MODULINE
foodfinish & foodserve technologies

CHC041E
Static oven at low temperature cooking and holding

CONSTRUCTION FEATURES
- Tightness chamber with radiused corners
- Total thermic insulation with rock or glass wool
- Long lasting frontal seals made up of food grade of high heat resistance
- Static heating provided by low consumption wire heating element that coils up all the chamber
- Snap-shut door

STANDARD SUPPLY
- Core probe with the possibility to register 30 different temperatures and save them in the HACCP report (available only with USB port device)
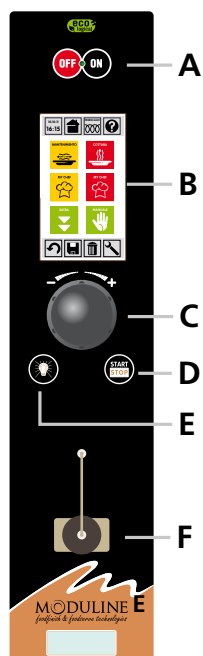- Glazed door plus lighting
- Removable GN1/1 tray racks

FUNCTIONAL FEATURES
- Electronic control panel of temperature, time, core probe and Δt with LCD touch-screen
- Operating temperature 30°C ÷ 160°C
- End-of-cycle buzzer
- Chamber with safety thermostat
- Delayed start timer

OPTIONS & ACCESSORIES
- USB port saving device HACCP
- Automatic door lock

Model	Overall dimensions (WxDxH)	Trays capacity (--) space between	Power kW	Power supply
CHC041E	800x450x580h	4 GN1/1 (85h)	1,2	AC 230V 50Hz

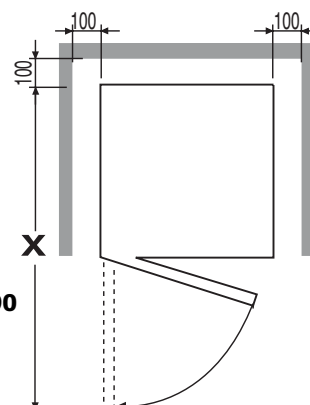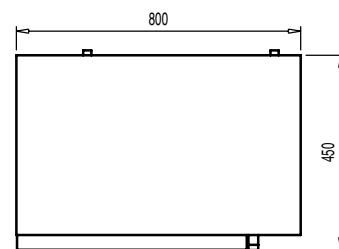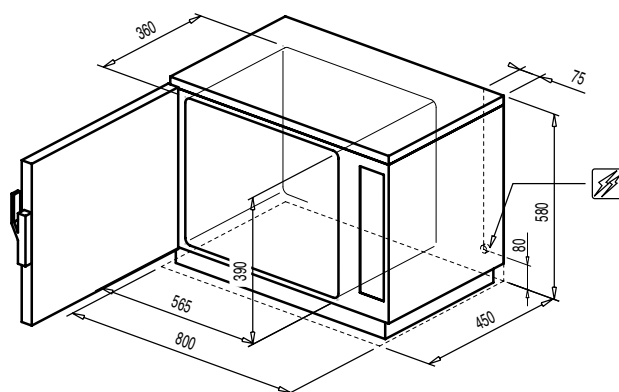**Electronic control and programmer**

A ON/OFF switch
B Display
C Setting knob and select "ENTER"
D Push-button "START/STOP"
E Push-button cooking chamber lighting
F Logon for core probe

Model	Rated voltage [Vac]	Total input [kW]	Amps. [A]	Connecting wire min. section (type H07 RN-F) [mm2]
CHC041E	230	1,2	5,22	3 x 1,5

Model	Working temperature [°C]	Containers capacity: distance [mm]	Product max. capacity [kg]
CHC041E	30÷160	4 x GN1/1 (85)	12

TECHNICAL INSTALLATION DIAGRAM

Electricity supply cable inlet

X = 1090

COOKING AND HOLDING SYSTEMS