

AN EXCELLENT RESERVE ALWAYS READY.

Module offers a rich variety of counter static food warmers, with doors or trays and electric warming surfaces, that allow food to be kept naturally, to have a reserve of food ready to serve at all times in order to deal with and resolve any situation, problem or emergency.

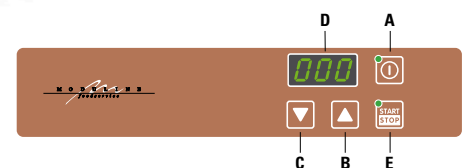


CALDO *chef*



As if it had just been cooked.

Every kind of food can be served at any time, thanks to the electronic temperature controls, the static reheating and the calibrated vent system.



Version E

Electronic control

- A ON/OFF switch
- B Temperature increase key
- C Temperature decrease key
- D Display
- E START/STOP key

Model	Overall dimensions (WxDxH)	Tray capacity (00) space between	Power - kW	Power supply
MS 031E	450x630x410h	3 x GN 1/1 (70h)	0,70	AC 230V 50Hz
MS 051E	450x630x560h	5 x GN 1/1 (70h)	1,00	AC 230V 50Hz
MSC 11E	660x620x290h	1 x GN 1/1 (150h)	0,70	AC 230V 50Hz
MSC 12E	660x620x500h	2 x GN 1/1 (150h)	1,00	AC 230V 50Hz
MSC 13E	660x620x710h	3 x GN 1/1 (150h)	1,00	AC 230V 50Hz
EVC 08X	810x700x505h	2 x GN 1/1	0,80	AC 230V 50Hz
HX CM 01	410x650x390h	1 x GN 1/1	0,55	AC 230V 50Hz
ERA....	da 570 a 1690x240x75h	da 1 a 5 GN 1/1	da 0,25 a 1,25	AC 230V 50Hz

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ERA



HX CM 01

Portable and easy to use.

Designed to be stacked or built-in, they are easy to transport and install. The Moduline food warmers, characterized by low consumption, have a sealed chamber with rounded corners and slides for removable tray racks.



EVC 08X

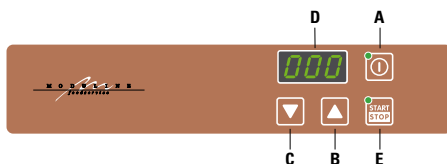
DYNAMIC HEAT FOR TRAYS.

A valid alternative for keeping trays always warm: many carriage models, come with castors, ideal for those that need or want transportable heat, they can be freely moved to where they are needed.



CALDO *chef*

Distinguished by the ergonomic handles, reinforced side bumpers and large castors, the CALDOchefs include a static chamber heating system, able to guarantee temperature uniformity concentrated on the inside, without emitting humidity and with a noticeable reduction in electricity consumption.



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Model	Overall dimensions (WxDxH)	Tray capacity (00) space between	Power - kW	Power supply
MS081E	520x720x1000h	8 x GN 1/1 (70h)	1	AC 230V 50Hz
MS052E	725x852x780h	5 x GN 2/1 - 10 x GN 1/1 (70h)	1,5	AC 230V 50Hz
MS082E	725x852x1000h	8 x GN 2/1 - 16 x GN 1/1 (70h)	1,5	AC 230V 50Hz
MS162E	725x825x1740h	16 x GN 2/1 - 32 x GN 1/1 (70h)	3	AC 230V 50Hz
MS282E	725x825x1740h	8 + 8 x GN 2/1 - 16 + 16 x GN 1/1 (70h)	1,5 + 1,5	AC 230V 50Hz

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