg] 144

Net weight  
[Kg] 228



### E Version

- A ON/OFF switch
- B Display Touch Screen
- C Setting knob and select "ENTER"
- D "START/STOP" button

## MODULINESRL

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